



# IONIC BONDING

The Science of Cooking

Group IA	Group IIA	TRANSITION METALS										Group IIIA	Group IVA	Group VA	Group VIA	Group VIIA	Group VIIIA	Group IIA
1	2											13	14	15	16	17	18	2
3	4											5	6	7	8	9	10	
11	12	TRANSITION METALS										13	14	15	16	17	18	
19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	
37	38											49	50	51	52	53		
				42												53		
				74														
				80														

Group IA	Group IIA	TRANSITION METALS									
11	12										
19	20	21	22	23	24	25	26	27			
37	38			42							

What about sodium, calcium, iron and potassium?

<b>Nutrition Facts</b>	
<b>8 servings per container</b>	
Serving size	2/3 cup (55g)
<b>Amount per 2/3 cup</b>	
<b>Calories</b>	<b>230</b>
<b>% DV*</b>	
<b>12%</b>	<b>Total Fat</b> 8g
<b>5%</b>	<b>Saturated Fat</b> 1g
	<b>Trans Fat</b> 0g
<b>0%</b>	<b>Cholesterol</b> 0mg
<b>7%</b>	<b>Sodium</b> 160mg
<b>12%</b>	<b>Total Carbs</b> 37g
<b>14%</b>	<b>Dietary Fiber</b> 4g
	<b>Sugars</b> 1g
	<b>Added Sugars</b> 0g
	<b>Protein</b> 3g
10%	<b>Vitamin D</b> 2mcg
20%	<b>Calcium</b> 260mg
45%	<b>Iron</b> 8mg
5%	<b>Potassium</b> 235mg

\* Footnote on Daily Values (DV) and calories reference to be inserted here.



# The Periodic Table...of Food

**RED** = typically these elements will form **covalent bonds** to make **molecules** with other red atoms. Sometimes a red atom can make an ion.

**YELLOW** = typically these elements will appear in food as **ions** in **compounds**

**BLUE** = these atoms are only ever present in food in *very small* amounts. They can be ionic or covalent.

Group IA	Group IIA	TRANSITION METALS										Group IIIB	Group IVB	Group VB	Group VIB	Group VIIB	Group 0	
1																	2	
Period 1	<b>H</b> hydrogen																	
Period 2	3	4															10	
Period 3	<b>Na</b> sodium	<b>Mg</b> magnesium															18	
Period 4	<b>K</b> potassium	<b>Ca</b> calcium	21	22	<b>V</b> vanadium	<b>Cr</b> chromium	<b>Mn</b> manganese	<b>Fe</b> iron	<b>Co</b> cobalt	<b>Ni</b> nickel	<b>Cu</b> copper	<b>Zn</b> zinc	<b>Ga</b> gallium	32	<b>As</b> arsenic	<b>Se</b> selenium	<b>Br</b> bromine	36
Period 5						<b>Mo</b> molybdenum						<b>Cd</b> cadmium						
Period 6						<b>W</b> tungsten											<b>I</b> iodine	
Period 7																		

This Periodic Table comes from Concepts in Biochemistry by Rodney Boyer (published by Wiley)

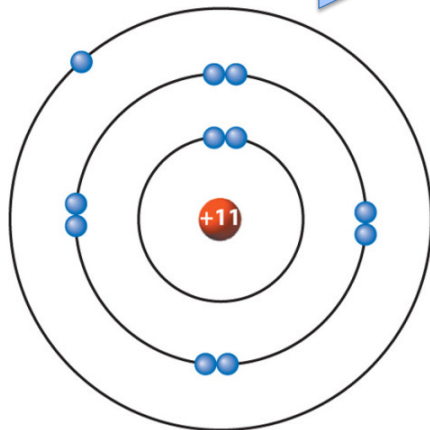


Period 3 **Na** **Mg**

TRANSITION METALS

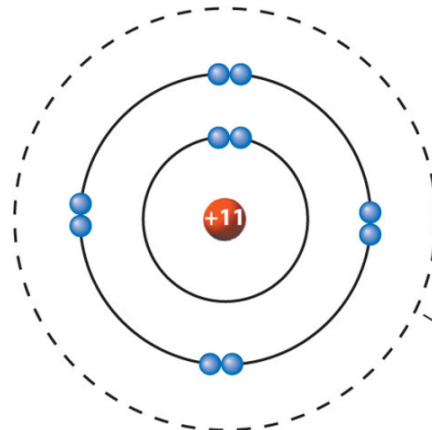
What atom/element on the P.T.?

25 **Mn** 26 **Fe** 27 **Co**  
manganese iron cobalt



Na

11 protons  
11 electrons  
0 net charge



Na<sup>1+</sup> (positive ion)

11 protons  
10 electrons  
+1 net charge

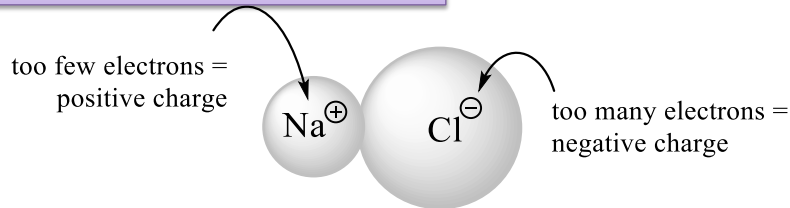
You do not need to worry about why there are 3 concentric circles drawn in this cartoon.



# Covalent vs. Ionic bonds

What seems to be holding the NaCl (i.e. table salt) molecule together?

Electrons are very tiny particles with negative charge



In some cases, the electrons are not shared. In the compound, NaCl or sodium chloride, **the Cl anion has extra electrons** - which give the Cl an overall **negative charge**. The **Na cation has too few electrons**, which give the Na an overall **positive charge**.

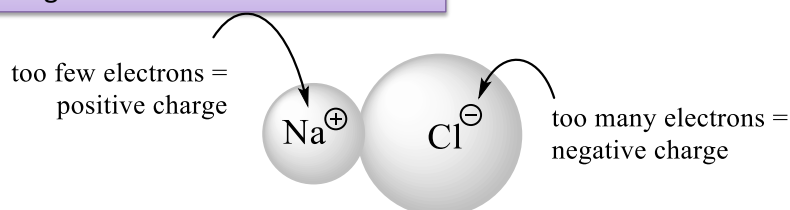
The association between the Na<sup>+</sup> and Cl<sup>-</sup> is called an **ionic bond**.



# Chapter 1: Covalent vs. Ionic bonds

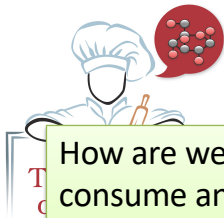
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The association between the Na<sup>+</sup> and Cl<sup>-</sup> is called an ionic bond.



# Food is made of *compounds*

How are we able to consume and benefit from the sodium, calcium and iron in our diets?

	11	12	TRANSITION METALS						
Period 3	<b>Na</b> sodium	<b>Mg</b> magnesium							
Period 4	<b>K</b> potassium	<b>Ca</b> calcium	21	22	<b>V</b> vanadium	<b>Cr</b> chromium	<b>Mn</b> manganese	<b>Fe</b> iron	<b>Co</b> cobalt

Pure Element	As found in food	Food sources
Sodium (Na)	sodium chloride (i.e. table salt, NaCl), monosodium glutamate (i.e. MSG, NaC <sub>5</sub> H <sub>8</sub> O <sub>4</sub> N), sodium bicarbonate (baking soda, NaHCO <sub>3</sub> ), sodium benzoate (NaC <sub>7</sub> H <sub>5</sub> O <sub>2</sub> )	Milk, celery, bacon and condiments like Worcestershire sauce.
Calcium (Ca)	calcium citrate (Ca <sub>3</sub> C <sub>12</sub> H <sub>10</sub> O <sub>14</sub> ) calcium lactate (CaC <sub>6</sub> H <sub>10</sub> O <sub>6</sub> )	Calcium supplements, cheese
Iron (Fe)	Heme (FeC <sub>34</sub> H <sub>32</sub> O <sub>4</sub> N <sub>4</sub> ) ferrous sulfate (FeSO <sub>4</sub> ) ferrous fumarate (FeC <sub>4</sub> H <sub>4</sub> O <sub>2</sub> )	Meat, fortified infant cereal

The word *ferrous* is derived from the latin word *ferrum*, which means *iron*

Sodium, calcium and iron are examples of *metals*. In food, these metals are usually not elemental, rather they are part of *ionic compounds*.



## Ionic Compounds in Food

An ion carries a charge

Sometimes the ionic compound will be represented with cation and anion listed one after the other (e.g. NaCl) – without the charges explicitly shown

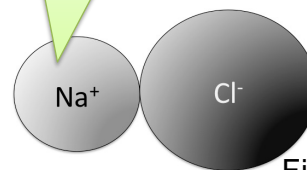


Fig. 1-5

Ionic Compound	Molecular formula	Cation	Anion
sodium chloride	NaCl	Na <sup>+</sup>	Cl <sup>-</sup>
monosodium glutamate	NaC <sub>5</sub> H <sub>8</sub> O <sub>4</sub> N	Na <sup>+</sup>	[C <sub>5</sub> H <sub>8</sub> O <sub>4</sub> N] <sup>-1</sup>
sodium bicarbonate	NaHCO <sub>3</sub>	Na <sup>+</sup>	[CO <sub>3</sub> ] <sup>-1</sup>
sodium benzoate	NaC <sub>7</sub> H <sub>5</sub> O <sub>2</sub>	Na <sup>+</sup>	[C <sub>7</sub> H <sub>5</sub> O <sub>2</sub> ] <sup>-1</sup>
calcium citrate			
calcium lactate			
ferrous sulfate			
ferrous fumarate	FeC <sub>4</sub> H <sub>4</sub> O <sub>2</sub>	Fe <sup>+2</sup>	[C <sub>4</sub> H <sub>4</sub> O <sub>2</sub> ] <sup>-2</sup>

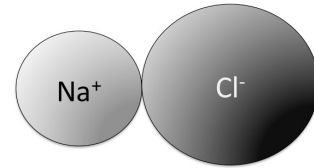
The cation carries positive charge, while the anion carries negative charge – together the charges balance each other and the overall compound is net neutral.

What can you tell about the pattern of naming ionic compounds? What comes first, what comes second?

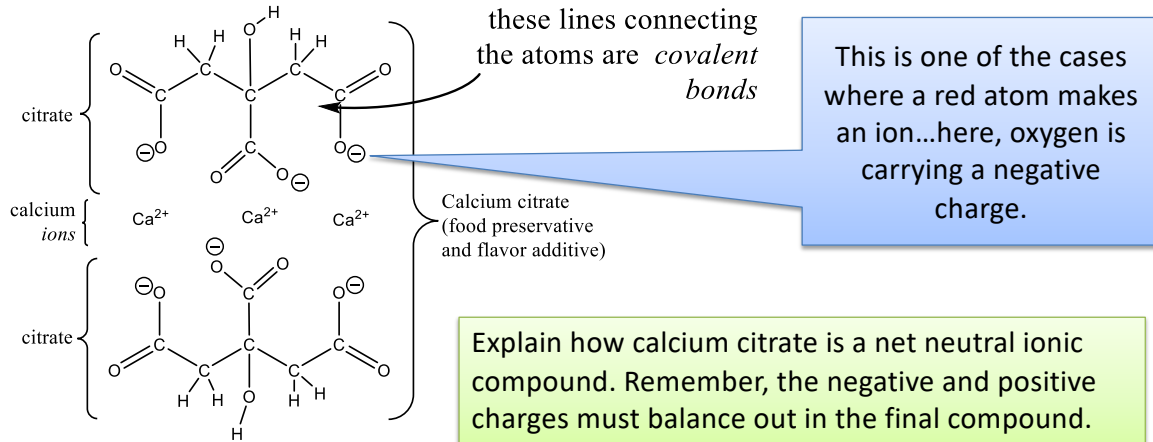
Ion vs. element??



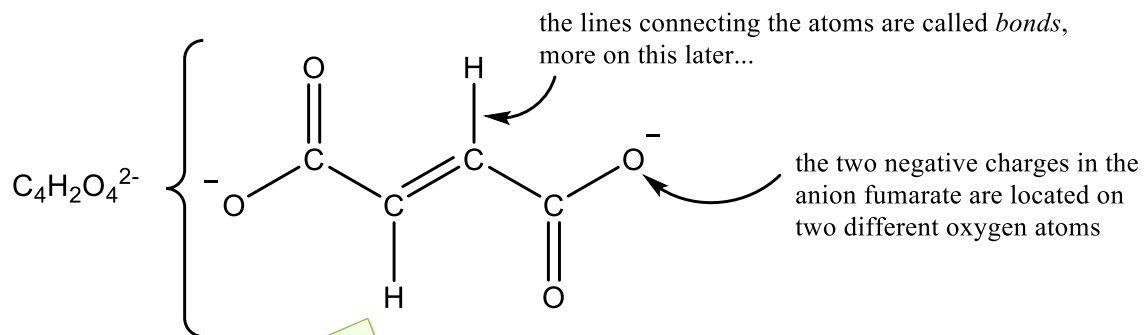
# Ionic Compounds are balanced



Ionic Compound	Molecular formula	Cation	Anion
sodium chloride	NaCl	Na <sup>+</sup>	Cl <sup>-</sup>
calcium citrate	Ca <sub>3</sub> C <sub>12</sub> H <sub>10</sub> O <sub>14</sub>	3x Ca <sup>+2</sup>	2x [C <sub>6</sub> H <sub>5</sub> O <sub>7</sub> ] <sup>-3</sup>



# Polyatomic ions e.g. the fumarate anion



Some ions are made of multiple atoms joined together...but specific atoms carry the charge

Propose a molecular formula for calcium (Ca<sup>2+</sup>) fumarate...

Poly = many, atomic = atoms



## Some elemental exceptions

On the cereal box shown below, the zinc and iron in this cereal are listed under *Vitamins and Minerals* as “Iron and Zinc (mineral nutrients)”. In this case, the elemental iron was added to the food by the manufacturer.

VITAMINS AND MINERALS: IRON AND ZINC (MINERAL NUTRIENTS), VITAMIN C (SODIUM ASCORBATE), A B VITAMIN (NIACINAMIDE), VITAMIN B<sub>6</sub> (PYRIDOXINE HYDROCHLORIDE), VITAMIN B<sub>2</sub> (RIBOFLAVIN), VITAMIN B<sub>1</sub> (THIAMIN MONONITRATE), VITAMIN A (PALMITATE), A B VITAMIN (FOLIC ACID), VITAMIN B<sub>12</sub>, VITAMIN D.

	11	12	TRANSITION METALS						
Period 3	Na sodium	Mg magnesium	21	22	23	24	25	26	27
Period 4	K potassium	Ca calcium			V vanadium	Cr chromium	Mn manganese	Fe iron	Co cobalt

*While the body is unable to directly absorb elemental iron, the reaction that occurs with our stomach acid produces ferrous iron (Fe<sup>2+</sup>), which is absorbed in the small intestines.*

<https://www.acs.org/content/dam/acsorg/education/outreach/iron-for-breakfast.pdf>