



Carbohydrates

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Summer semester 2026



What are they?

- Carbohydrates are polyhydroxy aldehydes or ketones.
- Saccharide is another name for a carbohydrate
- Functions:
 - Source of energy (glycogen and starch)
 - Structure (cellulose and chitin)
 - Building blocks (glycosaminoglycans)
 - Cellular recognition (glycoproteins)



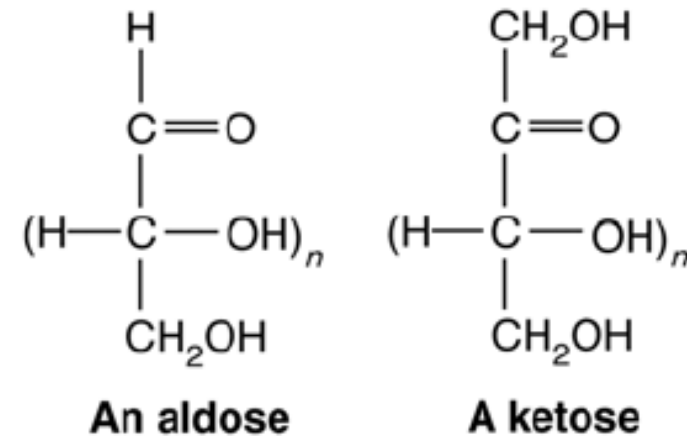
Carbohydrates – natural forms

- Most carbohydrates are found naturally in bound form rather than as simple sugars.
 - Polysaccharides (starch, cellulose, inulin, gums)
 - Glycoproteins and proteoglycans (hormones, blood group substances, antibodies)
 - Glycolipids (cerebrosides, gangliosides)
 - Glycosides
 - Mucopolysaccharides (hyaluronic acid)
 - Nucleic acids (DNA, RNA)

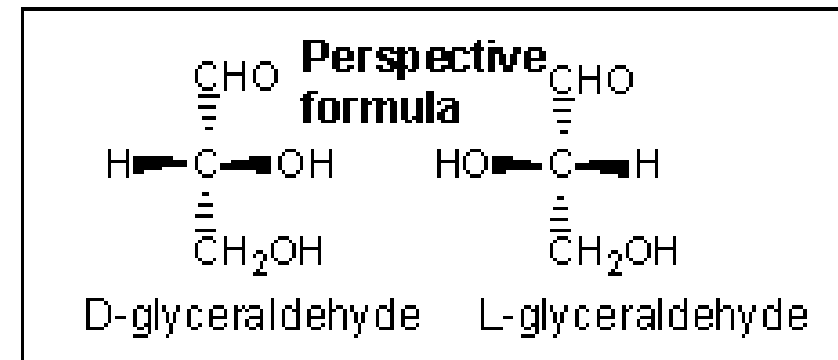
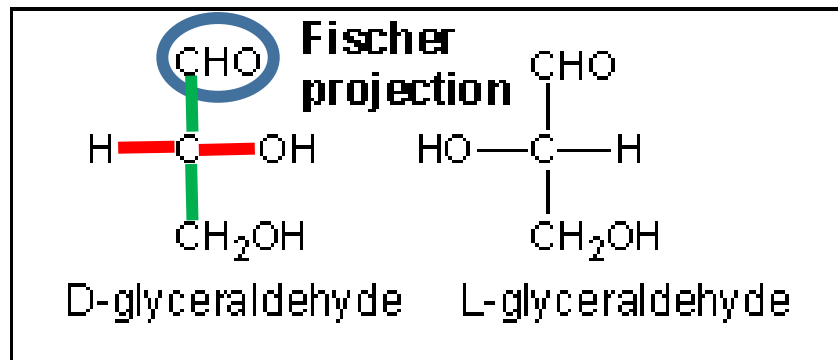


Monosaccharides

- Basic chemical formula: $(\text{CH}_2\text{O})_n$
- They contain two or more hydroxyl groups.



Fisher projections or perspective structural formulas.



— Forward

| Backward

○ Top (C1): Most highly oxidized C



Classification I

- By the number of monosaccharides that constitute the molecule
 - Monosaccharides, Disaccharides, Oligosaccharides, Polysaccharides



monosaccharide



disaccharide



oligosaccharide

(chain containing
3–10 units)



polysaccharide

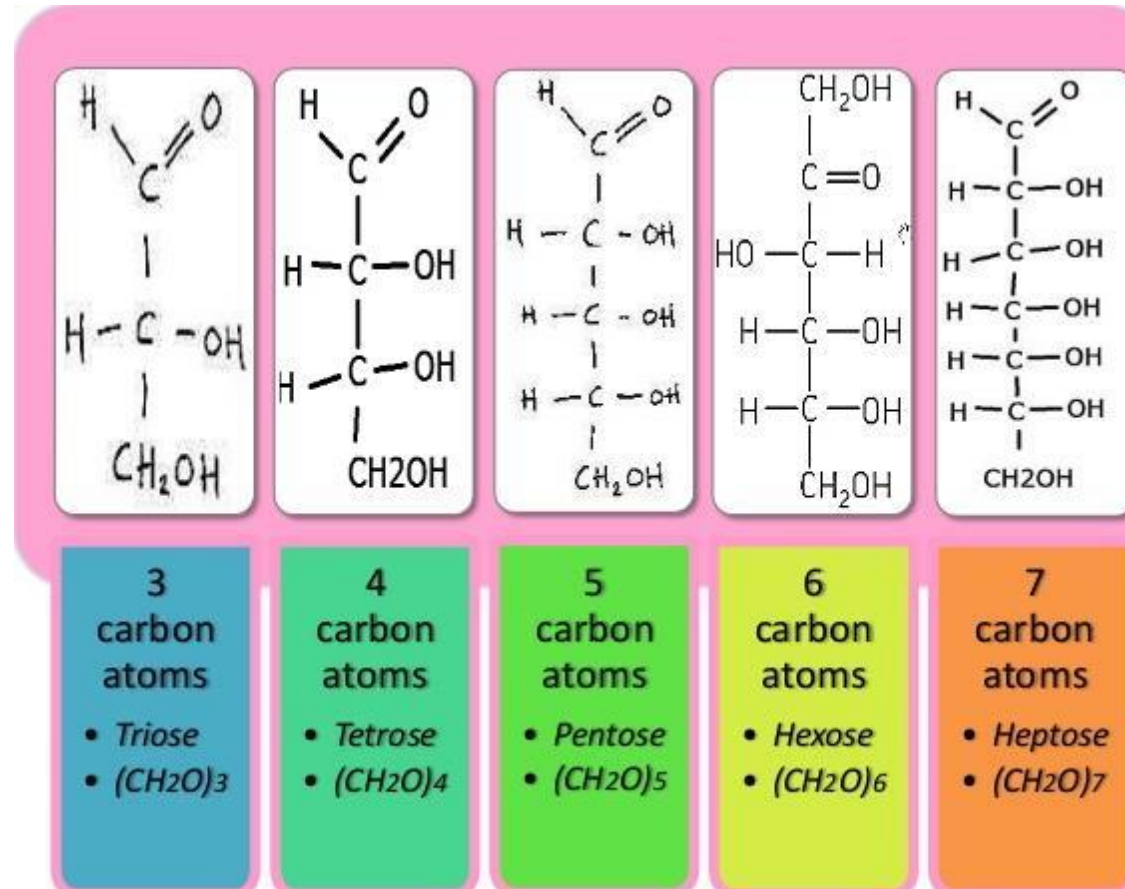
(long chain with possibly hundreds
or thousands of units)



Classification 2

- By the number of carbon atoms monosahharides contain.

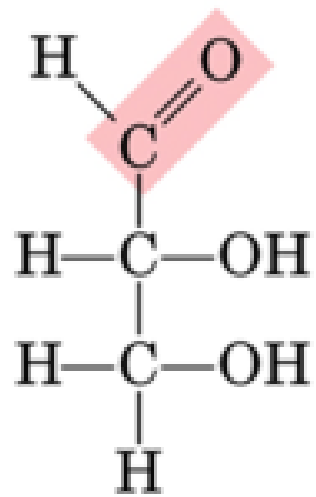
- Triose
- Tetrose
- Pentose
- Hexose
- Heptose
- ...



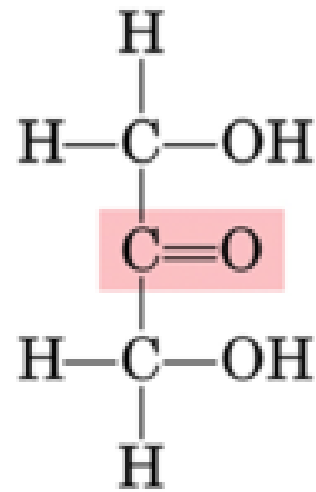


Classification III

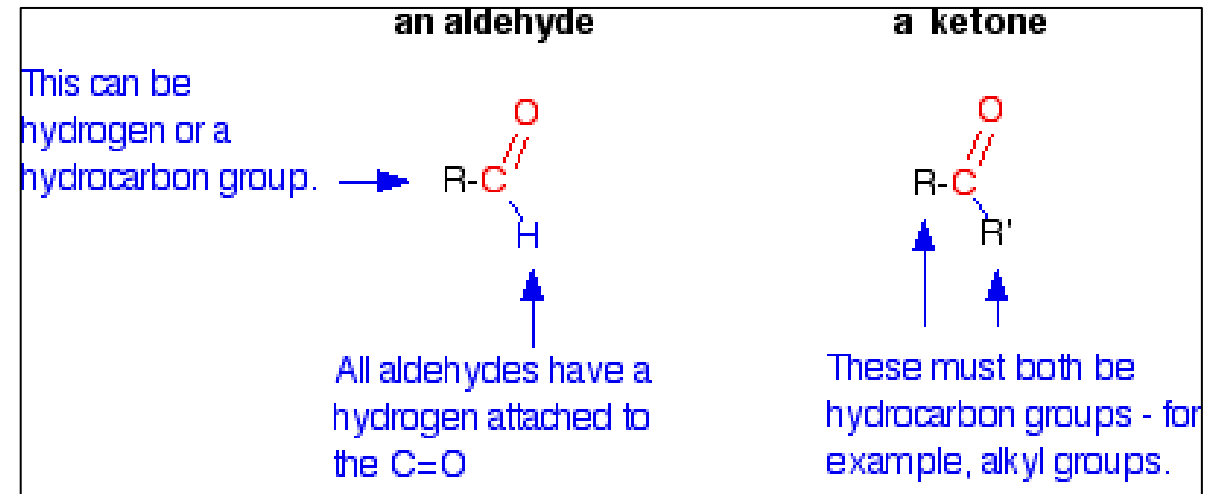
- By the functional group monosaccharides have



Aldose

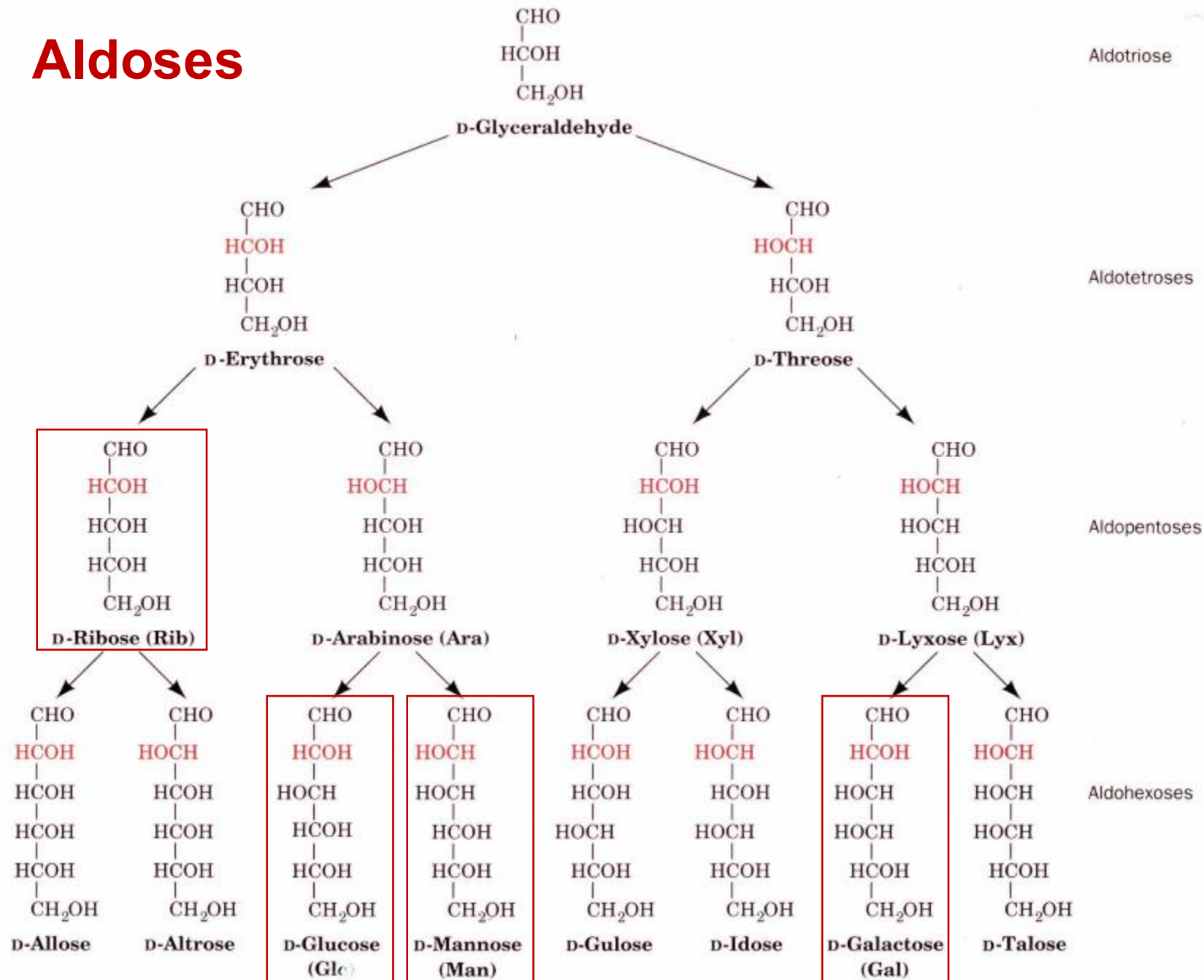


Ketose





Aldoses

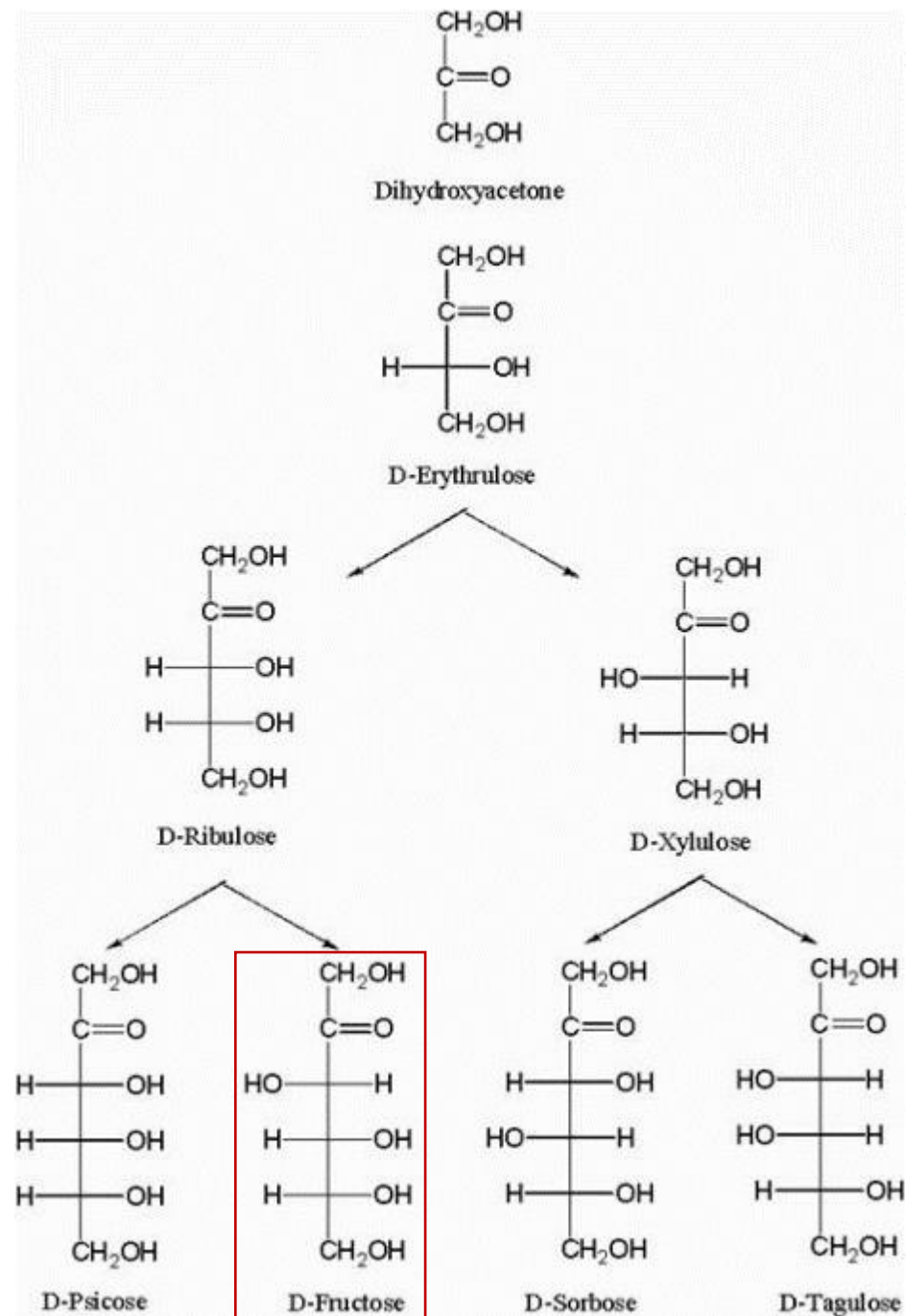


Memorize the ones in boxes.



Ketoses

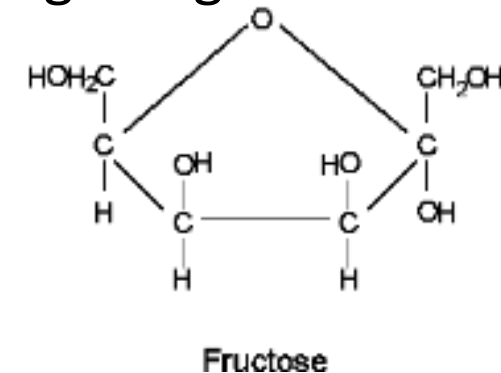
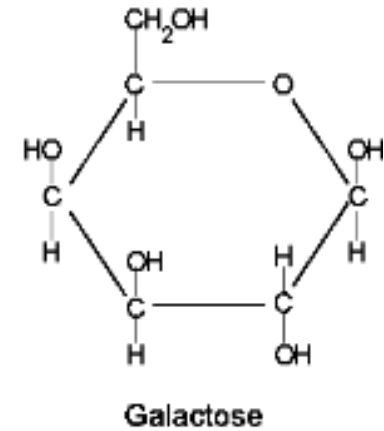
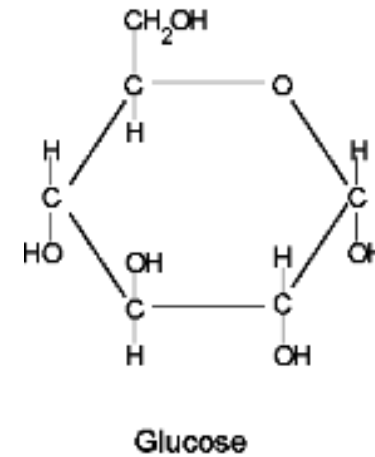
Memorize the ones in boxes.





Common Monosaccharides

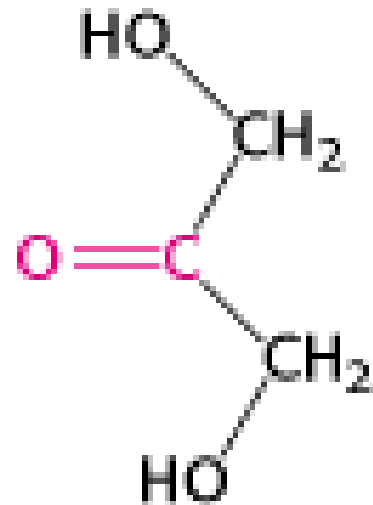
- Glucose:
 - Mild sweet flavor
 - Known as blood sugar
 - Essential energy source
 - Found in every disaccharide and polysaccharide
- Galactose:
 - Hardly tastes sweet & rarely found naturally as a single sugar
- Fructose:
 - Sweetest sugar, found in fruits and honey
 - Added to soft drinks, cereals, desserts



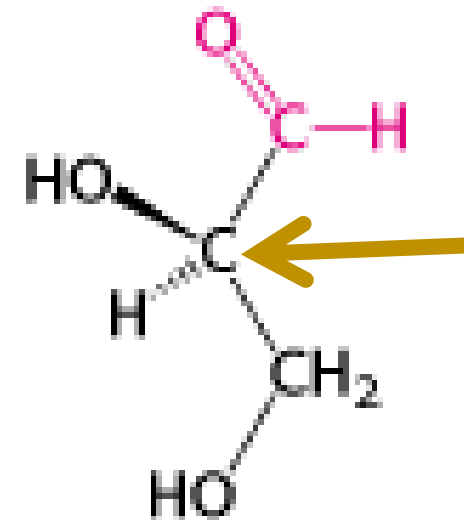


Trioses

What is a chiral carbon?



Dihydroxyacetone
(a ketose)

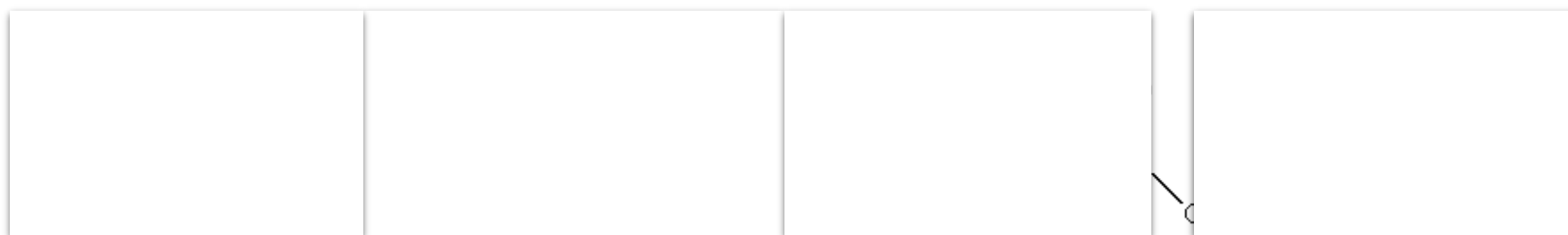


**Chiral
carbon**

D-Glyceraldehyde
(an aldose)



Note what a chiral carbon is...

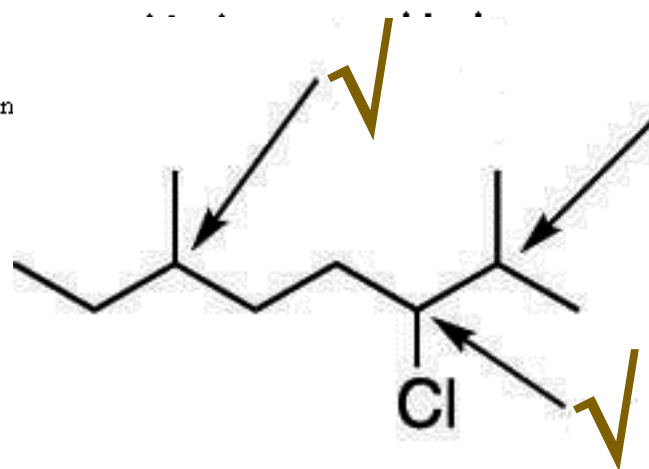


chiral

Has 4 different atoms bonded to the carbon

chiral

as 3 atoms bonded to the carbon

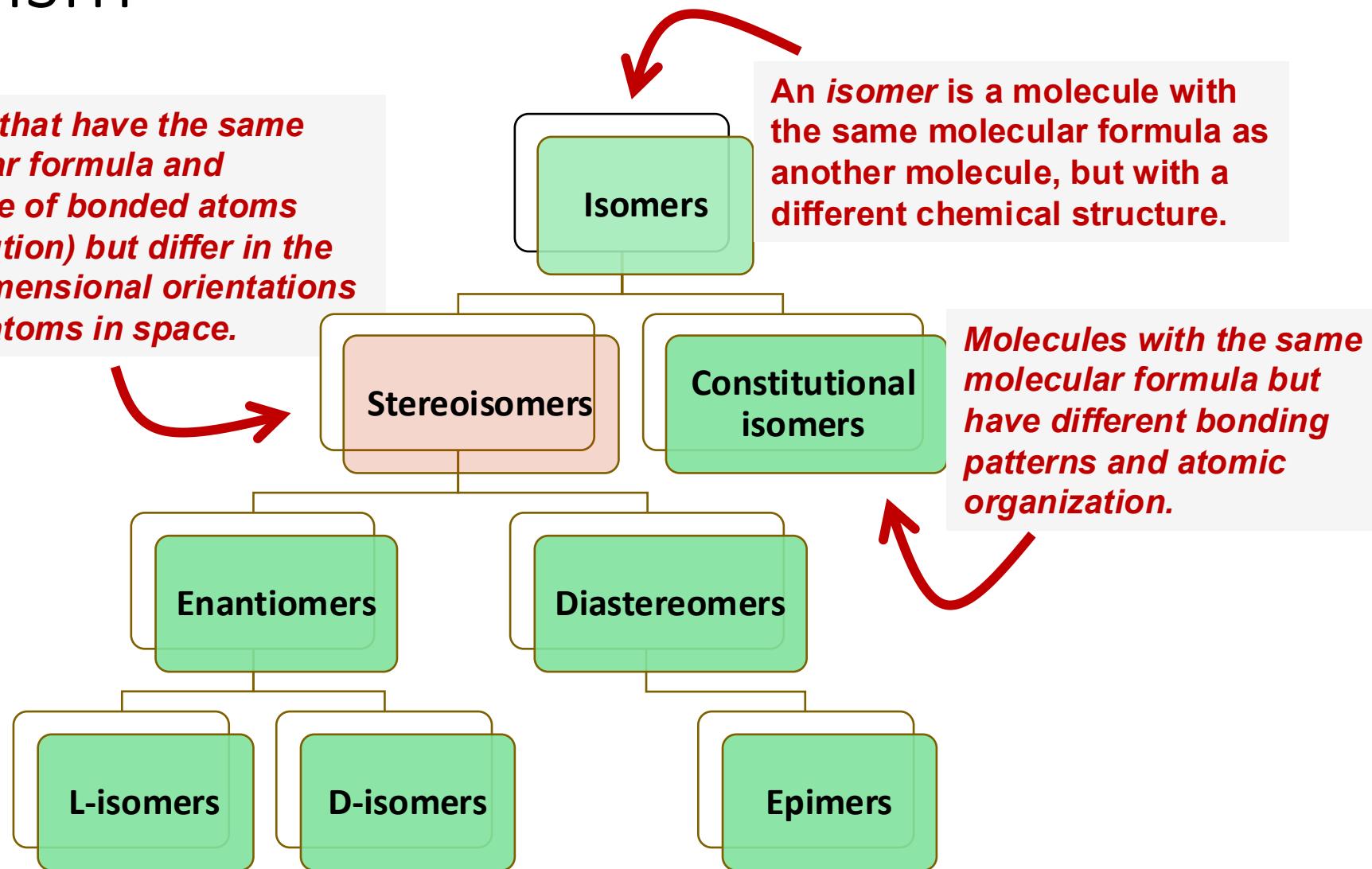




Isomerism

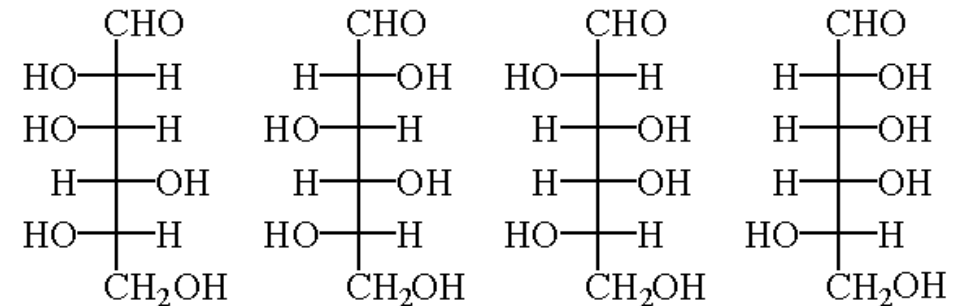
Isomers that have the same molecular formula and sequence of bonded atoms (constitution) but differ in the three-dimensional orientations of their atoms in space.

An isomer is a molecule with the same molecular formula as another molecule, but with a different chemical structure.





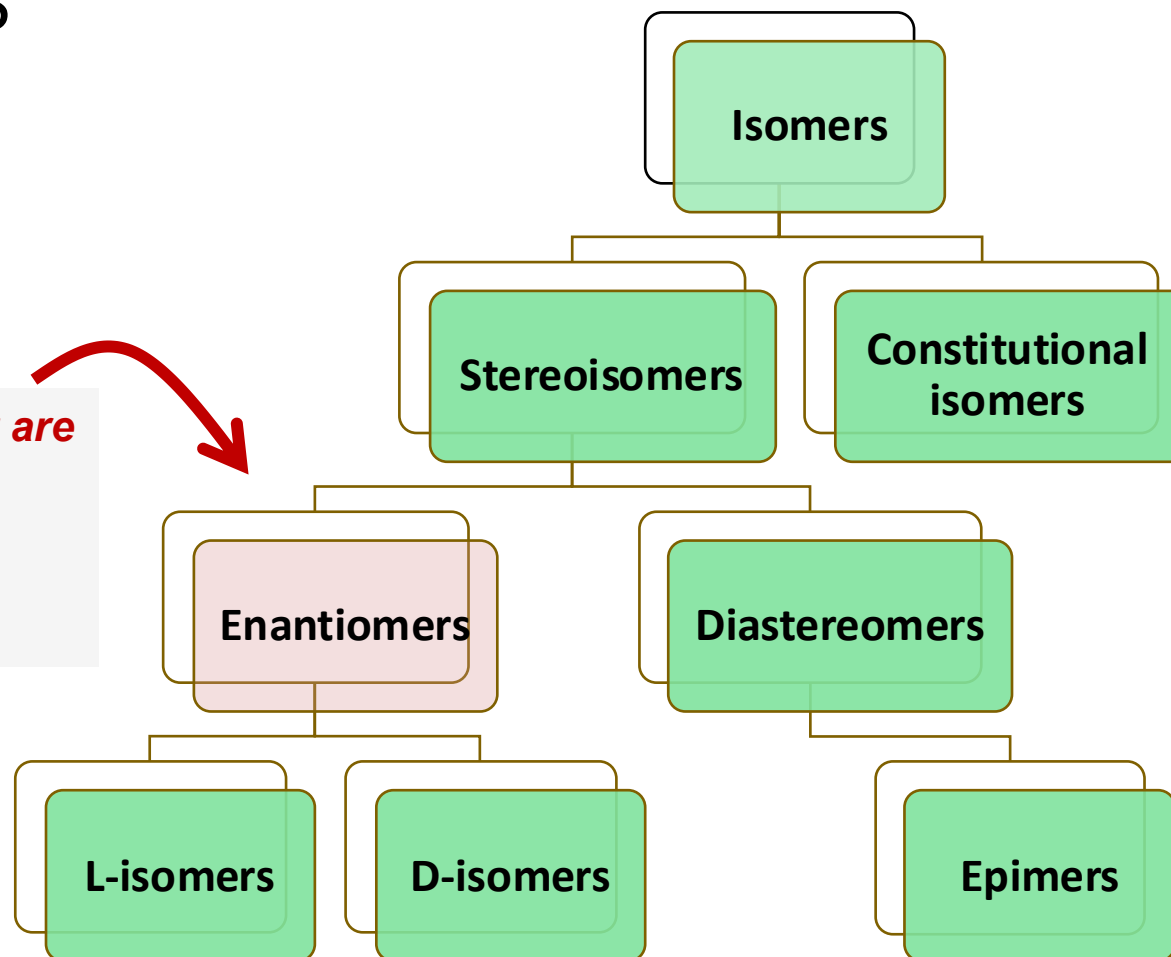
Search for:
Glucose,
Galactose
Mannose





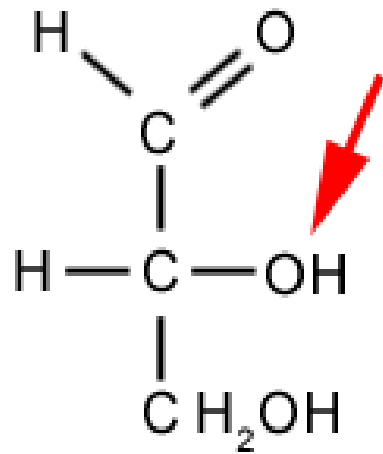
Enantiomers

Two stereoisomers that are mirror images of each other and are non-superimposable (not identical)

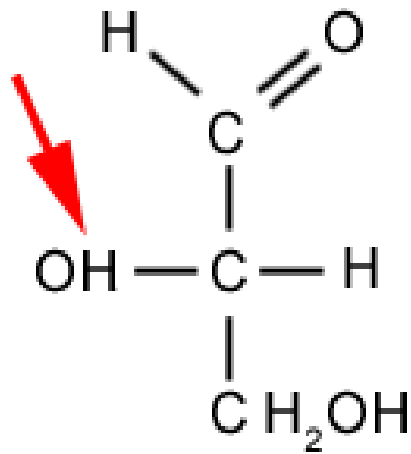




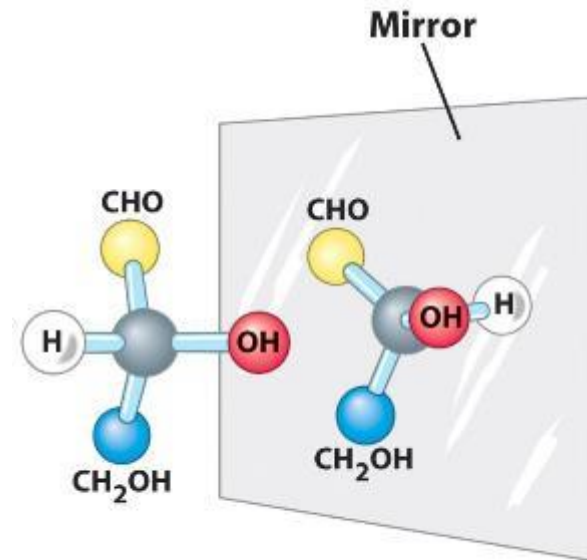
Sugar enantiomers (D- vs. L-)



D-Glyceraldehyde



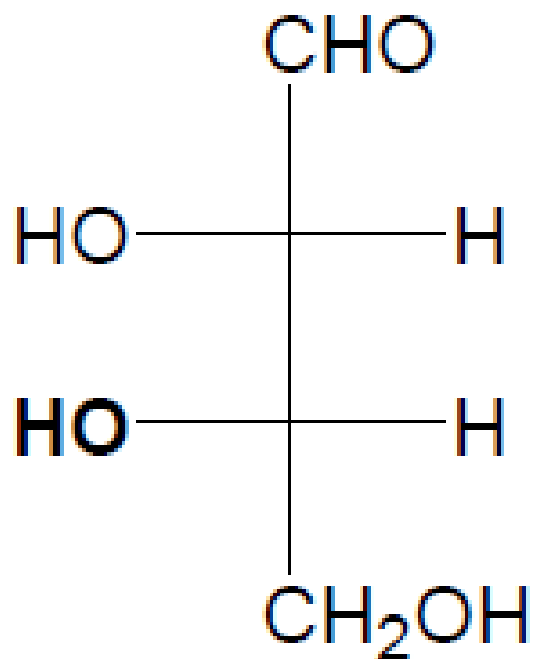
L -Glyceraldehyde



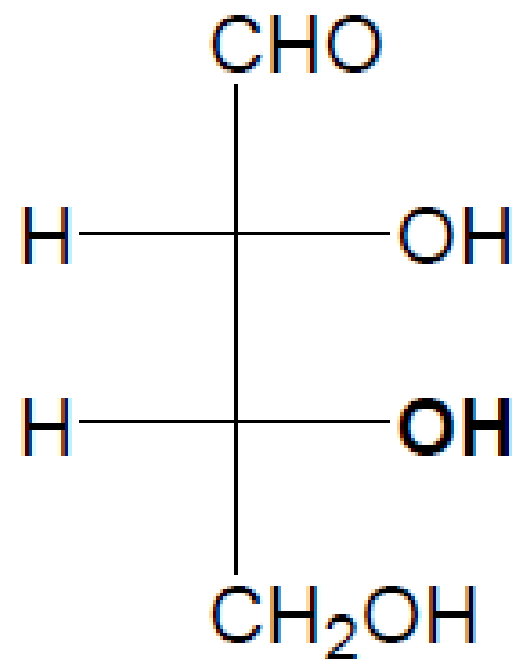
Ball-and-stick models



Which one(s) is a chiral carbon?



L-erythrose

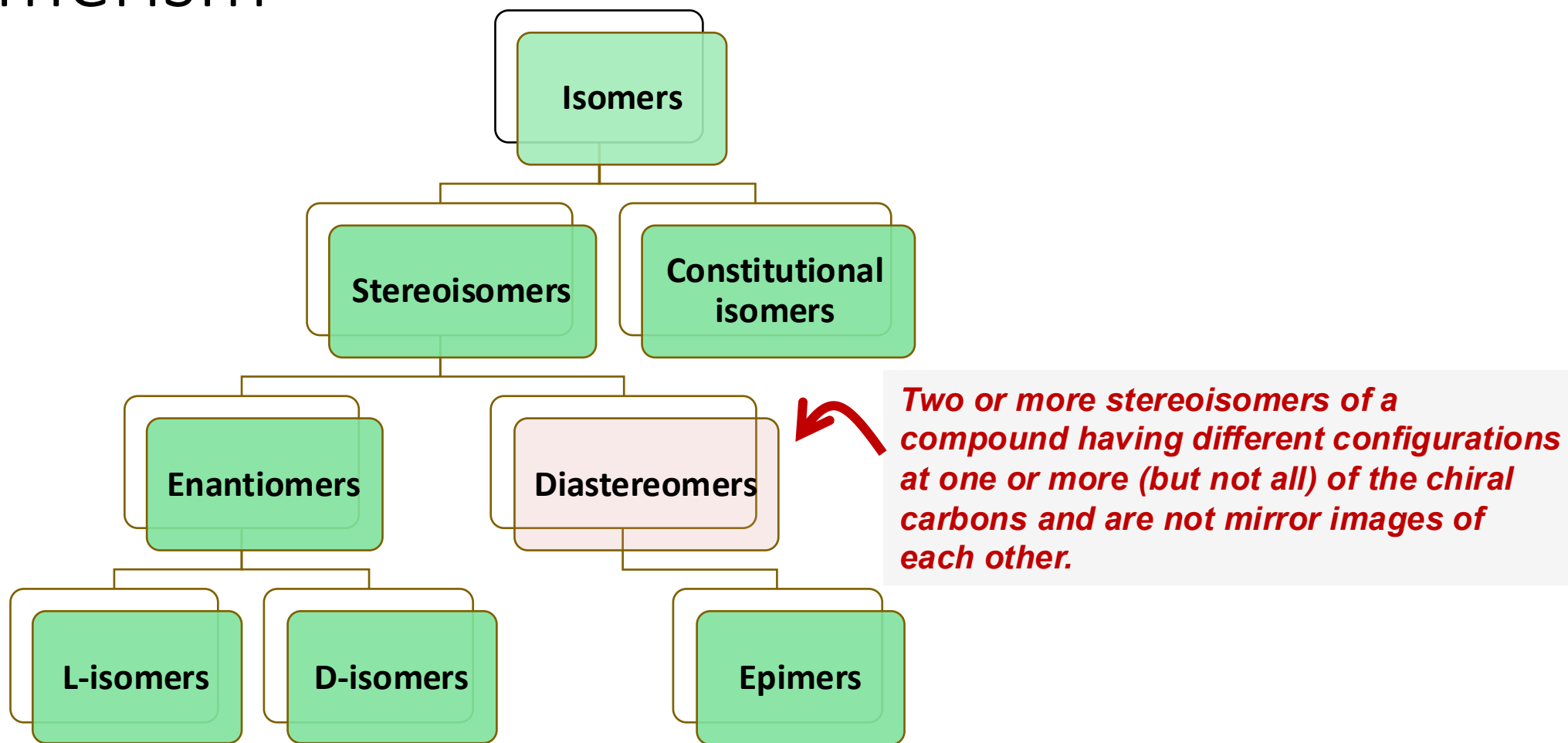


D-erythrose

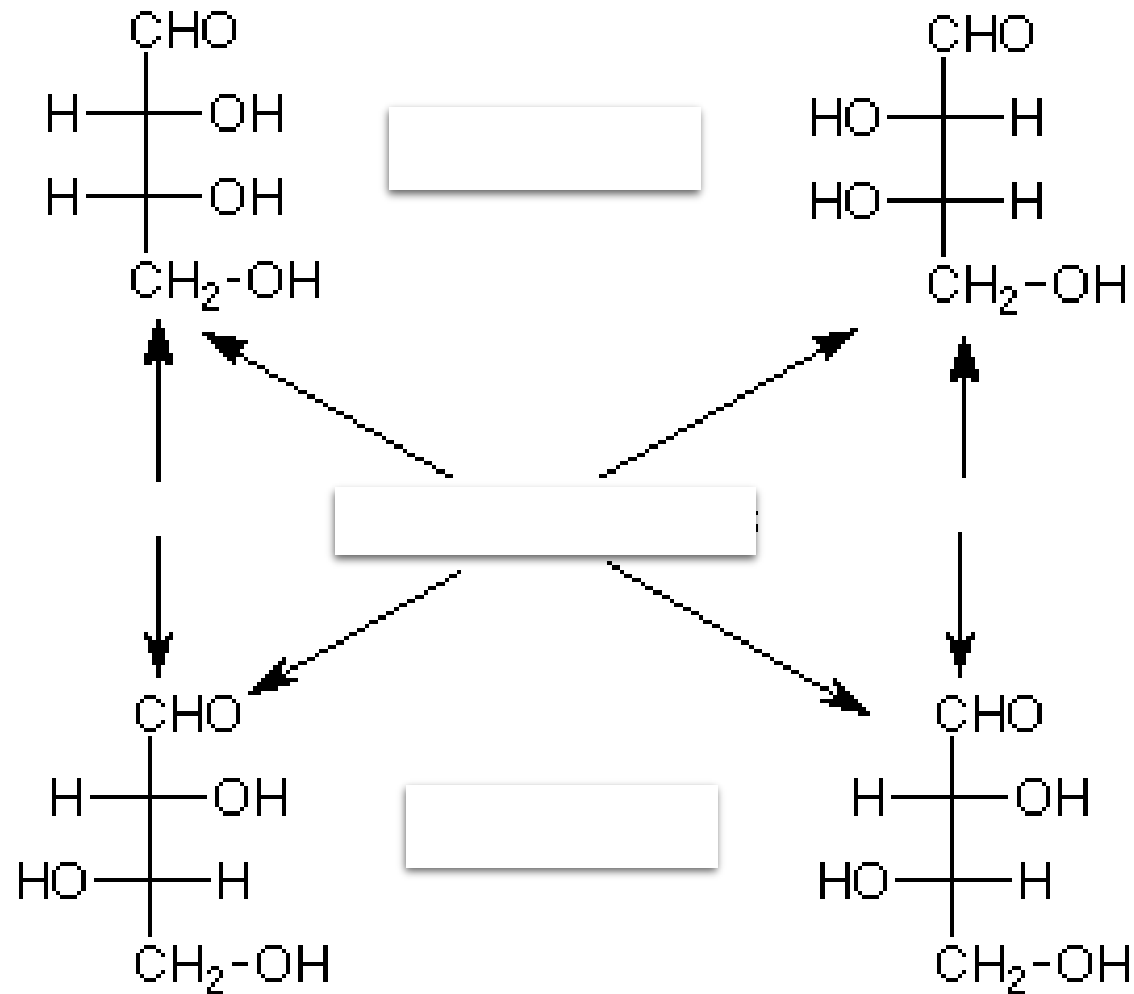
**Do not memorize
but study them.**



Isomerism

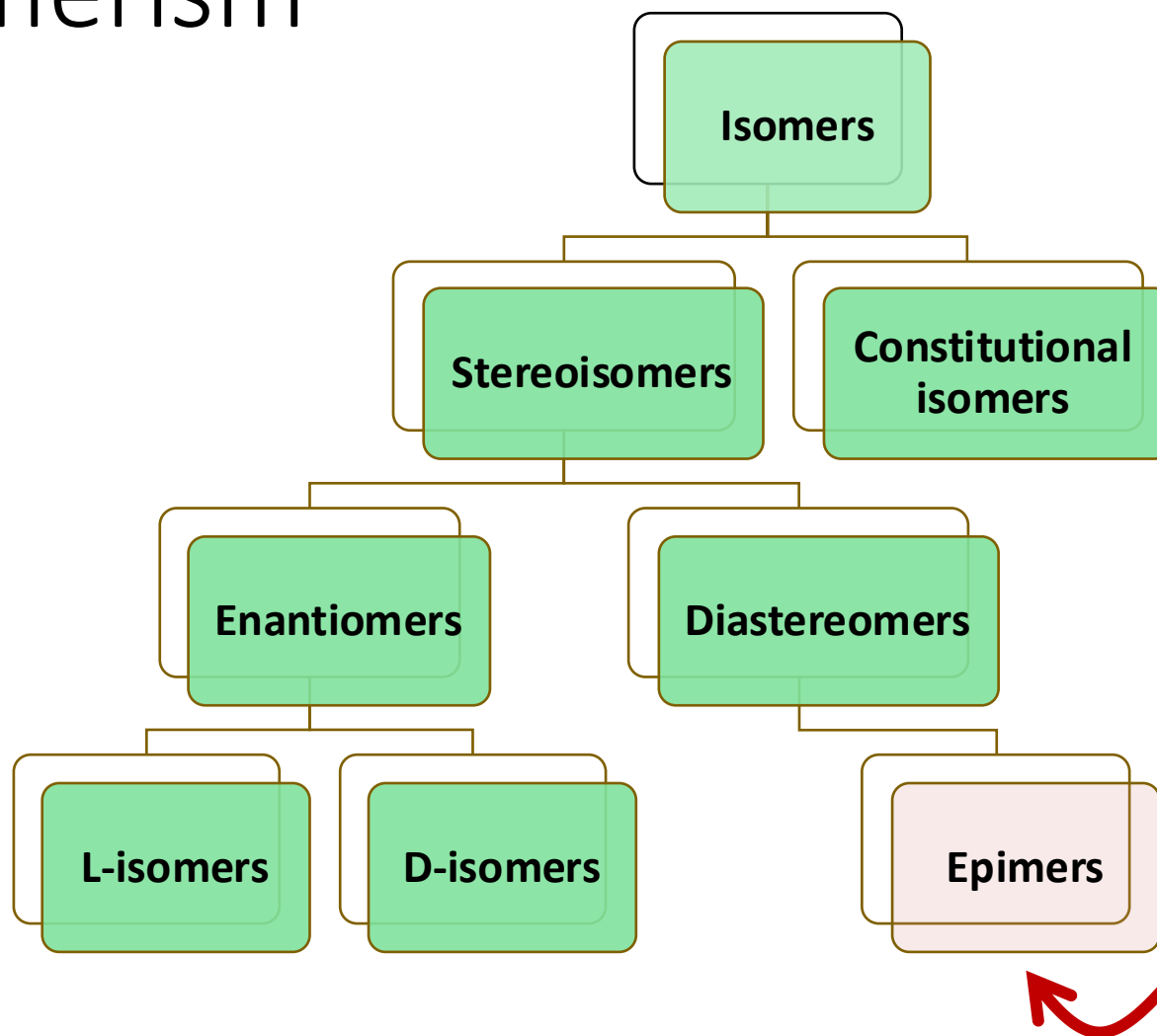


Stereoisomers, but non-mirror images and non-superimposable,
then...diastereomers





Isomerism

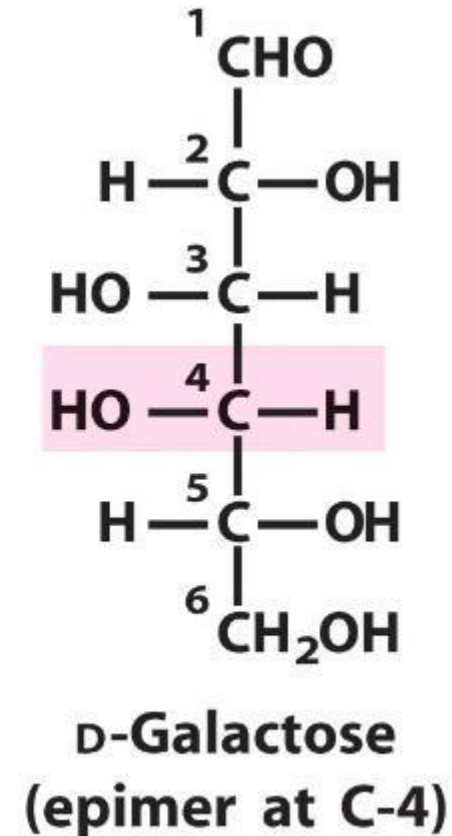
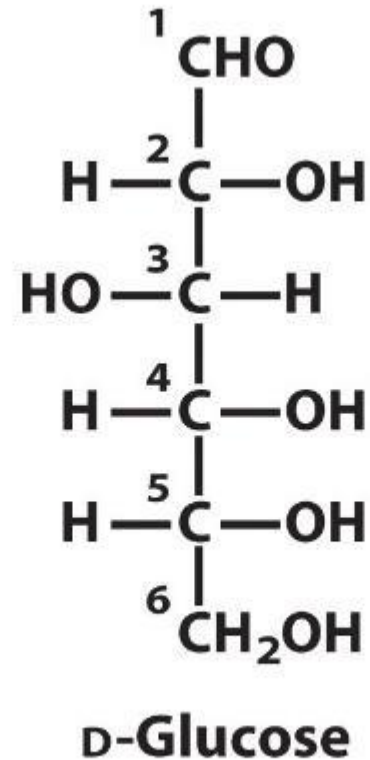
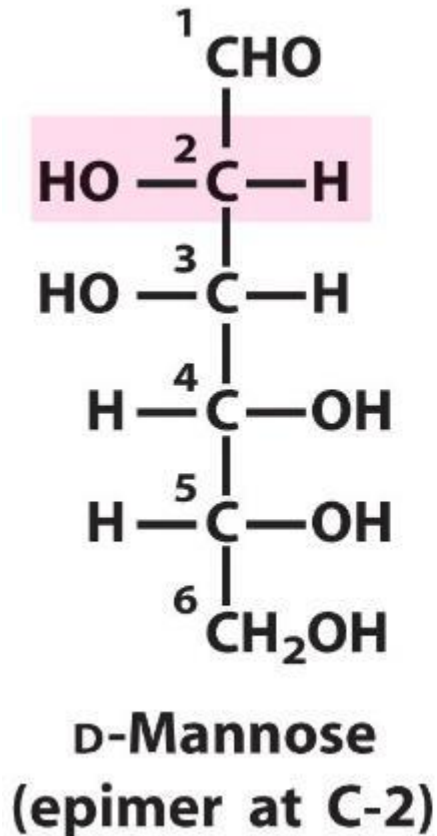


Epimer refers to one of a pair of stereoisomers whereby two isomers differ in configuration at only one chiral carbons.



Diastereomers with different orientations of one chiral carbon
are ... *epimers*

**Memorize and
study them.**

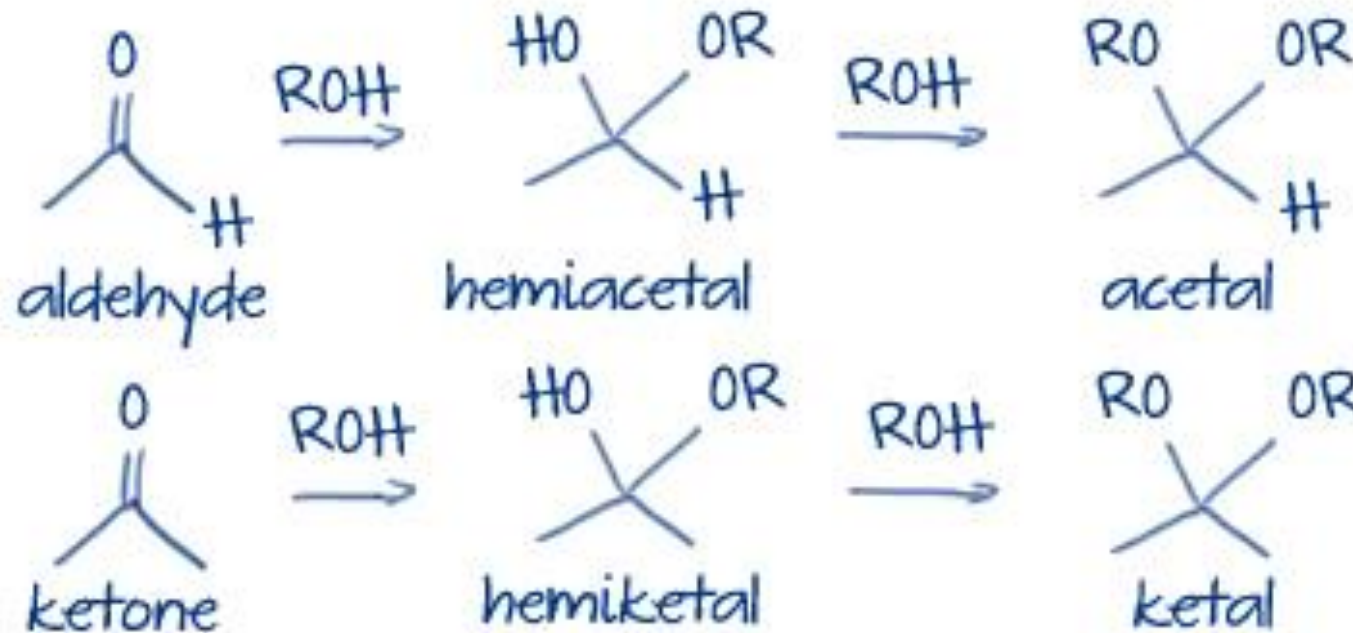


Is L-glucose an epimer with D-mannose and D-galactose?



Acetal/ketal vs. hemiacetal/hemiketal

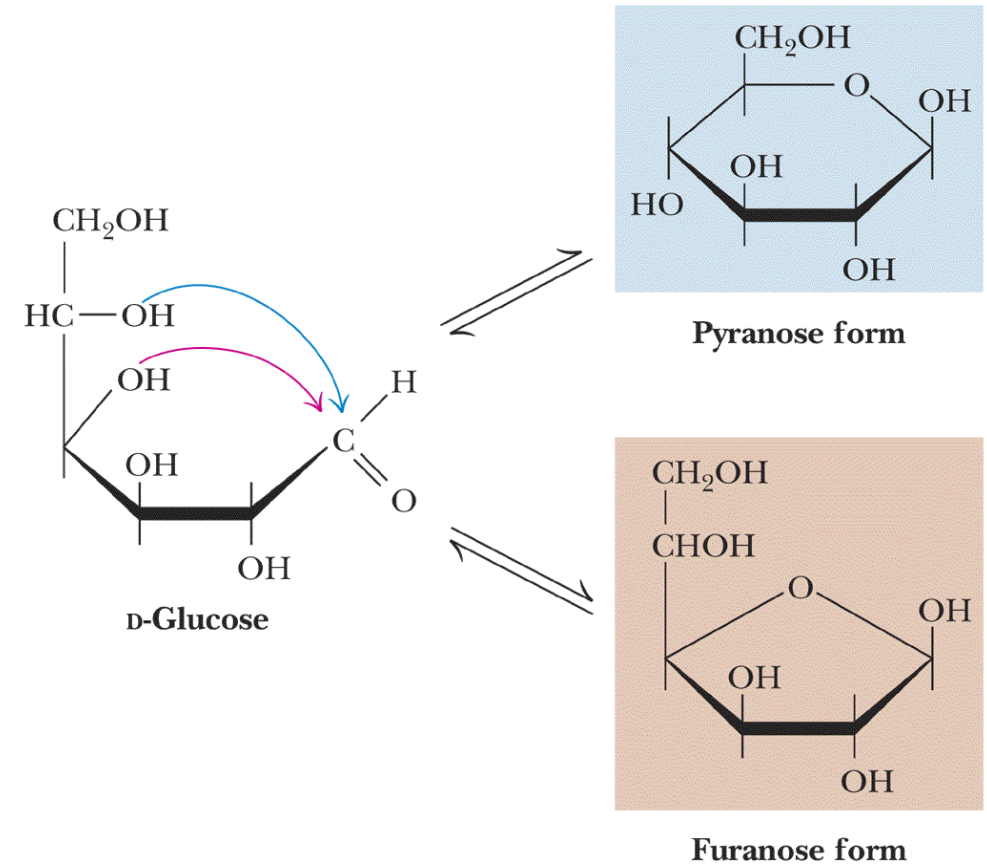
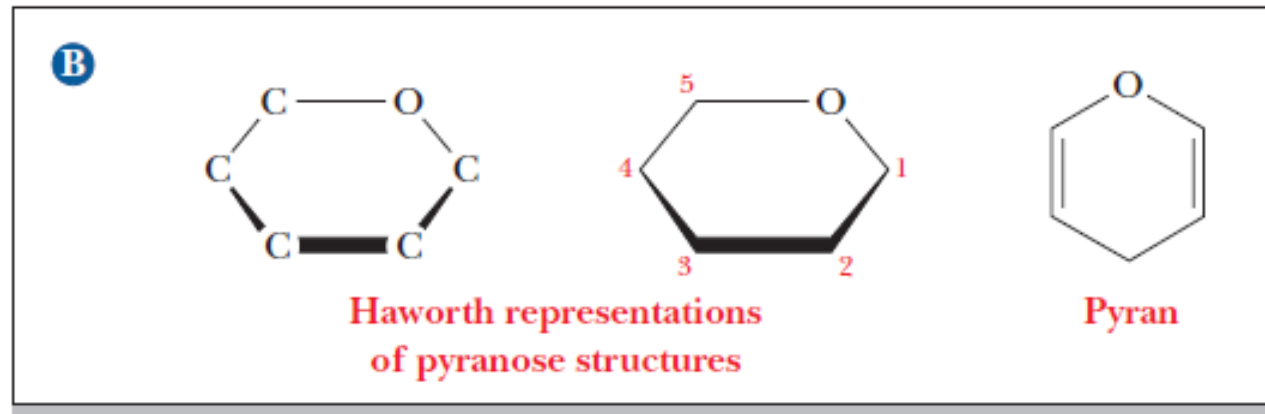
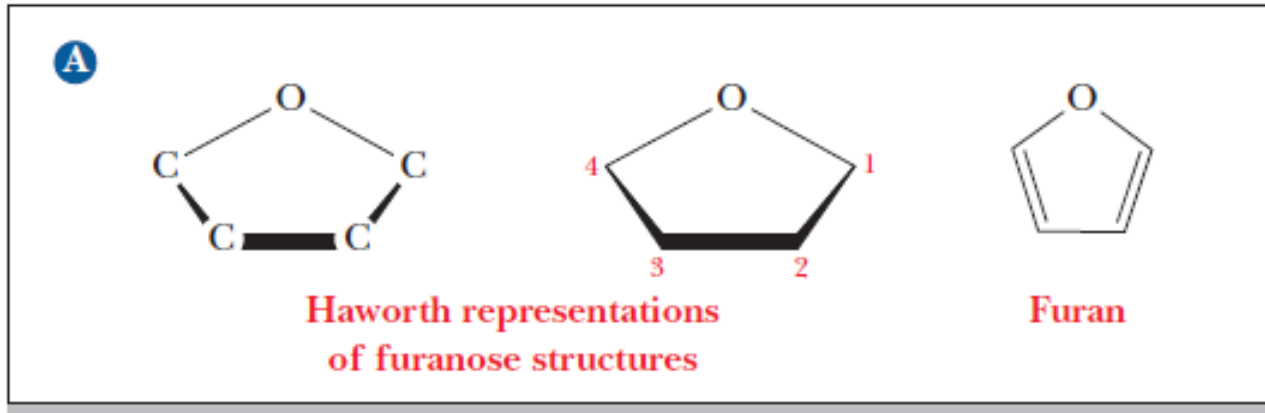
- Hemiacetal and hemiketal: ether and alcohol on same carbon
- Acetal and ketal: two ethers on same carbon



- *Know the difference between hemiacetal and hemiketal*
- *Know the difference between acetal and ketal*

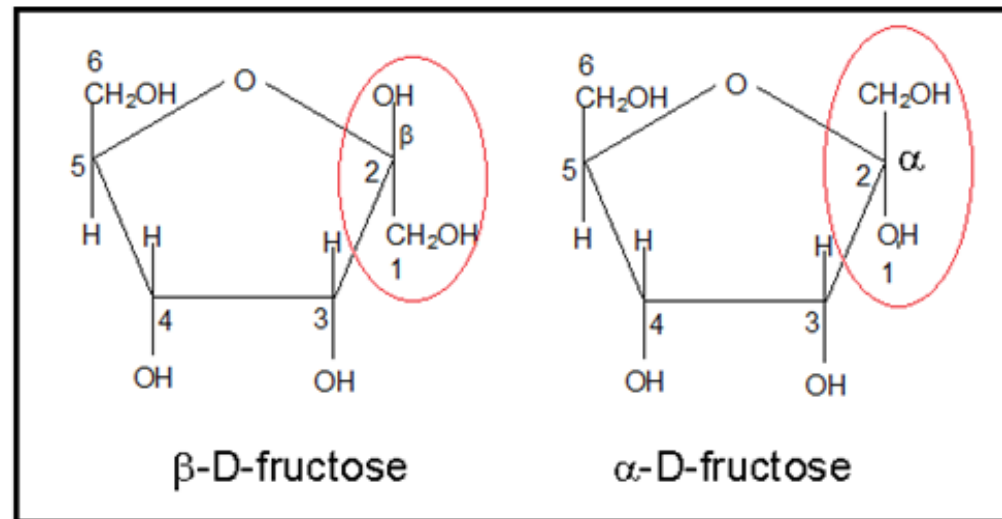
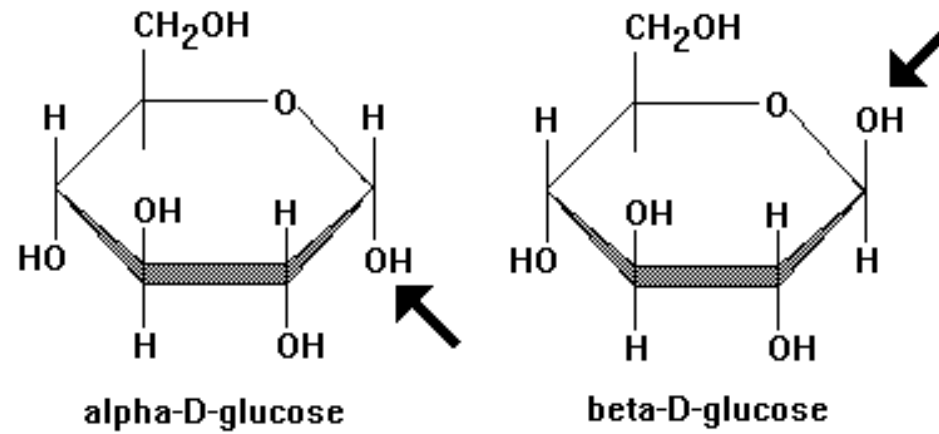


Formation of a ring structure





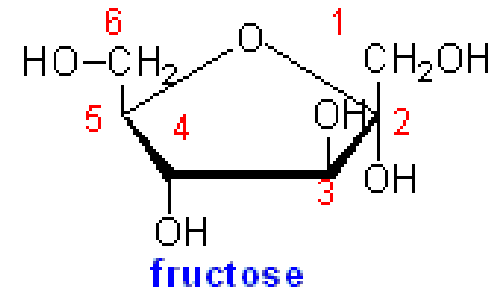
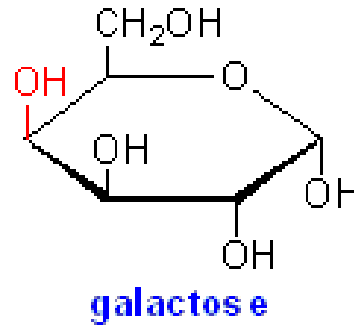
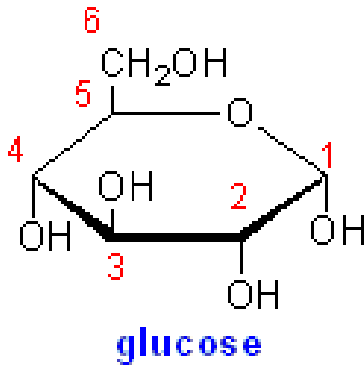
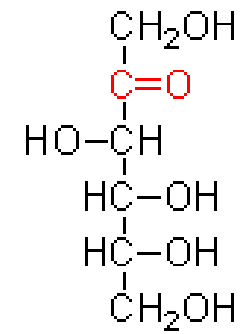
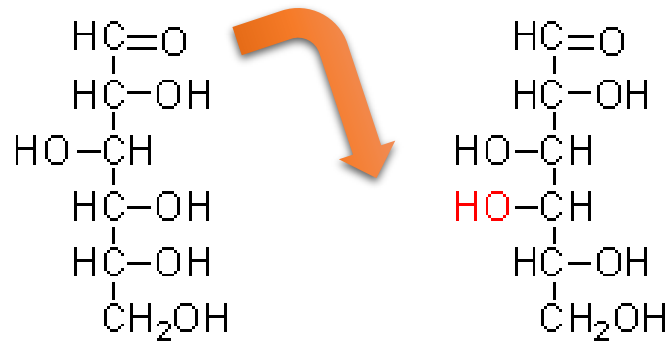
Anomers



Chain to ring

Left-up, right-down

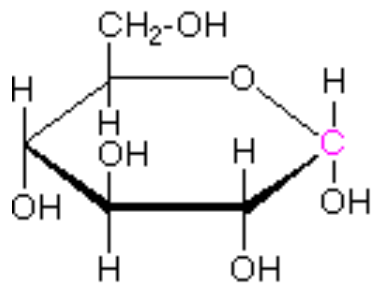
*Face the
sugar and go
down to
YOUR right*



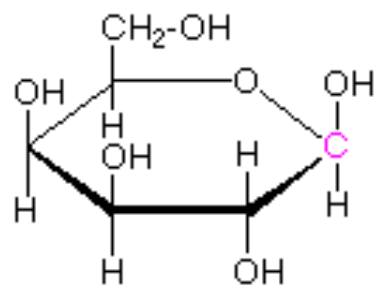


Cyclic aldohexoses

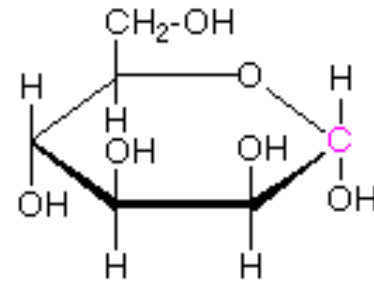
Examples of Some Pyranose Forms of Hexoses



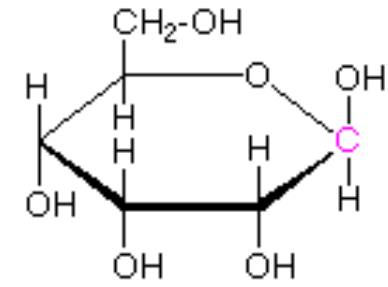
α -D-glucopyranose



β -D-galactopyranose



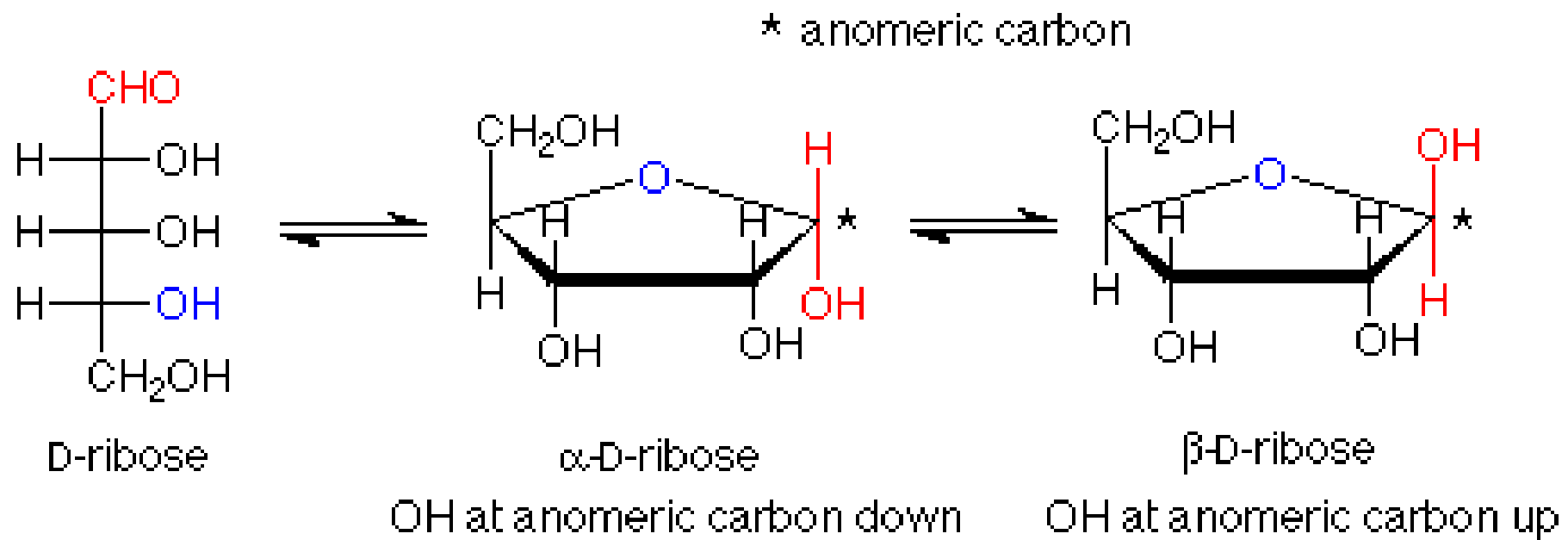
α -D-mannopyranose



β -D-allopyranose



Cyclic ribofuranose



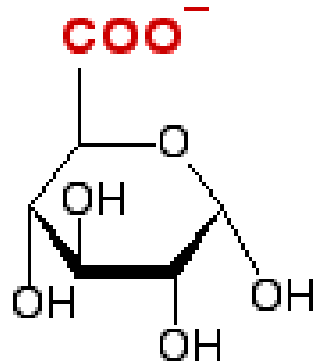


Modified sugars

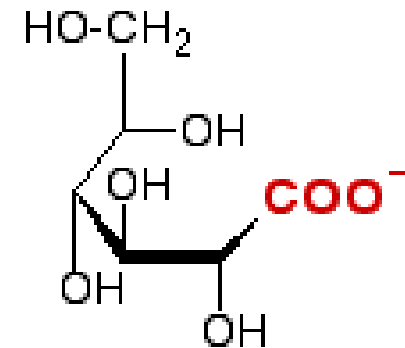


Sugar acids (oxidation)

- Where is it oxidized? What does it form?



α -D-glucuronate
(D-glucuronic acid, **GlcUA**)
from **oxidation of glucose C6 OH**



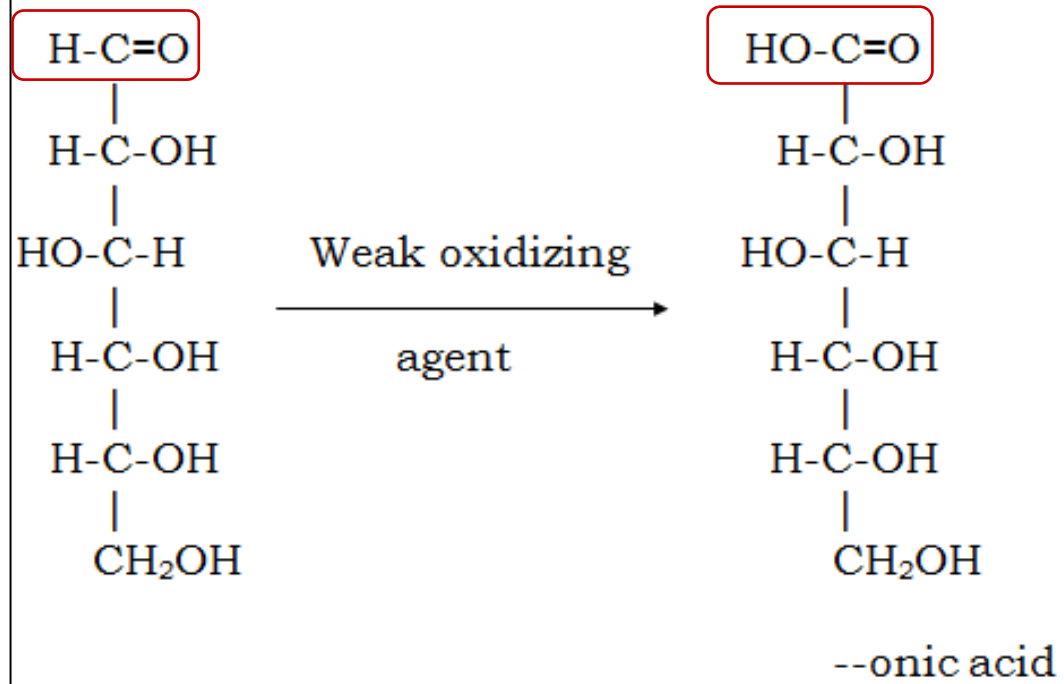
D-gluconate
(D-gluconic acid, **GlcA**)
from **oxidation of glucose C1 aldehyde**

**Do not memorize the
structure but study it.**

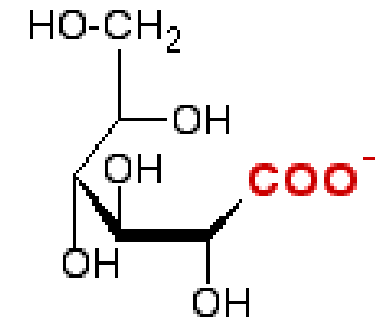


Gluconate

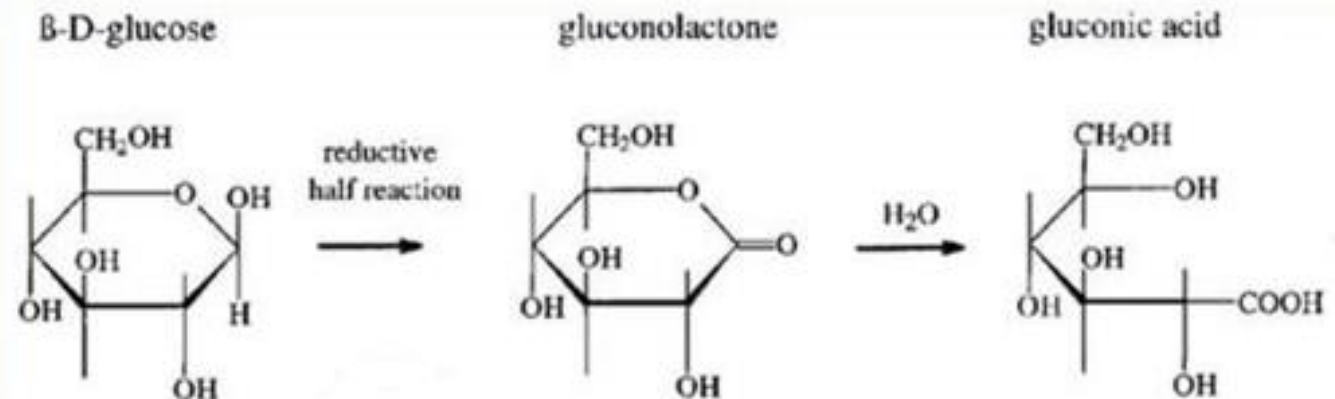
a. Weak oxidizing agent



Do not memorize the structure but study it.



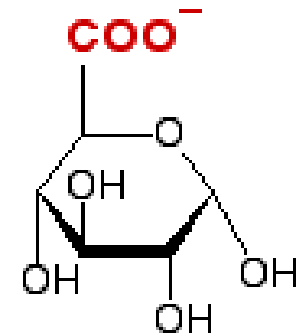
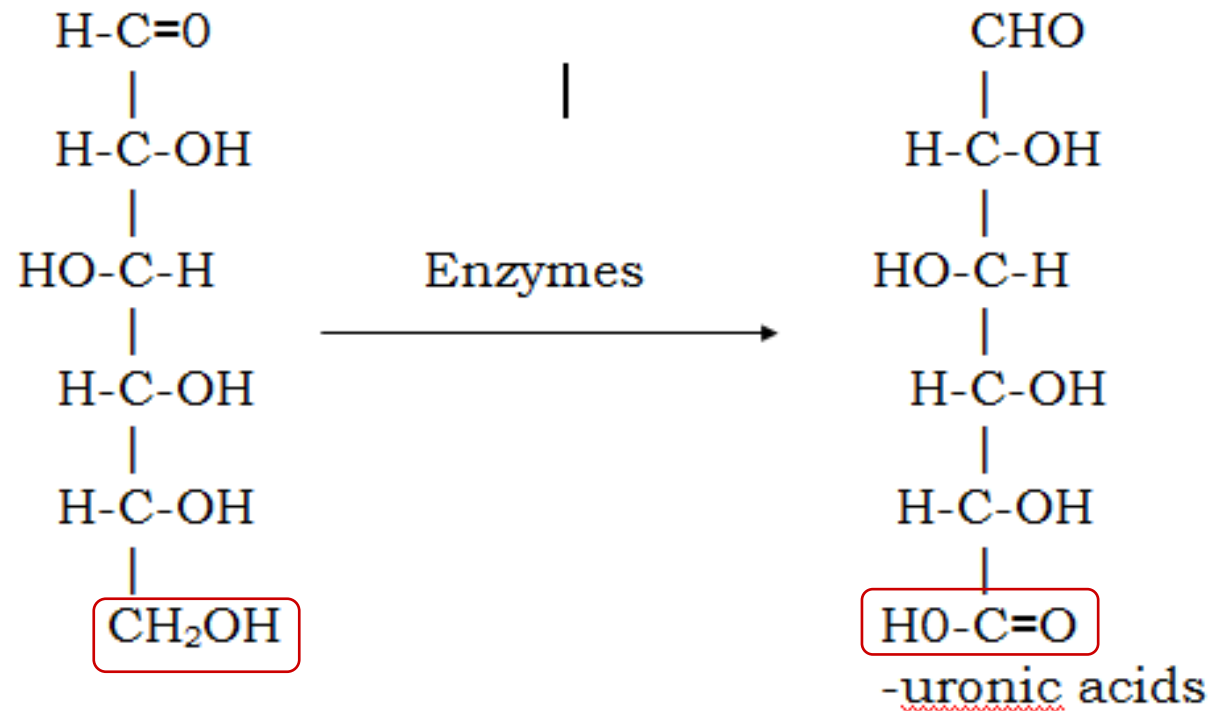
D-gluconate
(D-gluconic acid, **GlcA**)
from **oxidation of glucose C1 aldehyde**)





Glucuronate

c. Oxidation of primary alcohol end in biological systems



α -D-glucuronate

(D-glucuronic acid, **GlcUA**)

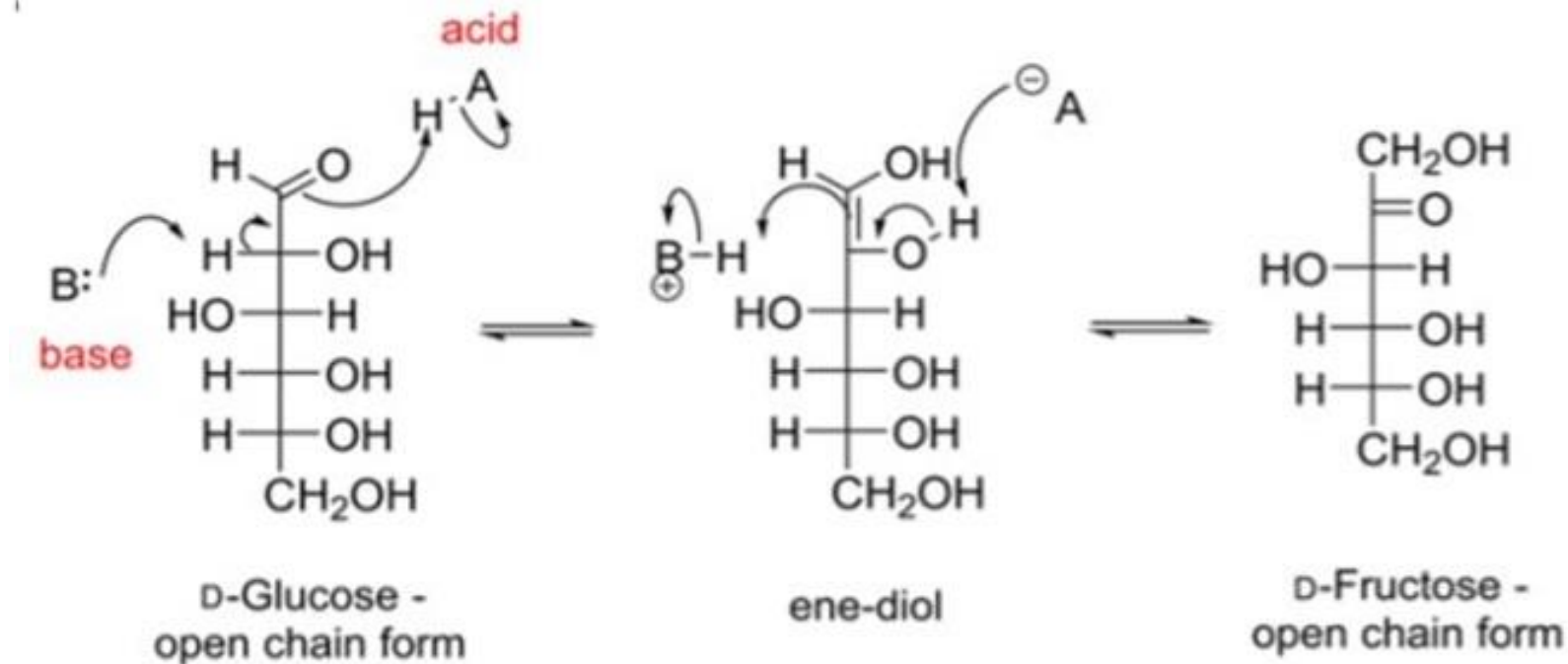
from **oxidation of glucose C6 OH**

Do not memorize the structure but study it.



Note

- Oxidation of ketoses to carboxylic acids does not occur, but they can be oxidized indirectly.

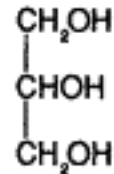


Do not memorize the ene-diol structure but study it.



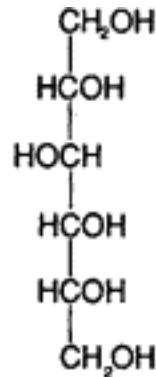
Sugar alcohols (reduction)

- What does it form?
- Examples include sorbitol, mannitol, and xylitol, which are used to sweeten food products



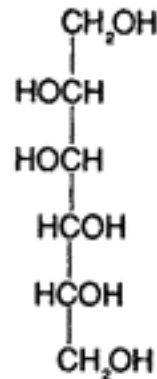
Glycerol

Obtained from the reduction of either D-glyceraldehyde or dihydroxyacetone.



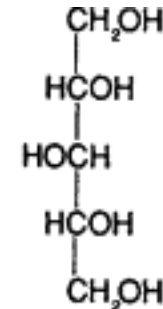
D-Sorbitol

Obtained from the reduction of either the C₁ carbonyl group of glucose or the C₂ carbonyl group of fructose.



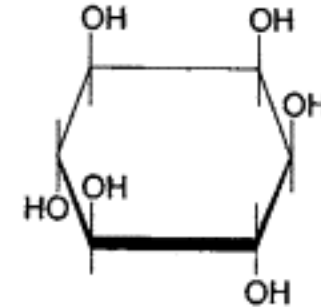
D-Mannitol

Obtained from the reduction of either the C₂ carbonyl group of D-fructose or the C₁ carbonyl group of D-mannose.



Xylitol

Obtained from the reduction of either the C₁ carbonyl group of D-xylose or the C₂ carbonyl group of D-xylulose.



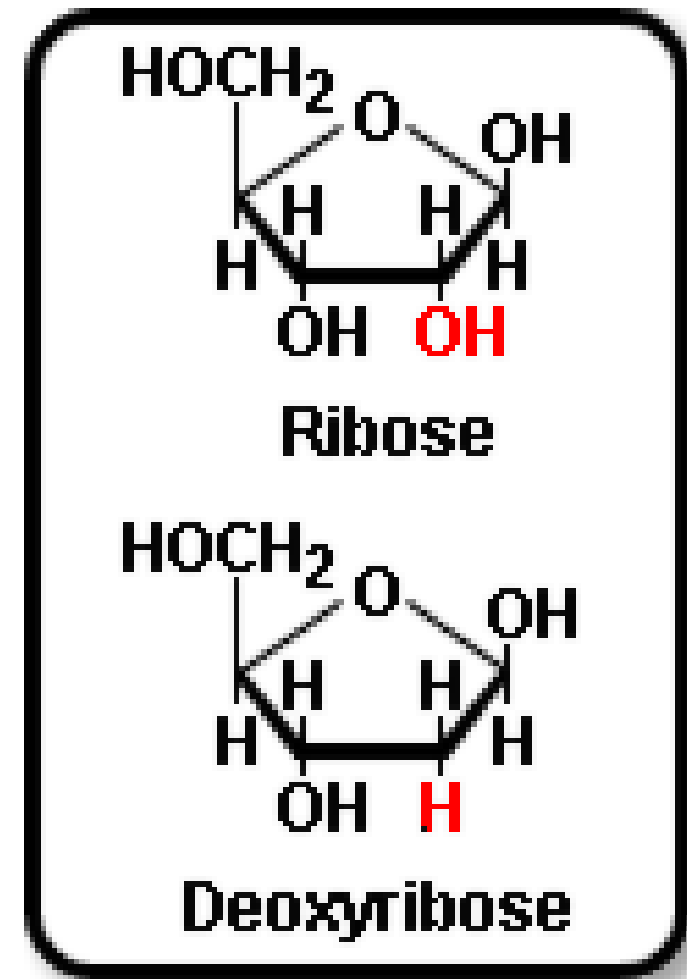
Myo-inositol

We will get to this sugar in the lipids lecture



Deoxy sugars (reduced sugars)

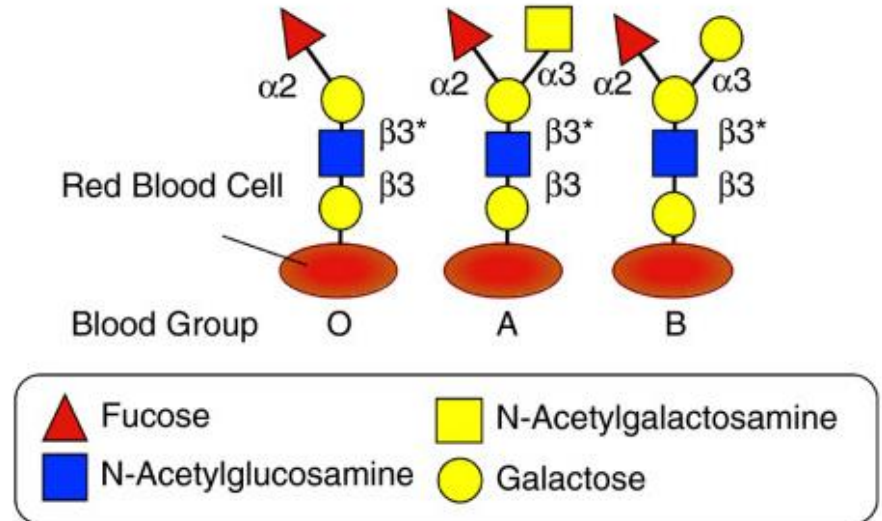
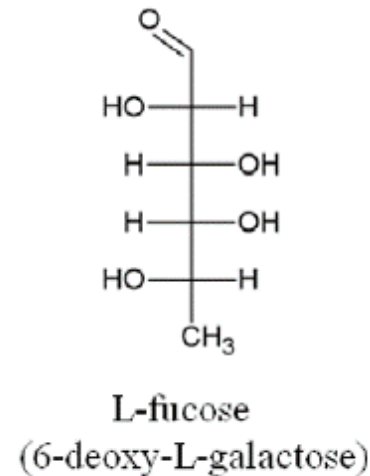
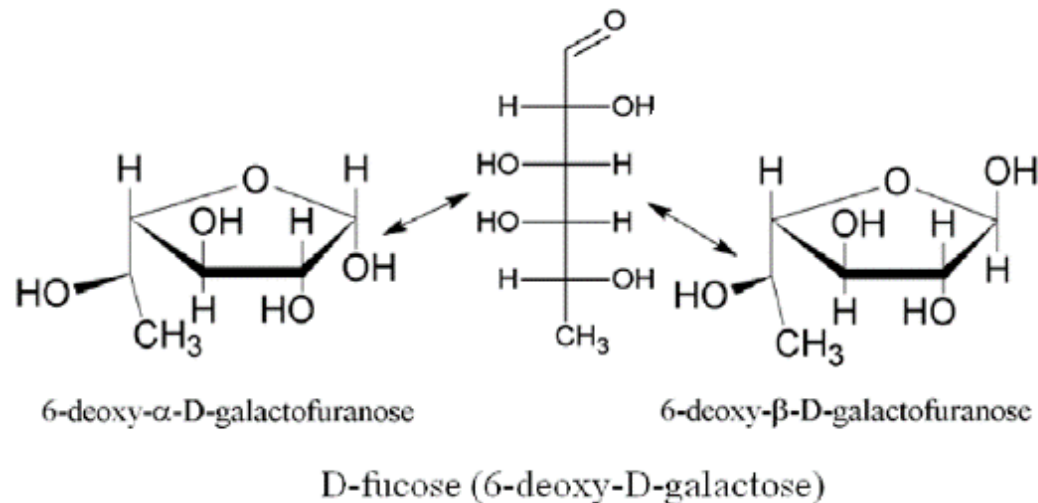
- One or more hydroxyl groups are replaced by hydrogens.
- An example is 2-deoxyribose, which is a constituent of DNA.





Another deoxy sugar

- L-fucose (L-6-deoxygalactose)
 - found in the carbohydrate portions of some glycoproteins



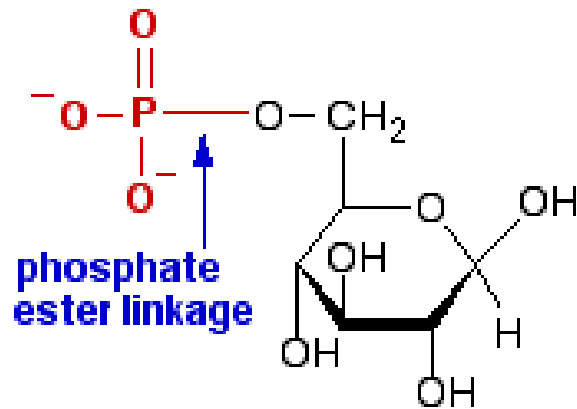
Do not memorize the structure but study it.

Do not memorize the components except for fucose.

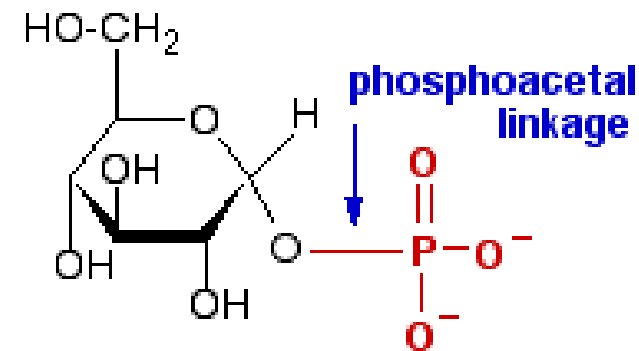


Sugar esters (esterification)

- What is the reacting functional group? Where does it react? What are the end products? Where are they used?



β -D-glucose-6-phosphate
(an ordinary **phosphate ester**)

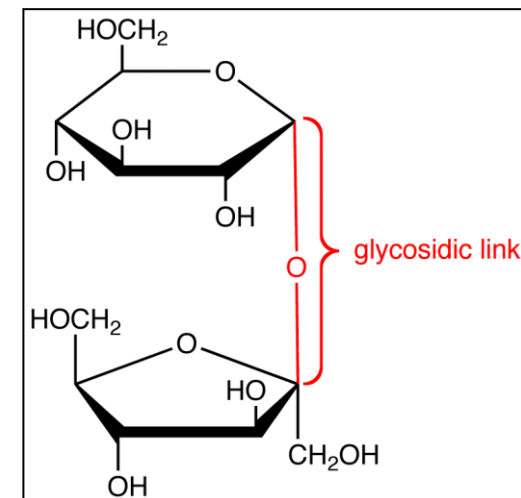
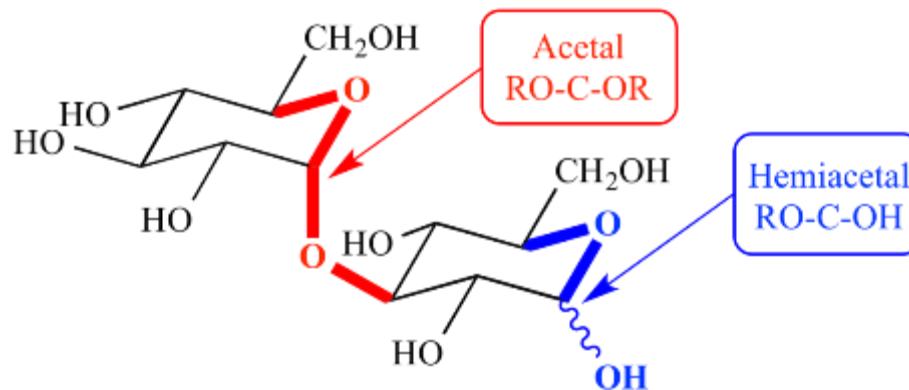
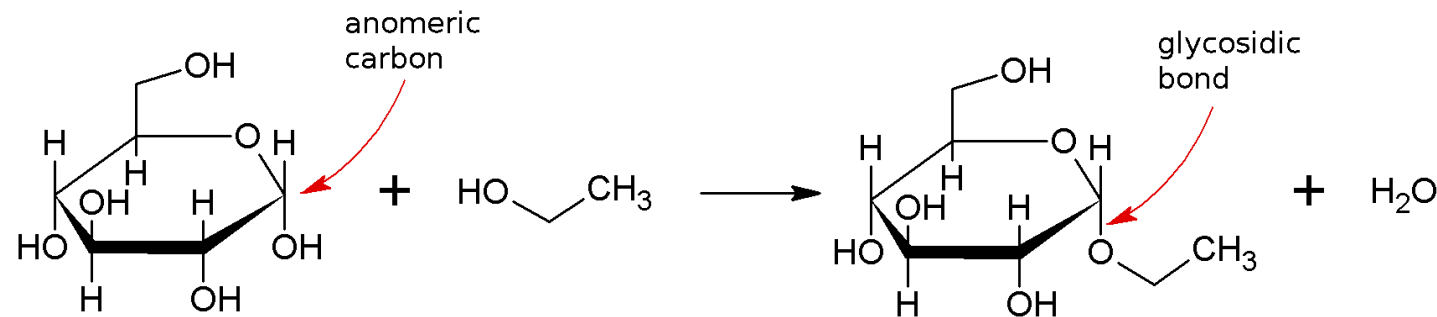


α -D-glucose-1-phosphate
(a **phosphoacetal**)



O-Glycosides

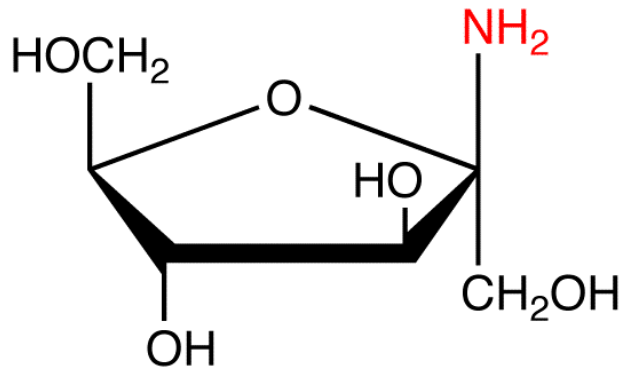
- What is the reacting functional group? Where does it react? What are the end products? Where are they used?



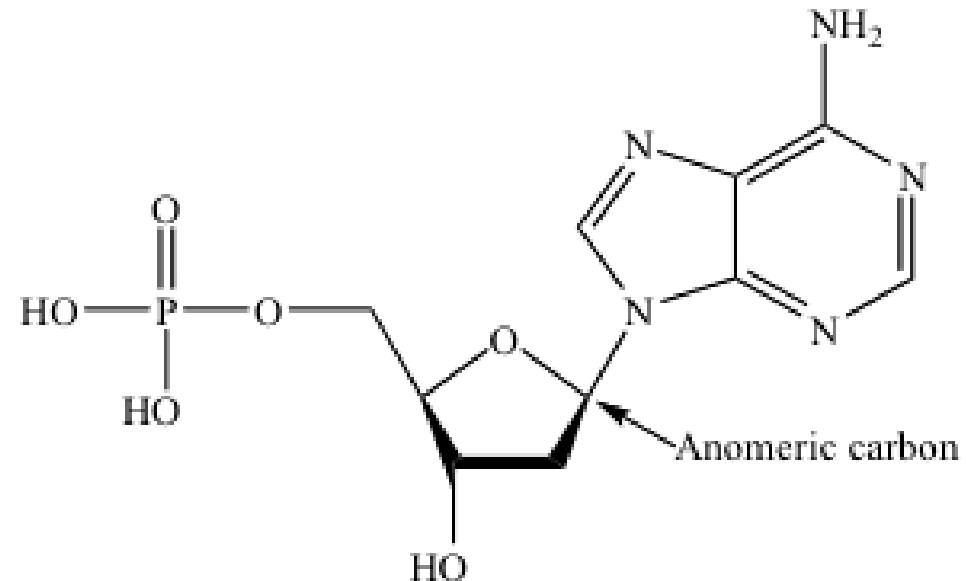


N-Glycosides

- What is the reacting functional group? Where does it react? What are the end products? Where are they used?
- Examples: nucleotides (DNA and RNA)



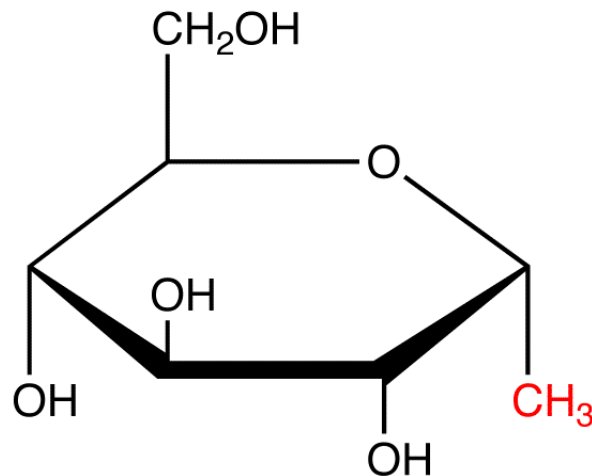
N-glycoside



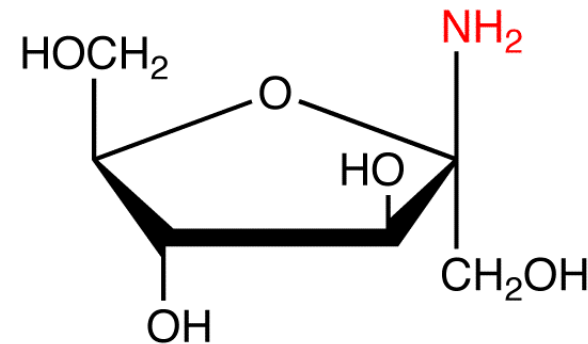


Note

- Glycosides derived from furanoses are called furanosides, and those derived from pyranoses are called pyranosides, regardless if they are N- or O-linked.



C-glycoside

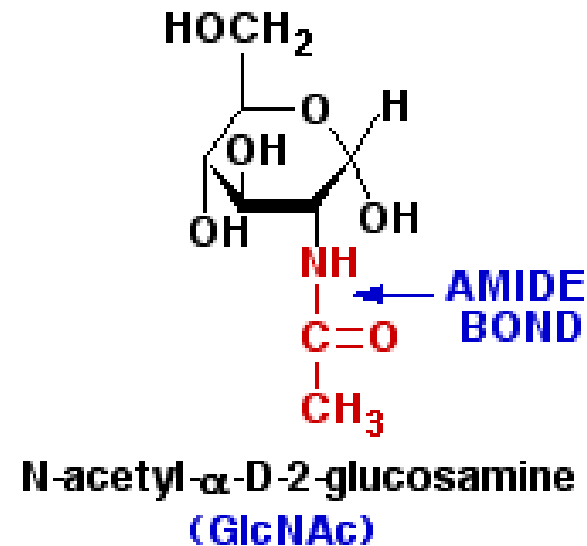
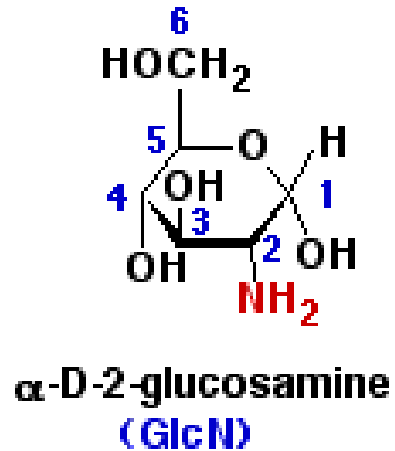


N-glycoside



Amino sugars

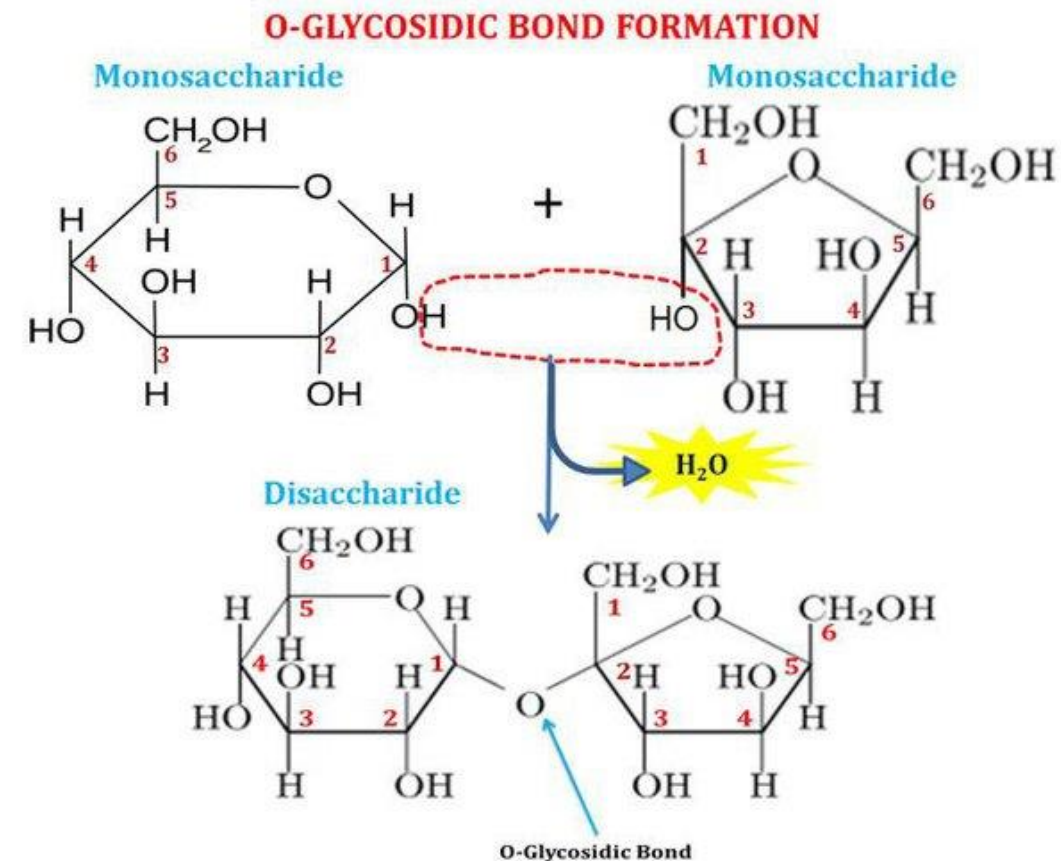
- What is the reacting functional group? Where does it react? What are the end products? Where are they used?
- Further modification by acetylation





Disaccharides

- What are disaccharide? Oligosaccharides? Hetero- vs. homo-?
- What is the type of reaction?
- What is a residue?
- Synthesizing enzymes are glycosyltransferases.
- Do they undergo mutarotation?
- Are products stable?





Distinctions of disaccharides

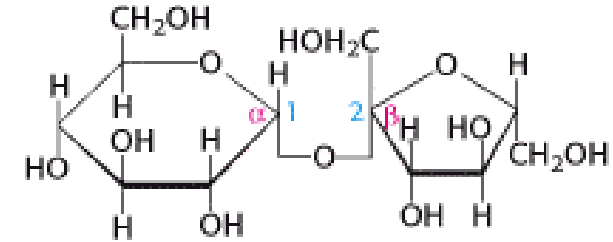
- The 2 specific sugar monomers involved and their stereoconfigurations (D- or L-)
- The carbons involved in the linkage (C-1, C-2, C-4, or C-6)
- The order of the two monomer units, if different (example: galactose followed by glucose)
- The anomeric configuration of the OH group on carbon 1 of each residue (α or β)



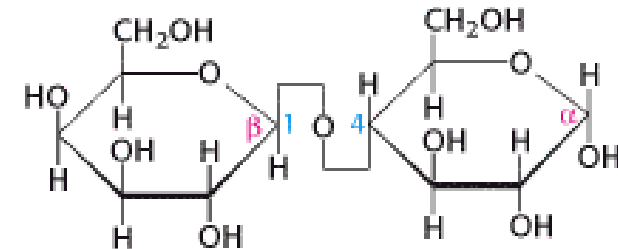
Abundant disaccharides

- Configuration
- Designation
- Naming (common vs. systematic)
- Reducing vs. non-reducing

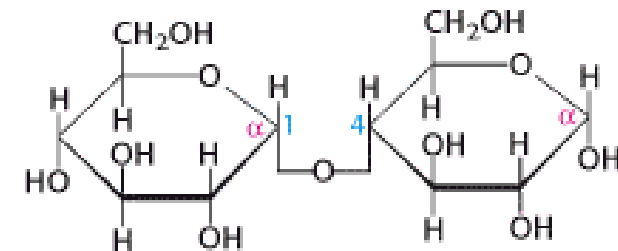
Do not memorize the structures but study them.



Sucrose
(α -D-Glucopyranosyl-(1 $\rightarrow$ 2)- β -D-fructofuranose)

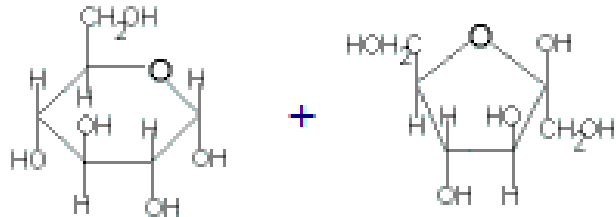
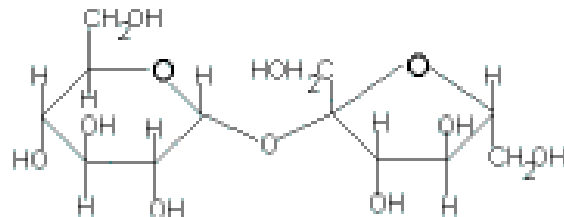
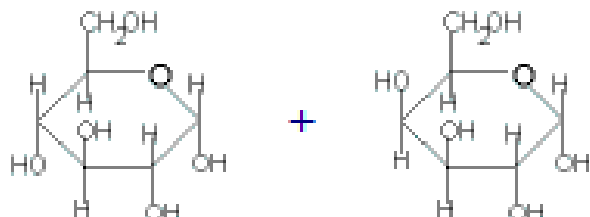
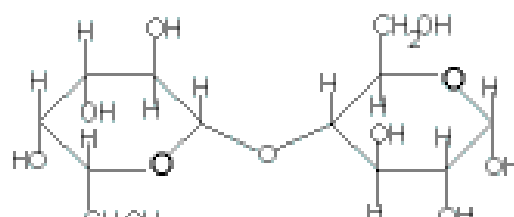
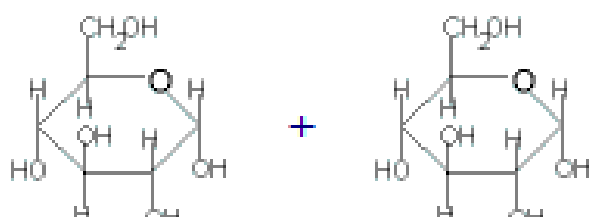
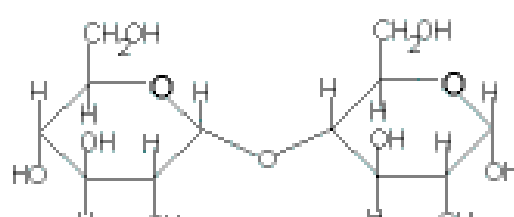


Lactose
(β -D-Galactopyranosyl-(1 $\rightarrow$ 4)- α -D-glucopyranose)



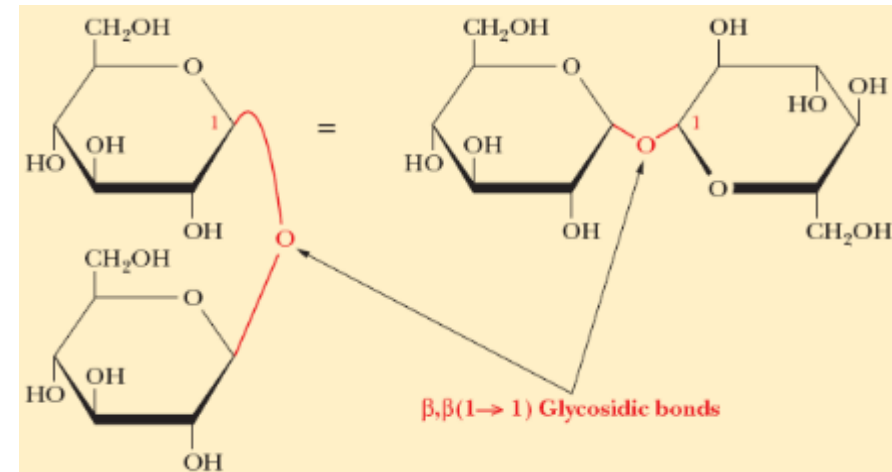
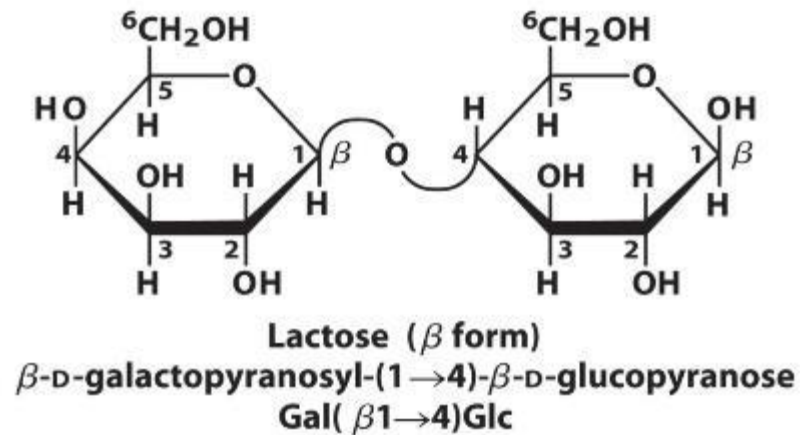
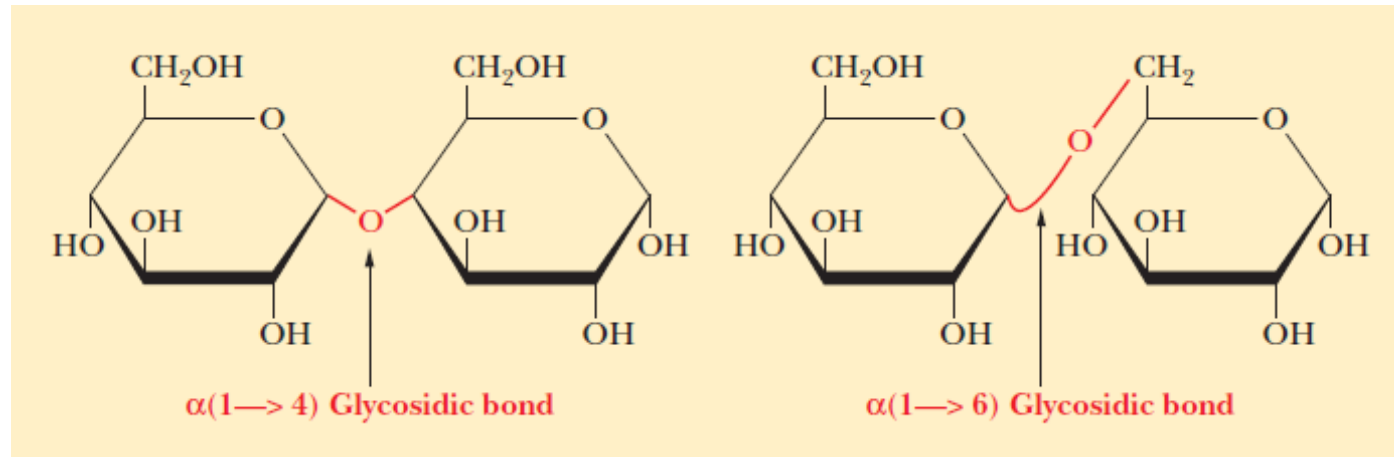
Maltose
(α -D-Glucopyranosyl-(1 $\rightarrow$ 4)- α -D-glucopyranose)



Name	Formula	Formed from	Structure
sucrose	$C_{12}H_{22}O_{11}$	glucose + fructose	$\text{---} > \text{sucrose} + H_2O$
			
lactose	$C_{12}H_{22}O_{11}$	glucose + galactose	$\text{---} > \text{lactose} + H_2O$
			
maltose	$C_{12}H_{22}O_{11}$	glucose + glucose	$\text{---} > \text{maltose} + H_2O$
			



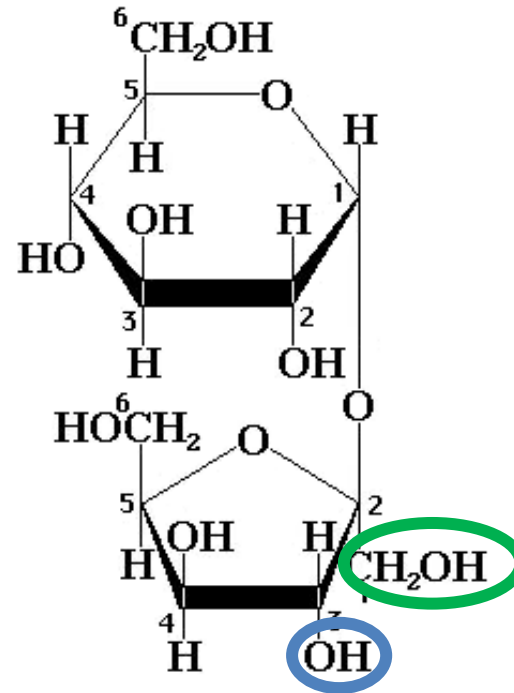
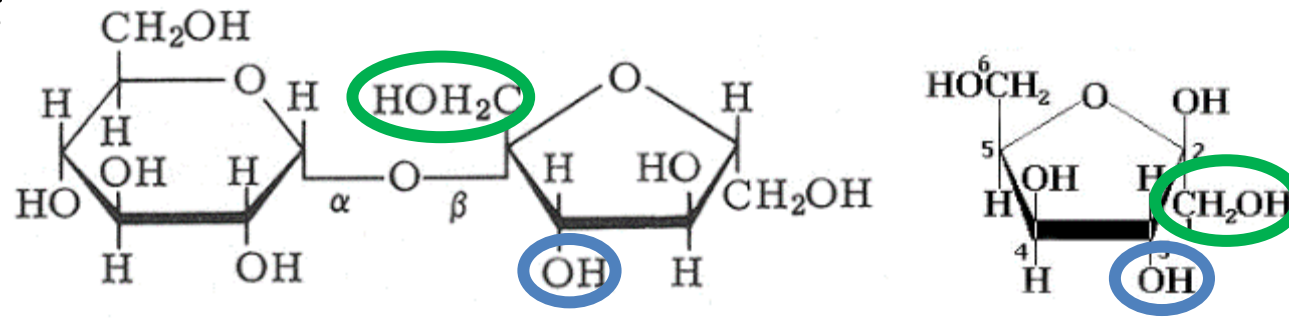
Different forms of disaccharides



A disaccharide of β -D-glucose.



Sucrose



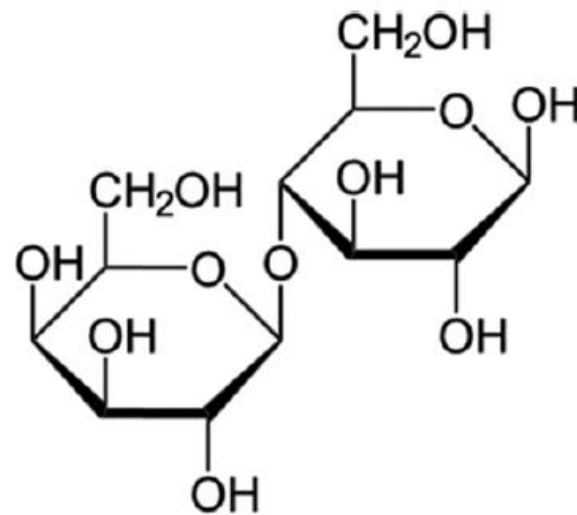
Do not study it. This is extra to fulfil your curiosity.



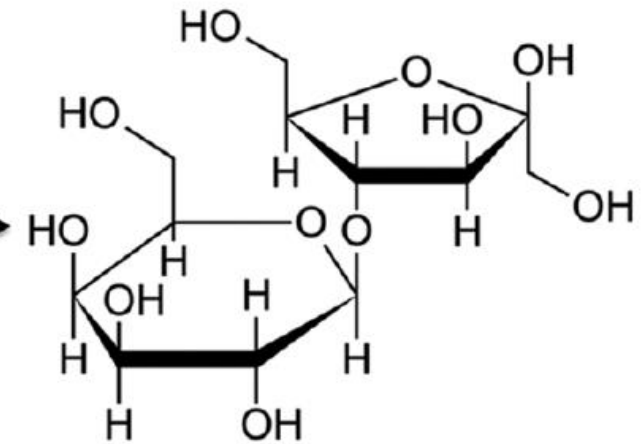
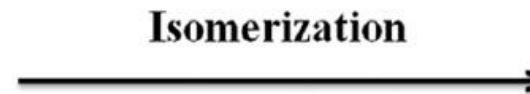
Lactulose

- It is formed by the isomerization of lactose.
- It has health benefits:
 - It is used in treating constipation.
 - It promotes the growth of health-promoting gut bacteria.
 - It modulates the immune system.

Do not memorize the structure but study it.



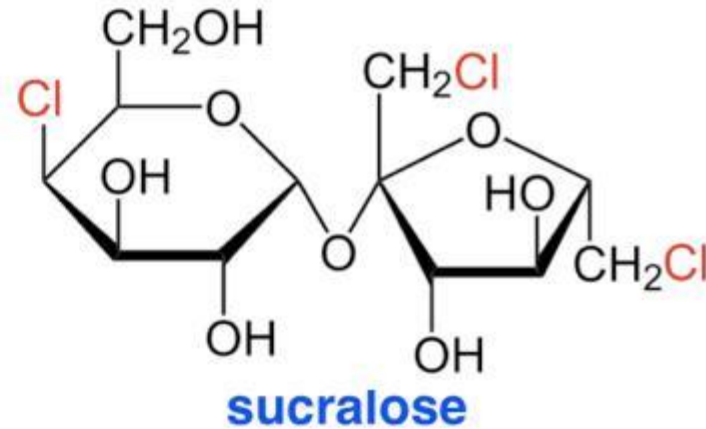
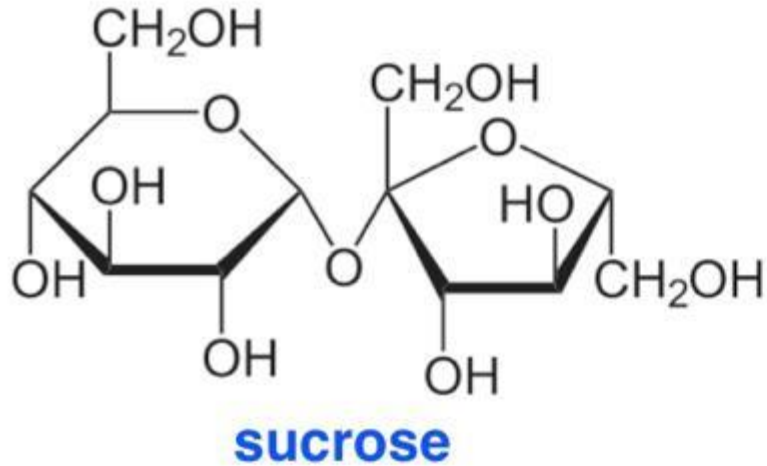
Lactose



Lactulose



Sucralose (artificial sweetener)



[News > WebMD Health News](#)

Sucralose Damages DNA, Linked to Leaky Gut: Study

Lisa O'Mary
June 01, 2023

Sucralose, a Common Artificial Sweetener, May Increase Cancer Risk

WebMD



Milk problems

- **Lactose Intolerance:** A deficiency of the enzyme lactase in the intestinal villi allows lactase of intestinal bacteria to digest it producing hydrogen gas, carbon dioxide, and organic acids and leading to digestive problems (bloating and diarrhea).
- **Galactosemia:** Missing a galactose-metabolizing enzyme can result in galactosemia where nonmetabolized galactose accumulates within cells and is converted to the hydroxy-sugar galactitol, which cannot escape cells. Water is drawn into cells and the swelling causes cell damage, particularly in the brain, resulting in severe and irreversible retardation. It also causes cataract.

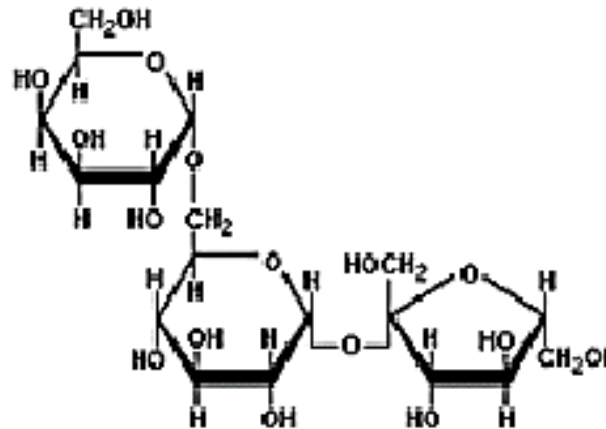


Raffinose

- What are oligosaccharides?
- Example: raffinose
- It is found in beans and vegetables like cabbage, brussels, sprouts, broccoli, and asparagus.



Humans lack the alpha-galactosidase enzyme that is needed to break down raffinose, but intestinal bacteria can ferment it into hydrogen, methane, and other gases.



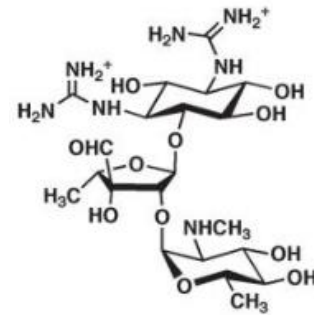
Homework

1. Recognize the monosaccharides that make up raffinose.
2. What is the monosaccharide that is attached to *what* disaccharide?

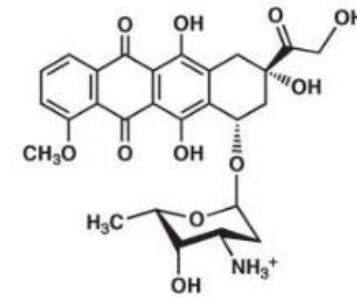


Oligosaccharides as drugs

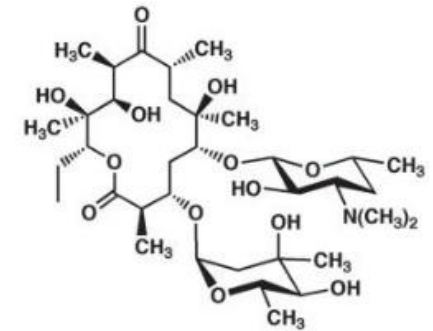
- Streptomycin and erythromycin (antibiotics)
- Doxorubicin (cancer chemotherapy)
- Digoxin (cardiovascular disease)



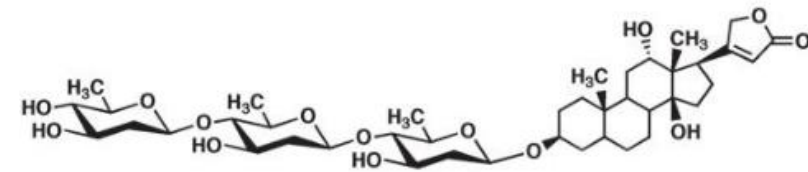
Streptomycin



Doxorubicin



Erythromycin A



Digoxin

Do not memorize or study the structures.

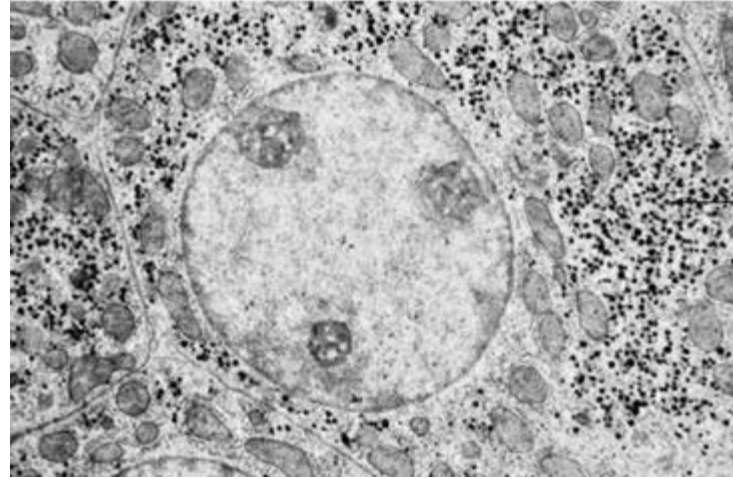


Polysaccharides

- What are polysaccharides?
- Homopolysaccharide (homoglycan) vs. heteropolysaccharides
- Features of polysaccharides:
 - Monosaccharides
 - Length
 - Branching
 - Purpose:
 - Storage (glycogen, starch, dextran)
 - Structural (cellulose, pectin, chitin)

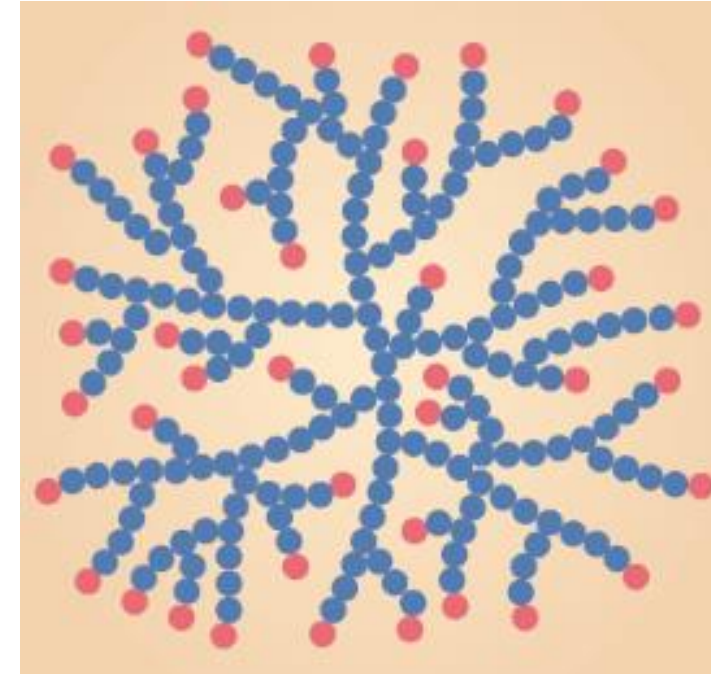
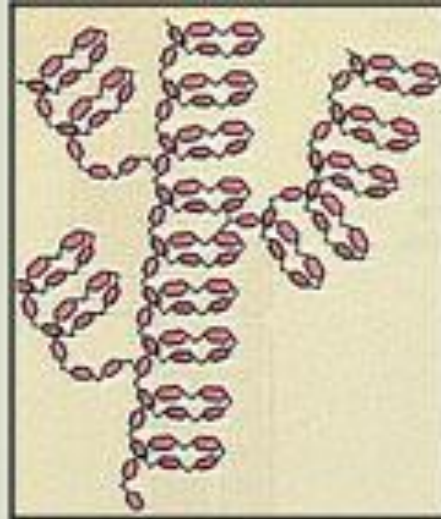
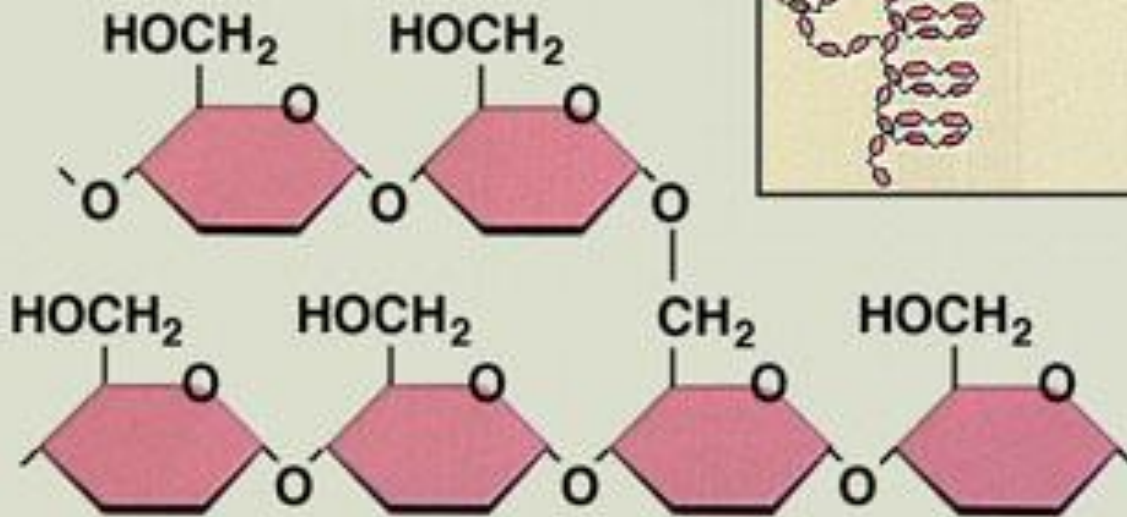


Glycogen



Memorize

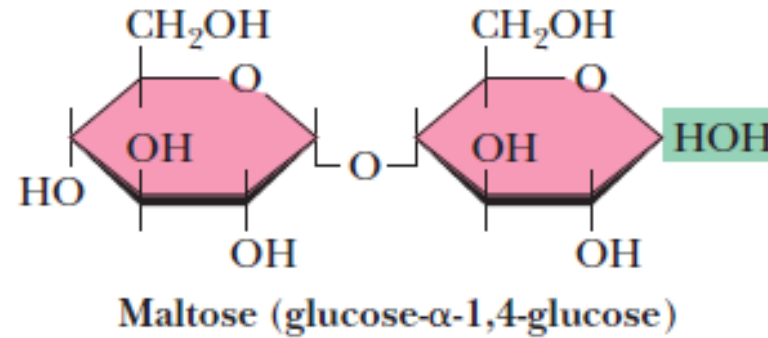
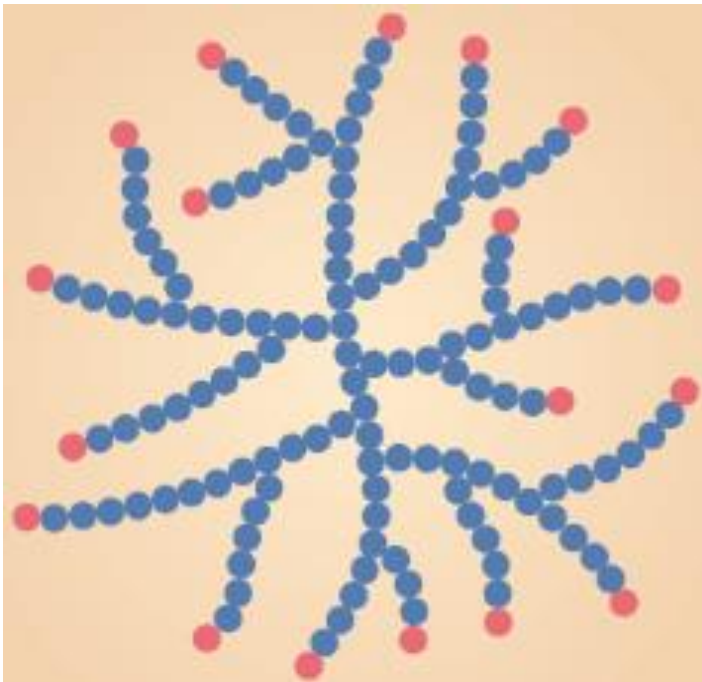
Glycogen



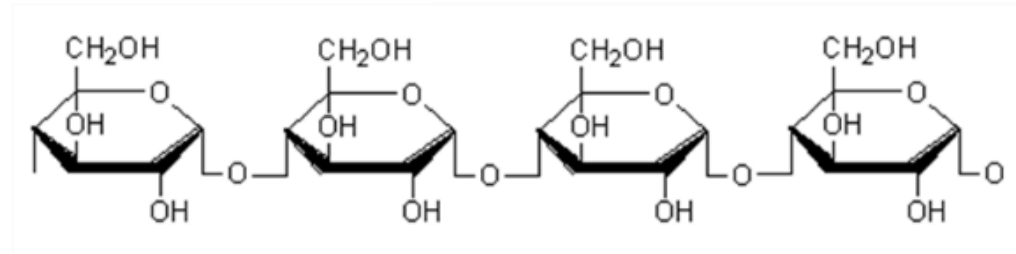


Starch

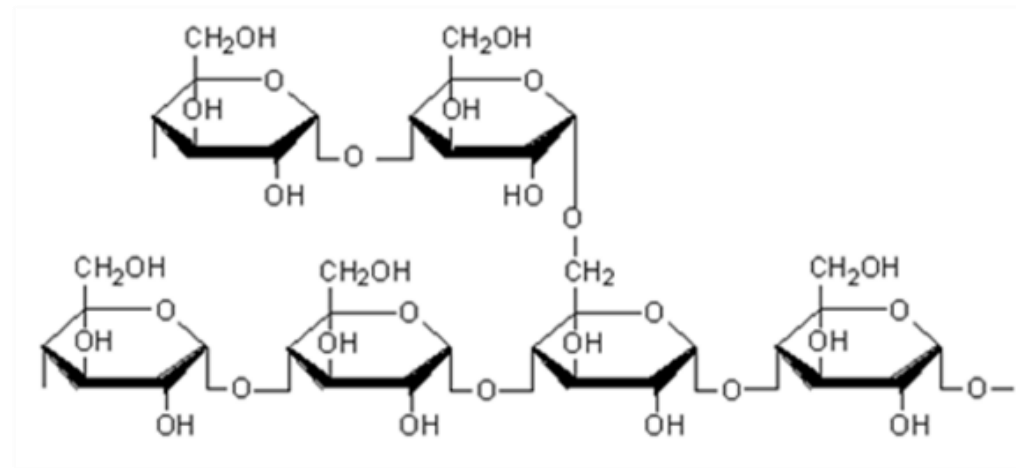
- Which organisms?
- Forms:
 - amylose (10-20%)
 - amylopectin (80-90%)



Memorize



Amylose Structure

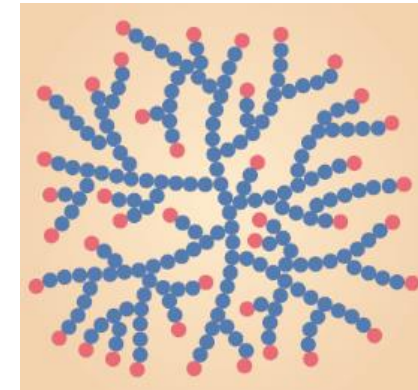
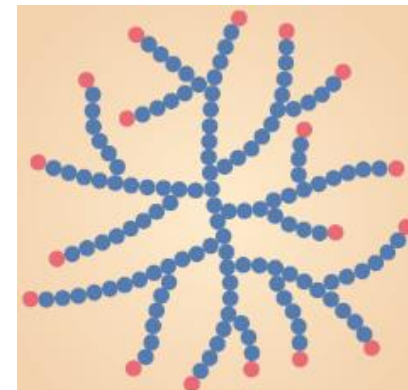


Amylopectin Structure



Glycogen vs. amylopectin

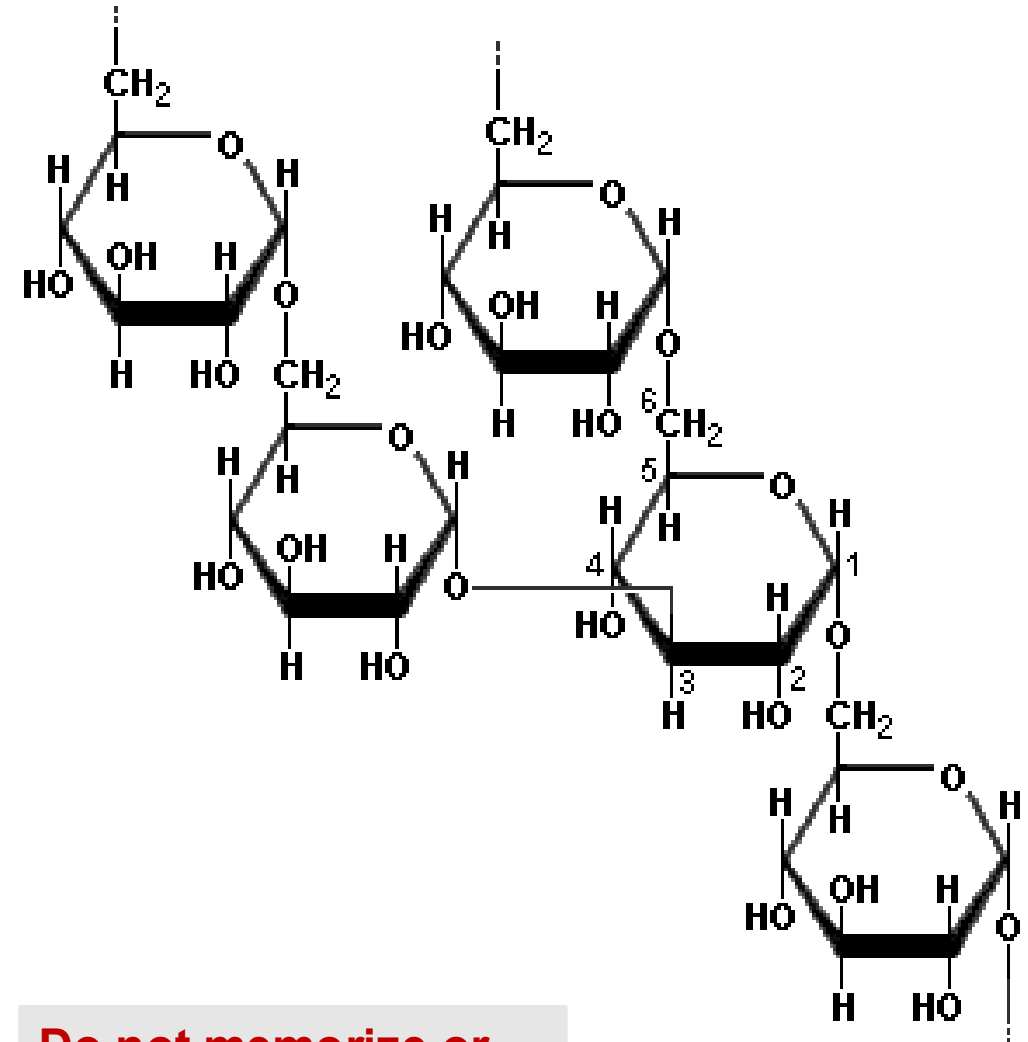
- Both are made from the same monomer and both are branched.
- Glycogen exists in animals and amylopectin in plants.
- Glycogen is more highly branched.
 - Branch points occur about every 10 residues in glycogen and about every 25 residues in amylopectin.
- Why is branching important?
 - It makes it more water-soluble and does not crystallize.
 - Easy access to glucose residues.





Dextran

- A storage polysaccharide
- Yeast and bacteria
- α -(1-6)-D-glucose with branched chains
- Branches: 1-2, 1-3, or 1-4



**Do not memorize or
study the structures.**

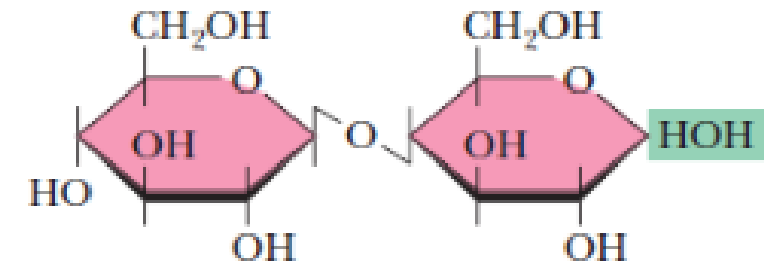
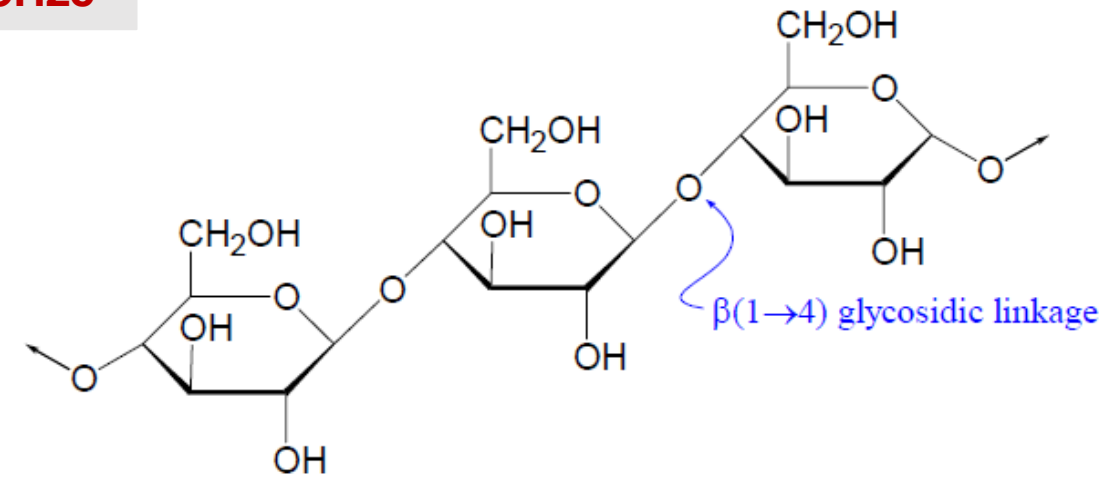
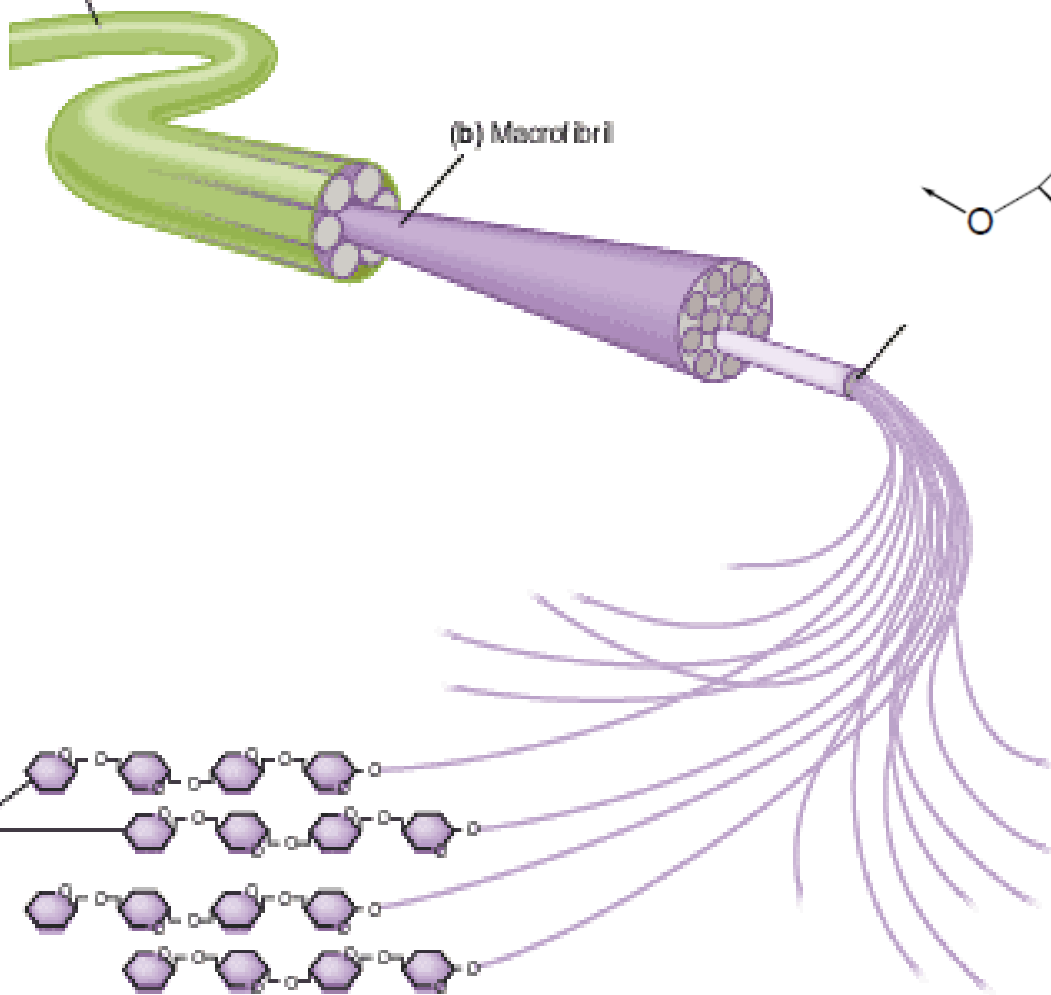


Cellulose

Memorize



(a) Cellulose fibers

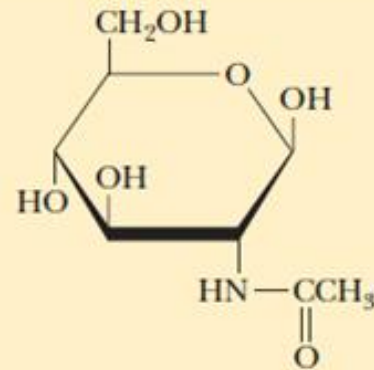


Cellobiose (glucose- β -1,4-glucose)

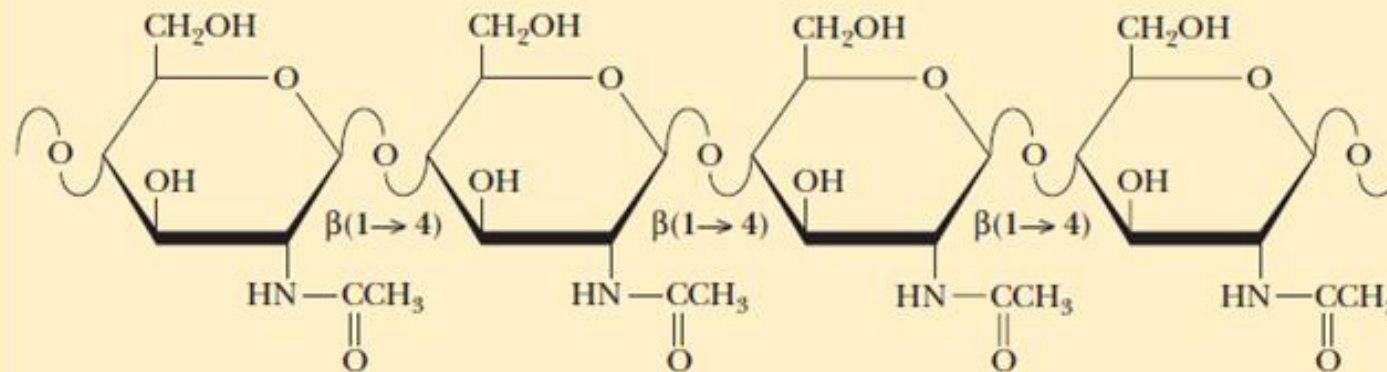


Chitin

- What is the precursor?
- Where does it exist?



N-Acetyl-β-D-glucosamine

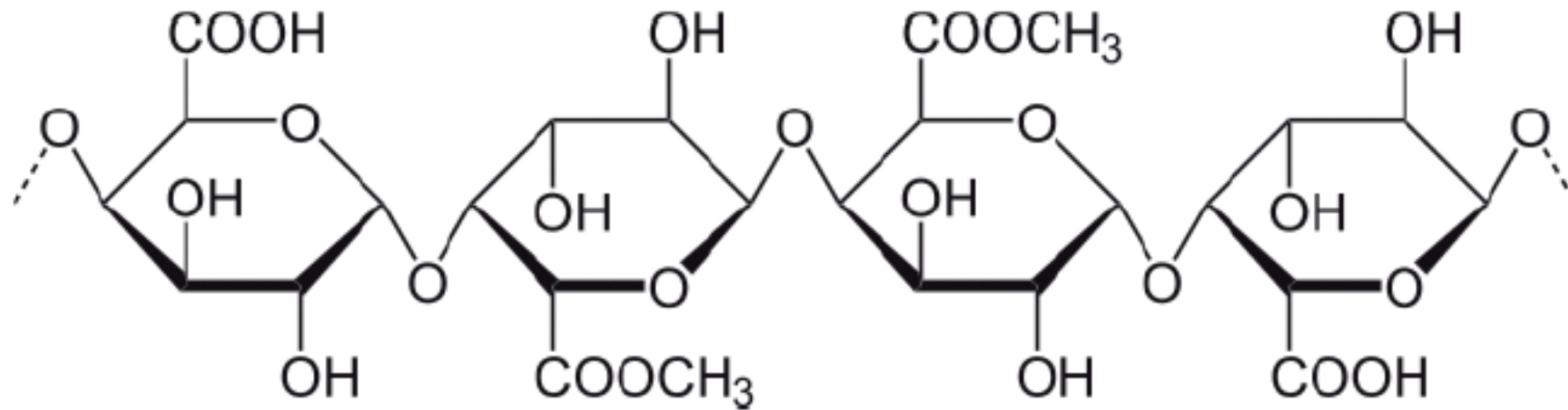


**Do not memorize but
study the structures.**



Pectin

- What is the precursor?
- Where does it exist?



**Do not memorize but
study the structures.**



Are polysaccharides reducing?

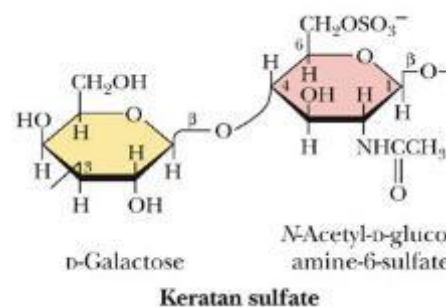
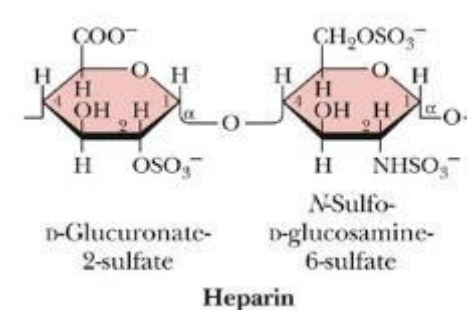
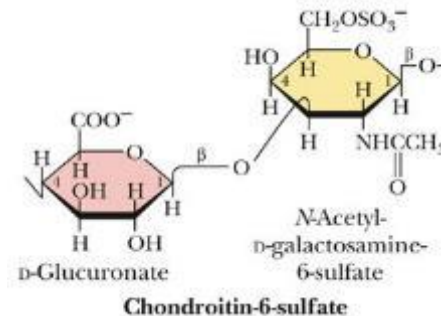
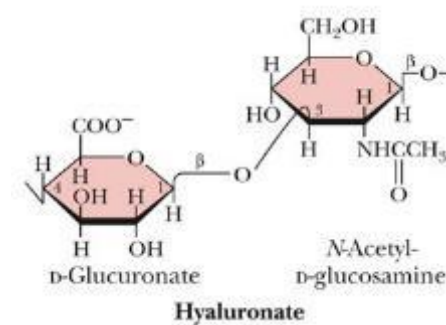
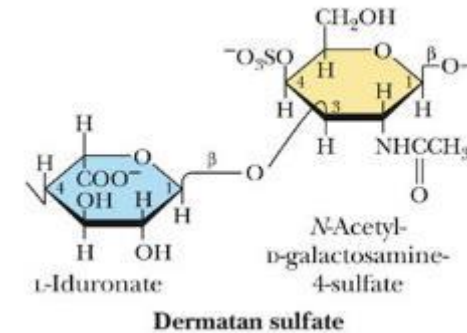
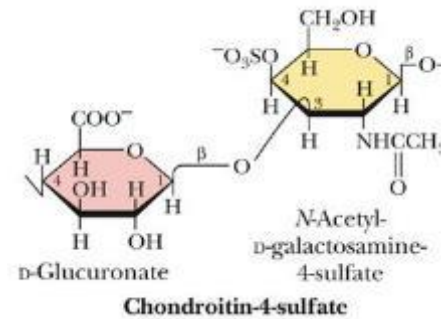
- A sample that contains only a few molecules of a large polysaccharide, each molecule with a single reducing end, might well produce a negative test because there are not enough reducing ends to detect.



Glycosaminoglycans

- What are they? Where are they located?
- Derivatives of an amino sugar, either glucosamine or galactosamine
- At least one of the sugars in the repeating unit has a negatively charged carboxylate or sulfate group.

Do not memorize but study the structures.



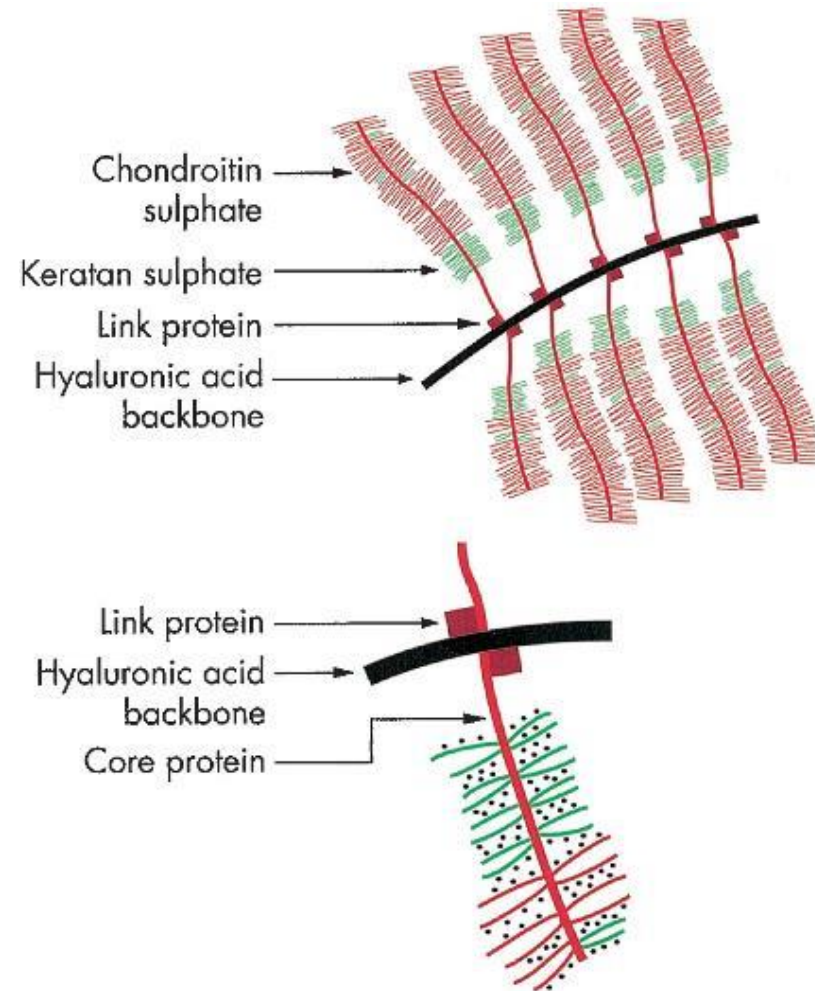


Localization and function of GAG

GAG	Localization	Comments
Hyaluronate	synovial fluid, vitreous humor, ECM of loose connective tissue	the lubricant fluid , shock absorbing As many as 25,000 disaccharide units
Chondroitin sulfate	cartilage , bone, heart valves	most abundant GAG
Heparan sulfate	basement membranes, components of cell surfaces	contains higher acetylated glucosamine than heparin
Heparin	component of intracellular granules of mast cells lining the arteries of the lungs, liver and skin	A natural anticoagulant
Dermatan sulfate	skin, blood vessels, heart valves	
Keratan sulfate	cornea, bone, cartilage aggregated with chondroitin sulfates	Only one not having uronic acid

Proteoglycans

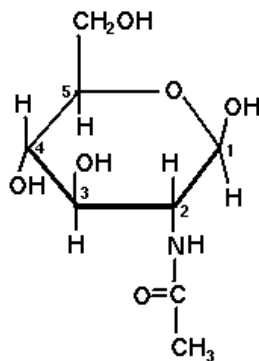
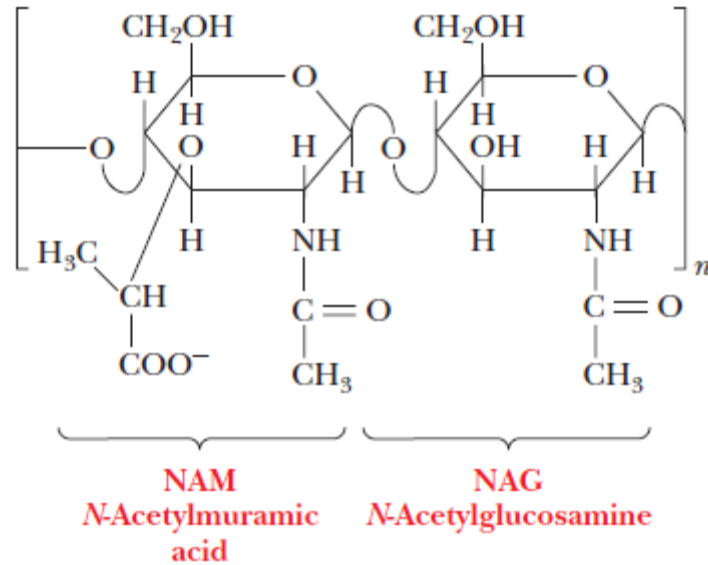
- Lubricants
- Structural components in connective tissue
- Mediate adhesion of cells to the extracellular matrix
- Bind factors that stimulate cell proliferation



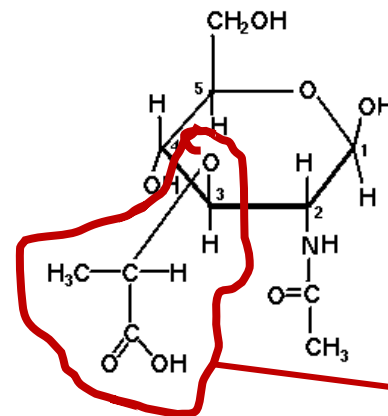


Bacterial cell wall

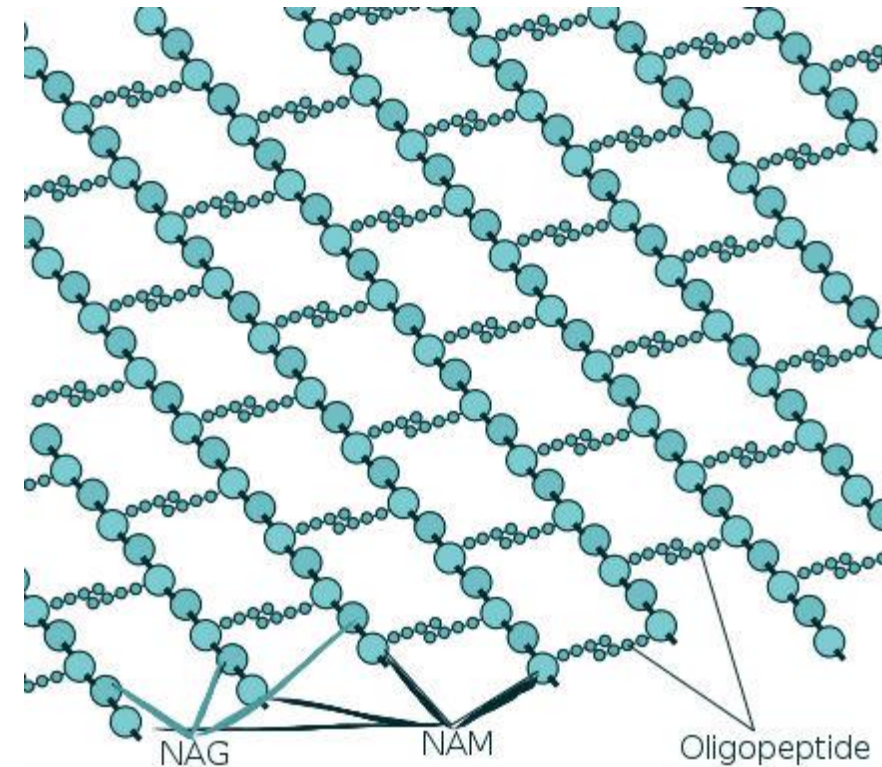
A



N-acetylglucosamine (NAG)



N-acetylmuramic acid (NAM)

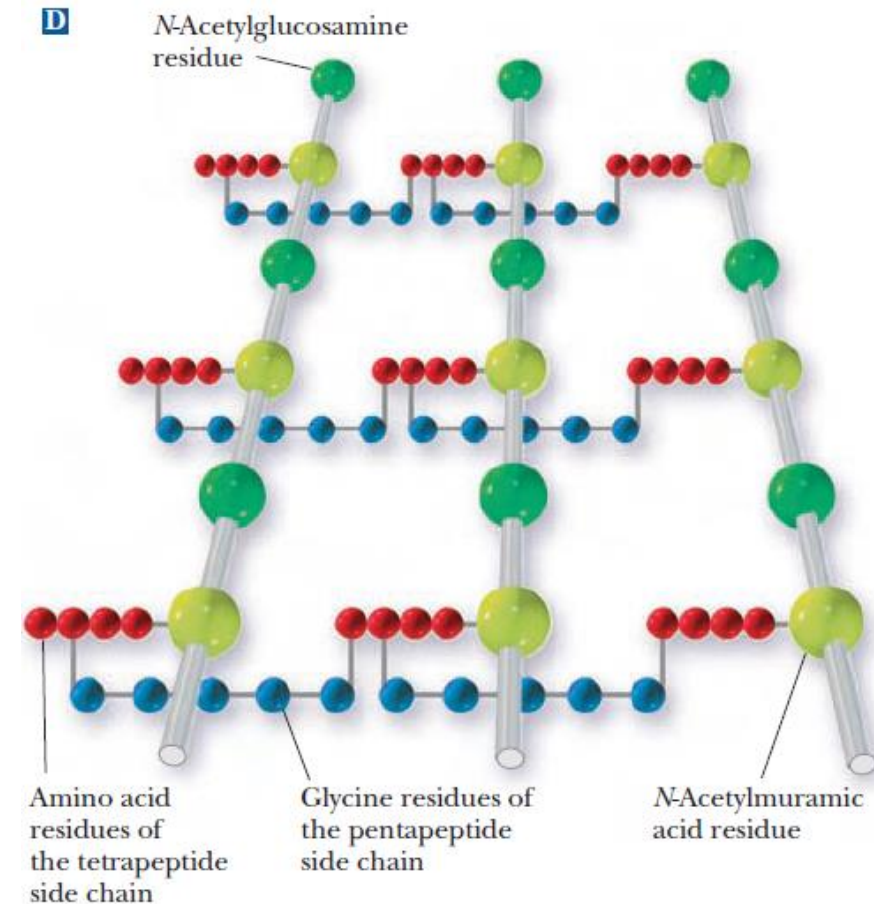
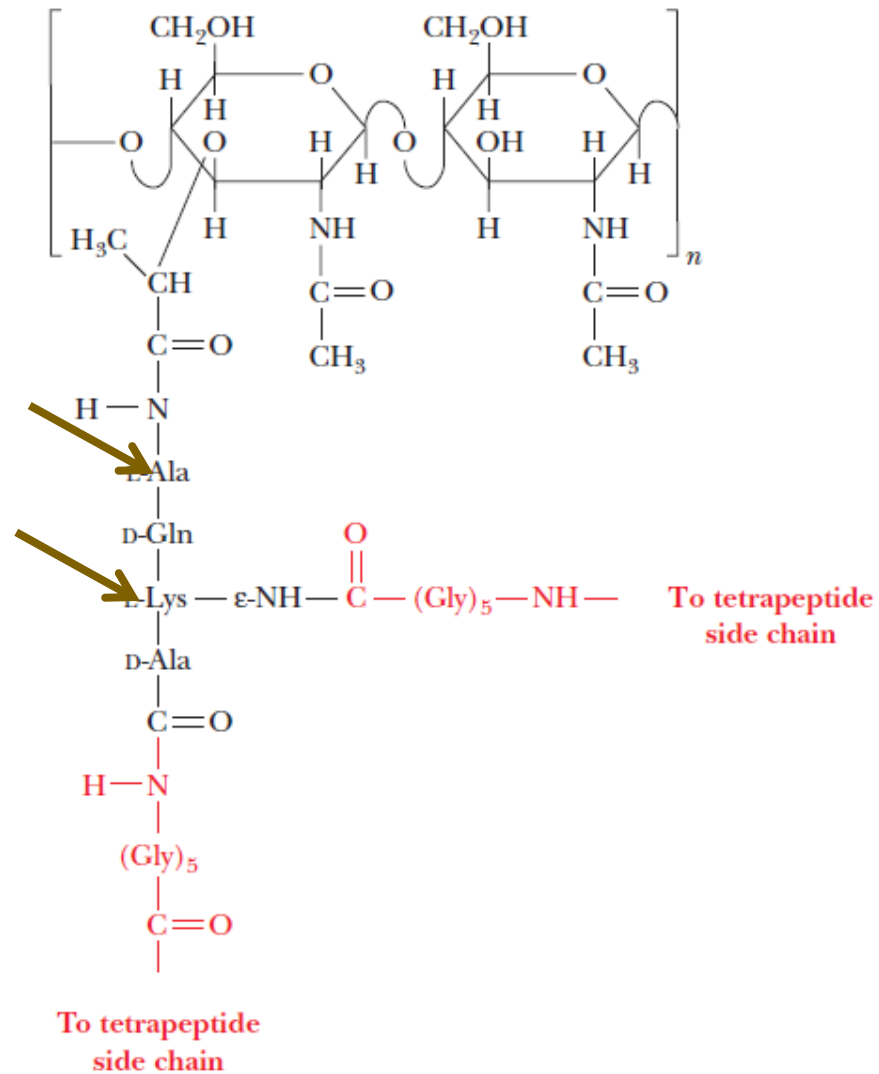


Do not memorize or study the structures.

Lactic acid



Peptidoglycan





Glycoproteins

- The carbohydrates of glycoproteins are linked to the protein component through either O-glycosidic or N-glycosidic bonds
 - The N-glycosidic linkage is through the amide group of asparagine (Asn)
 - The O-glycosidic linkage is to the hydroxyl group of serine (Ser), threonine (Thr) or hydroxylysine (hLys)

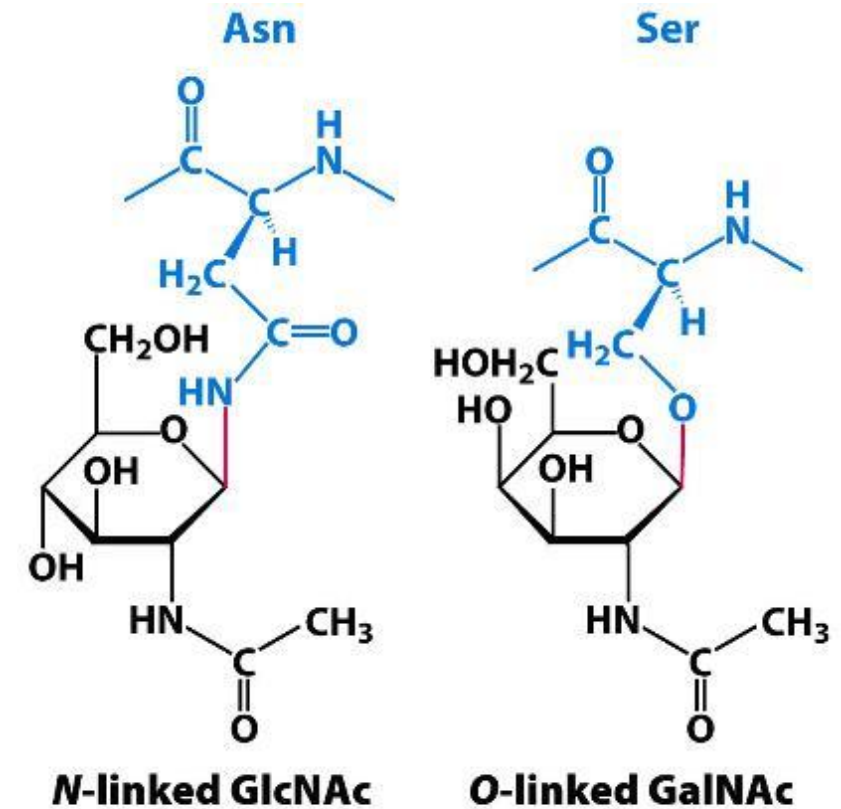


Figure 11.15
Biochemistry, Seventh Edition
© 2012 W. H. Freeman and Company

**Do not memorize or
study the structures.**



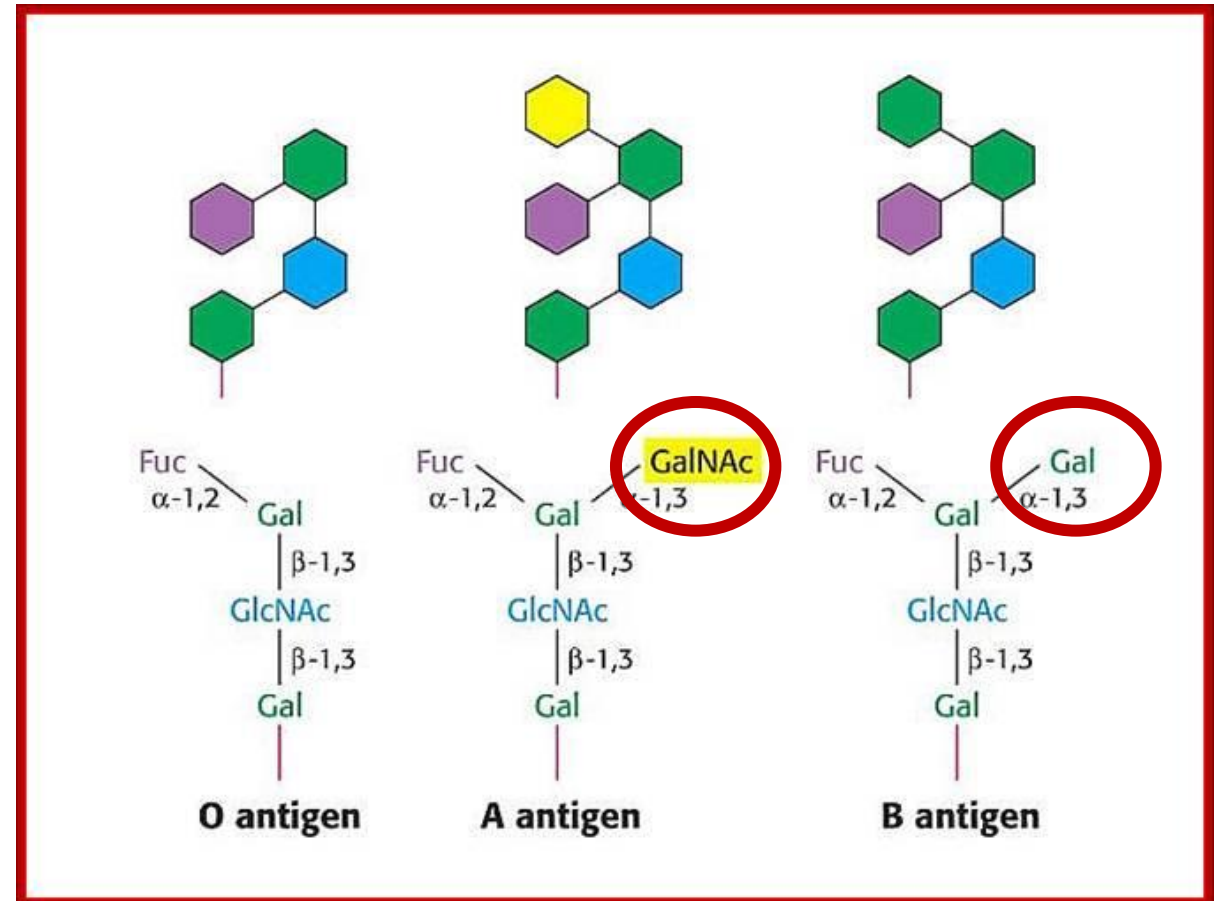
Significance of protein-linked sugars

- Soluble proteins as well as membrane proteins
- Purpose:
 - Protein folding (formation of 3D structure)
 - Protein targeting inside the cell
 - Prolonging protein half-life
 - Cell-cell communication
 - Signaling



Blood typing and glycoproteins

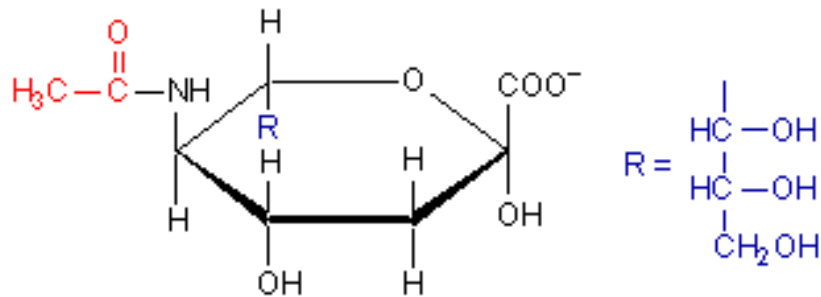
- Three different structures:
 - A, B, and O
- The difference:
 - N-acetylgalactosamine (for A)
 - Galactose (for B)
 - None (for O)





Sialic acid

- N-acetylneuraminate
- Precursor: the amino sugar, neuraminic acid
- Location: a terminal residue of oligosaccharide chains of glycoproteins and glycolipids.



N-acetylneuraminate (sialic acid)

**Do not memorize or
study the structures.**

