

Thermochimica Acta 378 (2001) 1-8

thermochimica acta

www.elsevier.com/locate/tca

Enthalpic interactions of glycine in aqueous sodium halide solutions

Li Yu^{a,*}, Xingen Hu^a, Ruisen Lin^a, Shuang Shao^b, Honglin Zhang^c

^aDepartment of Chemistry, Zhejiang University, Hangzhou 310027, PR China ^bDepartment of Chemistry, Zhejiang Educational College, Hangzhou 310000, PR China ^cDepartment of Chemistry, Qufu Normal University, Qufu 273165, PR China

Received 19 January 2001; received in revised form 25 April 2001; accepted 27 April 2001

Abstract

Dilution enthalpies of glycine in aqueous NaF and NaI solutions of various molalities at 298.15 K have been determined, respectively, by mixing flow microcalorimetry. The results have been analyzed according to the modified McMillan–Mayer model to obtain homogeneous enthalpic interaction coefficients. The effect of the anions on enthalpic pair-wise interaction coefficients has been discussed from the point of view of electrostatic interaction and structural interaction. © 2001 Elsevier Science B.V. All rights reserved.

Keywords: Glycine; Sodium halide solution; Dilution enthalpy; Homogeneous enthalpic interaction coefficient

1. Introduction

The study of the thermodynamic stability of the native structure of proteins has proved quite challenging and still remains a subject of extensive investigations [1,2]. Owing to the complexities arising from a direct thermodynamic study on proteins, amino acids have been quite useful as models for understanding the thermodynamic behavior of peptides and proteins in aqueous solutions [3]. It is well known that salts can have marked effects on the stability of protein structures, and that some electrolytes have a tendency to disrupt some, at least, of the structural features of proteins, whereas other electrolytes show a propensity to buttress such structures [4]. It is quite effective to investigate the interaction between amino acids and

In consequence, continuing our investigations on the enthalpic interactions of some typical amino acids in aqueous non-electrolyte binary solutions [15–19], we turn our attention to aqueous electrolyte solutions in the present work. Dilution enthalpy is recognized as a basic thermodynamic parameter to study the interactions between two solvated solute molecules in solutions. But most of the research works are focus on the dissolution or mixing enthalpies between amino acids and electrolytes [8–10,20,21]. A survey of the literatures indicates a lack of experimental data of the dilution enthalpies of amino acid in aqueous electrolyte solutions. The aim of this investigation is to explore the role of the anions in influencing the enthalpic interaction between two amino acid zwitter ions in aqueous electrolyte solutions. Glycine is the simplest amino acid of the smallest hydrocarbon

electrolytes using enthalpic measurement method [5]. Much work has been done on this kind of interaction by measuring enthalpic effects [6–14].

^{*}Corresponding author. Fax: +86-571-795-1846. *E-mail address*: yl-mary@263.net (L. Yu).

backbone. In this paper, the dilution enthalpies of glycine in aqueous sodium halide solutions of various molalities at 298.15 K and the homogeneous enthalpic interaction coefficients of glycine have been reported. The results are interpreted from the point of view of electrostatic interaction and structural interaction.

2. Experimental

2.1. Reagents

Glycine (biochemical reagent, >99.0%, from Shanghai Chem. Co.) was recrystallized from water–methanol mixture and dried under reduced pressure at 323 K. NaF and NaI (analytical reagents, >99.0%, from Shanghai Chem. Co.) were recrystallized from distilled water and dried under reduced pressure at 353 K. Both the salts and glycine were stored over P_2O_5 in a vacuum desiccator for 72 h at room temperature prior to use.

Twice distilled water was deionized by passing through a quartz sub-boiling purifier before use in preparation of solutions.

Both the aqueous salt solutions, which were used as mixed solvents (water + sodium halide), and the amino acid solutions (glycine + sodium halide+ water) were prepared by mass using a Mettler AE 200 balance precise to ± 0.0001 g. The molality ranges of aqueous sodium fluoride and sodium iodide solutions are 0.1–0.6 and 0.2–1.0 mol kg⁻¹, respectively. The molality range of aqueous glycine solutions (glycine + sodium halide + water) is 0.2–1.0 mol kg⁻¹. All the solutions were degassed and used within 12 h after preparation.

2.2. Calorimetric procedure

The enthalpies of dilution for glycine in aqueous sodium halide solutions were measured with LKB-2277 BioActivity Monitor at 298.15 K. The solutions were pumped through the mixing-flow vessel of the calorimeter in different ratios using a pair of LKB-2132 microperpex peristaltic pumps. The variation in flow rates was less than 0.2%. The flow rates were determined by weighing samples delivered in 8 min. The variation in flow rates was less than 0.1% both before and after a complete dilution experiment. The

details of the experimental technique have been described elsewhere [16,19].

The enthalpies of dilution $\Delta_{dil}H_{m}$ were calculated from the equation

$$\Delta_{\rm dil}H_{\rm m} = -\frac{P(1+m_{\rm i}M)}{m_{\rm i}f_2} \tag{1}$$

in which P is the dilution thermal power (μ W), M the molar mass of amino acid (mol kg⁻¹), and f_2 is the flow rate of amino acid solution (mg s⁻¹). The final molality m_f were calculated from the equation

$$m_{\rm f} = \frac{m_{\rm i} f_2}{f_1(m_{\rm i} M + 1) + f_2} \tag{2}$$

in which f_1 is the flow rate of diluent (aqueous sodium halide solution).

3. Results and discussion

According to the McMillan–Mayer theory [22], all the thermodynamic properties of multi-components solutions can be expressed by using a virial expansion in *m* which relates the non-ideal contributions of any total thermodynamic function to a series of interaction parameters. The thermodynamic procedures used have been previously described in detail [23–25] and only a summary will be given here.

The molar enthalpy change $\Delta_{\text{dil}}H_{\text{m}}$ on diluting a solution of non-electrolytic solute from an initial molality m_{i} to a final molality m_{f} can be written as

$$\Delta_{\text{dil}} H_{\text{m}} = H_{\text{m}}^{\text{ex,o}}(m_{\text{f}}) - H_{\text{m}}^{\text{ex,o}}(m_{\text{i}})
= h_{2}(m_{\text{f}} - m_{\text{i}}) + h_{3}(m_{\text{f}}^{2} - m_{\text{i}}^{2})
+ h_{4}(m_{\text{f}}^{3} - m_{\text{i}}^{3}) + \cdots$$
(3)

where $H_{\rm m}^{\rm ex,o}(m_{\rm f})$ and $H_{\rm m}^{\rm ex,o}(m_{\rm i})$ are the molar excess (relative apparent molar) enthalpies of the solute in the solutions before and after dilution, and h_2 , h_3 , h_4 , etc. are the enthalpic coefficients representing pair-wise and, at least notionally, triplet, quartet and higher order interactions between solvated solute species.

In this paper, the aqueous sodium halide solutions are regarded wholly as "solvents". Tables 1 and 2 give the experimental values $(\Delta_{\text{dil},\exp}H_{\text{m}})$ and the calculated values $(\Delta_{\text{dil},\exp}H_{\text{m}})$ of dilution enthalpies, which were fitted to Eq. (3) by a least-squares procedure, together with the initial and final molality $(m_i \text{ and } m_f)$ of glycine in various aqueous sodium halide solutions.

Table 1 Enthalpies of dilution of glycine in aqueous sodium fluoride solution at 298.15 K $\,$

$m_{\rm i} \pmod{{ m kg}^{-1}}$	$m_{\rm f}$ (mol kg ⁻¹)	$\Delta_{ m dil,exp} H_{ m m} \ ({ m J~mol}^{-1})$	$\Delta_{ m dil,calc} H_{ m m} \ ({ m J~mol}^{-1})$	$m_{\rm i}$ (mol kg ⁻¹)	$m_{\rm f}$ (mol kg ⁻¹)	$\Delta_{\rm dil,exp}H_{\rm m}$ (J mol ⁻¹)	$\Delta_{\rm dil,calc} H_{\rm m}$ $({ m J~mol}^{-1})$
b = 0.1003 mg	ol kg ⁻¹						
0.2000	0.0996	45.83	45.93	0.6001	0.3717	87.19	87.97
0.2000	0.0746	57.68	57.75	0.7991	0.3918	151.46	150.28
0.2000	0.1248	34.48	34.16	0.7991	0.4924	112.91	110.79
0.3989	0.1974	84.60	85.03	0.7991	0.2926	191.74	191.17
0.3989	0.2475	63.37	63.06	1.0051	0.4913	179.00	180.25
0.3989	0.1477	107.11	107.49	1.0051	0.3666	229.54	229.52
0.6001	0.2960	118.40	119.33	1.0051	0.6184	132.08	132.77
0.6001	0.2212	151.00	151.51				
b = 0.1504 mg	ol $k\sigma^{-1}$						
0.2023	0.0992	47.68	48.05	0.6000	0.3669	86.93	85.82
0.2023	0.0741	61.23	60.31	0.7997	0.3972	138.51	138.58
0.2023	0.1247	35.37	35.80	0.7997	0.4973	102.34	100.89
0.3999	0.2007	83.30	83.17	0.7997	0.2973	176.47	178.87
0.3999	0.2506	61.83	61.22	0.9999	0.4805	166.35	166.57
0.3999	0.1505	106.67	106.13	0.9999	0.3571	212.04	213.89
0.6000	0.1303	115.58	116.77	0.9999	0.6071	122.31	121.76
0.6000	0.2912	147.32	148.76	0.9999	0.0071	122.31	121.70
		147.32	140.70				
b = 0.3007 mg		52.20	52.20	0.6040	0.2650	05.50	05.66
0.2026	0.0980	52.39	52.28	0.6049	0.3650	85.73	85.66
0.2026	0.0729	66.98	65.78	0.8000	0.4037	133.49	131.02
0.2026	0.1235	38.82	38.98	0.8000	0.5038	96.26	94.45
0.4000	0.2039	81.94	83.25	0.8000	0.3035	174.41	171.23
0.4000	0.2537	60.20	60.42	1.0001	0.4716	165.26	165.83
0.4000	0.1536	105.78	107.56	1.0001	0.3490	209.41	212.46
0.6049	0.2884	118.08	117.26	1.0001	0.5985	120.82	122.48
0.6049	0.2139	148.69	150.53				
$b = 0.3508 \mathrm{mg}$	$^{-1}$						
0.1974	0.0999	53.02	52.50	0.5975	0.3701	81.56	80.08
0.1974	0.0751	68.07	67.10	0.7999	0.3985	131.93	132.71
0.1974	0.1244	38.19	38.55	0.7999	0.2989	173.07	173.24
0.3999	0.2003	85.52	86.86	0.7999	0.4989	98.23	96.39
0.3999	0.1502	110.86	112.78	0.9990	0.4947	166.30	165.36
0.3999	0.2500	61.94	62.96	0.9990	0.3705	208.69	211.14
0.5975	0.2955	113.21	111.04	0.9990	0.6206	122.54	123.81
0.5975	0.2207	145.59	145.34				
b = 0.4510 m	$ m ol~kg^{-1}$						
0.2000	0.0985	54.62	54.59	0.6009	0.3676	79.33	79.04
0.2000	0.0736	70.67	69.37	0.8195	0.4061	131.14	128.61
0.2000	0.1236	39.71	40.31	0.8195	0.5090	94.71	92.94
0.4000	0.2004	85.15	85.61	0.8195	0.3042	172.03	168.83
0.4000	0.2504	62.48	61.76	0.9998	0.4811	156.85	158.62
0.4000	0.1505	110.61	111.39	0.9998	0.3573	202.77	203.60
0.6009	0.2922	107.88	109.88	0.9998	0.6069	117.38	118.70
0.6009	0.2177	141.30	143.91				
b = 0.5121 mg	ol kg^{-1}						
0.2000	0.0995	56.41	56.13	0.5996	0.3707	81.85	80.33
0.2000	0.0745	72.65	71.53	0.7992	0.3913	135.38	132.86
0.2000	0.1245	41.25	41.34	0.7992	0.2925	177.03	174.11

Table 1 (Continued)

$m_{\rm i}$ (mol kg ⁻¹)	$m_{\rm f}$ (mol kg ⁻¹)	$\Delta_{\rm dil,exp}H_{\rm m}$ (J mol ⁻¹)	$\Delta_{ m dil,calc} H_{ m m} \ (m J~mol^{-1})$	$m_{\rm i}$ (mol kg ⁻¹)	$m_{\rm f}$ (mol kg ⁻¹)	$\Delta_{\text{dil,exp}}H_{\text{m}}$ (J mol ⁻¹)	$\Delta_{\rm dil,calc} H_{\rm m}$ $({ m J~mol}^{-1})$
0.3999	0.1982	88.37	89.99	0.7992	0.4923	97.74	95.89
0.3999	0.1482	114.96	116.86	0.9993	0.4853	161.40	162.90
0.3999	0.2481	64.49	65.13	0.9993	0.3612	206.77	209.39
0.5996	0.2958	112.73	111.97	0.9993	0.6110	120.44	121.66
0.5996	0.2210	144.35	147.28				
b = 0.5521 m	ol kg ⁻¹						
0.2000	0.0988	55.35	54.83	0.5997	0.3676	79.89	78.34
0.2000	0.0739	70.94	69.70	0.7998	0.3944	127.73	125.30
0.2000	0.1239	39.90	40.39	0.7998	0.4949	91.76	90.01
0.4000	0.1997	85.27	86.38	0.7998	0.2947	168.66	165.38
0.4000	0.2497	61.35	62.33	1.0035	0.4827	152.75	154.45
0.4000	0.1495	111.22	112.51	1.0035	0.3590	196.56	199.29
0.5997	0.2918	109.59	109.50	1.0035	0.6102	113.38	114.45
0.5997	0.2175	141.16	143.65				
b = 0.6013 m	ol kg ⁻¹						
0.2000	0.1003	57.59	57.12	0.5999	0.3707	74.57	73.20
0.2000	0.0751	74.23	73.36	0.7983	0.3882	123.28	120.96
0.2000	0.1251	41.82	41.85	0.7983	0.4888	88.65	86.98
0.4000	0.1971	86.39	87.95	0.7983	0.2884	164.01	160.92
0.4000	0.2474	61.83	62.91	0.9989	0.4857	149.65	151.30
0.4000	0.1471	113.35	115.36	0.9989	0.3619	191.75	194.17
0.5999	0.2951	105.07	103.76	0.9989	0.6116	113.24	114.37
0.5999	0.2208	135.97	138.25				

Tables 3 and 4 list the coefficients of Eq. (3) which were obtained from least-squares analysis of these results. Since it is difficult to interpret the higher h coefficients, only the enthalpic pair-wise coefficient h_2 is discussed here.

Fig. 1 shows the variations of h_2 coefficients for glycine with the increasing molalities of aqueous sodium halide solution. There is a relatively good linear relation between the pair-wise coefficients h_2 for glycine and the molalities of the aqueous sodium halide solution in which glycine is diluted. The relations were obtained with the method of least-squares as follows:

$$h_2 = -458.22 - 480.92b$$

(Gly-NaF-H₂O, S.D. = 26.17) (4)

$$h_2 = -469.35 + 232.52b$$

(Gly-NaI-H₂O, S.D. = 17.20) (5)

The enthalpic pair-wise interaction coefficients of glycine at infinite dilution obtained from the two linear equations, -458.22 and -469.35 J kg mol⁻², are in

good agreement with the literature values of -465.29 [16], and -472.40 J kg mol⁻² [18]. From Fig. 1, it can be seen that h_2 is negative over the whole molality ranges of salt solutions investigated, and that in aqueous solutions of NaF, the values of h_2 increase negatively along with the increase of electrolyte molality; while the values of h_2 decrease negatively following increasing NaI molality in aqueous solutions.

For a better understanding of the interactions taking place in aqueous electrolyte solutions, it is necessary to obtain the homogeneous enthalpic pair-wise interaction coefficients of glycine in the electrolyte solutions. These values are the measurement of the interaction energy between a pair of glycine molecules, that takes place with participation of dissociated electrolyte and water molecules. It is generally believed that the interaction of non-electrolyte with electrolyte consists of electrostatic and structural interactions. For the enthalpic functions, the structural interaction consists principally of the partial desolvation of solute and the solvent reorganization in the

Table 2 Enthalpies of dilution of glycine in aqueous sodium iodide solution at 298.15 K

$m_{\rm i} \pmod{\rm kg}^{-1}$	$m_{\rm f}$ (mol kg ⁻¹)	$\Delta_{ m dil,exp} H_{ m m} \ ({ m J~mol}^{-1})$	$\Delta_{ m dil,calc} H_{ m m}$ (J mol ⁻¹)	$m_{\rm i}$ (mol kg ⁻¹)	$m_{\rm f}$ (mol kg ⁻¹)	$\Delta_{\mathrm{dil,exp}}H_{\mathrm{m}}$ (J mol ⁻¹)	$\Delta_{ m dil,calc} H_{ m m}$ (J mol ⁻¹)
b = 0.2020 mol	$1 \mathrm{kg}^{-1}$						
0.2000	0.0999	38.35	38.18	0.5999	0.2172	123.37	125.46
0.2000	0.0750	48.04	48.11	0.7993	0.3913	121.68	122.98
0.2000	0.1250	28.81	28.37	0.7993	0.4918	92.35	90.78
0.3950	0.1948	68.41	69.69	0.7993	0.2919	155.91	156.60
0.3950	0.2444	51.78	51.63	1.0000	0.4819	151.64	150.15
0.3950	0.1455	86.74	88.24	1.0000	0.6081	110.51	111.61
0.5999	0.2916	100.69	98.95	1.0000	0.3581	188.76	190.29
0.5999	0.3672	74.57	73.17				
b = 0.4071 mol	$1 \mathrm{kg}^{-1}$						
0.1999	0.0991	34.51	34.44	0.6002	0.3708	64.44	64.72
0.1999	0.0744	42.92	43.26	0.8000	0.3936	112.23	110.20
0.1999	0.1243	25.73	25.61	0.8000	0.4941	82.86	81.34
0.4028	0.2000	63.73	63.01	0.8000	0.2939	139.27	140.41
0.4028	0.2506	47.02	46.58	1.0002	0.4878	132.98	134.08
0.4028	0.1497	80.00	79.91	1.0002	0.3640	169.54	169.96
0.6002	0.2955	86.09	87.69	1.0002	0.6136	99.54	99.61
0.6002	0.2207	109.73	111.52				
b = 0.5111 mol	$1 \mathrm{kg^{-1}}$						
0.2001	0.0987	31.74	31.77	0.5995	0.3684	61.04	60.23
0.2001	0.0739	40.21	39.87	0.7998	0.3961	101.42	100.39
0.2001	0.1238	23.39	23.71	0.7998	0.4961	74.86	73.87
0.3995	0.1962	58.66	58.41	0.7998	0.2963	126.12	128.29
0.3995	0.1464	74.76	73.80	0.9999	0.4791	123.90	123.52
0.3995	0.2461	43.48	43.44	0.9999	0.3562	153.58	156.59
0.5995	0.2927	80.12	81.57	0.9999	0.6066	91.73	91.21
0.5995	0.2184	102.92	103.41				
b = 0.6156 mol	$1 \mathrm{kg}^{-1}$						
0.2000	0.1001	29.23	29.32	0.6000	0.3719	52.35	52.12
0.2000	0.0751	37.36	37.05	0.7999	0.3899	88.50	88.95
0.2000	0.1252	21.71	21.72	0.7999	0.4906	65.89	65.33
0.3998	0.1971	52.45	52.77	0.7999	0.2908	113.66	113.89
0.3998	0.2472	39.05	38.92	1.0002	0.4884	105.93	105.75
0.3998	0.1472	66.83	67.13	1.0002	0.3652	134.27	134.90
0.6000	0.2963	72.47	71.24	1.0002	0.6154	77.73	77.86
0.6000	0.2220	89.69	91.15				
b = 0.6679 mol	$1 \mathrm{kg}^{-1}$						
0.1999	0.1006	28.14	28.59	0.6002	0.3731	50.32	50.22
0.1999	0.0756	36.79	36.21	0.7991	0.3867	87.90	86.41
0.1999	0.1256	21.13	21.14	0.7991	0.4851	64.64	63.94
0.4001	0.1959	52.07	51.89	0.7991	0.2857	113.01	111.25
0.4001	0.2450	38.57	38.61	0.9991	0.4893	99.27	101.18
0.4001	0.1450	66.71	66.29	0.9991	0.3657	128.84	129.59
0.6002	0.2972	67.70	68.90	0.9991	0.6160	74.73	74.33
0.6002	0.2222	86.84	88.43				
b = 0.7214 mol	$1 \mathrm{kg^{-1}}$						
0.1999	0.1006	24.33	24.62	0.6001	0.3744	47.82	48.18
0.1999	0.0755	31.39	31.01	0.7992	0.3869	83.38	84.27
0.1999	0.1256	18.07	18.30	0.7992	0.4877	63.46	62.30

Table 2 (Continued)

$m_{\rm i}$ (mol kg ⁻¹)	$m_{\rm f}$ (mol kg ⁻¹)	$\Delta_{\rm dil,exp} H_{\rm m} \ ({ m J~mol}^{-1})$	$\Delta_{ m dil,calc} H_{ m m} \ (m J~mol^{-1})$	$m_{\rm i}$ (mol kg ⁻¹)	$m_{\rm f}$ (mol kg ⁻¹)	$\Delta_{\rm dil,exp} H_{\rm m}$ (J mol ⁻¹)	$\Delta_{\rm dil,calc} H_{\rm m}$ (J mol ⁻¹)
0.4002	0.1956	48.04	47.45	0.7992	0.2879	105.44	106.82
0.4002	0.2461	35.79	35.35	0.9999	0.4934	96.65	97.40
0.4002	0.1460	59.85	59.64	0.9999	0.3687	124.82	124.66
0.6001	0.2988	64.74	65.41	0.9999	0.6198	71.74	71.22
0.6001	0.2238	83.53	83.09				
b = 0.8275 m	ol kg ⁻¹						
0.2000	0.1003	25.09	24.86	0.6004	0.3806	42.79	42.12
0.2000	0.0754	31.95	31.40	0.8003	0.3804	77.30	75.86
0.2000	0.1254	18.11	18.40	0.8003	0.4816	55.60	55.66
0.3997	0.1996	43.62	44.20	0.8003	0.2819	96.08	97.05
0.3997	0.1497	55.59	56.38	0.9999	0.5018	82.72	82.89
0.3997	0.2497	32.34	32.46	0.9999	0.3776	105.55	107.53
0.6004	0.3067	58.78	57.87	0.9999	0.6276	60.29	59.98
0.6004	0.2308	74.79	75.03				
b = 1.0429 m	ol kg ⁻¹						
0.1998	0.0982	20.27	20.37	0.6003	0.3654	33.63	33.92
0.1998	0.0733	25.72	25.69	0.8042	0.3979	54.09	53.09
0.1998	0.1232	15.21	15.15	0.8042	0.4993	38.62	38.00
0.3999	0.2004	34.92	34.39	0.8042	0.2986	69.53	69.39
0.3999	0.2505	25.54	25.09	1.0004	0.4760	60.73	61.89
0.3999	0.1506	43.51	44.11	1.0004	0.3531	79.52	80.79
0.6003	0.2893	46.03	46.68	1.0004	0.6035	45.11	44.46
0.6003	0.2151	59.20	60.07				

neighborhood of hydrophobic groups of the non-electrolyte [26,27].

Gallardo et al. [28] have measured the homogeneous enthalpic pair-wise parameters of some amino acids in water and given two modules of the association for the α -amino acids. One is in a side-by-side manner and the other in a head-on-fashion. For glycine, two solvated zwitter ions will take the head-on-fashion to associate strongly mutually with electrostatic interaction and hence render h_2 large negative

value. The structural interaction, arising from the side group on the α -carbon, will make positive contribution to h_2 . The exact contribution will depend on the nature of the side-groups involved. Since the apolar part of glycine is shortest, the structural interaction between a pair of glycine molecules is relatively weak. Hence, the values of h_2 for glycine in water and aqueous sodium halide solutions are all negative (Fig. 1).

The negative values of h_2 generally increase for NaF but decrease for NaI with the increasing molality

Table 3

Homogeneous pair-wise enthalpic interaction coefficients of glycine in aqueous sodium fluoride solution at 298.15 K

$b \pmod{\mathrm{kg}^{-1}}$	h_2 (J kg mol ⁻²)	h_3 (J kg mol ⁻³)	h_4 (J kg mol ⁻⁴)	R^2	S.D.
0.1003	-498.8 (3.8)	148.5 (9.6)	-42.5 (6.7)	0.9946	3.16
0.1504	-522.8(5.3)	201.3 (13.5)	-56.0 (9.4)	0.9945	4.34
0.3007	-593.2 (6.9)	341.0 (17.6)	-131.3 (12.3)	0.9946	5.60
0.3508	-672.6(7.3)	506.1 (18.3)	-236.8 (12.7)	0.9954	6.00
0.4510	-679.0 (7.4)	528.0 (18.8)	-238.7(13.1)	0.9962	5.98
0.5121	-706.3 (7.7)	551.1 (19.6)	-249.4 (13.7)	0.9961	6.33
0.5521	-683.7(7.8)	528.8 (19.8)	-231.3 (13.8)	0.9960	6.45
0.6013	-761.1 (7.6)	706.4 (19.3)	-338.8 (13.4)	0.9972	6.23

Table 4	
Homogeneous pair-wise enthalpic interaction coefficients of glycine in aqueous sodium iodide solution at 298.15 K	

$b \pmod{\mathrm{kg}^{-1}}$	h_2 (J kg mol ⁻²)	h_3 (J kg mol ⁻³)	h_4 (J kg mol ⁻⁴)	R^2	S.D.
0.2020	-423.6 (5.8)	152.9 (14.9)	-54.1 (10.4)	0.9838	4.77
0.4071	-379.2(4.2)	136.9 (10.6)	-50.0 (7.4)	0.9888	3.44
0.5111	-344.2(4.1)	111.0 (10.5)	-33.5 (7.3)	0.9881	3.38
0.6156	-334.8(2.5)	150.7 (6.3)	-55.6 (4.4)	0.9967	2.04
0.6679	-330.4(3.9)	154.3 (10.0)	-56.6 (6.9)	0.9921	3.23
0.7214	-265.5(3.2)	61.2 (8.1)	-10.4(5.6)	0.9861	2.63
0.8275	-283.0(3.6)	120.8 (8.9)	-37.0 (6.2)	0.9922	2.94
1.0429	-232.7 (2.6)	115.8 (6.7)	-33.1 (4.7)	0.9958	2.16

of salts (Fig. 1), which can be attributed to the influence of salts on the homogeneous enthalpic pair-wise interaction of glycine. Desnoyers et al. [29] have given a general discussion for the structural interaction and suggested that in most cases the net effect of the cosphere overlap on the hydration structure is destructive. Structural interaction makes a fairly large attribution to enthalpic function and sometimes even surpasses the effect of electrostatic interaction and becomes a dominant factor [26,30,31]. We can assume that the interaction of an electrolyte with the polar group of glycine is mainly electrostatic, accompanied by the partial desolvation of the solutes,

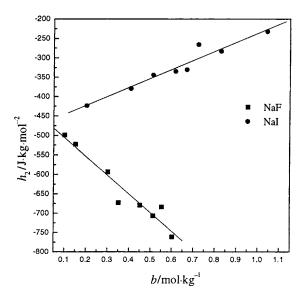


Fig. 1. Variation of homogeneous enthalpic pair-wise interaction coefficients of glycine in aqueous sodium halide solutions at 298.15 K.

and that the interaction with the apolar part of glycine is mainly structural [32]. The cation and the anion of electrolyte will undergo electrostatic interactions with the COO and NH₃ groups of glycine, respectively, and make a positive contribution to h_2 . After the ions of the salts primarily interact with the head groups, it will be hard for other ions to interact with the short extension of hydrocarbon chain of glycine [10]. When considering the variations evident in the sodium halide-glycine systems, we assume that the sodium ion plays an invariant role in each system and that it is the properties of the anions which are responsible for the observed trend. All the anions of halide in the series are structure-breakers except for F⁻ [33]. As is known, in aqueous solutions, hydration sheaths with defined water molecule order are formed around dissolved molecules or ions. Mutual interaction between the molecules or ions of the electrolyte may cause some water molecules to be squeezed out from the hydration sheaths into the solvent and to assume the order typical for bulk water [13]. The fluoride ion has the smallest radius and the largest surface charging density in the halide ions, therefore, it will exert the largest attractive force on the water molecules which are in the first hydration layer of the fluoride ion. Since the dipole moment of glycine is quite large, the electrostatic interaction between glycine and fluoride ion will be able to destroy the primary hydration structure of fluoride ion and make quite large negative contribution to h_2 .

The dispersion force of ions upon two amino acid molecules can lead to partial desolvation of solutes, and reorganization of the hydration structure around amino acid. Because this dispersion force is not strong enough to destroy the primary hydration structure of electrolytic ions, the partial desolvation effect can only destroy the secondary hydration layer structure [34] and make a positive contribution to enthalpic interaction parameters. The larger the size of the anion, the more the structure of water will be disrupted and the stronger the dispersion force, the more positive will be the contribution from desolvation [27]. So iodide ion has the strongest dispersion force in halide ions, which results in the more positive contribution to h_2 for glycine than that of fluoride ion.

In conclusion, the change of anion (F⁻ or I⁻) does exert marked influence on the values of the homogeneous enthalpic pair-wise interaction coefficients of glycine.

Acknowledgements

The authors are grateful to the National Natural Science Foundation of China and to the National Education Committee of China for support (No. 20073039).

References

- M. Dekker, in: S.N. Timasheff, G.D. Fasman (Eds.), Structure and Stability of Biological Macromolecules, Vol. 2, New York, 1969, Chapter 2, p. 65.
- [2] M. Dekker, in: S.N. Timasheff, G.D. Fasman (Eds.), Structure and Stability of Biological Macromolecules, New York, Vol. 2, 1969, Chapter 3, p. 213.
- [3] T.H. Lilley, in: G.C. Barrett (Ed.), Chemistry and Biochemistry of the Amino Acid, Chapman and Hall, London, 1985 (Chapter 21).
- [4] P.H. Von Hippel, T. Schleich, Acc. Chem. Res. 2 (1969) 257.
- [5] J.E. Desnoyers, G. Perron, L. Avedikian, J.P. Morel, J. Sol. Chem. 5 (1976) 631.
- [6] T.H. Lilley, R.P. Scott, J. Chem. Soc., Faraday Trans. I 72 (1976) 197.

- [7] I.N. Basumalick, R.K. Mohanty, U. Charkvaborty, Ind. J. Chem. 25A (1986) 1089.
- [8] K.G. Davis, T.H. Lilley, Thermochim. Acta 107 (1986) 267.
- [9] B. Palecz, Thermochim. Acta 180 (1991) 199.
- [10] W. Xie, Y. Lu, K. Zhuo, J. Lu, S. Zhan, Thermochim. Acta 254 (1995) 103.
- [11] Y. Lu, Q. Cheng, Y. Chen, Thermochim. Acta 334 (1999) 29.
- [12] Y. Lu, W. Xie, J. Lu, Thermochim. Acta 246 (1994) 49.
- [13] B. Palecz, H. Piekarski, Fluid Phase Equilib. 164 (1999) 257.
- [14] B. Palecz, Fluid Phase Equilib. 167 (2000) 253.[15] Y. Lou, R. Lin, Thermodyn. Acta 316 (2) (1998) 145.
- [16] S. Li, X. Hu, R. Lin, H. Zong, Thermochim. Acta 342 (1/2) (1999) 1.
- [17] X. Ren, R. Lin, X. Hu, Y. Ni, Acta Chim. Sinica 57 (1999) 875
- [18] R. Lin, X. Hu, X. Ren, Thermochim. Acta 352–353 (2000)
- [19] S. Shao, X. Hu, R. Lin, Thermochim. Acta 360 (2000) 93.
- [20] J.W. Larson, W.J. Plymalo, F.J. Albert, J. Phys. Chem. 81 (22) (1977) 2074.
- [21] Y. Lu, T. Bai, W. Xie, J. Lu, Thermochim. Acta 319 (1998) 11.
- [22] W.G. McMillan, J.E. Mayer, J. Chem. Phys. 13 (1945) 276.
- [23] P.J. Cheek, T.H. Lilley, J. Chem. Soc., Faraday Trans. 84 (1988) 1927.
- [24] T.H. Lilley, in: G.W. Neilson, J.E. Enderby (Eds.), Water and Aqueous solutions, Adam Hilger, Bristol, 1986, Chapter 1, p. 6.
- [25] F. Franks, in: M.N. Jones (Ed.), Biochemical Thermodynamics, Elsevier, Amsterdam, 1979, Chapter 2, p. 29.
- [26] T.H. Lilley, E. Moses, I.R. Tasker, J. Chem. Soc., Faraday Trans. I 76 (1980) 906.
- [27] K.G. Davis, T.H. Lilley, Thermochim. Acta 107 (1986) 267.
- [28] M.A. Gallardo, T.H. Lilley, H. Linsdell, S. Otin. Thermochim. Acta 223 (1993) 41.
- [29] C. Visser, G. Perron, J.E. Desnoyers, J. Am. Chem. Soc. 99 (1977) 5894.
- [30] G. Perron, D. Joly, J.E. Desnoyers, Can. J. Chem. 56 (1978) 552
- [31] H. Piekarski, J. Chem. Soc., Faraday Trans. I 84 (1988) 591.
- [32] Y. Lu, W. Xie, Z. Lu, J. Lu, H. Wang, Thermochim. Acta 256 (1995) 261.
- [33] R.S. Humphrey, G.R. Hedwig, I.D. Watson, G.N. Malcolm, J. Chem. Thermodyn. 12 (1980) 595.
- [34] Y. Lu, Y. Chen, T. Bai, J. Lu, Thermochim. Acta 253 (1995) 85.