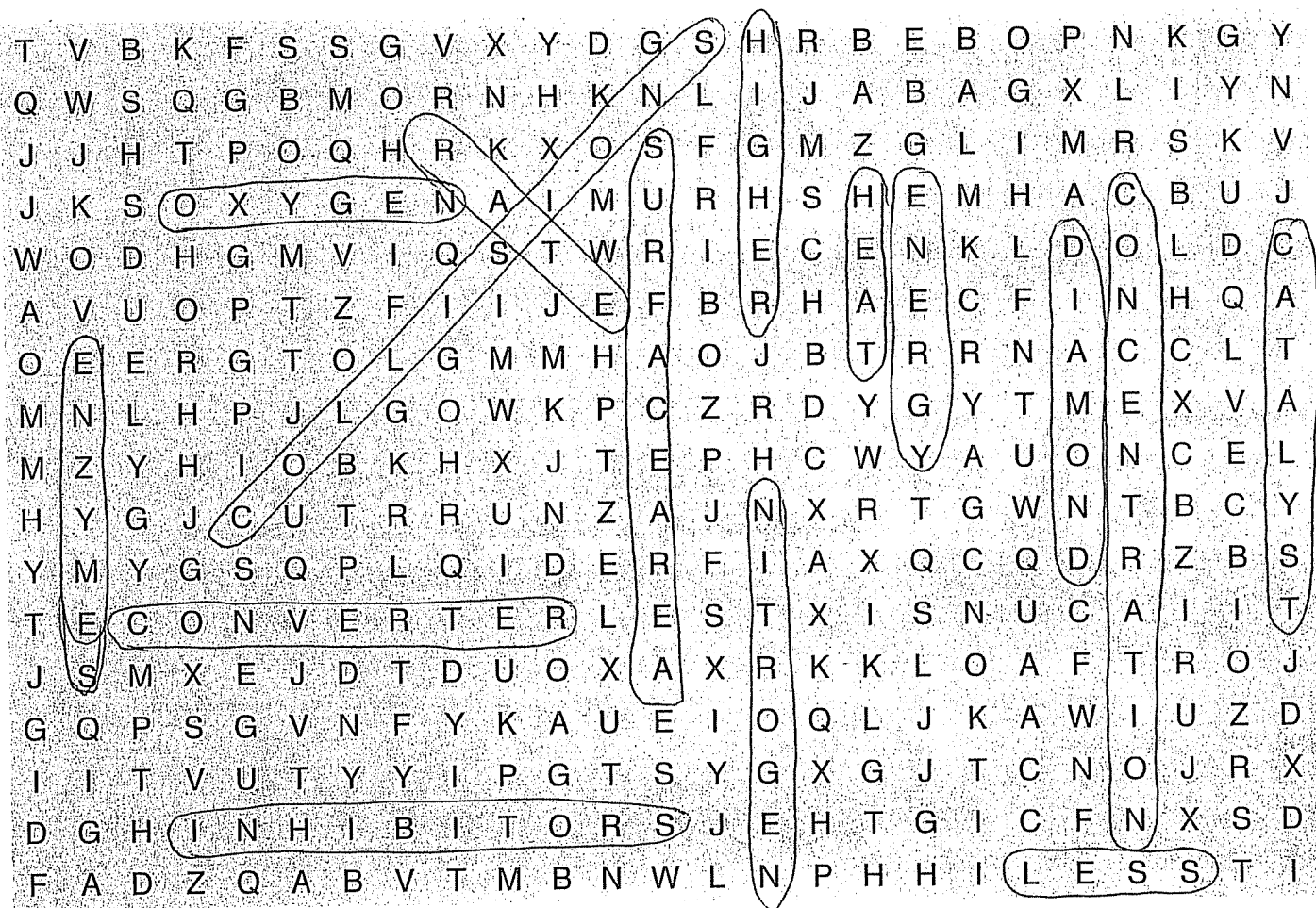


6.2 Factors Affecting the Rate of Chemical Reactions

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- The conversion of graphite into DIAMOND, both of which are made of pure carbon, happens faster when the graphite is compressed at high temperatures and pressures.
- A reaction that takes a long time has a low reaction RATE.
- When you refrigerate food, you remove COLD and lower the rate of reactions that cause food to spoil.
- Heating causes the particles (atoms or molecules) of the reactants to move more quickly, resulting in more collisions and more ENERGY.
- How much solute is dissolved in a solution. CONCENTRATION
- In a reaction, if there is a greater concentration of reactant atoms and molecules present, there is a greater chance that COLLISIONS among them will occur.
- Increasing the concentration of the reactants usually results in a HIGHER reaction rate.
- The measure of how much area of an object is exposed. SURFACE AREA
- Substances called INHIBITORS are used to slow down a chemical reaction.
- A substance that speeds up the rate of a chemical reaction without being used up in the reaction itself. CATALYST
- Biological catalysts. ENZYMES
- Catalysts make it possible for reactions to occur with LESS energy than reactions would otherwise need to break old chemical bonds and form new ones.
- A catalytic CONVERTER provides a large surface area for reactions to take place, and the surface is coated with a thin layer of metallic catalysts.
- Foods often spoil because they react with OXYGEN. Many methods of food preservation maintain product freshness by excluding it.
- An airbag works by converting sodium azide into sodium and NITROGEN gas.