

HYDROCARBONS

Vocabulary:

hydrocarbons – uhlovodíky

compounds - sloučeniny

carbon - uhlík

saturated - nasycené

hydrogen – vodík

unsaturated - nenasycené

simple/ double / triple bond - jednoduchá/ dvojná/ trojná vazba

You can practice on Quizlet:

<https://quizlet.com/755893142/hydrocarbons-flash-cards/?x=1qgt>

Match each term with the correct definition:

1. hydrocarbons

☐

a. Cyclic hydrocarbon derived from benzene

2. alkanes

☐

b. All compounds that consist only of carbon and hydrogen

3. alkenes

☐

c. unsaturated hydrocarbons with at least one double bond

4. alkynes

☐

d. ring-shaped saturated hydrocarbons

5. cykloalkanes

☐

e. saturated hydrocarbons such as ethane

6. aromatic hydrocarbons

☐

f. molecules with the same atoms but different shapes

7. isomers

☐

g. unsaturated hydrocarbons with at least one triple bond

What Is Ethylene Gas: Information On Ethylene Gas And Fruit Ripening

General Fruit Care By: Amy Grant

Perhaps you have heard it said not to place your newly harvested flowers or fruits next to other types of fruits to avoid over-ripening. This is due to the ethylene gas that some fruits give off.

Ethylene is a hydrocarbon gas without smell and invisible to the eye. It is actually a plant hormone which regulates the plant's growth and development as well as the speed at which these occur, such as hormones do in humans or animals.

Ethylene gas was first discovered about 100 years ago when a student noticed that trees growing near gas street lamps were dropping leaves more rapidly than those planted at a distance from the lamps.

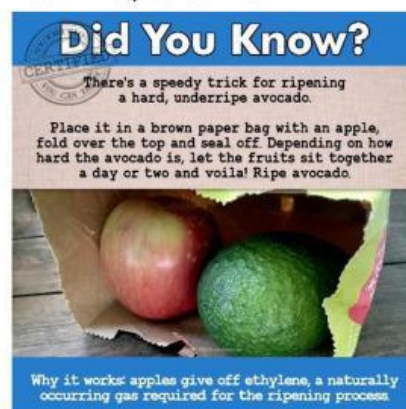
Amounts of ethylene gas in fruits varies from fruit to fruit. Fruits such as apples and pears emit a greater amount of ethylene gas in fruits, which affects their ripening. Other fruits, like cherries or blueberries, produce very little ethylene gas and it, therefore, does not affect the ripening process.

The effect of ethylene gas upon fruit is a resulting change in texture (softening), colour, and other processes. Thought of as an aging hormone, ethylene gas not only influences the ripening of fruit but may also cause plants to die, generally occurring when the plant is damaged in some manner.

As a plant messenger that signals the plant's next move, ethylene gas can be used to trick the plant into ripening its fruits and vegetables earlier. In commercial environments, farmers use liquid products that are introduced pre-harvest. The consumer may do this at home by simply placing the fruit or vegetable inside a paper bag, like an avocado with an apple. This will concentrate the ethylene gas inside the bag, allowing the fruit to ripen more quickly. Do not use a plastic bag, which will trap moisture and may cause the fruit to rot.



ripening – zrání
harvested – sklizené
amount – množství
aging – stárnutí
rot - hniloba



Circle the correct answer :

- | | | | |
|---------------------------|--------------------------------------|-----------------------------------|--------------------|
| 1) Ethylen is | a) acid | b) oxide | c) hydrocarbon |
| 2) Ethylen | a) smells badly | b) is invisible | c) has blue colour |
| 3) Ethylen is | a) an aging hormone | b) a protein | c) a kind of fruit |
| 4) We can use ethylene to | a) ripe fruits and vegetable earlier | | |
| | b) harvest fruit easier | c) transport fruit over the world | |