General Chemistry

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First year students

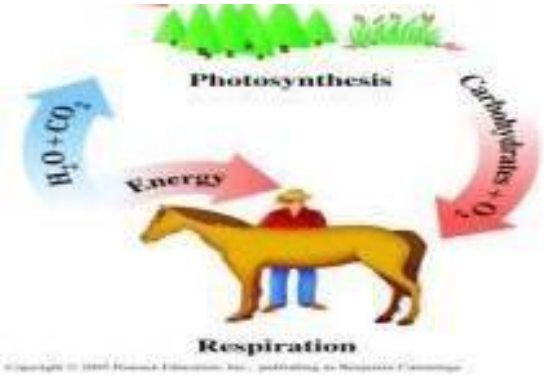
Carbohydrates

Definition:-

Carbohydrates may be defined chemically as aldehyde or ketone derivatives of polyhydroxy alcohols or as compounds that yield these derivatives on hydrolysis Carbohydrates are

- A major source of energy from our diet.
- Composed of the elements C, H, and O.
- Also called saccharides, which means “sugars.”
- Carbohydrates are produced by photosynthesis in plants.

glucose is synthesized in plants from CO_2, H_2O, and energy from the sun then oxidized in living



cells (respiration) to produce CO_2, H_2O, and energy.

Functions of Carbohydrates:

1 - Source of energy for living beings, e.g. glucose

2 - Storage form of energy, e.g. glycogen in animal tissue and starch in plants

3 - Serve as structural component, e.g. glycosaminoglycans in humans, cellulose in plants and chitin in insects

4 - Non-digestable carbohydrates like cellulose, serve as dietary fibers

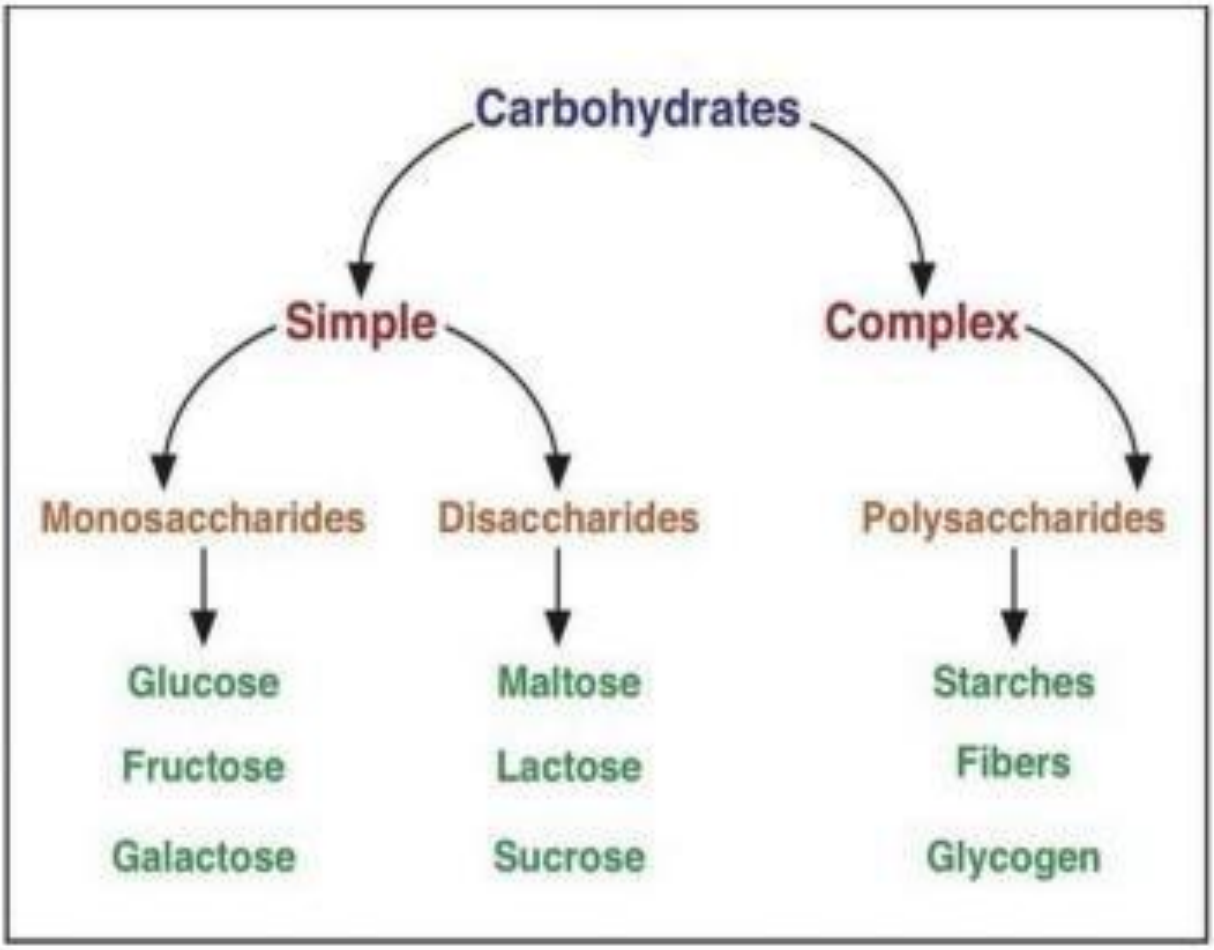
5 - Constituent of nucleic acids RNA and DNA, e.g. ribose and deoxyribose sugar

6 - Play a role in lubrication, cellular intercommunication and immunity

7 - Carbohydrates are also involved in detoxification, e.g. glucuronic acid

What happens to your body if you do not eat enough carbohydrates?

If you do not eat enough carbohydrates, your body must use fats and proteins for energy, but neither protein nor fats are sufficient sources of energy, and this is what happens.



Scheme for identification of carbohydrate

Classification of Carbohydrates

Carbohydrates are classified into three groups:

1. Monosaccharides=single unit
2. Oligosaccharides =3-10 units
3. Polysaccharides >10 units

The suffix **ose** indicates that a molecule is a carbohydrate .e.g maltose, glucose, lactose,
fructose ,ribose

Monosaccharides (Greek: Mono = one)

• Monosaccharides are also called simple sugars. The term sugar is applied to carbohydrates that are soluble in water and sweet to taste

• They consist of a single unit

• polyhydroxy aldehyde or ketone unit, and thus cannot be hydrolyzed into a simpler form.

Monosaccharides may be subdivided into two groups as follows:

1. Depending upon the number of carbon atoms they possess, e.g.

- **Trioses 3 carbon**
- **Tetroses 4 carbon**
- **Pentoses 5 carbon**
- **Hexoses 6 carbon**
- **Heptoses. 7 carbon**

2. Depending upon the functional aldehyde (CHO) or ketone (C=O) group present:

- **Aldoses CHO**
- **Ketoses C=O**

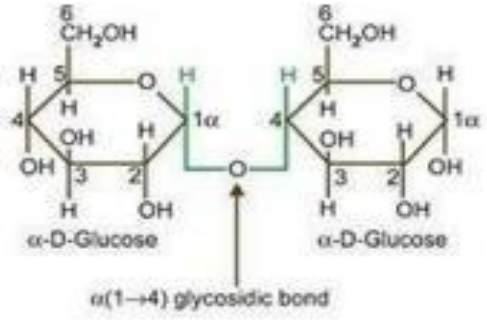
GLUCOSE

- Physiologically and biomedically , glucose is the most important monosaccharide
- It is called blood sugar
- $C_6H_{12}O_6$
- It is monosaccharide (aldose)
- It is source of energy
- It is produce by hydrolysis of glycogen

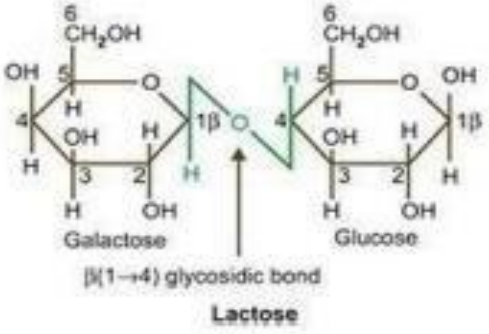
GLYCOSIDE FORMATION: Glycosides are formed when the hydroxyl group of anomeric carbon of a monosaccharide reacts with OH or NH group of second compound that may or may not be a carbohydrate. The bond so formed is known as glycosidic bond. The monosaccharides are joined by glycosidic bonds to form disaccharides, oligosaccharides and polysaccharides.

Disaccharides

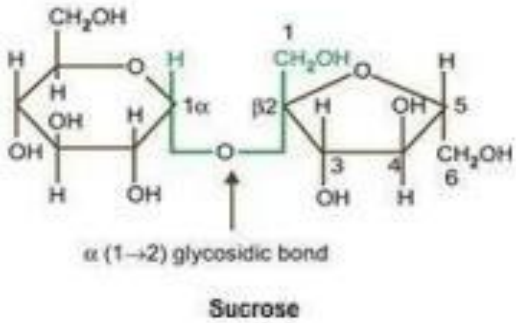
consist of two monosaccharide units linked together by a covalent bond (e.g., sucrose). Two monosaccharides can be linked together through a glycosidic linkage to form a disaccharide



Maltose



Lactose



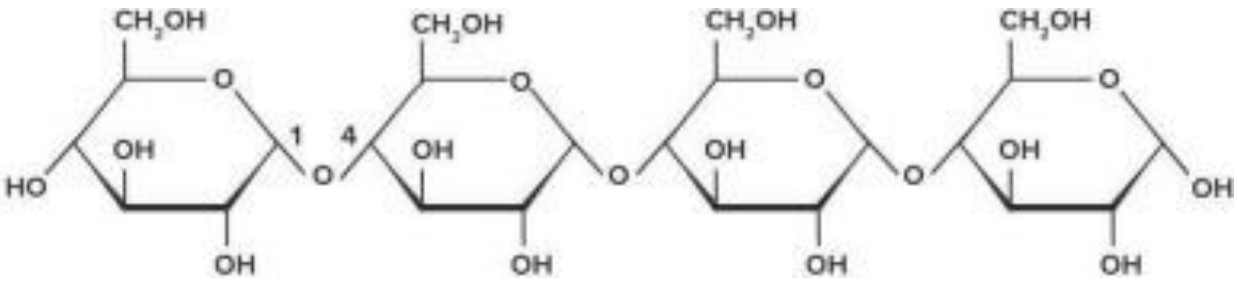
Sucrose

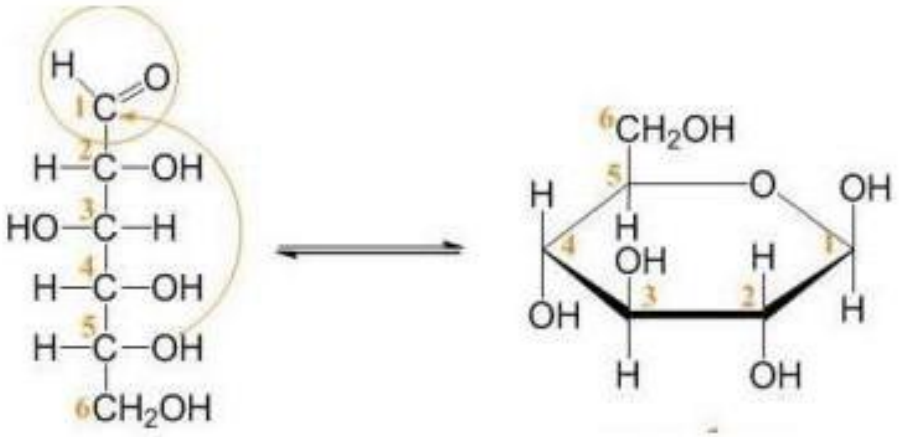
Oligosaccharides

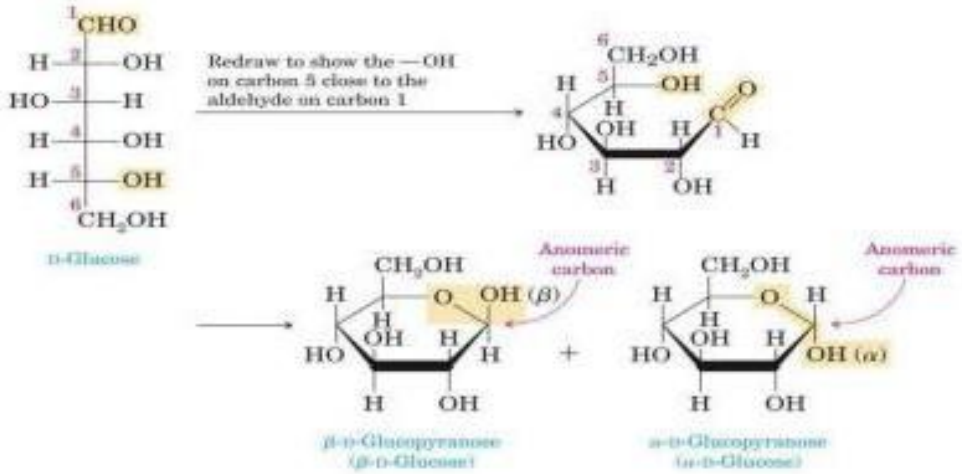
contain from 3 to 10 monosaccharide units (e.g., raffinose)

Polysaccharides

contain very long chains of hundreds or thousands of monosaccharide units, which may be either in straight or branched chains (e.g., cellulose, glycogen,starch).







Open Chain to Cyclic Form Mechanism

The mechanics of glucose