OLFACTORY INDICATORS

THE TERM OF 'OLFACTORY' MEANS 'RELATING TO THE SENSE OF SMELL'.

THESE ARE THE TWO TYPES OF OLFACTORY INDICATOR.

< ONION AND VANILLA >

{1}- AN ACIDIC SOL^ IS ADD ON ONION THEN THEY DON'T DESTROY THE SMELL OF ONION AND BASIC SOL^ IS ADD ON ONION THEN THEY DESTROY THE SMELL OF ONIONS.

{2}- AN ACIDIC SOL^ IS ADD ON VANILLA THEN THEY DON'T DESTROY THE SMELL OF VANILLA AND BASIC SOL^ IS ADD ON VANILLA THEN THEY DESTROY THE SMELL OF VANILLA.

THERE ARE TWO TYPES OF ACIDS -

{1}- ORGANIC ACID, NATURAL ACID AND WEAK ACID.

IT IS NOT HARMFUL TO EAT OR DRINK SUBSTANCE CONTAINING NATURAL OCCURRING ACIDS IN THEM.

FOR EXAMPLE - ACETIC ACID (OR ETHNIC ACID), CITRIC ACID AND LACTIC ACID.

{2}- MINERAL ACID, MAN-MADE ACID AND STRONG ACID.

IT IS HARMFUL TO EAT OR DRINK.

FOR EXAMPLE - HYDROCHLORIC ACID, SULPHURIC ACID AND NITRIC ACID.
EXPECTATION CARBONIC ACID.

CONCENTRATED ACID AND DILUTE ACID

{1}- A CONCENTRATED ACID IS ONE OF WHICH CONTAINS THE MINIMUM POSSIBLE AMOUNT OF WATER IN IT.

{2}- A DILUTE ACID IS ONE WHICH CONTAINS MUCH MORE WATER IN IT.

★ - GLUCOSE HAVE H^+ IONS IN COMBINED FORM (THAT'S WHY GLUCOSE DIDN'T CONDUCT ELECTRICITY).

★ - ACIDS HAVE H^+ IONS IN FREE STATE TO PASS ELECTRICITY.