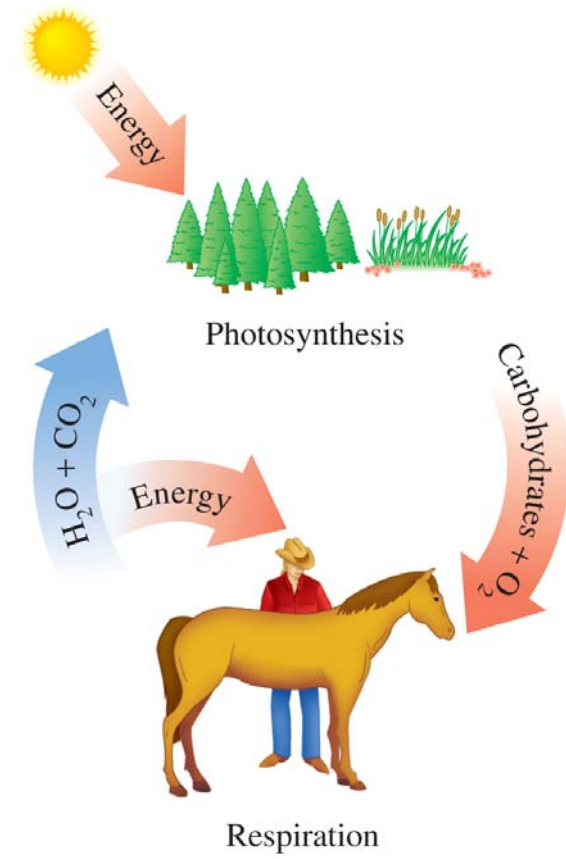


Chapter 15 Carbohydrates

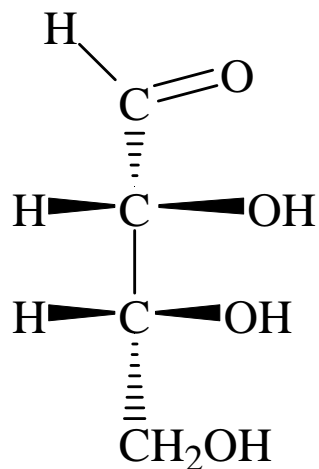


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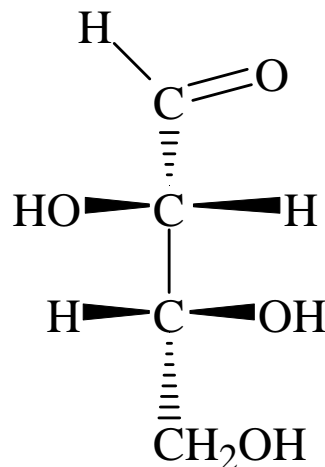
Carbohydrates are produced by photosynthesis in plants; glucose is synthesized in plants from CO_2 , H_2O , and sunlight; it is oxidized in living cells to produce CO_2 , H_2O , and energy



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D-erythrose



D-Threose

stereoisomers: Isomers which differ only in how the groups are orientated in space

chiral carbon: a carbon with 4 different substituents

What do you think is the relationship between these two structures?

Are they the same?

Are they different?

If they are different, are they mirror image isomers or just different?

Are they both D isomers?

How many chiral carbon atoms are there?

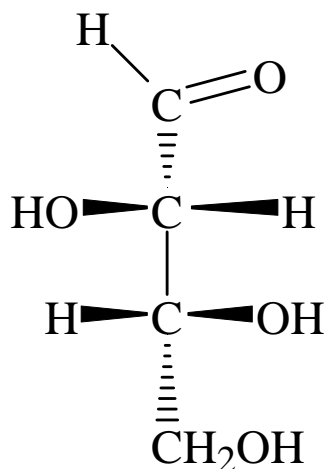
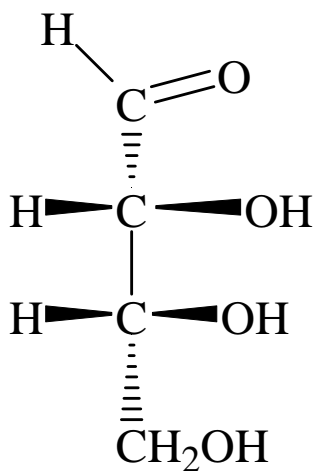
2

What is the maximum number of stereoisomers

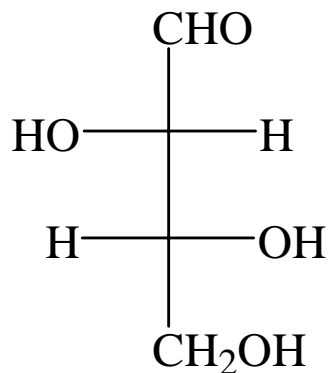
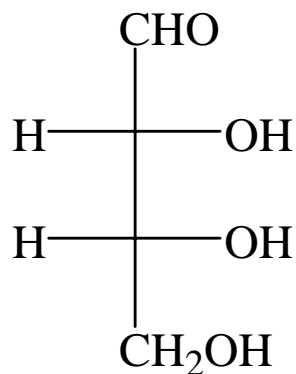
$2^n = 4$

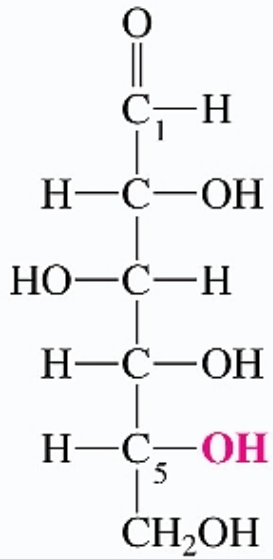
Fischer Projections

Take the carbon backbone and line vertically so that the top and bottom point into the plane of the screen; the remaining two substituents, usually an $-H$ and an $-OH$ in sugars will be pointing out of the screen. In the case below, the solid C-C bond lies on the screen and the CHO and CH₂OH point into the screen

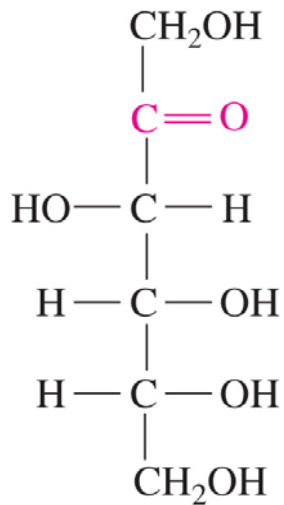


The Fischer projection would be written as:



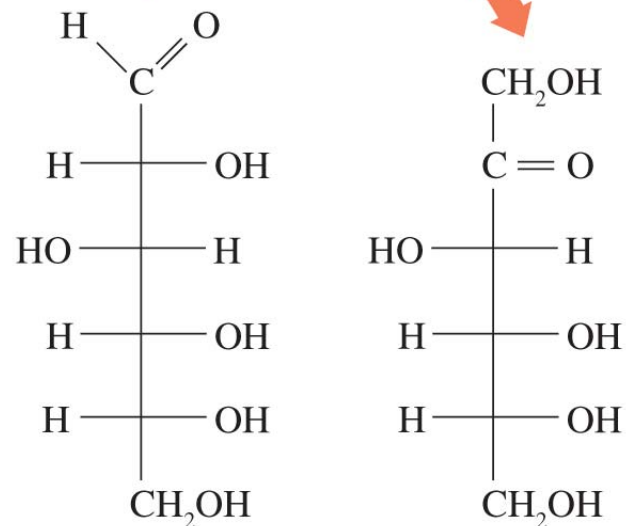


D- Glucose



D- Fructose
(ketohehexose)

Table sugar is made up of one molecule of glucose and one of fructose

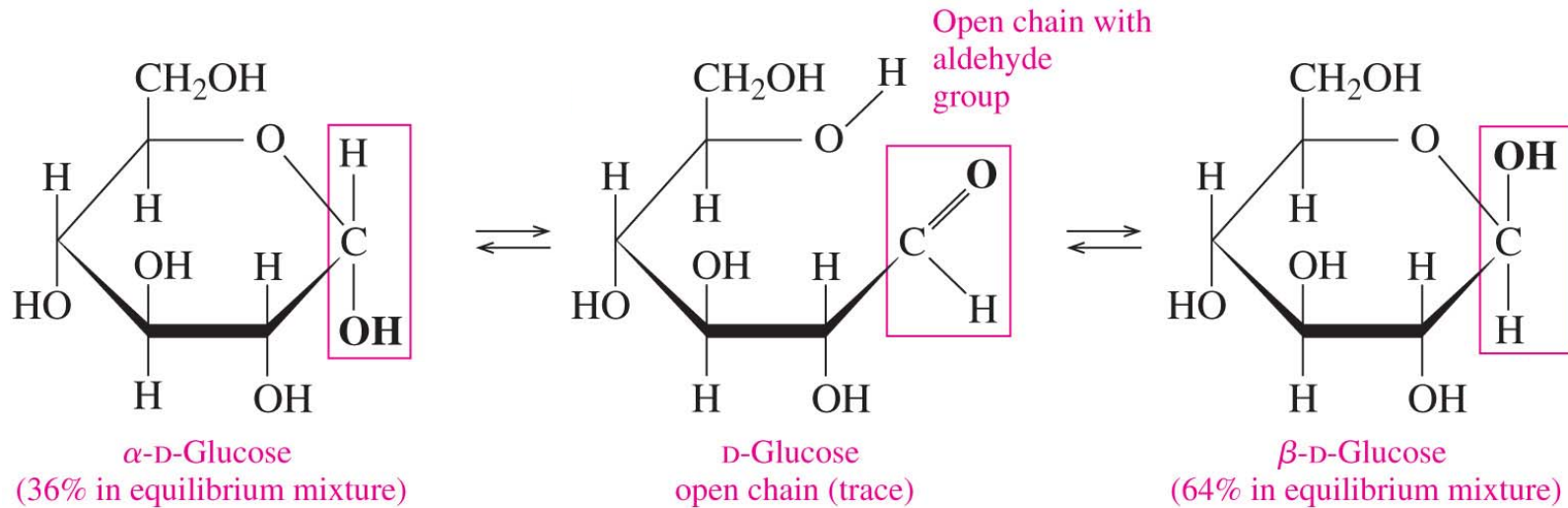


D-Glucose

D-Fructose

Sugars are not found in nature as linear molecules as we have been drawing them.

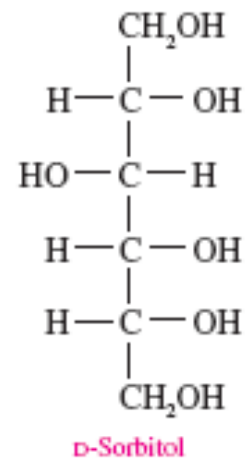
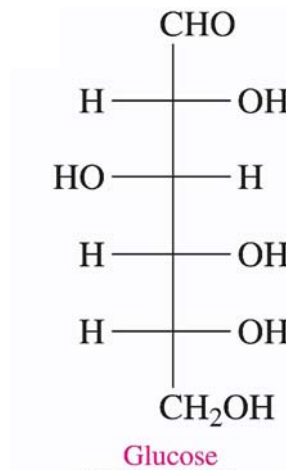
When placed in an aqueous solution, the cyclic structure open and closes
 α -D-glucose converts to β -D-glucose and back;
there is only a small amount of open chain



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Fructose behaves
similarly but also
differently

Reduction of glucose



n U.S.A. Wm. Wrigley Jr. Com
©1983. Made of: sorbitol, gum
, natural and artificial flavors,
rs, aspartame, BHT (to maintain
ketonurics: contains phenyla



In the human body,
 glucose has a normal blood level of 70–90 mg/dL
 a glucose tolerance test measures blood glucose
 for several hours after ingesting glucose

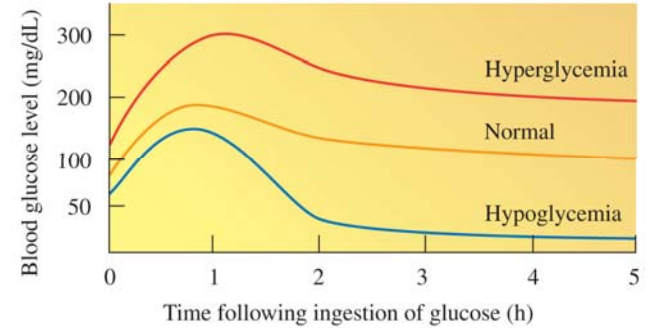
Blood glucose that exceeds 160 mg/dL is
 excreted in urine

TABLE 15.1 Glucose Test Results

Color (of Benedict's test)	Glucose Present in Urine	
	% (m/v)	mg/dL
Blue	0	0
Blue-green	0.25	250
Green	0.50	500
Yellow	1.00	1000
Brick-red	2.00	2000

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A more specific test is to use the enzyme
 glucose oxidase which oxidizes glucose and
 produces H_2O_2 . The hydrogen peroxide
 produced oxidizes a dye that produces
 different colors depending on the amount of
 H_2O_2 present in the urine



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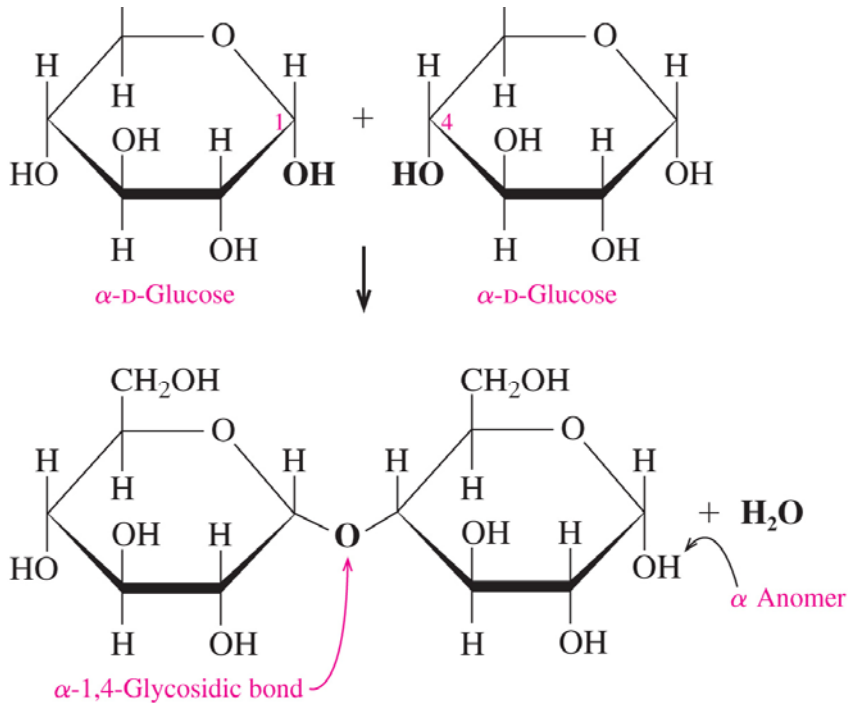
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Disaccharides

A **disaccharide** consists of two monosaccharides

Monosaccharides
Glucose + glucose

Disaccharide
maltose + H₂O



α -Maltose, a disaccharide

Maltose is a disaccharide also known as *malt sugar* composed of two D-glucose molecules obtained from the hydrolysis of starch

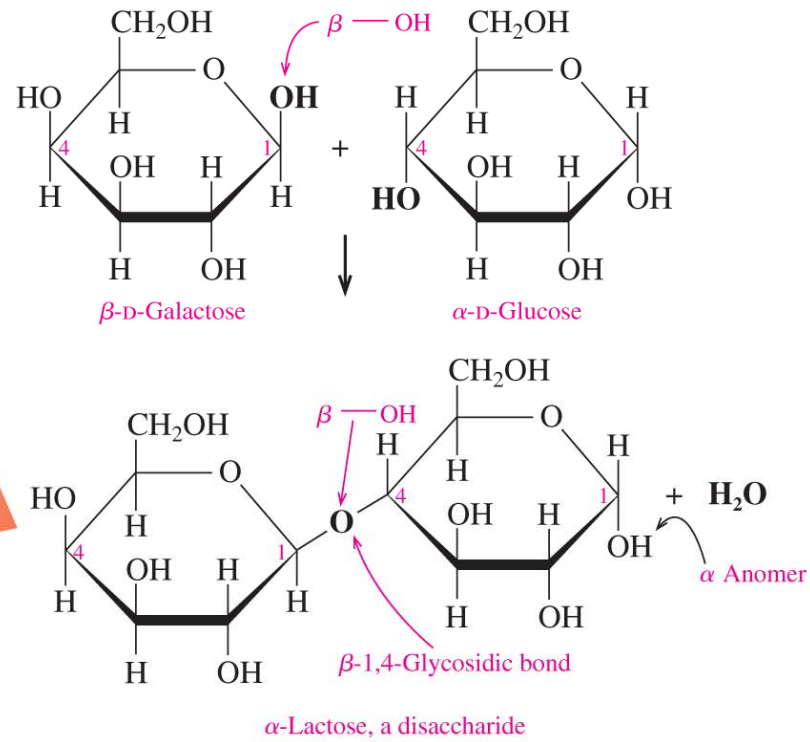
Lactose

is a disaccharide of β -D-galactose and α - or β -D-glucose

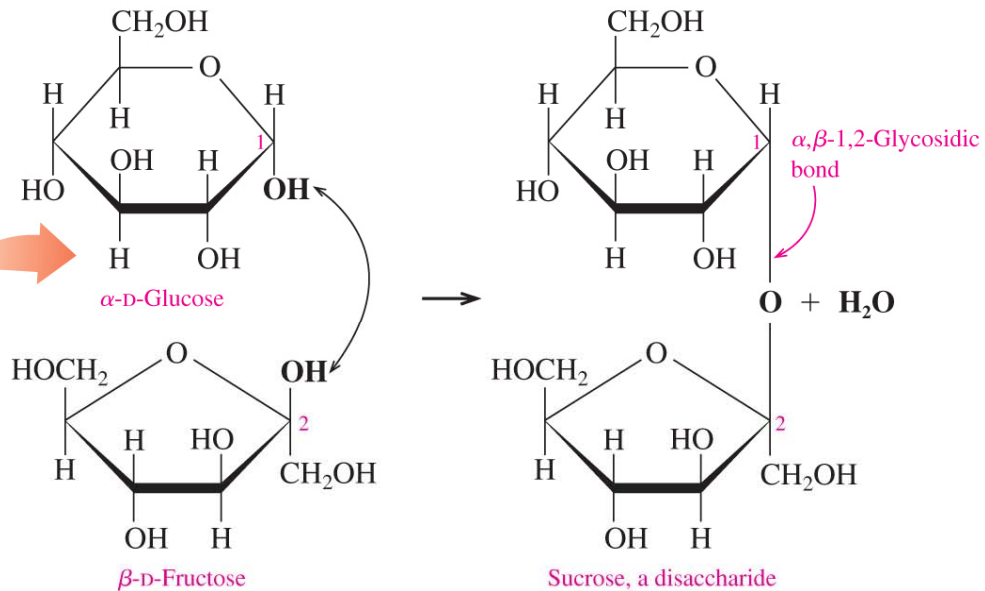
contains a β -1,4-glycosidic bond

is found in milk and milk products

is found in both the α - and β - forms



Sucrose, or *table sugar*,
 is obtained from sugar cane and sugar beets
 consists of α -D-glucose and β -D-fructose
 has an α,β -1,2-glycosidic bond



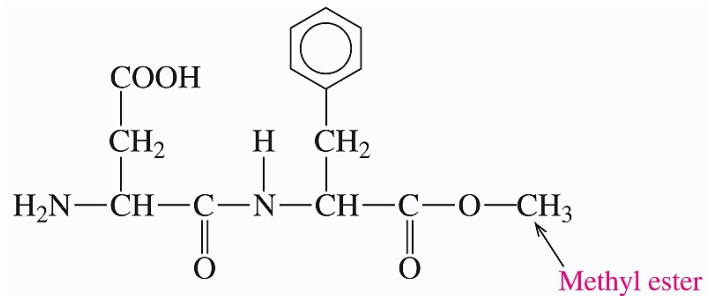
Artificial Sweeteners

Artificial sweeteners have a similar caloric value per mole as sucrose; why do diet drinks claim to have zero calories?

Sugars and artificial sweeteners differ in sweetness are compared to sucrose (table sugar), which is assigned a value of 100

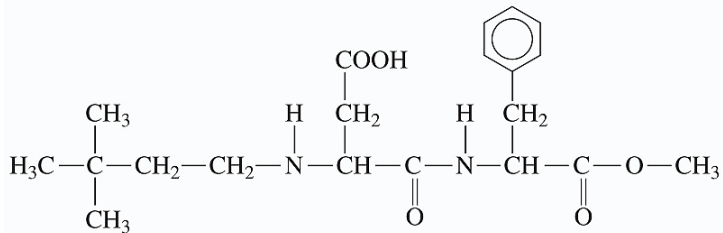
TABLE 15.2 Relative Sweetness of Sugars and Artificial Sweeteners

	Sweetness Relative to Sucrose (= 100)
Monosaccharides	
Galactose	30
Glucose	75
Fructose	175
Disaccharides	
Lactose	16
Maltose	33
Sucrose	100 = reference standard
Sugar Alcohols (Polyols)	
Sorbitol	60
Maltitol	80
Xylitol	100
Artificial Sweeteners (Noncarbohydrate)	
Aspartame	18 000
Saccharin	45 000
Sucralose	60 000
Neotame	1 000 000



From aspartic acid From phenylalanine
Aspartame (NutraSweet)

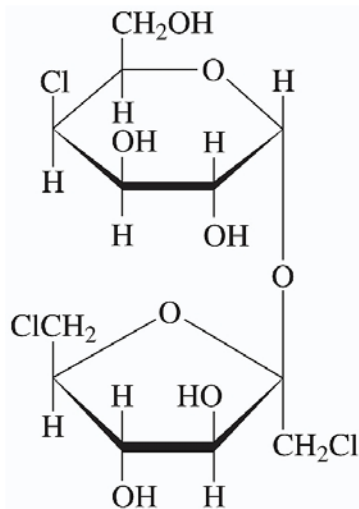
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Large alkyl group
to modify Aspartame

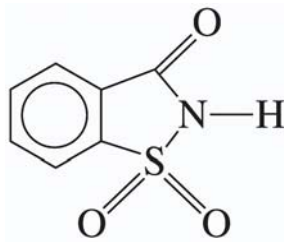
Neotame

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Sucralose

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Saccharin

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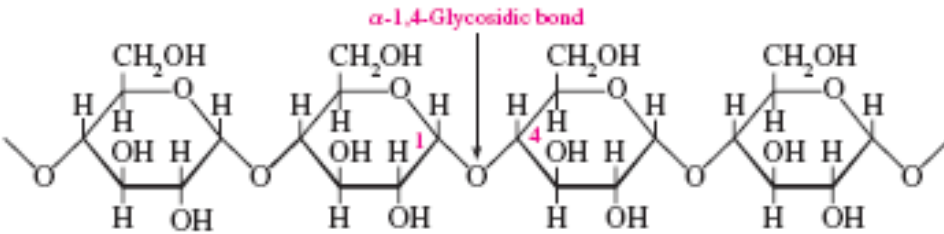
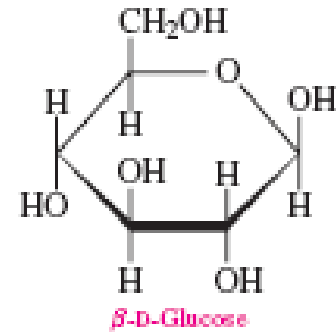
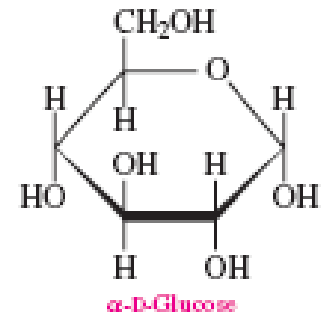
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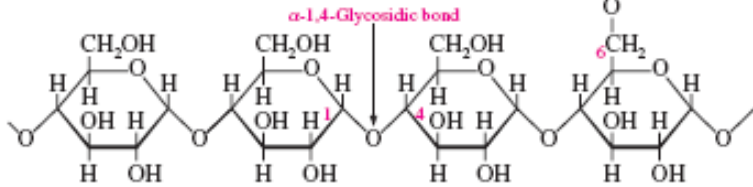
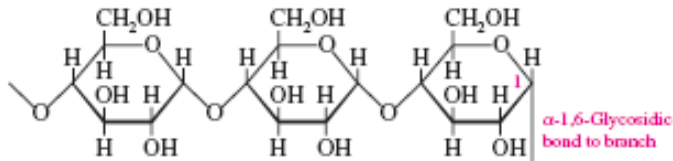
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Polysaccharides are polymers of D-glucose

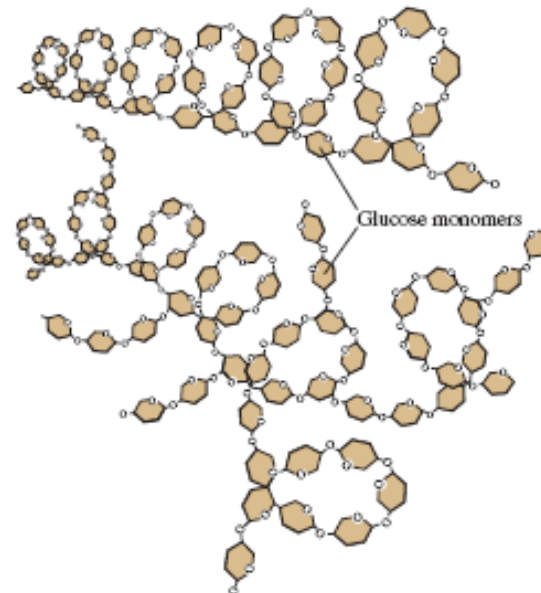
they include amylose and amylopectin, starches made of α -D-glucose;
they include glycogen (animal starch in muscle), made of α -D-glucose
they include cellulose (plants and wood), made of β -D-glucose



Unbranched chain of amylose



Branched-chain of amylopectin



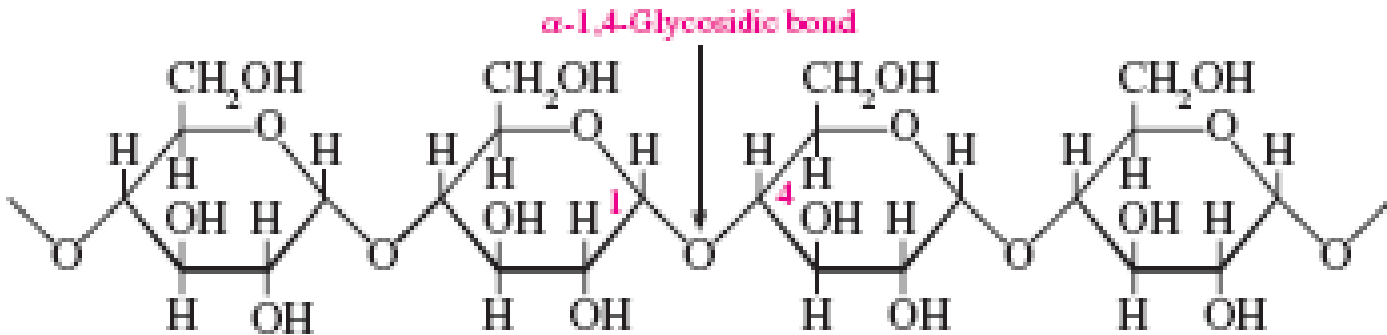
Amylose
(20%)

Amylopectin
(80%)

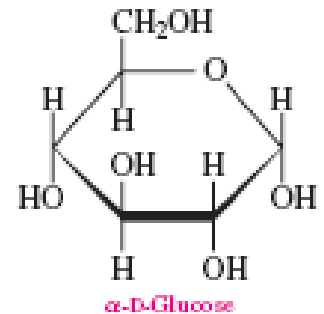
Polysaccharides are polymers of D-glucose

they include amylose and amylopectin, starches made of α -D-glucose;

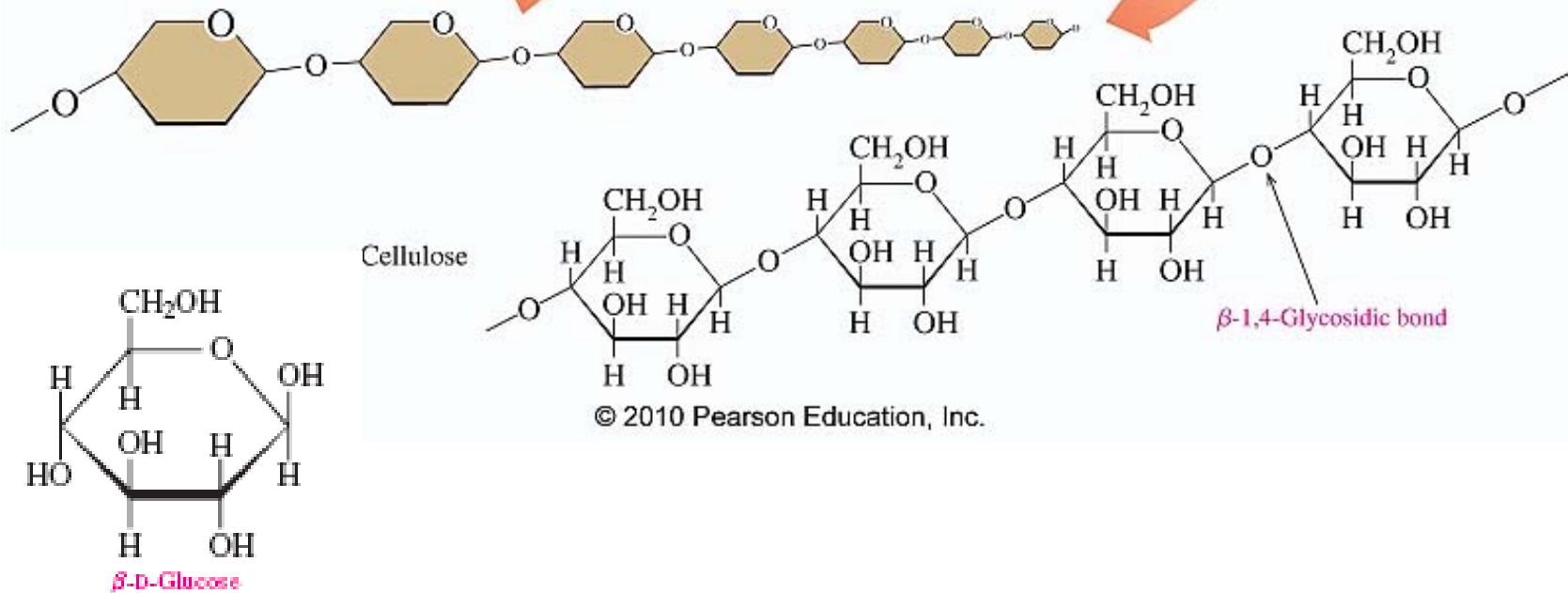
Amylose is a polymer of α -D-glucose molecules linked by α -1,4 glycosidic bonds to form a continuous (unbranched) chain



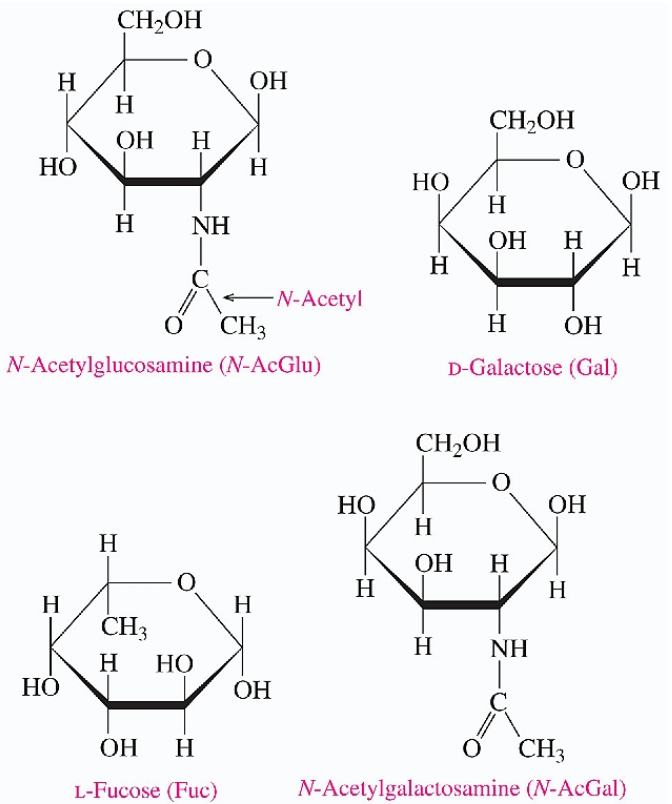
Unbranched chain of amylose



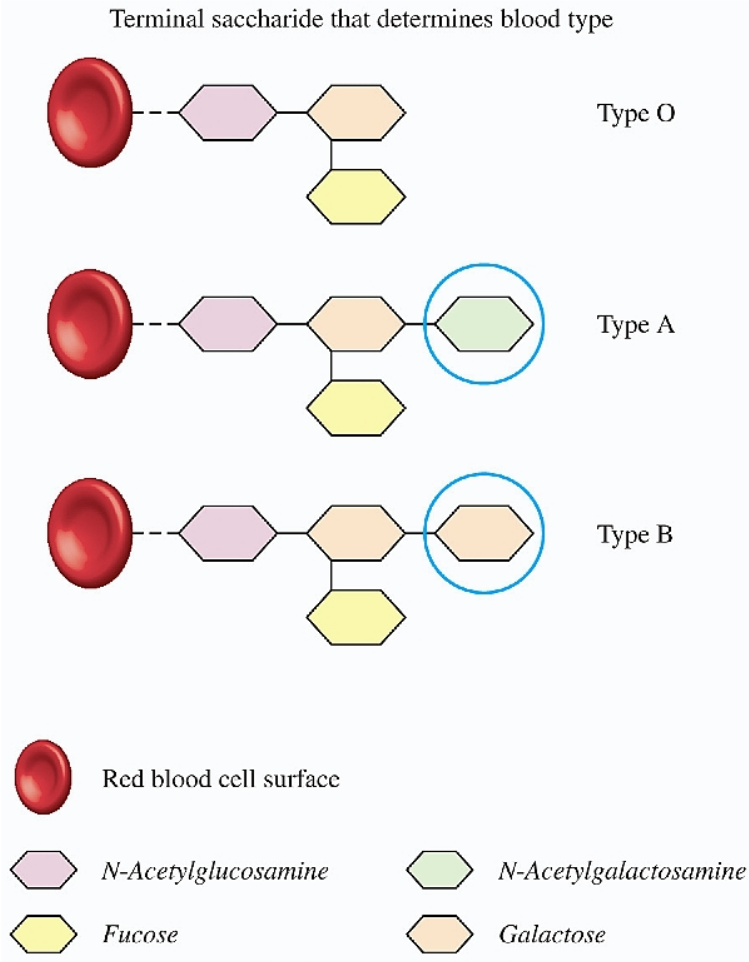
Cellulose (plants and wood), is also made of D-glucose but the linkage is now β



The blood types A, B, and O are determined by saccharides attached to the surface of red blood cells. In type O, the end saccharides are *N*-acetylglucosamine, galactose, and fucose. These same three end saccharides also occur in type A and type B blood. In type A, the galactose is bonded to *N*-acetylgalactosamine. In type B, the galactose is bonded to another galactose. Thus, blood types A and B are determined by an end *N*-acetylgalactosamine (type A) or an end galactose (type B). In type AB, both sequences are at the ends of the saccharide chains



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TABLE 15.3 Compatibility of Blood Groups

Blood Type	Antibodies Against	Can Receive
A	B	A, O
B	A	B, O
AB ^a	None	A, B, AB, O
O ^b	A, B	O

^aAB universal recipient

^bO universal donor

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