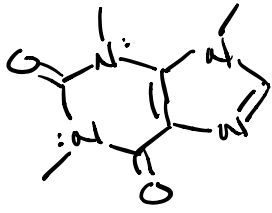


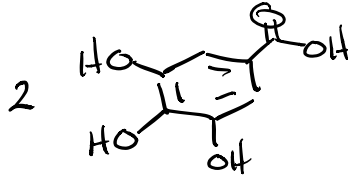
Extraction of Caffeine from Tea



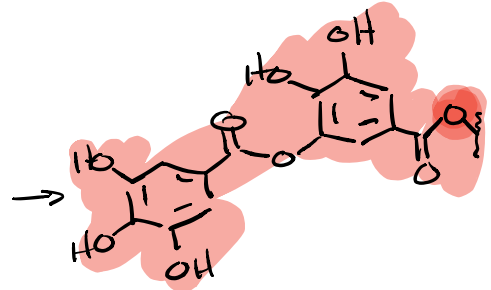
Caffeine

Mostly non-polar

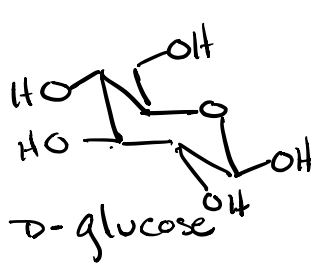
Tannins



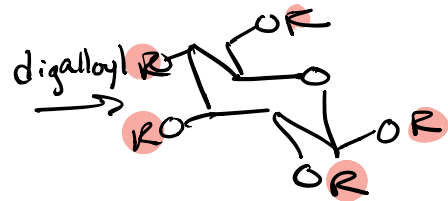
Gallic Acid



digalloyl group

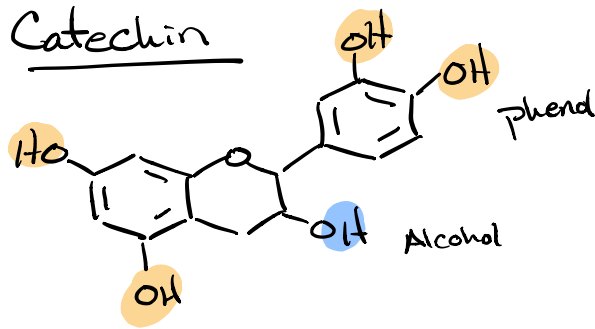


D-glucose



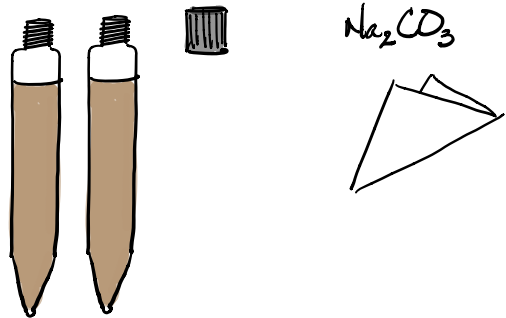
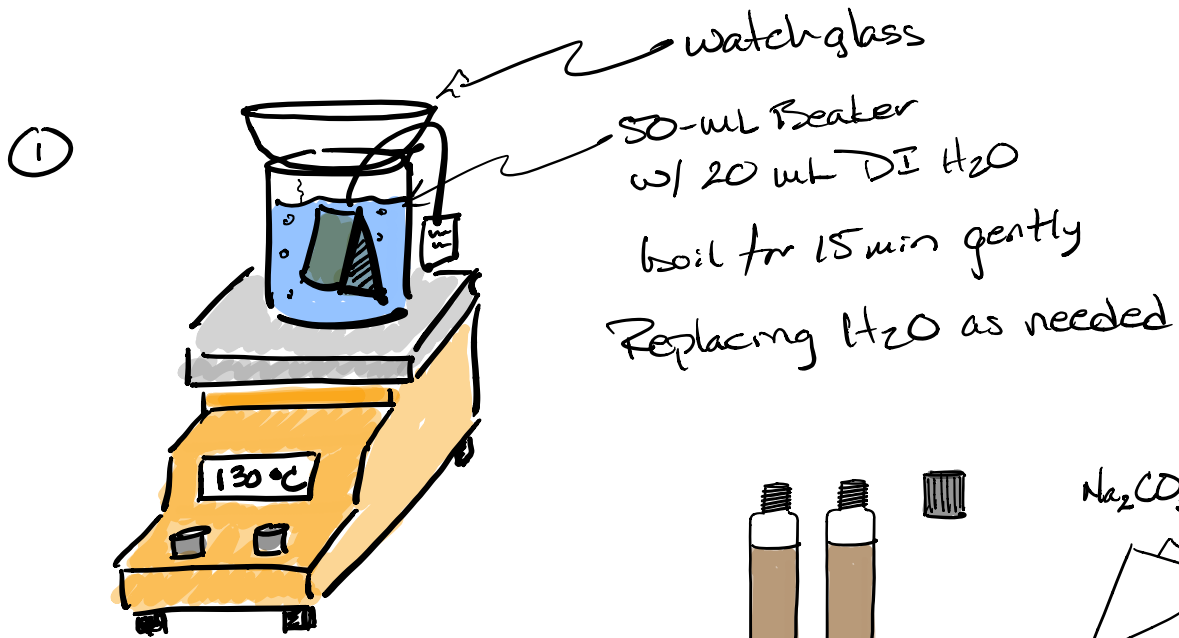
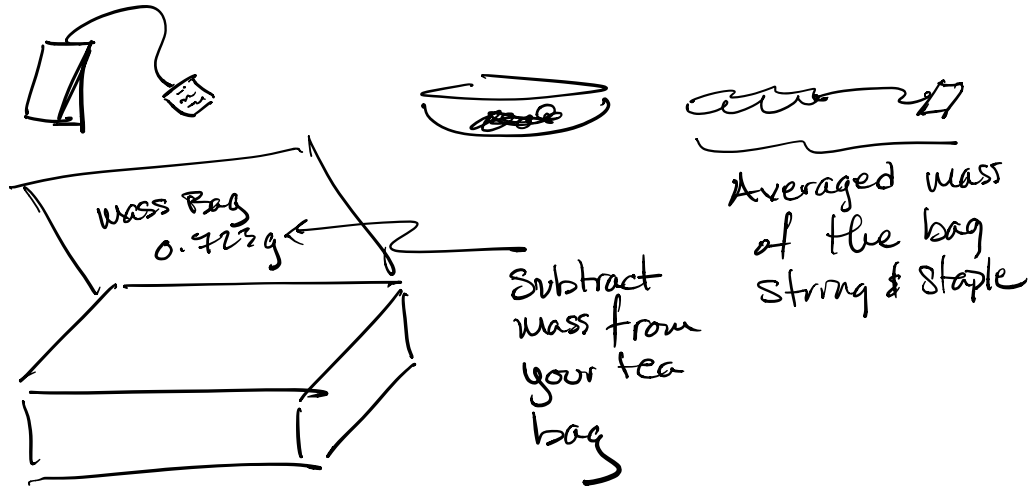
Tannin

Catechin



phenol

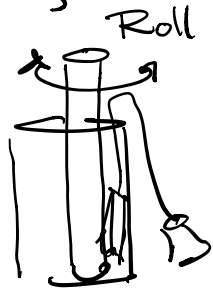
Alcohol



② Cool to room temp

③ Split the extract between 2 centrifuge tubes

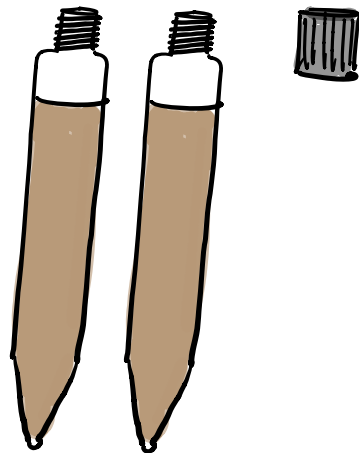
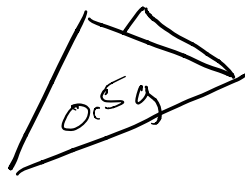
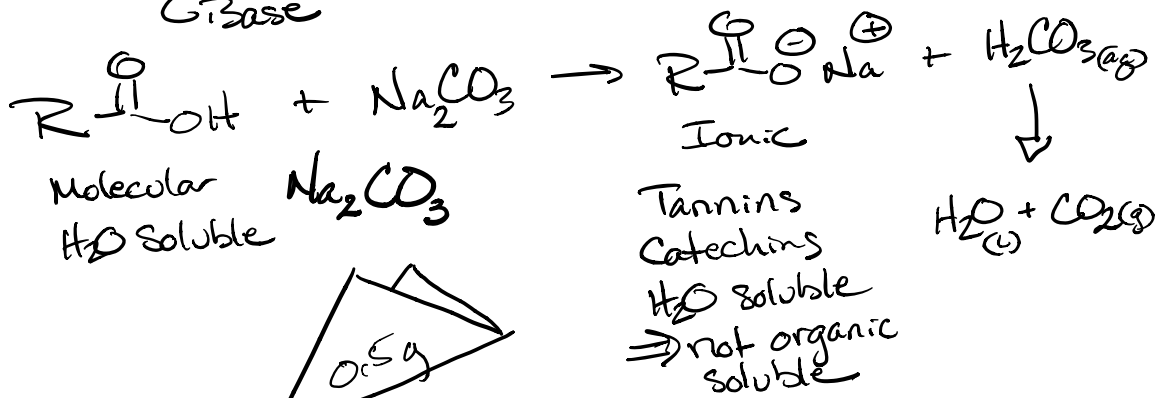
④ Rinse Teabag w/ 2 mL DI H₂O and gently roll out using a test tube



Add additional extract to centrifuge tubes.

⑤ While still a little warm add 0.5g Na₂CO₃ to each centrifuge tube.

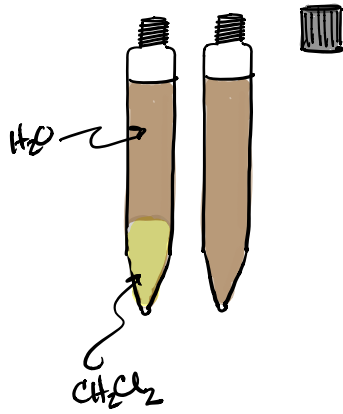
Base



- Cap & dissolve Na₂CO₃

Traditional process

CH_2Cl_2 Extraction

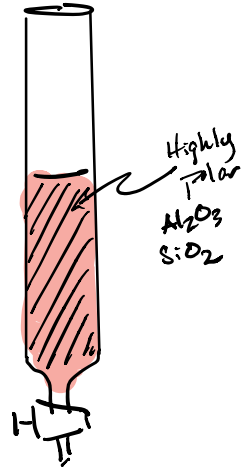


Green Process

Reverse Phase Chromatography
Solid phase extraction

Normal phase

Reverse Phase

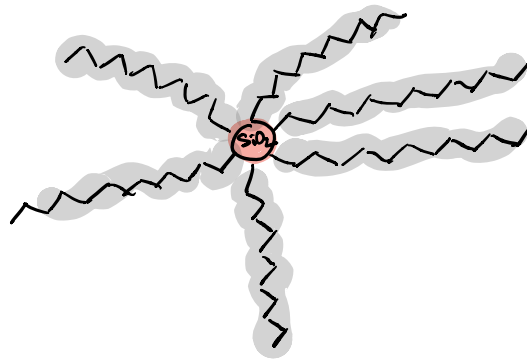


Elution order
polar last out

non-polar
last out

non polar 1st out

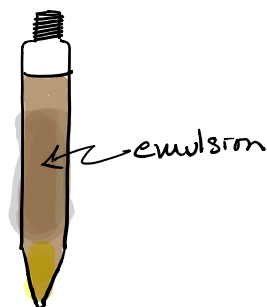
polar 1st out



Traditional CH_2Cl_2 Extraction

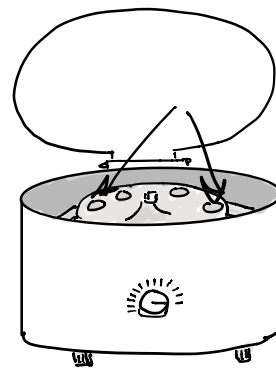
After Step 5

- ⑥ Add 3 mL CH_2Cl_2 to each tube
⑦ Shake & vent ~ 30 seconds
- Emulsion develops




- ⑧ Balance tubes for mass
- weigh tubes w/ lids
& add H_2O to the lighter tube to match $\pm 0.1\text{g}$

- ⑨ Centrifuge tubes for ~ 5 min
Make sure tubes go across from each other

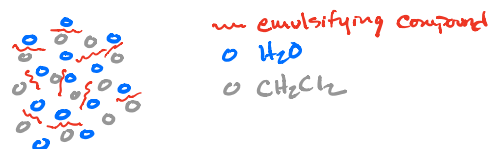
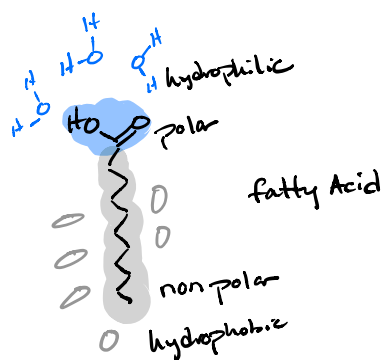


- ⑩ Extract CH_2Cl_2 layer & place in 25-mL Erlenmeyer flask

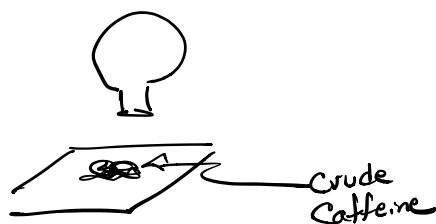
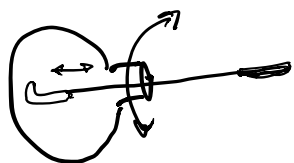
- ⑪ Add 3 mL CH_2Cl_2 to each centrifuge tube & repeat extraction & centrifuge

- ⑫  12 mL CH_2Cl_2

- ⑬ Dry w/ MgSO_4

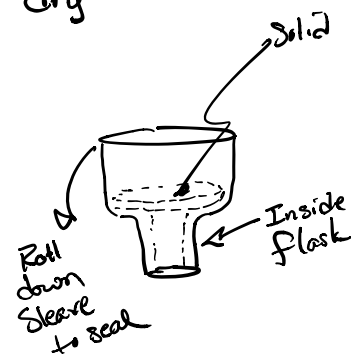
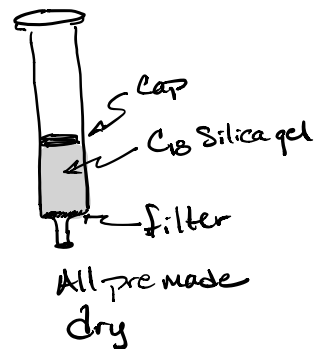
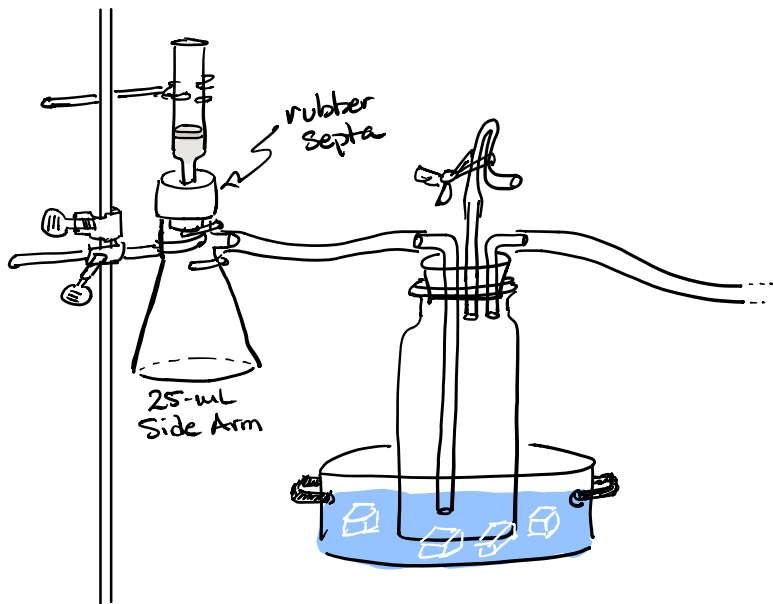


- ⑭ Tare a RB flask 25-ml
- ⑮ decant CH_2Cl_2 into RB flask
- ⑯ Rotovap
- ⑰ Crude mass of Caffeine
Reweigh RB flask
- ⑱ Remove caffeine



Solid Phase (SPE) Extraction

① Set up filtration apparatus

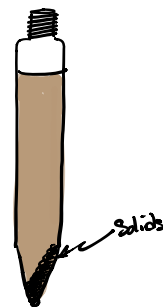


③ Condition Column

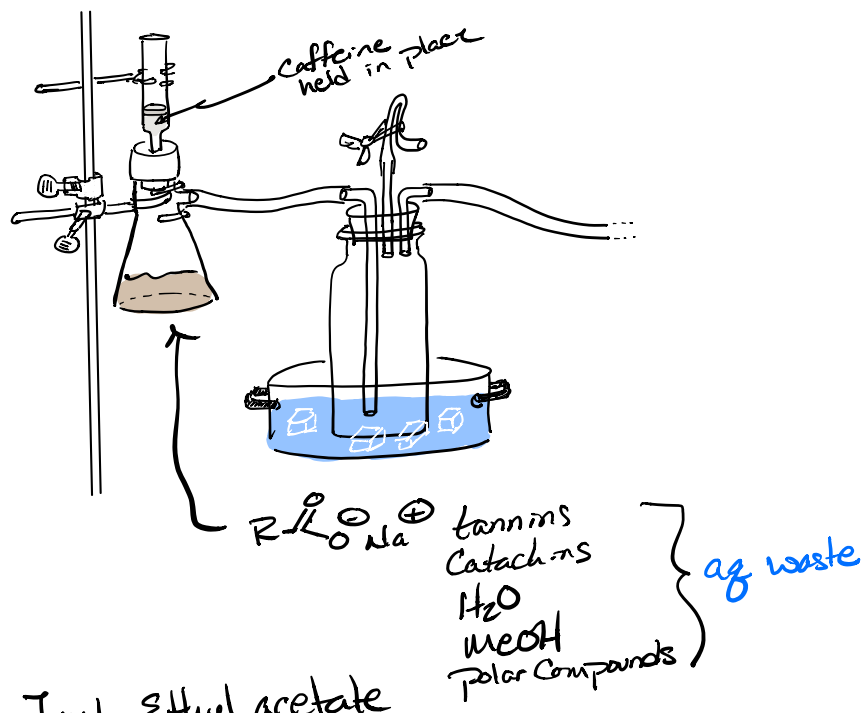
- Turn on vacuum
- Add 2ml MeOH
- Add 2ml DI H₂O

①* Tea Extract must be centrifuged before adding to SPE Column to remove Solids.

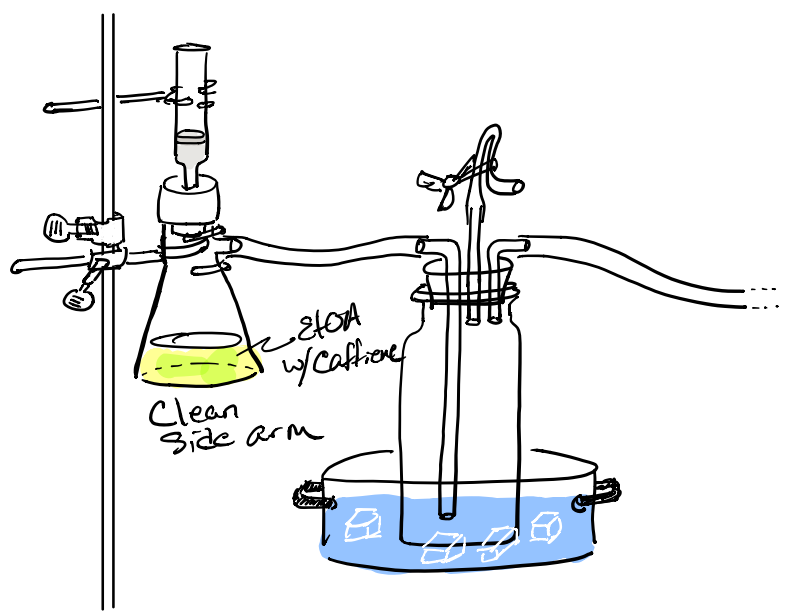
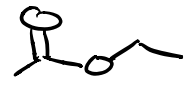
④ Without letting the column dry out filter both tea extracts - 1 ml at a time
Being careful not to add Solids.



- 5) - Dissassembled Side arm flask.
 Haz out the liquid into ag waste.
 - Clean flask & Reassembled.

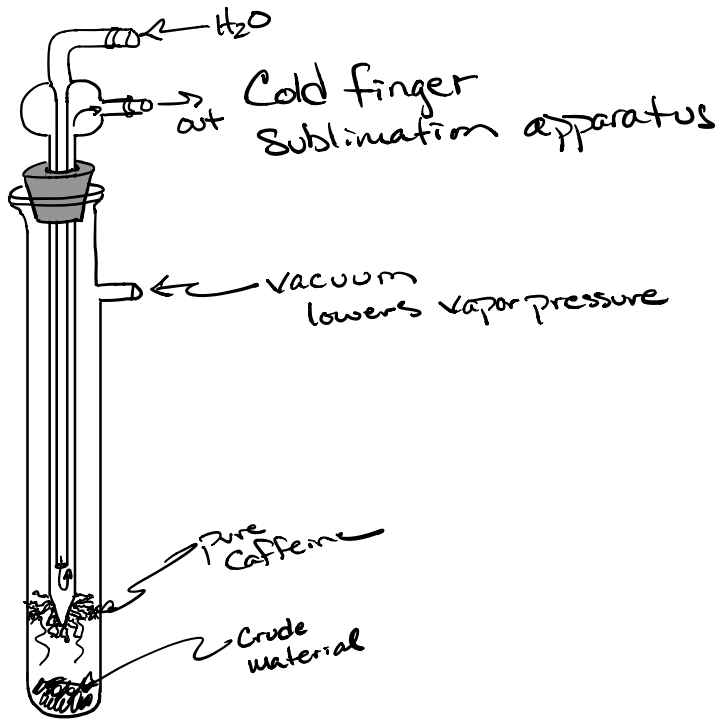


- 6) Add 7ml Ethyl acetate to Column



- ⑦ Dry EtOAc w/ MgSO_4
- ⑧ Tare RB flask
- ⑨ Decant into RB
- ⑩ Rotocap
- ⑪ Reweigh & get Crude Mass Caffeine

Sublimation of Caffeine



① Heat & sublime

② Cool to RT

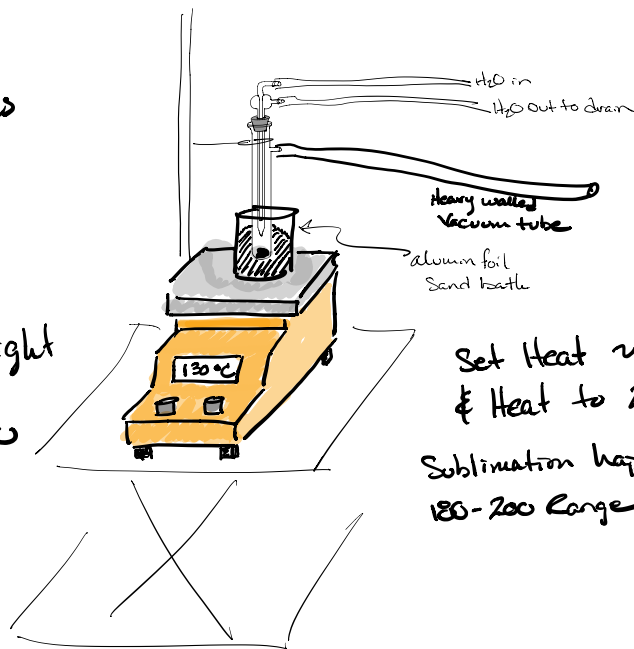
③ Extract crystals

④ Wp

⑤ Mass & Calc
% recovery
from dry weight

$$= \frac{\text{mass Caffeine}}{\text{mass tea}} \times 100$$

⑥ Solid FTIR



Set Heat ~ 75%
& Heat to 200°C

Sublimation happens
180-200 Range

Caffeine(s) = $P_{atm} \downarrow$ Sublime by dropping
 P_{atm}

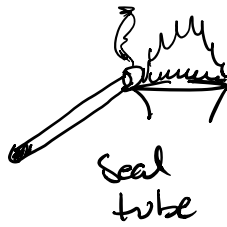
\updownarrow



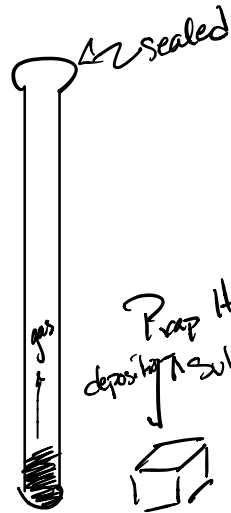
Solid Caffeine(s)



Pack tube



Seal tube



High P_{vap} depositing \uparrow sublimation



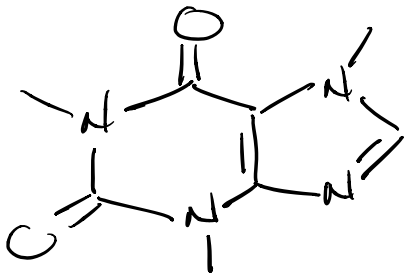
\uparrow Sublimation $P_{vap} = P_{atm}$ on system \uparrow



$\xrightarrow{236^\circ}$
pure caffeine

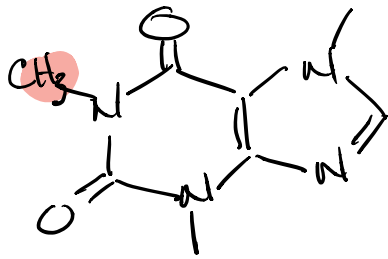
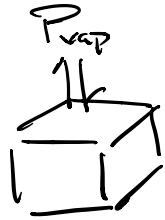


melting

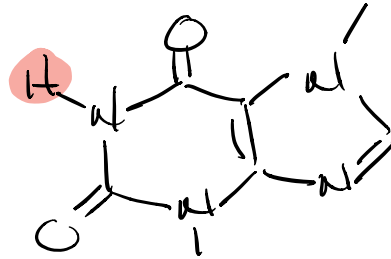


Aromatic
all sp^2

no H-bonding
dipole-dipole \leftrightarrow weak
 π -stacking



Caffeine



Theobromine
Chocolate

Coffee 20-30 mg
Instant Coffee 8-20 mg
Espresso 2oz 50-70 mg
Decaf 0.4-1 mg

tea 4-20 mg
Coke 3.75 mg

leathal dose \sim 10g 80-100 μ g/ml