

## Chemistry in Everyday Life

### Drugs:

Drugs	Description	Examples
<b>Analgesics</b>	Relieve or decreases the pain without causing unconsciousness. These are also known as "Pain Killers".	Asprin, Analgin, seridon etc.
<b>Tranquizers/ Antidepressants</b>	These are used for treatment of mental diseases.	Equanil, Calmpose, Tofranil, Barbituric Acid, Cocaine and Iproniazids etc..
<b>Antiseptics</b>	They are applied on living tissues to kill or prevent the growth of microorganisms.	Dettol, Savlon and Acriflavin etc.
<b>Disinfectants</b>	These are applied on floor, instruments or wall etc. to kill microorganisms but are not safe for application on living tissues.	Phenol
<b>Antimicrobial</b>	These are use to either kill (bactericidal) or stop the growth of diseases causing microorganisms. (bacteriostatic).	Salvarsan, Prontosil, Sulphanilamide, Bacteriostatic Drugs: Erythromycin, Tetracycline, Chloramphenicol Bactericidal Drugs: Ofloxacin, Aminoglycosides.
<b>Antipyretics</b>	These drugs bring down the body temperature during fever.	Paracetamol, Analgin and Novalgin.
<b>Antifertility Drugs</b>	Prevent pregnancy in women by controlling menstrual cycle and ovulation.	Norethindrone & Mestranol
<b>Antacids</b>	Used for the treatment of	Eno, & Milk of magnesia [Mg(OH),]

	acidity. Metal hydroxides are generally used as antacids.	
<b>Antibiotics</b>	These are the chemical substances which are produced by micro -organisms like bacteria and fungi and are able to kill or stop the growth of pathogenic microorganisms.	Penicillin, Amoxicillin and Ampicillin.
<b>Antihistamins</b>	These drugs compete with histamine for finding sites of receptors and thus interfere with the natural action of histamine.	Brompheniramine & Terfenadine

## Artificial Sweetening Agents

Artificial sweetener	Structural formula	Sweetness value in comparison to cane sugar
Aspartame		100
Saccharin		550
Sucralose		600
Alitame		2000

## Food preservatives:

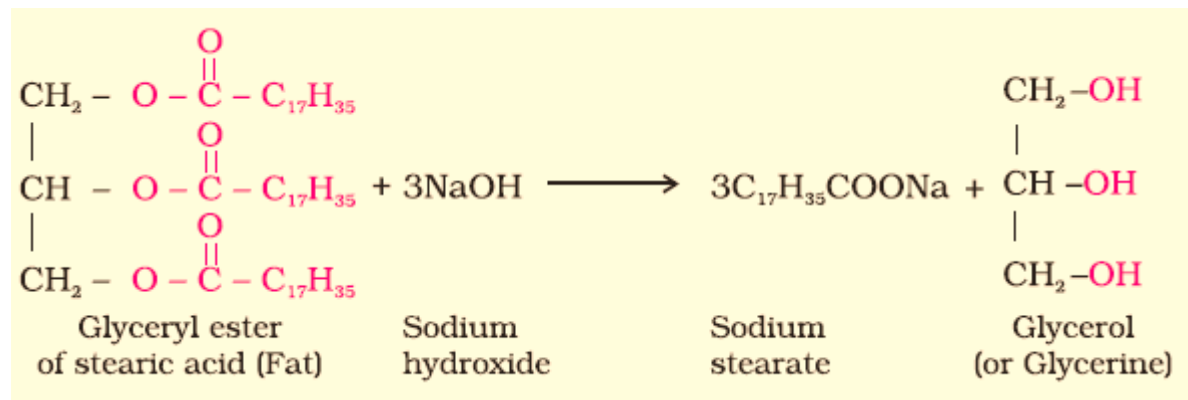
These are the chemical substances which prevent undesirable changes in flavor, colour, texture of the food during processing and storage of food.

Examples, Table salt, sugar, vegetable oils, sodium benzoate ( $C_6H_5COONa$ ) etc

## Cleansing Agents

### Soaps:

Sodium or potassium salts of fatty acids.



Soaps do not work with hard water as it forms insoluble salts with calcium and magnesium ions present in hard water.

### Detergents:

Sodium or potassium salts of sulphonic acids. These can work with hard water also.

Anionic Detergents: Sodium Salts of sulphonated long chain alcohols or hydrocarbons

**Cationic Detergents:** Quaternary ammonium salts of amines with acetates, chlorates or bromates.

**Non-Ionic Detergents:** Do not contain any ion.

