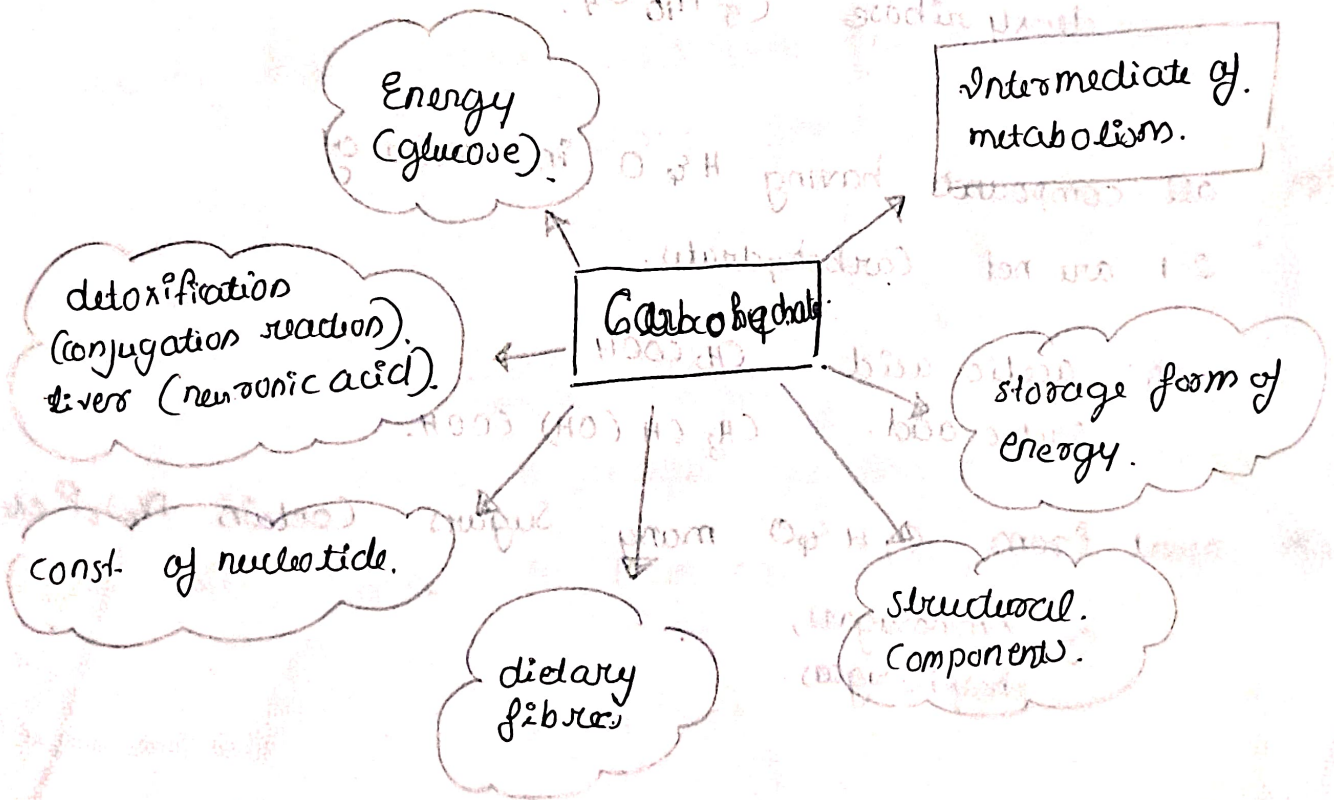


Carbohydrates

{ all are D form, naturally }

Functions.

- Nutritional - Energy storage, fuels, metabolic intermediate.
- Structural - components of nucleotides, plant and bacterial cell walls, connective tissue.
(mucopolysaccharide)



Major Energy source.

• also called as 'saccharons' meaning sugars.

• Hydrates of Carbon : $C_n(H_2O)_n$ ✓

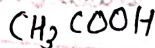
not true due to 3 reasons.

(1) all sugars doesn't follow:

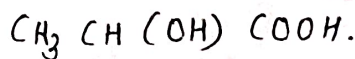
deoxy ribose $C_5H_{10}O_4$.

(2) all compounds having H & O in ratio of 2:1 are not carbohydrates.

eg: acetic acid.



lactic acid.



(3) apart from C, H & O many sugars contain N, S, P etc.

eg: Aminosugars,
phosphosugars.

Carbohydrates.

aldehyde or Keto derivatives of polyhydroxy alcohols or compounds which gives these on hydrolysis.

aldehyde derivative. - glyceraldehyde.

- Dihydroxy acetone.

Keto derivative.

Sugars that contain aldehyde group: aldoses.

Keto group: Ketoses.

Carbohydrates. Classification

Broadly to 4 major groups depending on the number of sugar units contained in them or liberated on hydrolysis.

Monosaccharide - 1 sugar unit.

disaccharide - 2 unit.

Oligosaccharide - 3 - 10 units

polysaccharide - >10 units.



Monosaccharides.

- simple as they cannot be hydrolysed further.
- possess a free functional group -

aldehyde - $\text{HC}=\text{O}$

keto group $\text{>C}=\text{O}$.

No. of C	Aldose	Ketose.
3C - triose	glyceraldehyde.	dihydroxy acetone.
4C - tetrose	Erythrose.	Erythrulose.
5C - pentose	Ribose	sibulose.
6C - Hexose.	glucose.	fructose.

Disaccharides

- 2 sugar units on hydrolysis units maybe same or different.
- units are linked by glycosidic or acetal bonds.

Glycosidic-OH group of one sugar molecule can react with any one of OH group of a second molecule of sugar.

Biologically Important Disaccharides

- Sucrose → glucose + fructose.
maltose → glucose + glucose.
lactose → glucose + galactose.

depending on whether a disaccharide contains a free functional group or not. ∴ acetal : $\begin{matrix} \text{OR} \\ | \\ \text{C} \\ | \\ \text{OR} \end{matrix}$ X.

hemiacetal : $\begin{matrix} \text{OR} \\ | \\ \text{C} \\ | \\ \text{OH} \end{matrix}$ ✓

① reducing sugar disaccharides - lactose, maltose.

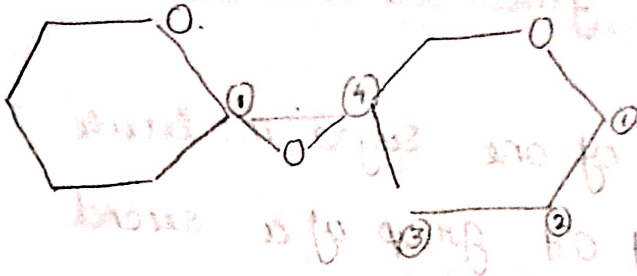
↳ hemiacetal grp can form aldehyde by breaking ring.

② non-reducing - sucrose, trehalose. {in mushrooms}

↳ only acetal groups and no hemiacetal. ✓

Maltose \rightarrow α D glucopyranosyl α 1 \rightarrow 4 α D glucopyran

α 1-4



Lactose. β - 1, 4.

β - D Galactopyranosyl β (1 \rightarrow 4) β D glucopyranoside.

Sucrose α 1 - β 2.

α D Glucopyranosyl (1 \rightarrow 2) β D fructofuranoside.

Oligosaccharides

- 3 - 10 sugar units.
- eg: raffinose, stachyose.
- constituent of glycoproteins, glycolipids.
- Involved in cell to cell recognition.

polysaccharides

- on hydrolysis yields > 10 units of monosaccharides.
- In some, monomeric units are modified monosaccharides - amino sugars, N acetylated amino sugars etc.

Homo polysaccharides

- if monomeric units are all same.
- starch, glycogen, glycogen, ~~cellulose~~, dextrans, cellulose, chitin.

Heteropolysaccharides

- different sugar units.
- Agar & Agarose
- glycosaminoglycans (GAGs)
[amino sugar +
neuronic acid]
eg: Chitin.