

Effects in Daily Life

Rancidity

Oxidation of oils or fats in food resulting in bad taste or smell

Methods Of Prevention

Oiling and Greasing
Painting
Plastic Coating
Chromium Plating
Galvanising
Alloying

Corrosion

Slow conversion of metals into their undesirable compounds by interaction with atmospheric gases and moisture

Methods Of Prevention

By adding antioxidants
Vacuum Packing
Replacing air by nitrogen
Refrigeration of the foodstuff

Chemical Equation

Shorthand notation of chemical reaction in terms of the symbols formulae and the ratio of the number of various reactants and products involved

Oxidation

Loss of oxygen atoms

Reduction

Gain Of Oxygen Atoms

Endothermic Reaction

1. Reaction in which energy is absorbed
2. All Decomposition Reactions are endothermic Reactions

Exothermic Reaction

Reactions in which heat is released along with the formation of products

Chemical Reaction

TYPES

Combination Reaction

Two or more substances combine to form a single substance

Oxidation-Reduction Reaction

Double Displacement Reaction

Two reacting compounds exchange their corresponding ions and form two new compounds

Displacement Reaction

one atom or a group of atoms of a compound is replaced by another atom or a group of atoms

Thermal Decomposition

A single Substance Breakdown into two or more substances upon heating

Decomposition Reaction

the breaking down of a single compound into two or more simpler substances

Electrolytic Decomposition

A single substance Breaks Down Into Simper Substances Upon Passage Of electric Current

Photolytic Decomposition

A Single Substance breaks down into simpler substances in presence of sunlight