



Chemistry Project



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1. Determination of content of cold drinks.
2. Estimation of content of Bone Ash.
3. Preparation of Potash alum from scrap aluminium.
4. Bio-diesel and Bio-petrol.
5. Sterilization of water using bleaching powder.
6. Analysis of fertilizers.
7. Measuring solubility of saturated solutions.
8. Setting of cement.
9. Measuring the amount of acetic acid in vinegar.
10. Study of diffusion of solids in liquids.
11. Study the rate of diffusion.
12. Variation of conductance with temperature in electrolytes.
13. Spectroscopy.
14. Separation of pigments from extracts of leaves and flowers by paper Chromatography and determination of R_f values.
15. To determine which antacid neutralizes the most stomach acid.
16. Study of quantity of casein present in different sample of milk.
17. Determination of caffeine in tea samples.
18. Study of adulterants in food-stuffs.
19. Presents of Insecticides & pesticides in fruits and vegetables.
20. Study the change in E.M.F. of Daniel cell due to various factors such as change in concentration, temperature and area of electrodes.
21. Preparation of soya bean milk and its comparison with the natural milk.
22. Study the rates of fermentation of fruit or vegetable juices.
23. Study of the Effect of Metal coupling on the rusting of iron.
24. Study the electrolysis of products of potassium iodide (KI).
25. To compare rates of fermentation of given sample of wheat flour, gram flour, rice flour and potato.
26. Formation of Bio-diesel.
27. Preparation of 'Iodex' from its contents in a laboratory.
28. Preparation urea formaldehyde type plastic.
29. Study of constituents of an alloy.
30. To study the acidity that is vitamin C content in different stage of ripening of tomatoes.
31. To test the presence of nickel (Ni) in some common chocolates.
32. To extract silver from X-ray film.
33. To test few liquids to find if their molecules are polar and verify results with their dipole moments.
34. To extract the essential oils present in carum (ajwain).
35. To analyse the amount of Cl_2 in different water sample.

36. To study the effect of addition of a non volatile solute to a volatile solvent and also to demonstrate that the elevation in boiling point depends upon the relative number of moles of solute and solvent but doesn't depend on the nature of solute.
37. Analyse of various toothpaste.
38. Foaming capacity of soap.
39. Preparation of phenol-formaldehyde type plastic.
40. Preparation of Aspirin.
41. To prepare adhesive from petrol and thermocole.
42. To find out the amount of dissolved salt and the presence of oxygen in different sample of water.
43. To find out the pH of different water samples by using pH strips and pH meter.
44. Qualitative analysis of Coins.
45. Preparation of rayon thread from filter paper using cuprammonium process.
46. Preparation of dye and dyeing of fabrics by using azo-dyes.
47. Determination of molecular mass of urea by elevation of boiling point of water.
48. Synthesis of phenolphthalein.
49. To test the hardness of given sample of water via titrating with EDTA.
50. Determination of oxalate ions in cucumber or guava fruit at different stage of ripening.
51. Determination of calcium carbonate in Egg shells.
52. To study the reactivity order of different metals.
53. To study the tensile strength of different material.
54. Making a plastic from potato starch.
55. To study the relationship between solubility products of a salt and its molecular mass.
56. Qualitative analysis of the free nuclear water in coconut.
57. Study the effect of potassium bisulphate as food preservative under various conditions (temperature, concentration, time, etc.).

Please contact chemistry lab in-charge for detail about chemistry projects and practical's.