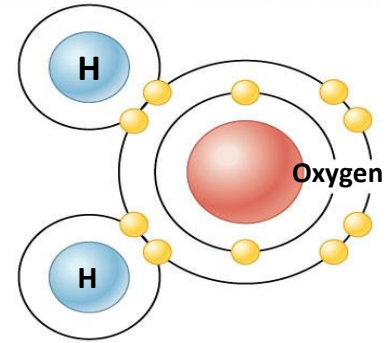


# Water Chemistry

## Polarity

Higher electronegativity =

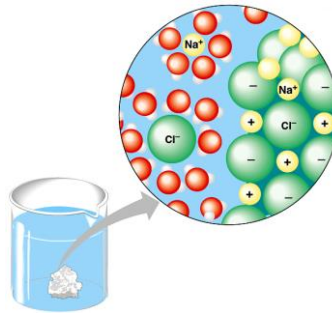
Universal solvent



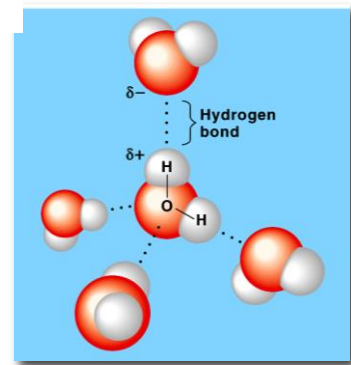
## Solutions:

Solvent

Solute



## H-Bonding



## Adhesion and cohesion

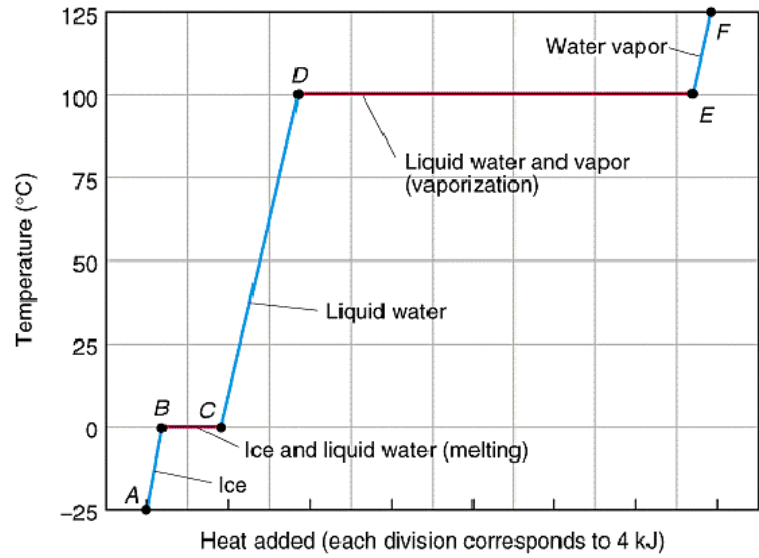
Surface tension

Capillary Action

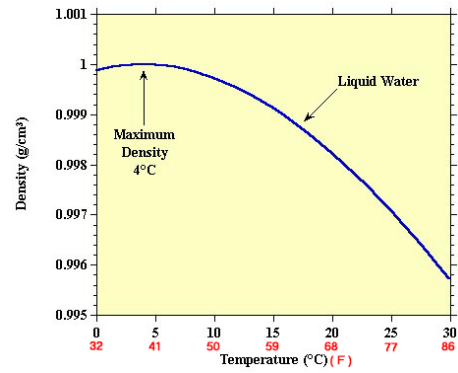
Transpiration:

High Specific Heat =

# Heat of Vaporization



# Weird Density



# Ionization and pH

Dissociation of water forms equal amounts of

|             |     |   |
|-------------|-----|---|
| Alkaline pH | 10  | High Alkaline Ionized Water<br>Spinach<br>Broccoli<br>Olive Oil<br>Green Tea    |
|             | 9.0 | Lettuce<br>Celery<br>Apples<br>Almonds  |
|             | 8.0 | Carrots<br>Tomatoes<br>Cabbage  |
| Neutral pH  | 7.0 | Most Tap Water  |
| Acidic pH   | 6.0 | Fruit Juices<br>Most Grains<br>Eggs<br>Fish<br>Tea                              |
|             | 5.0 | Cooked Beans<br>Chicken<br>Beer<br>Sugar  |
|             | 4.0 | Reverse Osmosis,<br>Distilled & Many<br>Bottled Waters<br>Coffee<br>White Bread |
|             | 3.0 | Beef<br>Shellfish<br>Pastries<br>Pasta<br>Cheese<br>Soda                        |

# Buffers

