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Carbohydrate

Compounds contain C, H, O with general formula of C_m(H₂O)_n

All have C=O and -OH functional groups

Classified based on Size of base carbon chain Number of sugar unit Location of C=O group Stereochemistry

Types of Carbohydrates

Classification based on the number of sugar units in the total chain

Monosachcarides Disaccharides Trisachcarides Oligosaccharides Polysaccharides Single sugar unit Two sugar units Three sugar units up to 10/13/ sugar units > 13 sugar units



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Figure 7-2 part 1 Lehninger Principles of Biochemistry, Fifth Edition © 2008 W. H. Freeman and Company

Fischer Projections

- Used to represent carbohydrates (chiral carbons)
- Places the most oxidized group at the top (C1)
- Uses horizontal lines for bonds that come forward
- Uses vertical lines for bonds that go back



D and **L** Notations

- By convention, the letter L is assigned to the structure with the —OH on the left
- The letter I is assigned to the structure with —OH on the right



D and **L** Monosaccharides

- Stereochemistry determined by the asymmetric center farthest from the carbonyl group
- Most monosaccharides found in living organisms are D





Figure 7-3a part 3 Lehninger Principles of Biochemistry, Fifth Edition © 2008 W.H. Freeman and Company



Figure 7-3b part 2 *Lehninger Principles of Biochemistry, Fifth Edition* © 2008 W. H. Freeman and Company

Reducing sugars

Aldehyde sugars are readily oxidized and will react with Benedict's reagent.



This provides a good test for presence of glucose in urine. You get a red precipitate.

Other tests - Tollen's or Fehling's solutions.

Benedict's reagent













Figure 7-15a *Lehninger Principles of Biochemistry, Fifth Edition* © 2008 W. H. Freeman and Company

How sweet it is!

Sugar	Sweetness
Lactose	0.16
Galactose	0.32
Maltose	0.33
Sucrose	1.00
Fructose	1.73
Aspartame	180
Saccharin	450

Values are relative to sucrose.

Starch

Energy storage used by plant Long repeating chain of a-D-glucose Chain up to 4000 units

Amylose Straight chain Amylopectin Branched structure Major part of starch Great for making gravy, jam & jelly





Too much Carbohydrate will be converted into fat and stored under the skin leading to weight gain!

