

MIXTURES?

THE TYPES AND HOW TO TELL

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Hello! My name is Drippy and I'm here to tell you about MIXTURES. While this topic may seem simple, there are actually many different outcomes from mixing things together. Four to be specific, called SOLUTIONS, SUSPENSIONS, COLLOIDS and EMULSIONS. But don't worry, with my help identifying and understanding these 4 types will be easy as π !

SOLUTION

- COMPLETELY DISSOLVED to the atomic level.
- Can't see the mixed particles with our eyes or a microscope.



● Can't be filtered, or separated without heat or a chemical reaction.

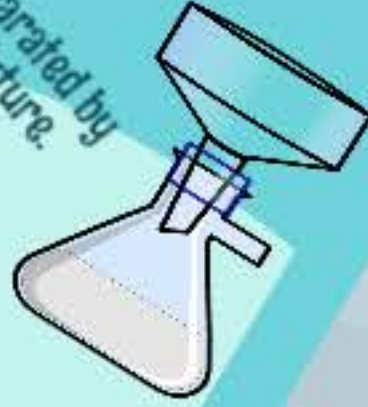
EXAMPLE:

-Salt water



SUSPENSION

- DOESN'T MIX at all.
- Forms layers like a cake.
- Can be separated by filtering mixture.



EXAMPLE:

-Oil and water

COLLOID

- MOSTLY DISSOLVED.
- Some pieces of solute still clumped together.
- Usually opaque or cloudy.



- Light spreads out when shone through mixture.

EXAMPLES:

-Milk and water
-Fog



EMULSION

- Different from other mixtures
- FORGED Mixture
- EMULSIFIERS- Substances that contain phospholipids.



- Emulsifiers break up the layers of a suspension.
- Turns a suspension into a colloid

EXAMPLE:
-Mayo



PHOSPHOLIPIDS are two sided molecules that look like this.



One side loves water, the other hates it.

GOOD THINGS TO KNOW !

Solute- the smaller part of the mixture that gets dissolved

Solvent- The major part of the mixture that dissolves the solute.



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