

White Substance Information

<u>Chemical Name</u>	<u>Common Name</u>	<u>Uses</u>
Sucrose	Sugar	<ol style="list-style-type: none"> 1. Sweetener (food). 2. Used as a preservative (jam). 3. Source of energy. 4. Source of food for yeast.
Ascorbic Acid	Vitamin C	<ol style="list-style-type: none"> 1. Tissue growth. 2. Tissue repair. 3. Helps produce collagen (found in bones, cartilage, and teeth). 4. Prevents scurvy (disease that causes joints to ache and gums to bleed)
Sodium Chloride	Table Salt	<ol style="list-style-type: none"> 1. Used by the body for muscle movement, heartbeat, and nerve functioning. 2. Used as a preservative to keep food fresh. 3. Has more than 14,000 known uses.
Citric Acid	Citric Acid	<ol style="list-style-type: none"> 1. Used to preserve foods (jams and jellies). 2. Used to give texture to processed cheese. 3. Used to give candy a sour taste.
Calcium Carbonate	Chalk	<ol style="list-style-type: none"> 1. Used in shells of snails, oysters, and clams. 2. Used to make certain rocks. 3. Use to make pills to promote strong bones. 4. Used as an antacid to relieve indigestion. 5. Used as chalk for chalkboards and sidewalks.
Calcium Chloride	Road Salt	<ol style="list-style-type: none"> 1. Used to melt ice. 2. Used to remove moisture from air. 3. Spread on dirt roads to hold down dust. 4. Used to help set concrete faster. 5. Used to make pickles.
Sodium Carbonate	Washing Soda	<ol style="list-style-type: none"> 1. Used to make glass, soap, detergents, and paper. 2. Used to treat waste water.
Sodium Bicarbonate	Baking Soda	<ol style="list-style-type: none"> 1. Used in baking. (duh) 2. Used in toothpaste. 3. Used to help indigestion (as an antacid).
Magnesium Sulfate	Epsom Salt	<ol style="list-style-type: none"> 1. Soaking agent for bruised tired feet. 2. Used as a laxative. 3. Used to make certain fertilizers, and detergents.