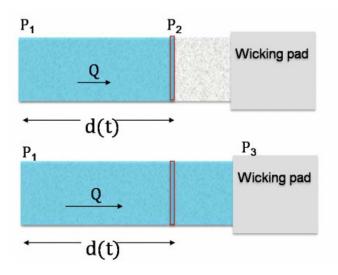
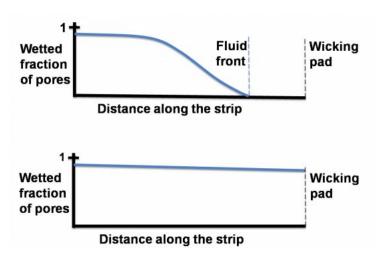
Lab #5 Paper Microfludics

Design Rules

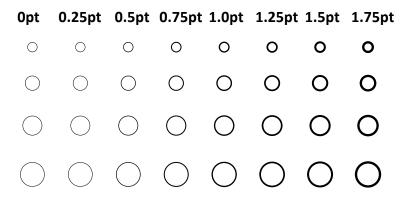
- Liquid volume
- Indicator volume
 - Baking time
- Baking temperature
 - Line width
 - Channel width
 - Channel length
 - Channel shape

Design Rules

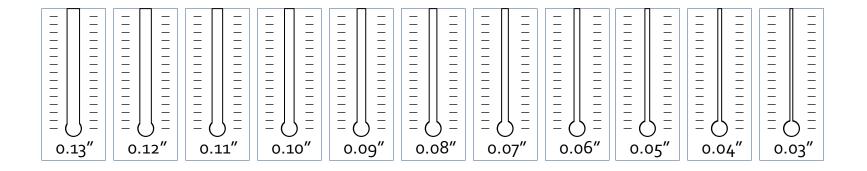




Design Rules

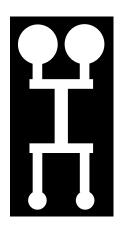


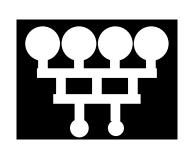
Why is the line width important?



• Why is the channel width important?

Mixers







7ci fhYgmcZ; fY['7cc_gYmUbX'5'VYfh': c'Wk"'7cdmYZh 'H\]g']g'U'ZfYY'k cf_ž'mci WUb'Wtdmž'X]ghf]Vi hYž'UbX'a cX]Zm]hi bXYf'h\Y'hYfa g'cZ'h\Y': fYY'5fh'@]W'bgY''

$$L = 2\sqrt{Dt}$$

where *L* is the diffusion length, *t* is the time, *D* is the molecular diffusion coefficient. The diffusion coefficient scales roughly with the inverse of the size of the molecule and also depends to some extent on the shape of the molecule. It also increases with temperature and decrease with pressure.

Inkjet Indicators

Turmeric solution (base indicator):

Turns from yellow to red-maroon in the presence of a stronger base. (pH > 8)

Benedict's solution (reducing sugar indicator):

In the presence of a reducing sugar, turns from blue to brown upon heating on a hotplate **Ninhydrin solution (amine indicator):**

In the presence of amines, changes from pink to a darker purple upon heating on a hotplate



Acid/Base: changes its molecular shape with changes in pH. As the shape changes then the color of the solution changes.

Benedict's: reduces the Cu2+ to Cu+ which forms as a red precipitate-copper (I) oxide

Ninhydrin: degrades amino acids into aldehydes, ammonia, and CO₂ through a series of reactions; then condenses with ammonia and hydrindantin to produce an intensely blue or purple pigment

Chemical Indicator

Indicator 1

Benedict's solution (reducing sugar indicator):

In the presence of a reducing sugar, turns from blue to brown upon heating on a hotplate

Indicator 2

Ninhydrin solution (amine indicator):

In the presence of amines, changes from pink to a darker purple upon heating on a hotplate

Indicator 3

Turmeric solution (base indicator):

Turns from yellow to red-maroon in the presence of a stronger base. (pH > 8)

Water
Salt water
Sugar water
Apple juice
Cranberry juice
Windex
Coke
White wine vinegar
Baking soda
Rice vinegar

It is time to design your own!

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