

REVIEW

6

SECTION 6.2

Dissolving and Solubility

1. **Explain** how you can speed up the dissolving process when preparing juice from frozen concentrate.

2. **Summarize** how to produce three solutions of sugar in water: an unsaturated solution, a saturated solution, and a supersaturated solution.

3. **Describe** what happens to a saturated solution of sugar in water when the temperature of the solution is suddenly lowered by 10°C.

4. **Determine** how many grams of acetic acid should be dissolved in 100 g of water to make a 4.0 percent (by mass) solution of vinegar.

5. **Explain** why water is sometimes referred to as the universal solvent.
