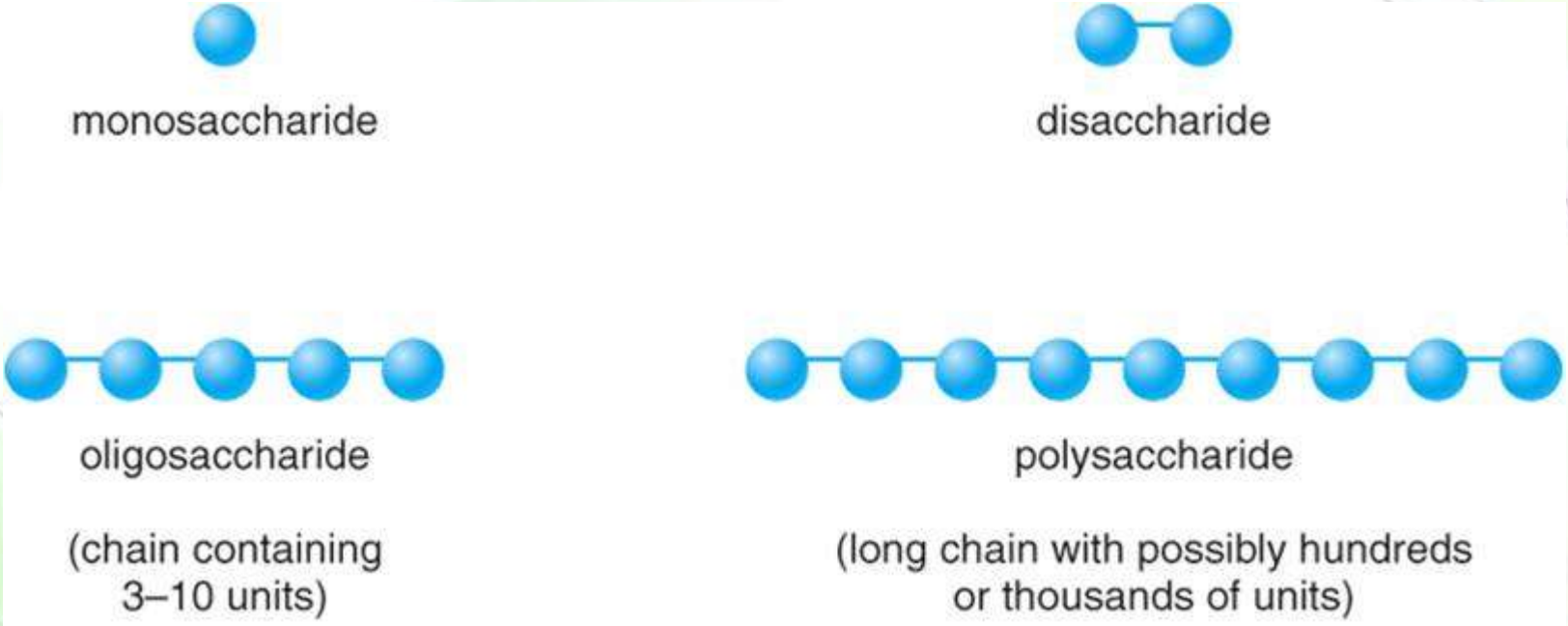
Classification I

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

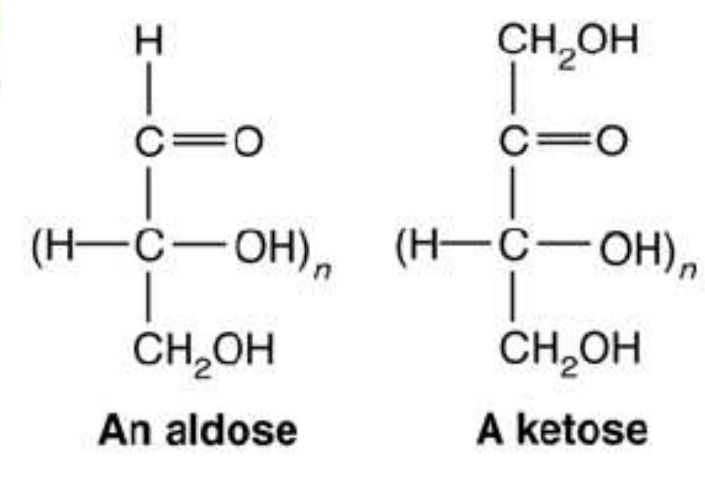


Carbohydrates – natural forms

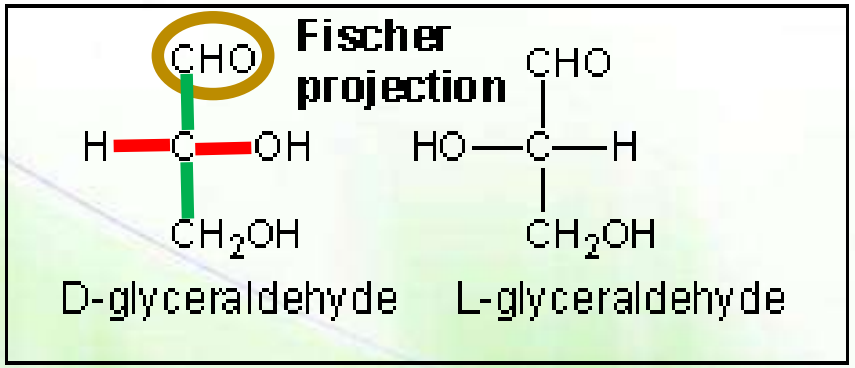
- Most carbohydrates are found naturally in bound form rather than as simple sugars.
  - Polysaccharides (starch, cellulose, inulin, gums)
  - Glycoproteins and proteoglycans (hormones, blood group substances, antibodies)
  - Glycolipids (cerebrosides, gangliosides)
  - Glycosides
  - Mucopolysaccharides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

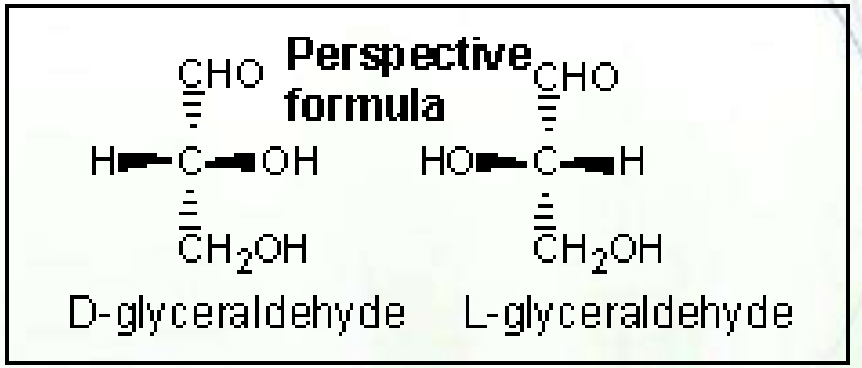
Monosaccharides

- Basic chemical formula: $(CH_2O)n$
- They contain two or more hydroxyl groups.



Fisher projections or perspective structural formulas.

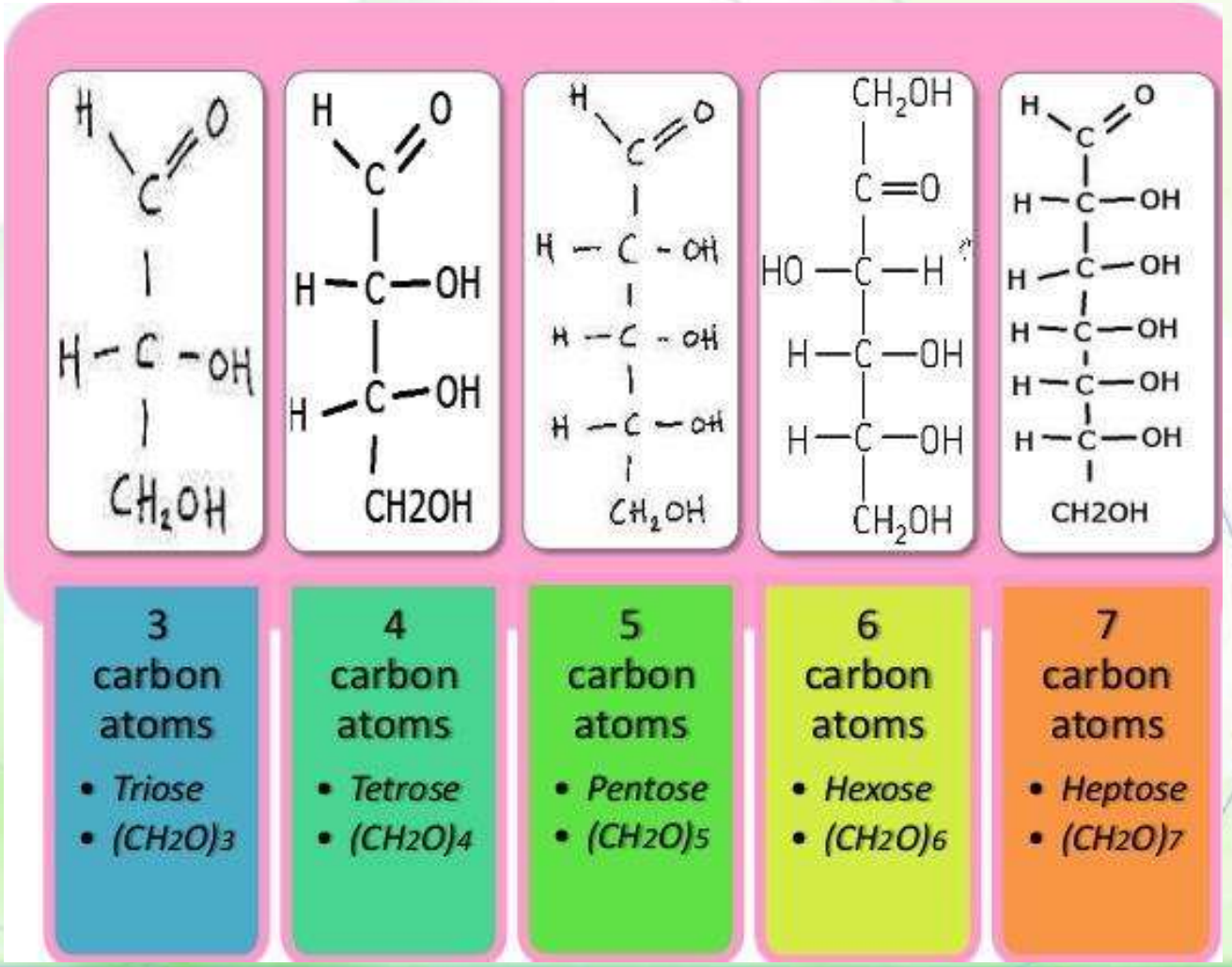




Forward **Backward** **Top (C1): Most highly oxidized C**

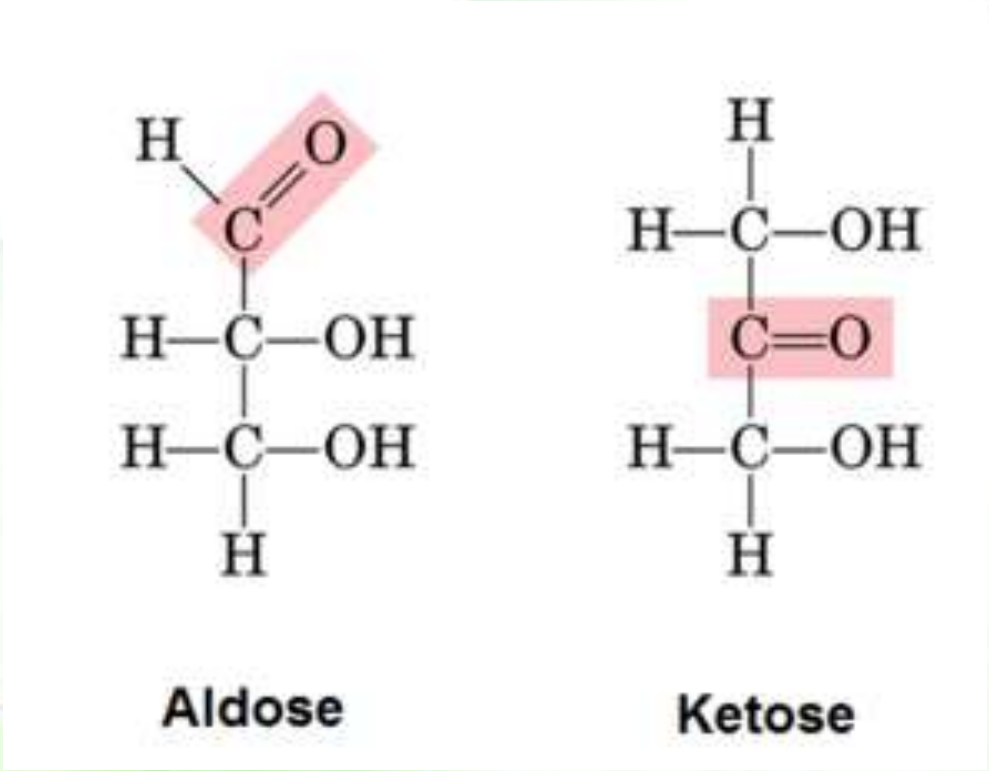
Classification 2

- By the number of carbon atoms they contain.
  - Triose
  - Tetrose
  - Pentose
  - Hexose
  - Heptose
  - …

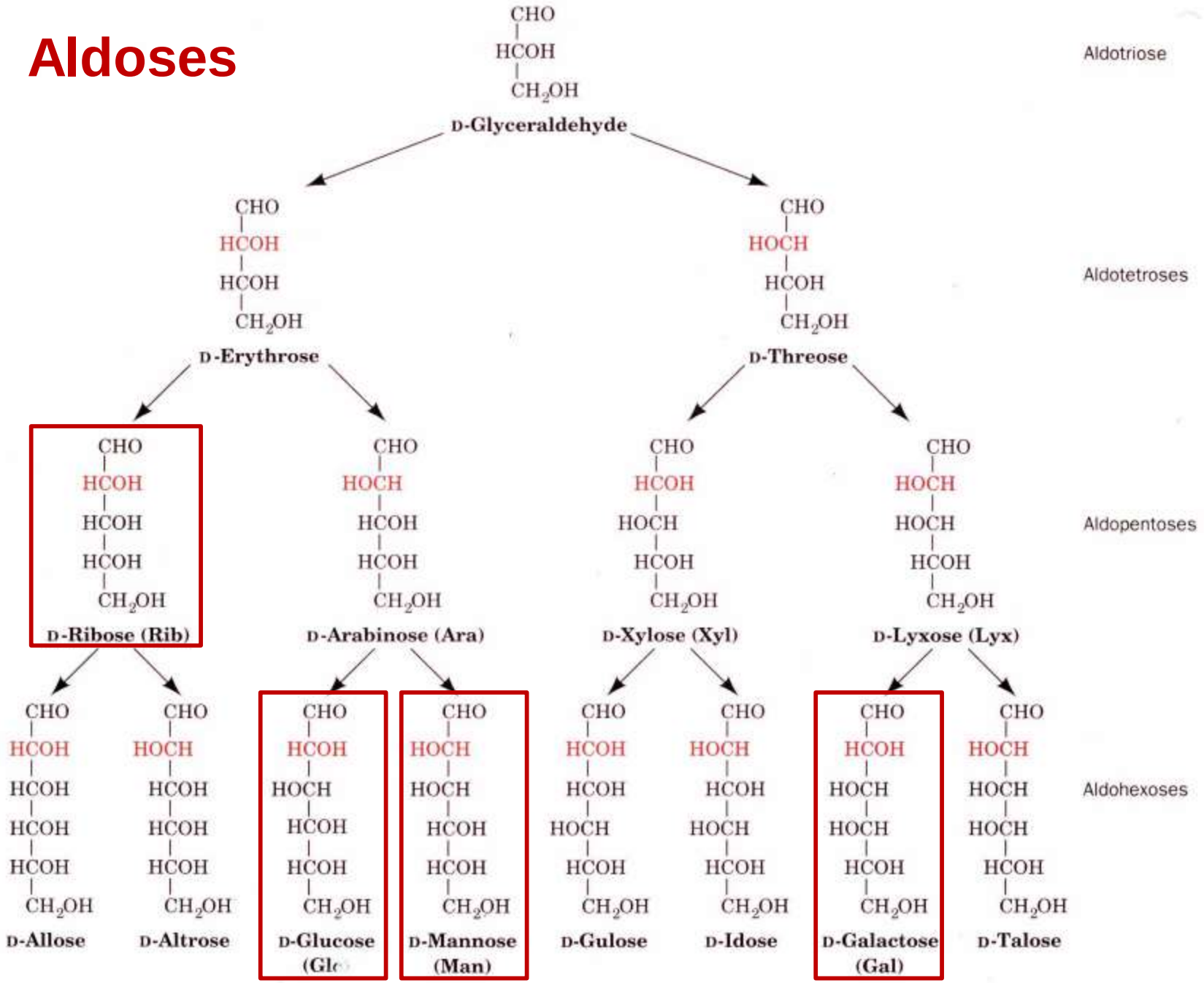


Classification III

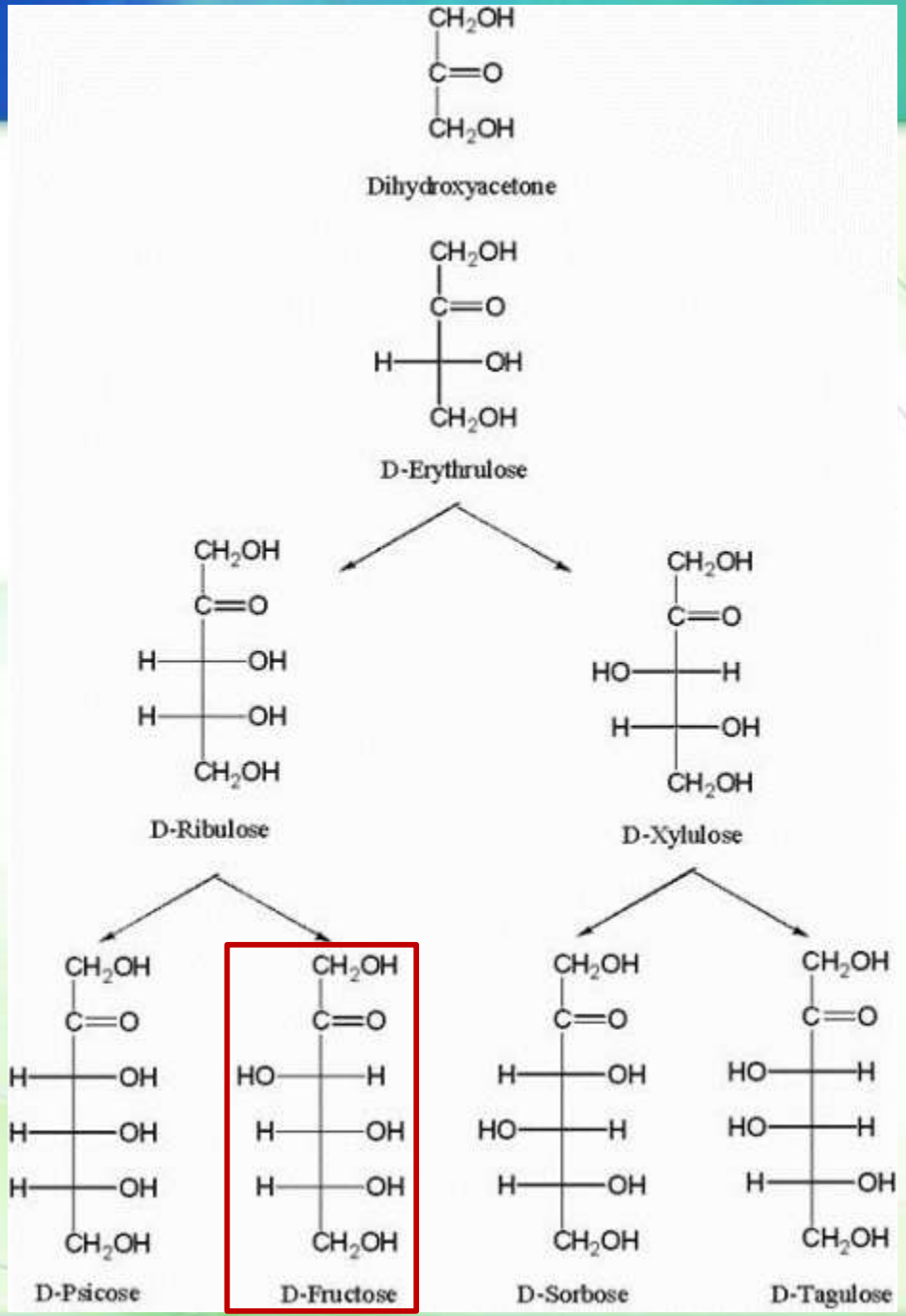
- By the functional group



Aldoses

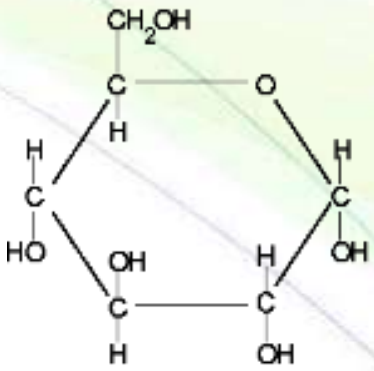

Aldotriose
D-Glyceraldehyde
Aldotetroses
D-Erythrose
D-Threose
Aldopentoses
D-Ribose (Rib)
D-Arabinose (Ara)
D-Xylose (Xyl)
D-Lyxose (Lyx)
Aldohexoses
D-Allose
D-Altrose
D-Glucose (Glc)
D-Mannose (Man)
D-Gulose
D-Idose
D-Galactose (Gal)
D-Talose

Ketoses

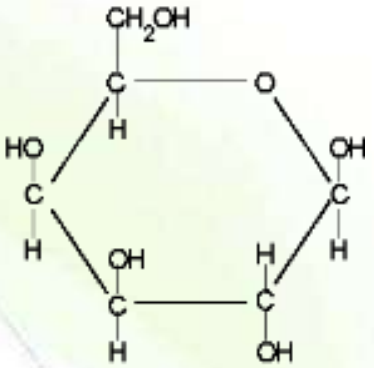

Dihydroxyacetone
D-Erythrulose
D-Ribulose
D-Xylulose
D-Psicose
D-Fructose
D-Sorbose
D-Tagulose

Common Monosaccharides

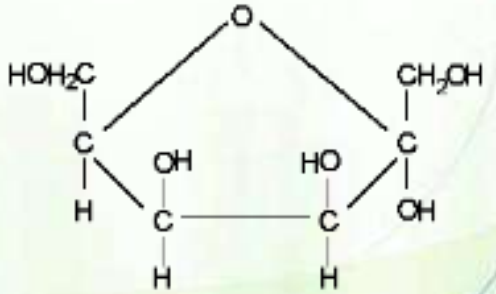
- Glucose:
  - Mild sweet flavor
  - Known as blood sugar
  - Essential energy source
  - Found in every disaccharide and polysaccharide
- Galactose:
  - Hardly tastes sweet & rarely found naturally as a single sugar
- Fructose:
  - Sweetest sugar, found in fruits and honey
  - Added to soft drinks,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



Glucose



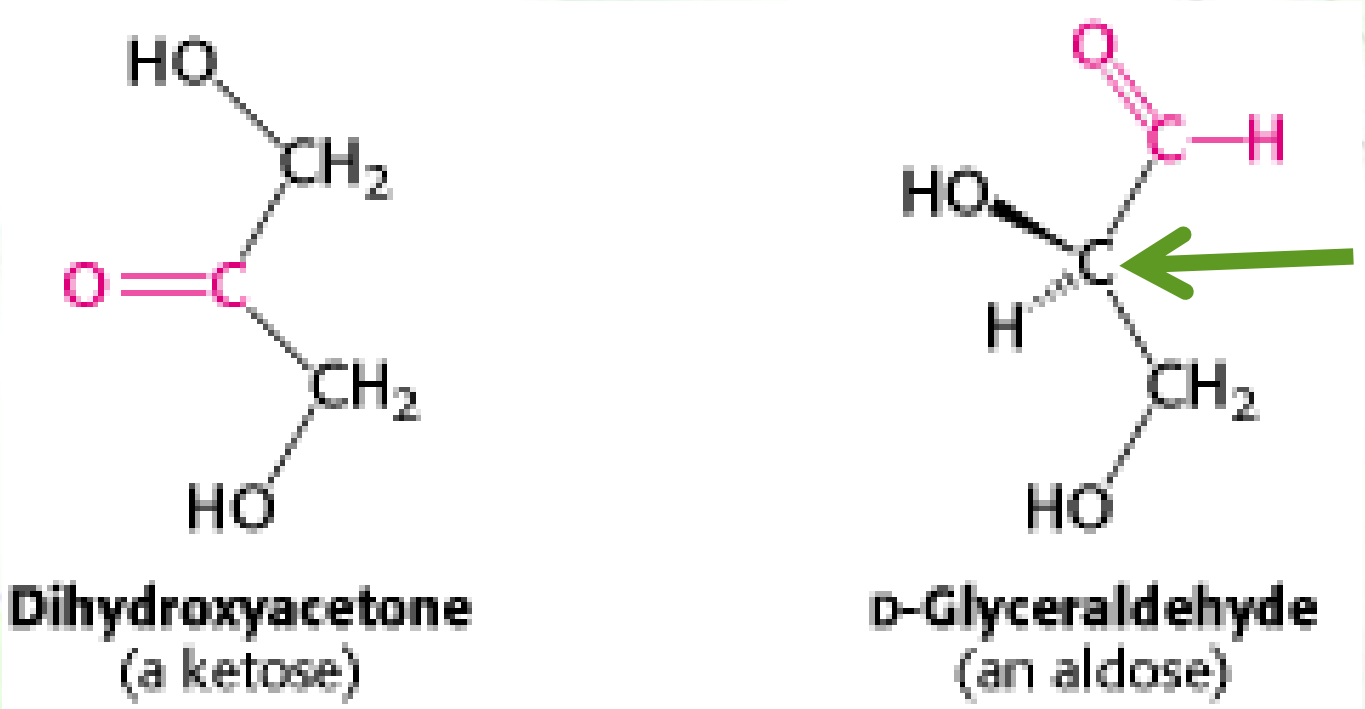
Galactose



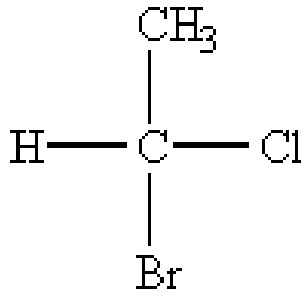
Fructose

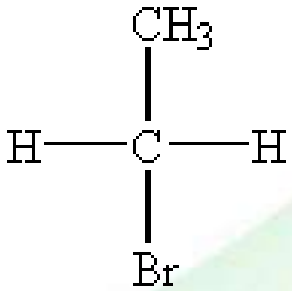
Trioses

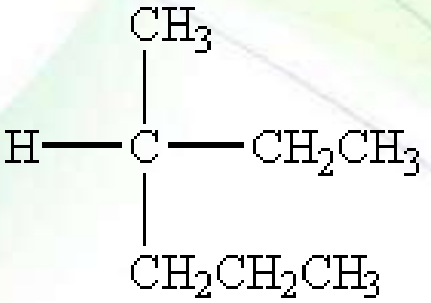
What is a chiral carbon?

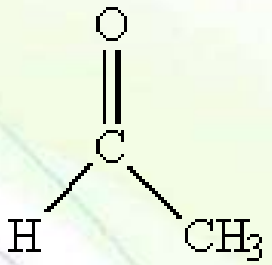


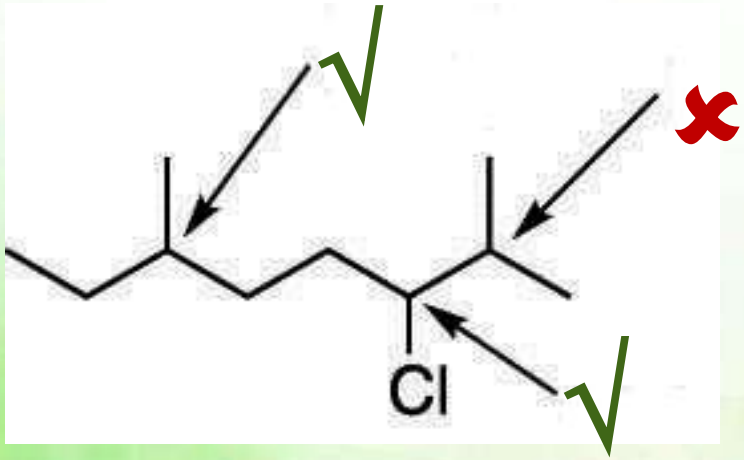
Note what a chiral carbon is...





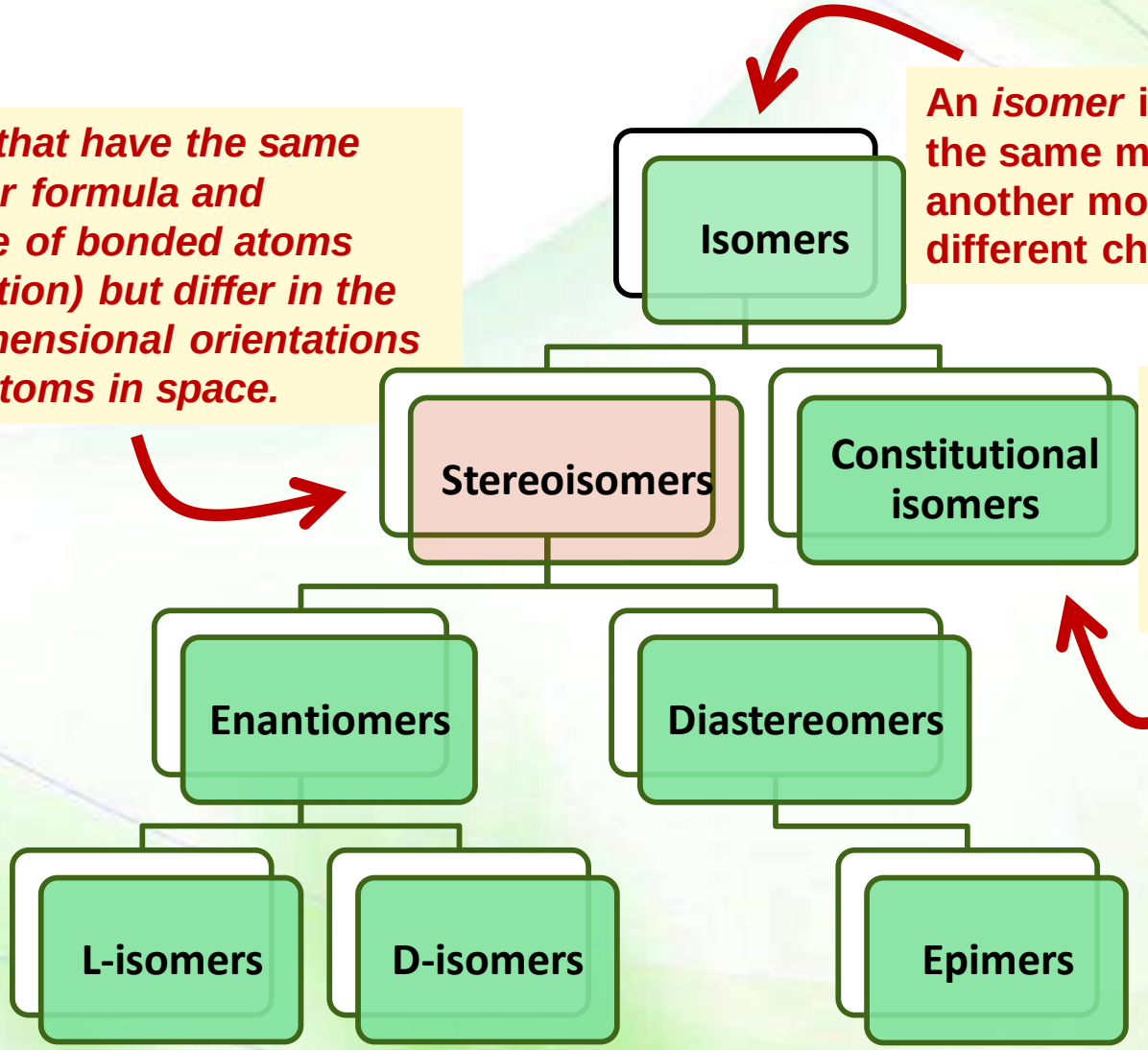






Isomerism

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



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.

Molecules with the same molecular formula but have different bonding patterns and atomic organization.

Isomers of glucose

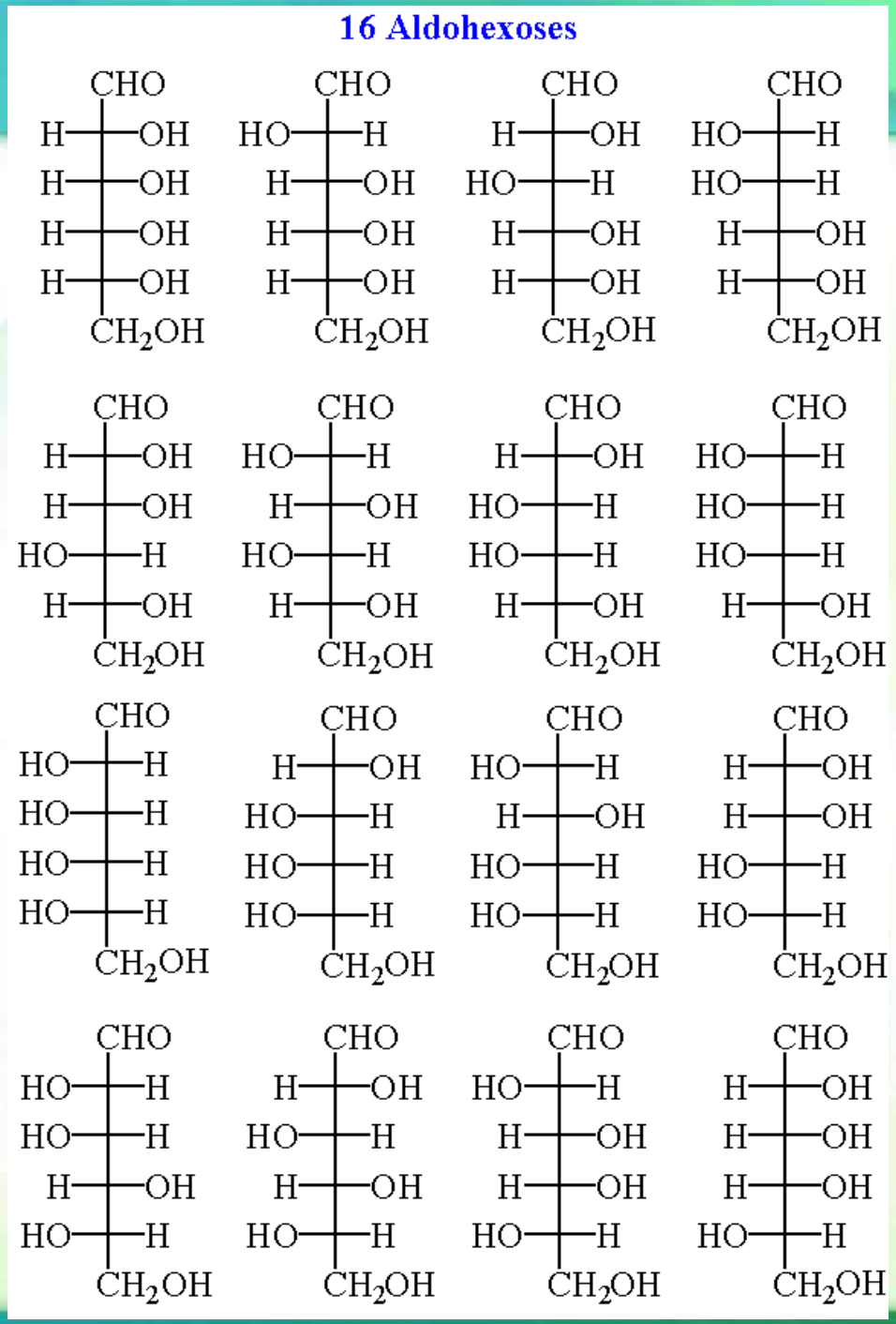
2^n (n is the number of chiral carbons in a sugar molecule)

Search for:

Glucose,

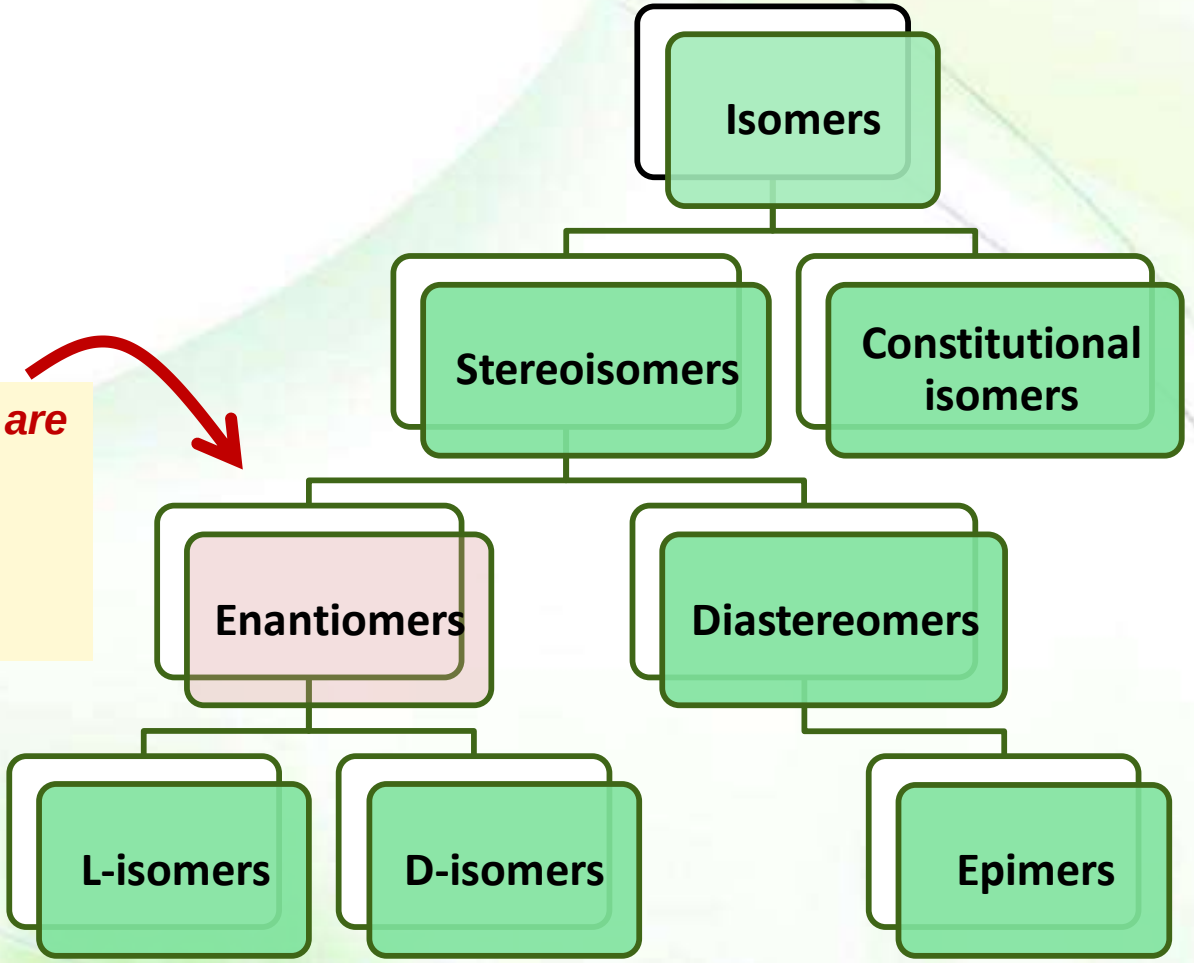
Galactose

Mannose

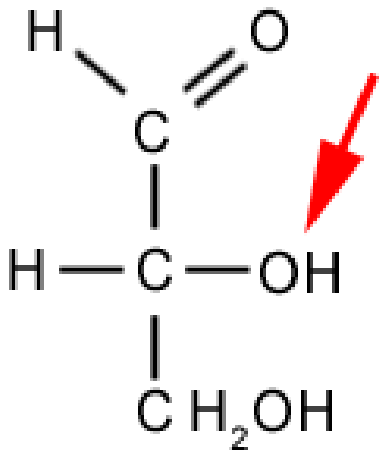


Enantiomers

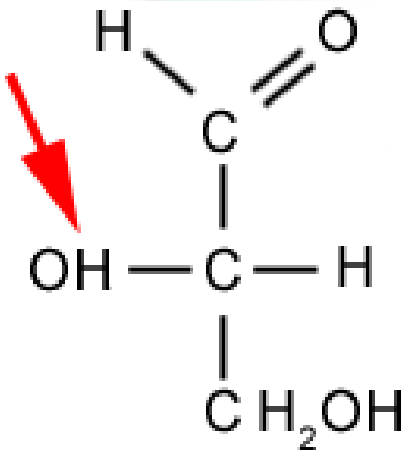
Two stereoisomers that are mirror images of each other and are non-superimposable (not identical)



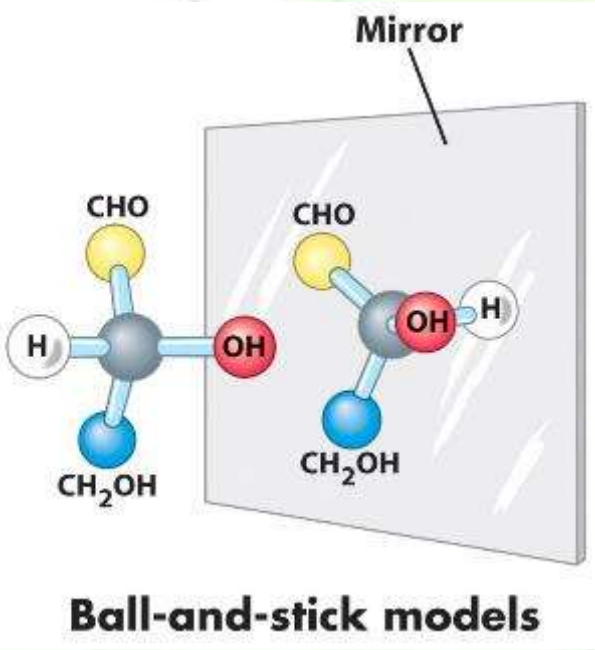
Sugar enantiomers (D- vs. L-)



D-Glyceraldehyde

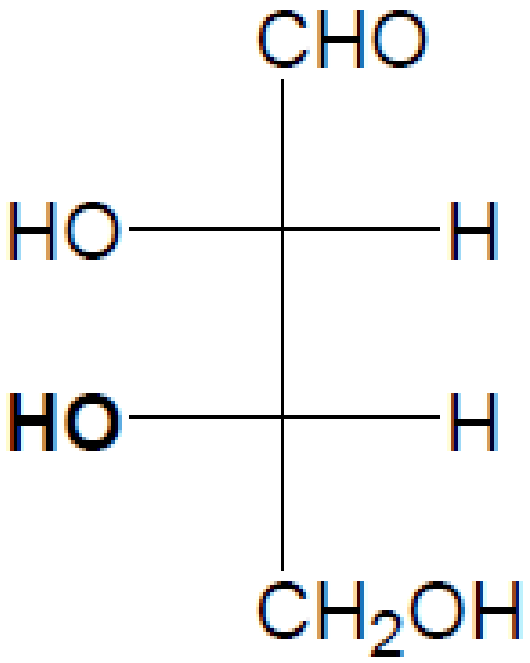


L -Glyceraldehyde

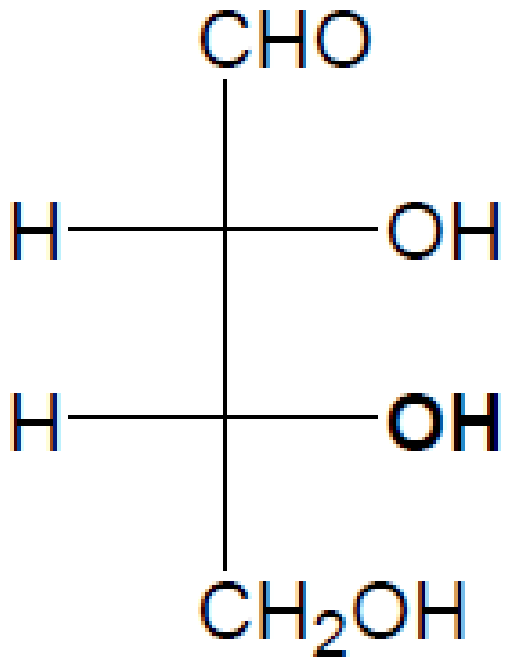


Ball-and-stick models

Which one(s) is a chiral carbon?

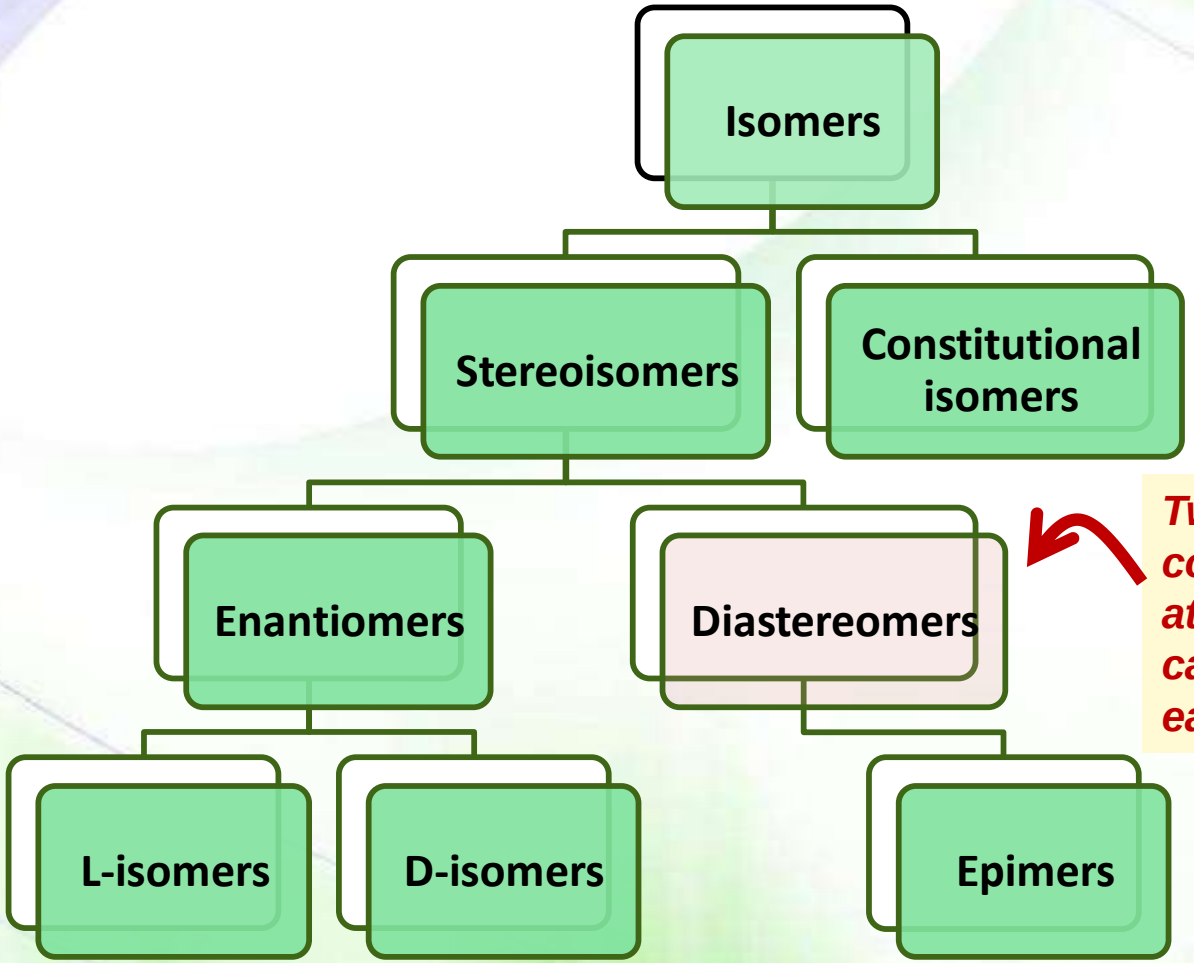


L-erythrose



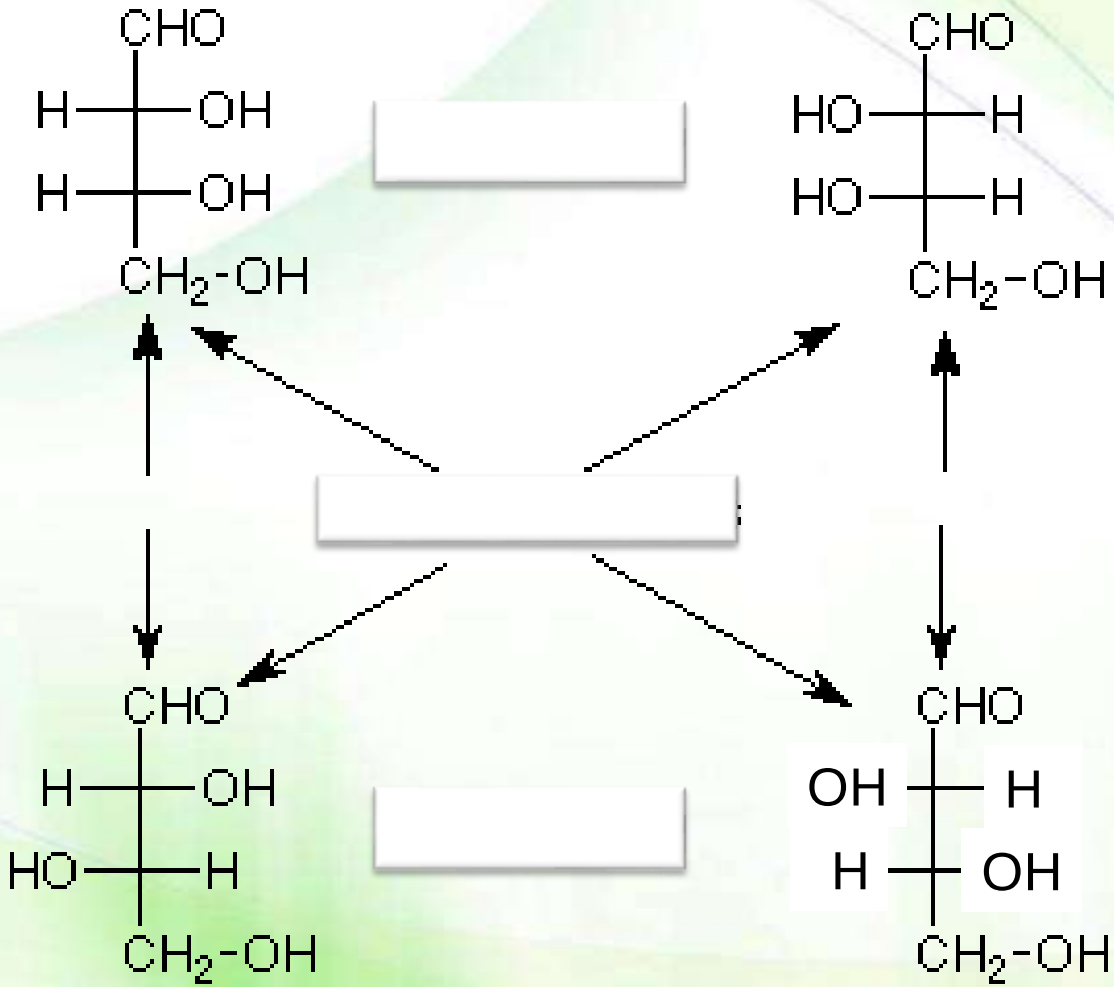
D-erythrose

Isomerism

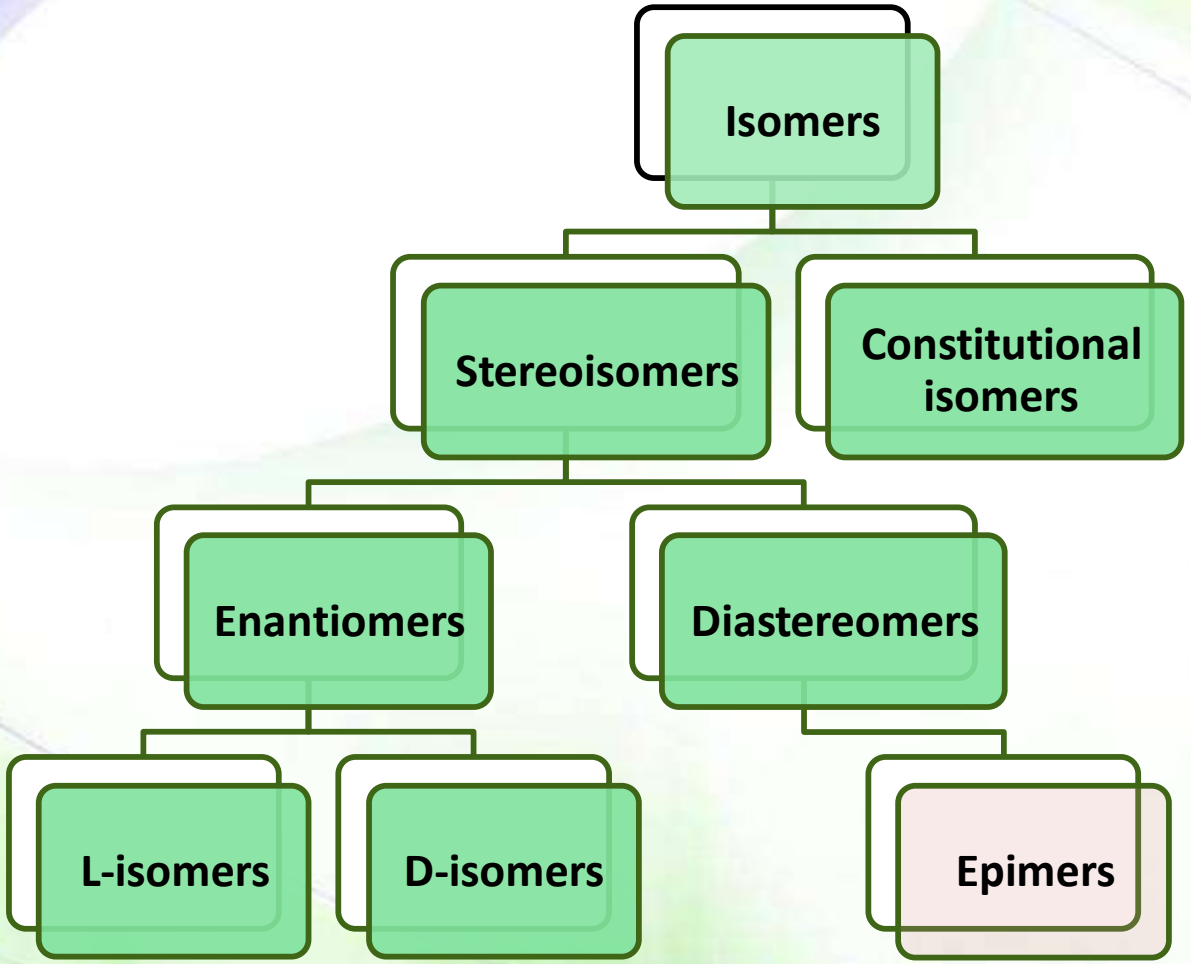


Two or more stereoisomers of a compound having different configurations at one or more (but not all) of the chiral carbons and are not mirror images of each other.

Stereoisomers, but non-mirror images and non-superimposable, then…*diastereomers*



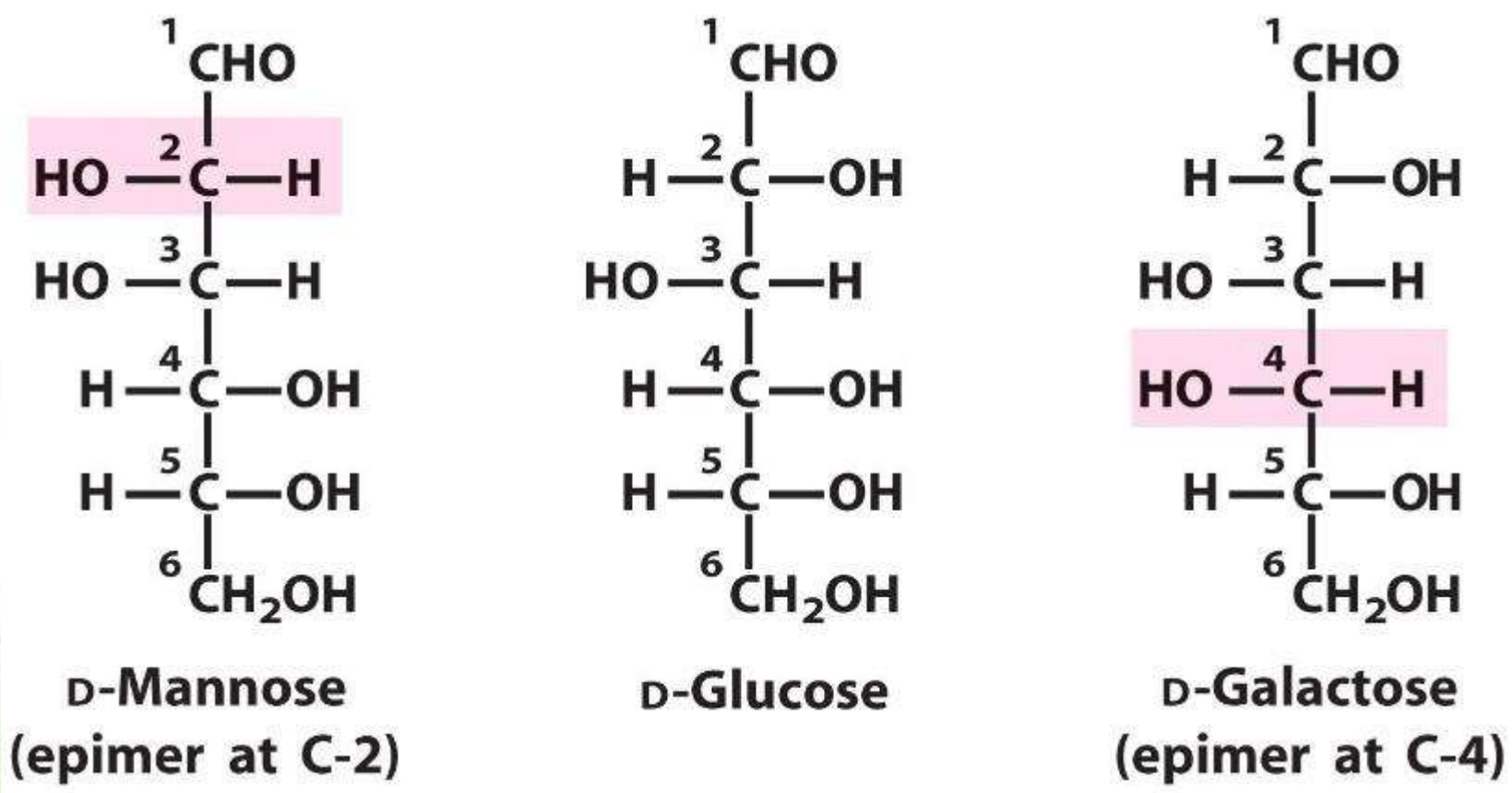
Isomerism



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

Diastereomers with different orientation of one chiral carbonm

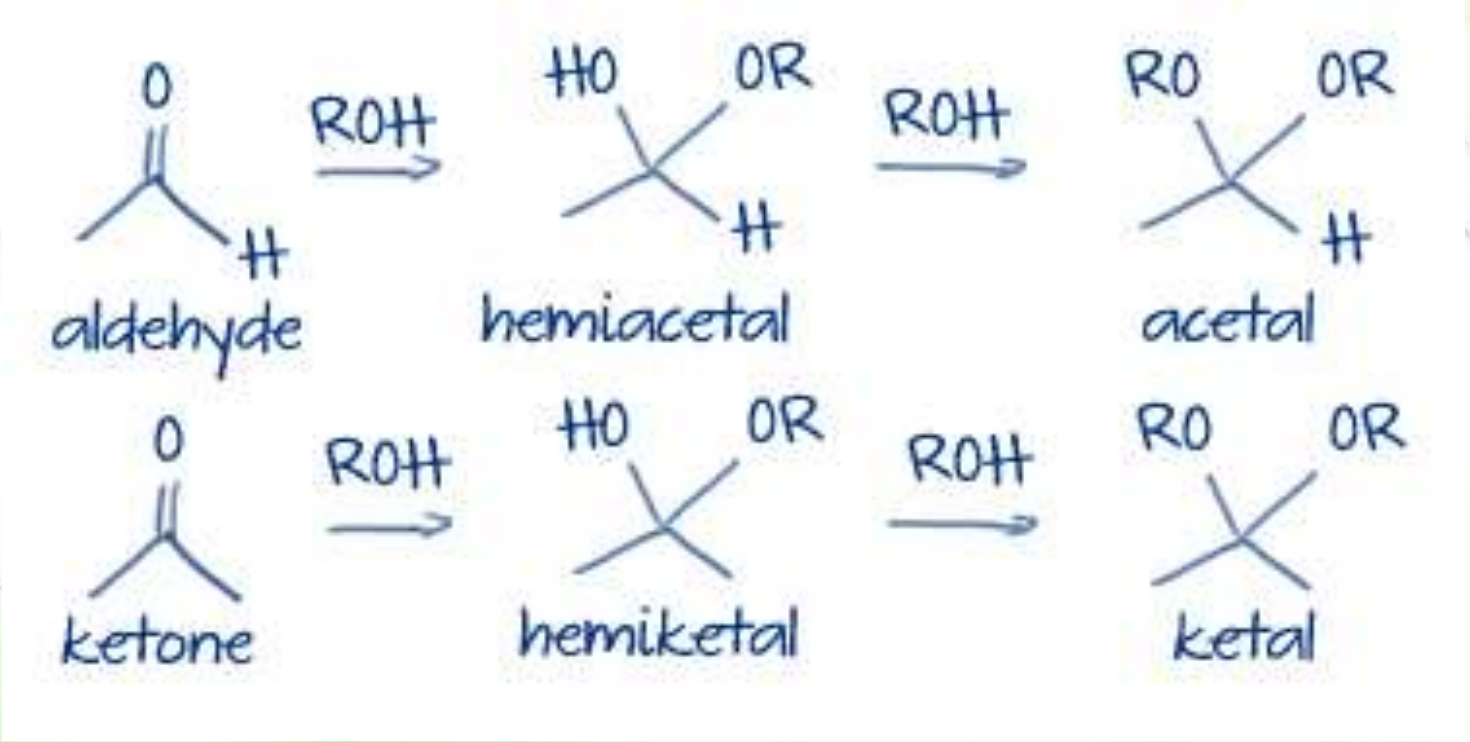
then… *epimers*



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

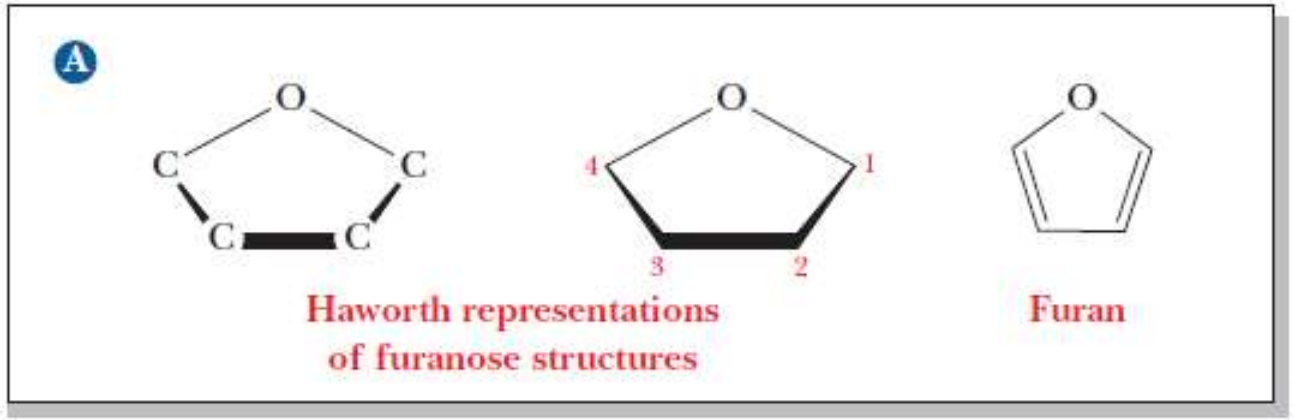
Acetal/ketal vs. hemiacetal/hemiketal

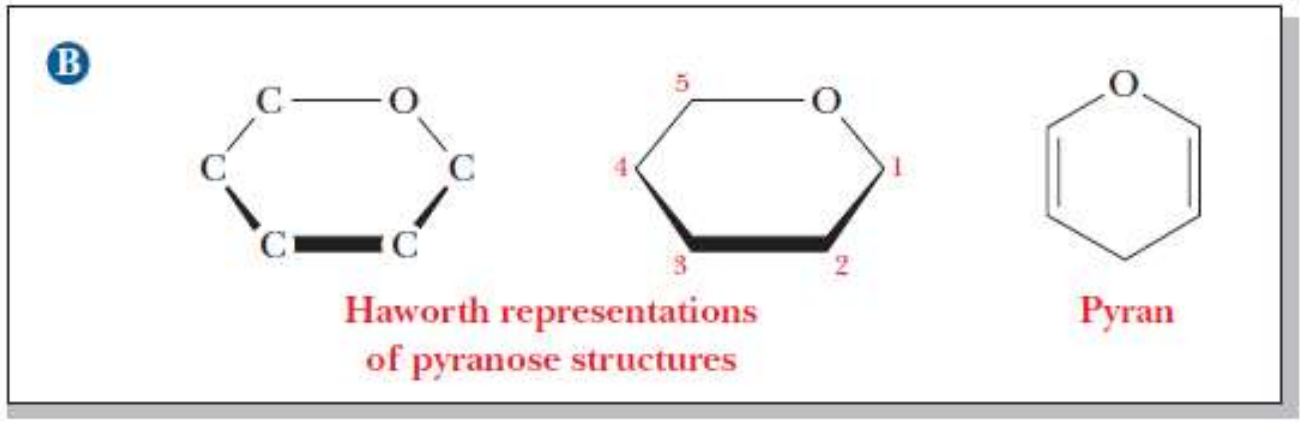
Hemiacetal and hemiketal: ether and alcohol on same carbon
Acetal and ketal: two ethers on same carbon

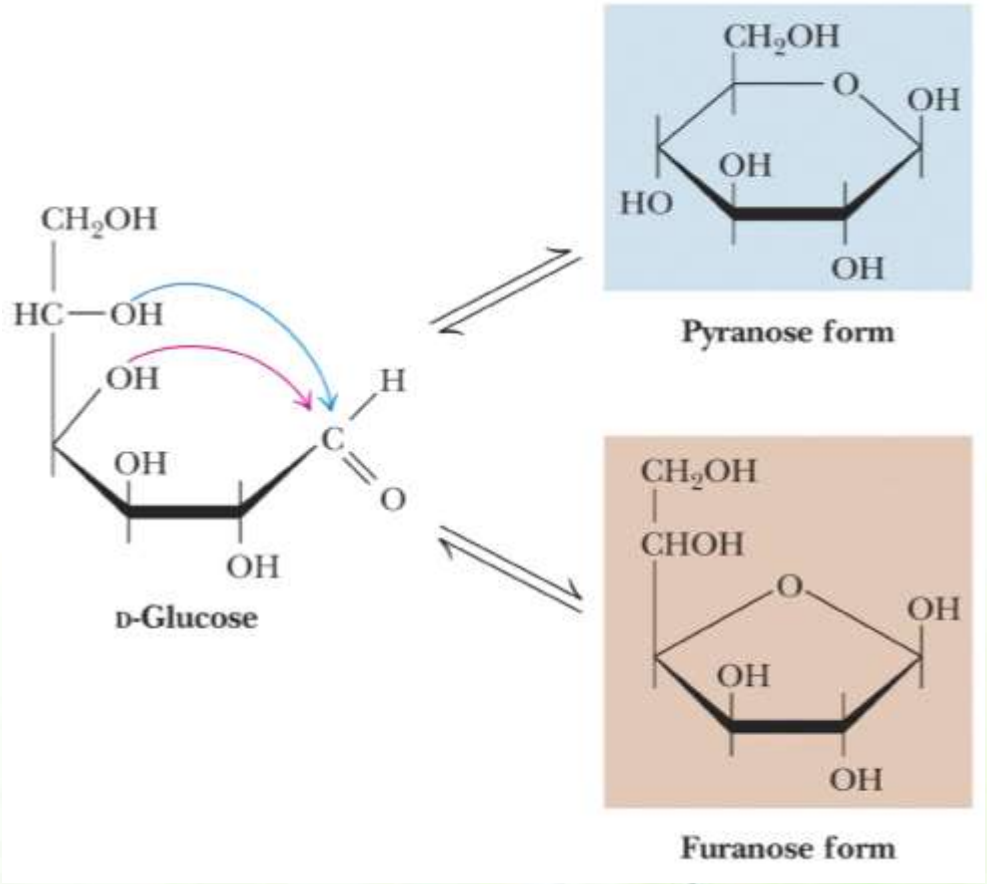


What is the difference between hemiacetal and hemiketal and the difference between acetal and ketal?

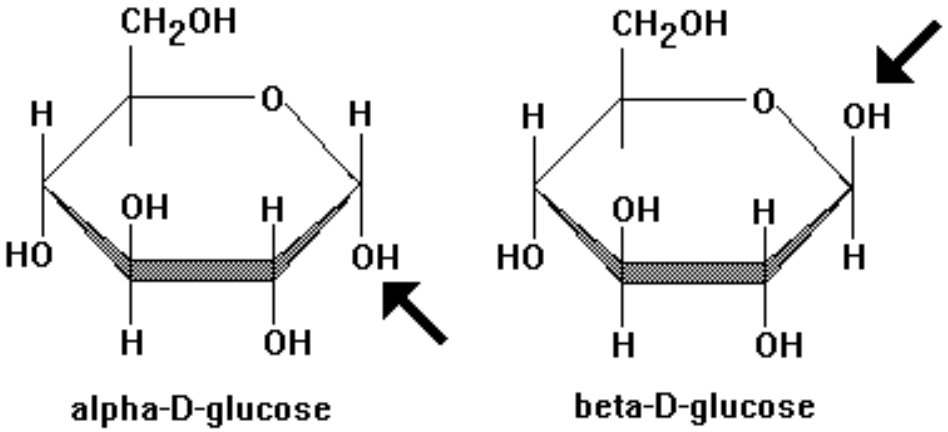
Formation of a ring structure

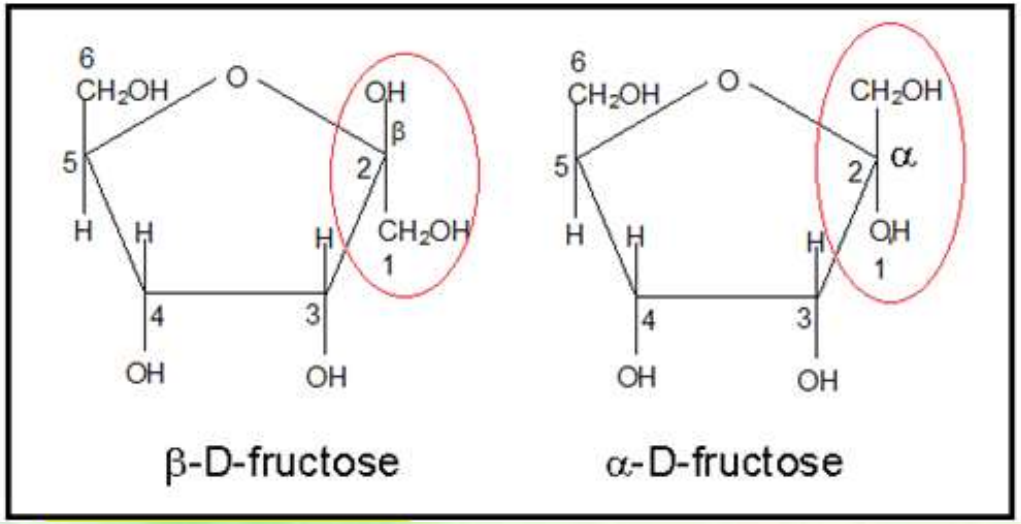




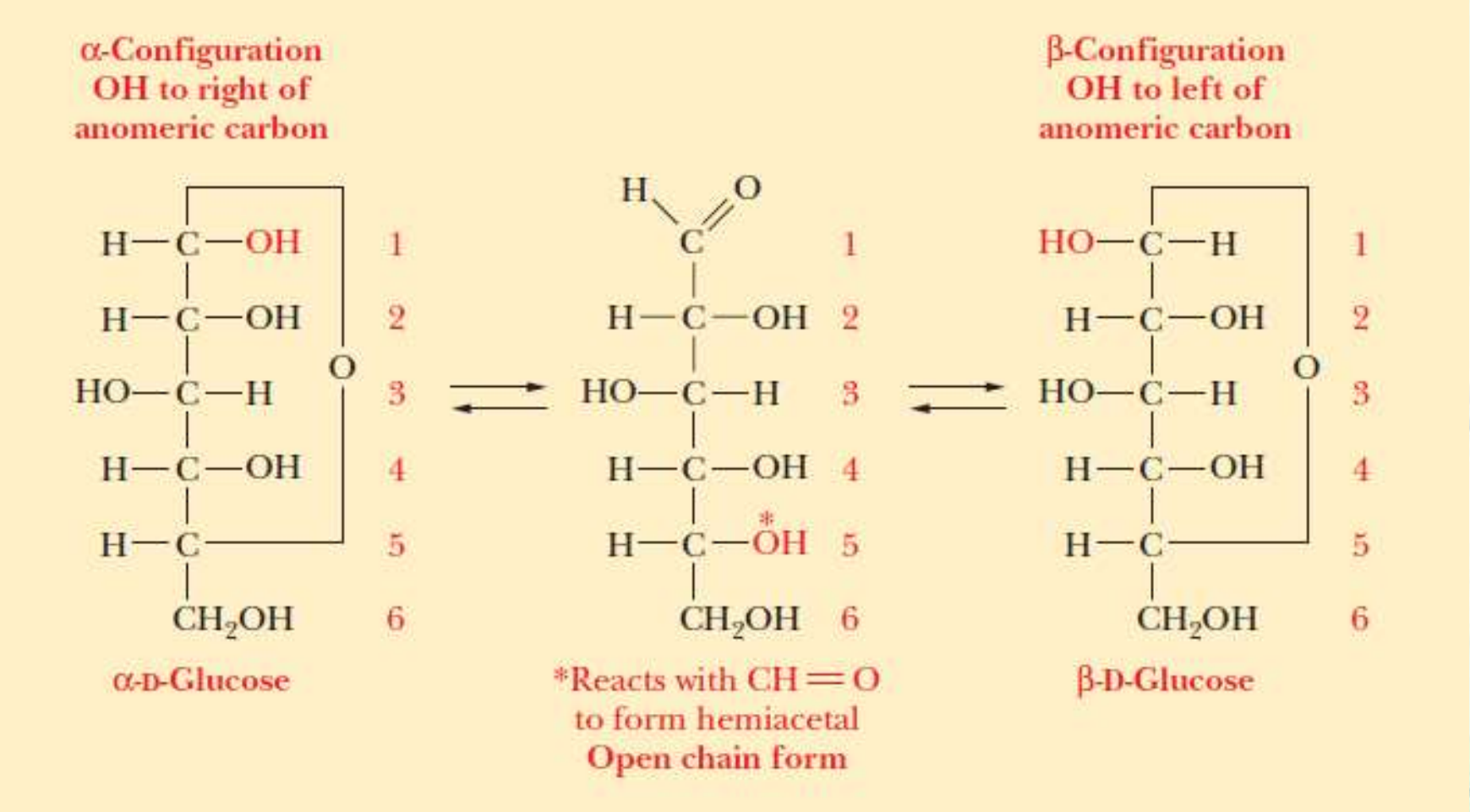


Anomers


CH2OH
O
H
OH
HO
alpha-D-glucose
beta-D-glucose

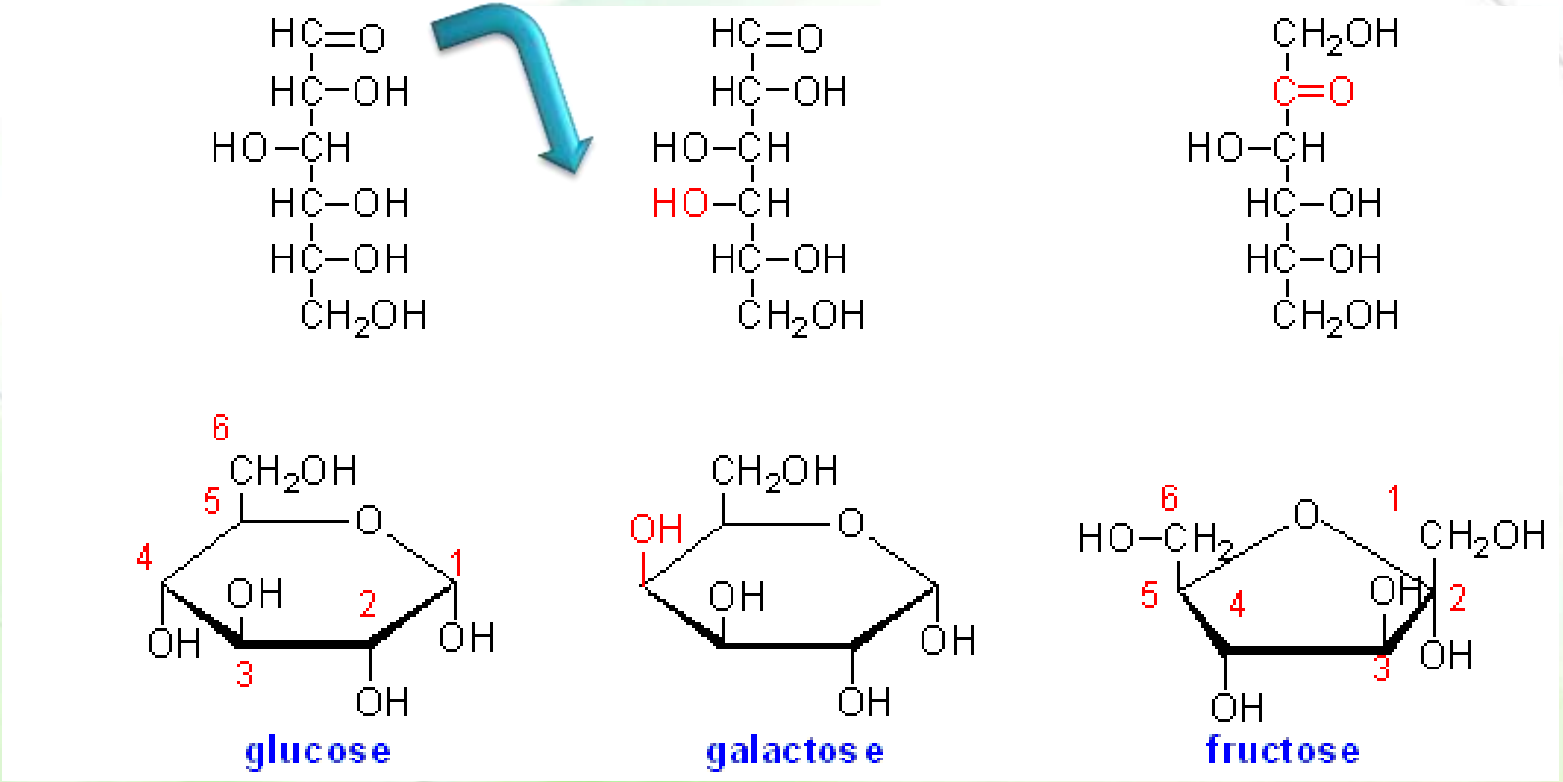

β-D-fructose
α-D-fructose

Anomers as Fischer projection



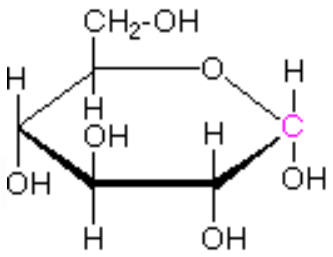
Chain to ring

Left-up, right-down

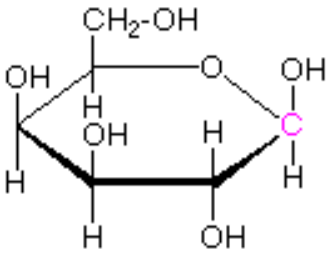


Cyclic aldohexoses

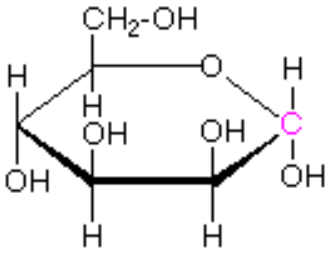
Examples of Some Pyranose Forms of Hexoses



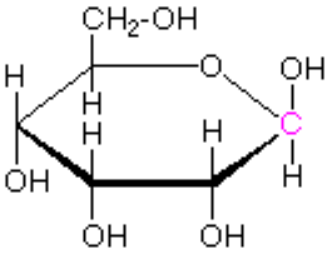
α-D-glucopyranose



β-D-galactopyranose

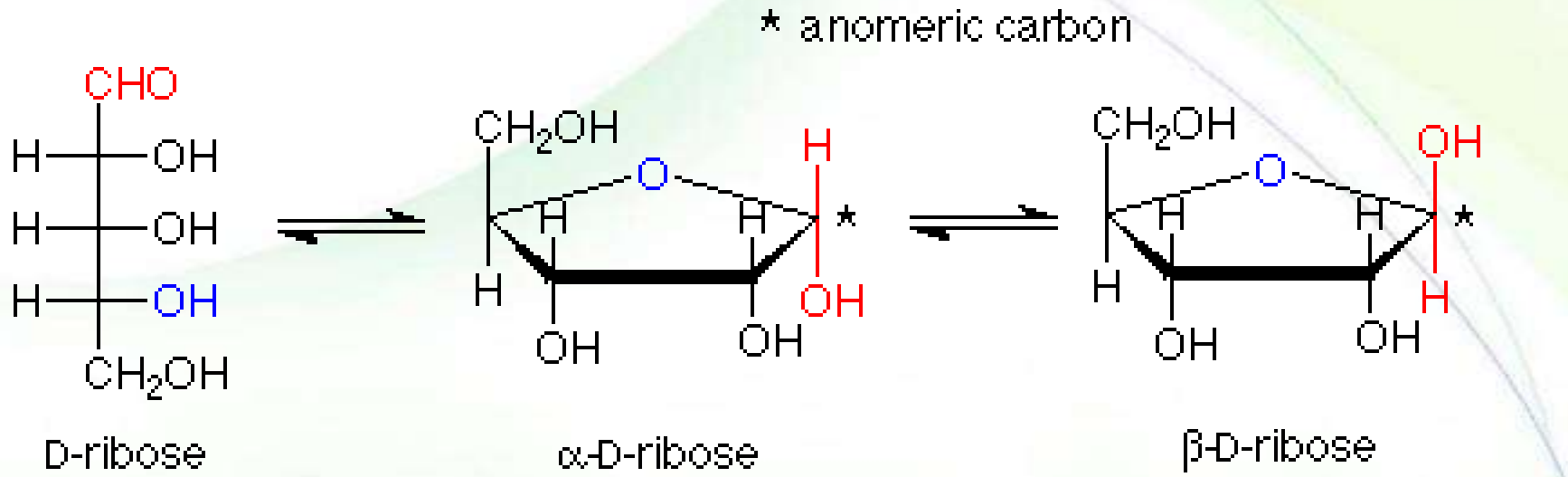


α-D-mannopyranose



β-D-allopyranose

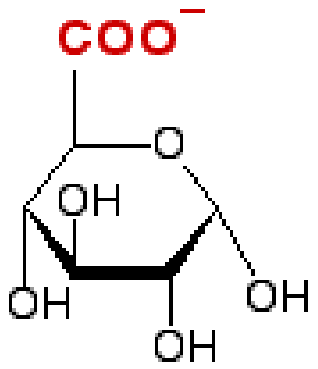
Cyclic ribofuranose



Modified sugars

Sugar acids (oxidation)

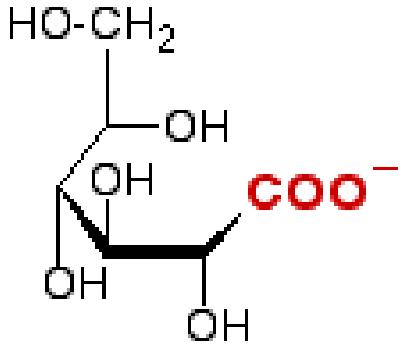
- Where is it oxidized? What does it form?



α-D-glucuronate

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

from **oxidation of glucose C6 OH**



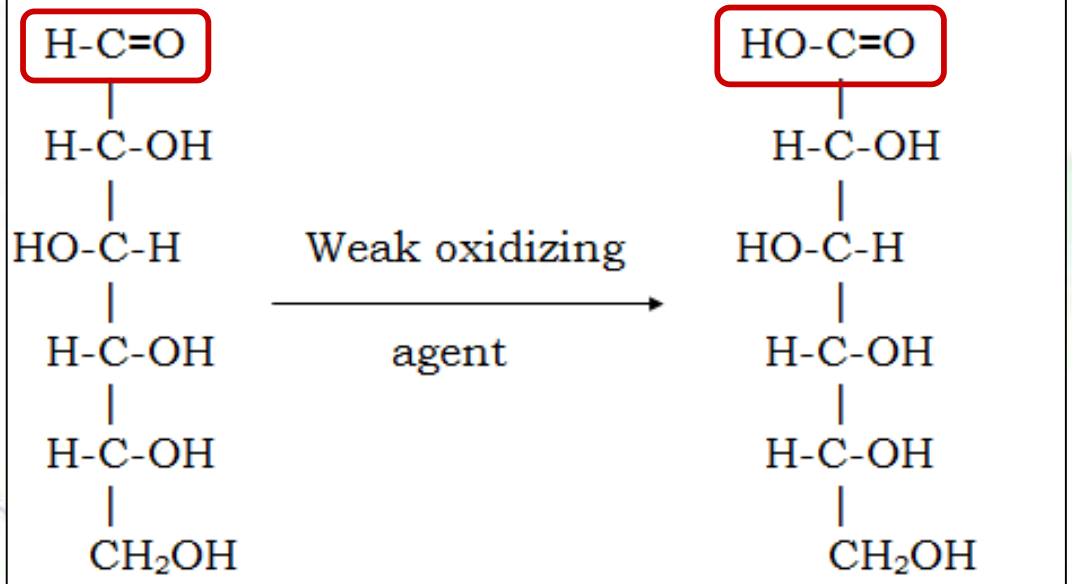
D-gluconate

(D-gluconic acid, **GlcA**)

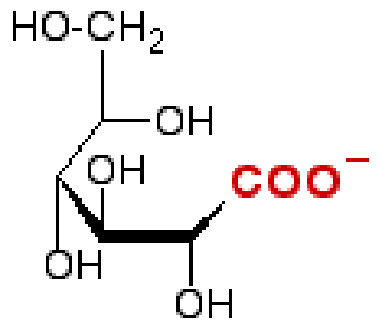
from **oxidation of glucose C1 aldehyde)**

Example 1

a. Weak oxidizing agent



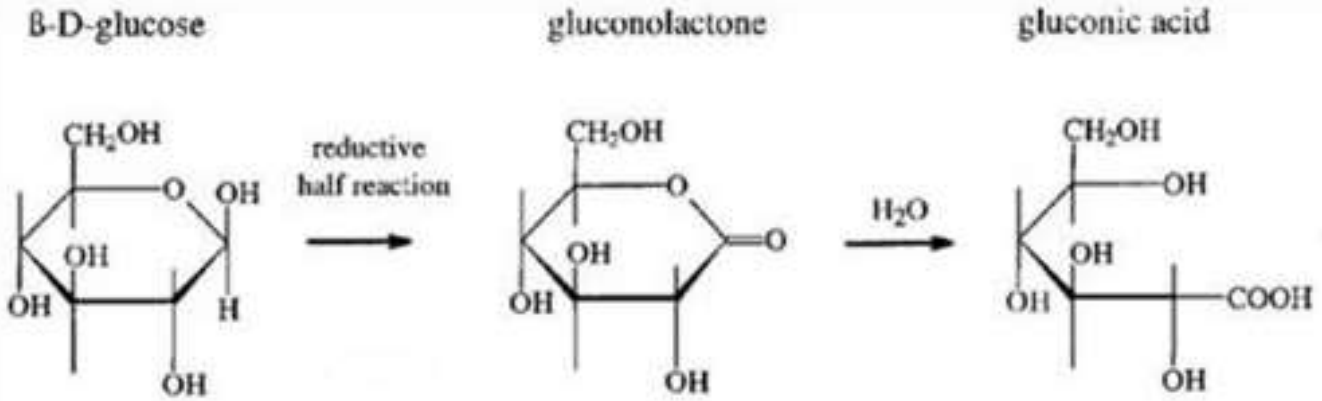
--onic acid



D-gluconate

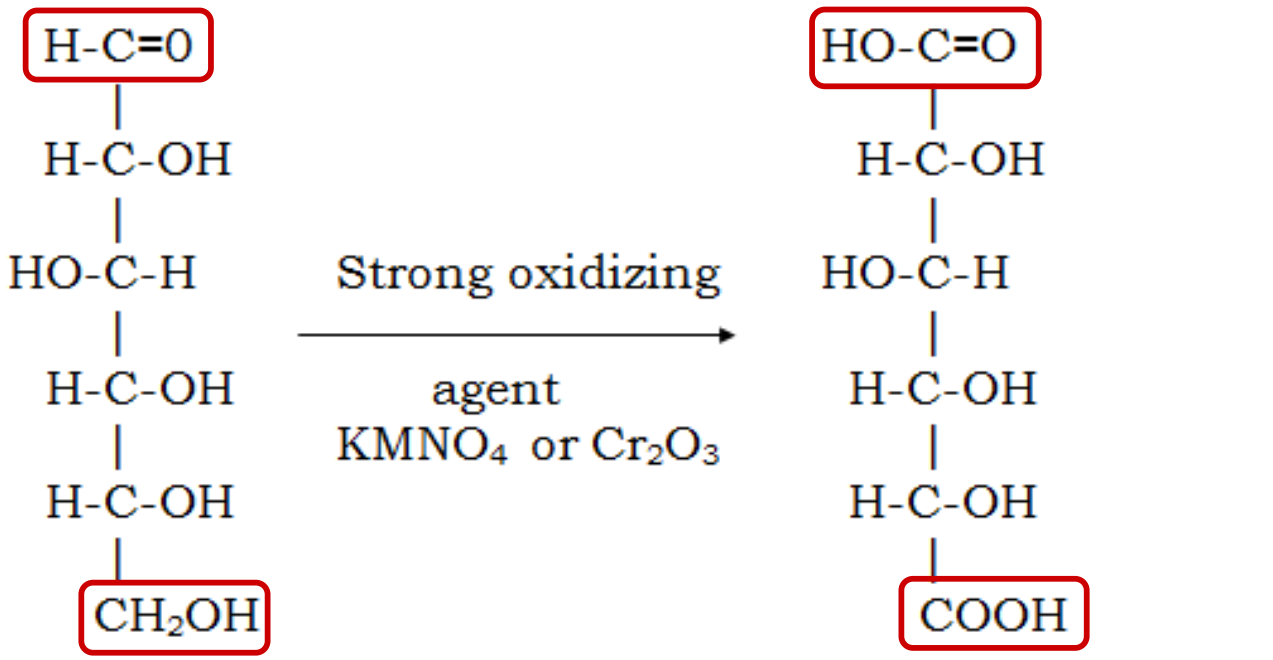
(D-gluconic acid, **GlcA**)

from **oxidation of glucose C1 aldehyde)**

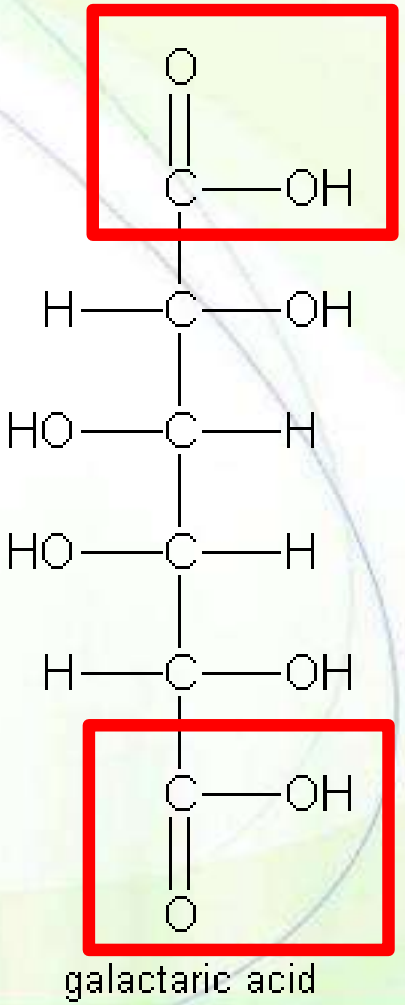


Example 2

b. Strong oxidizing agents



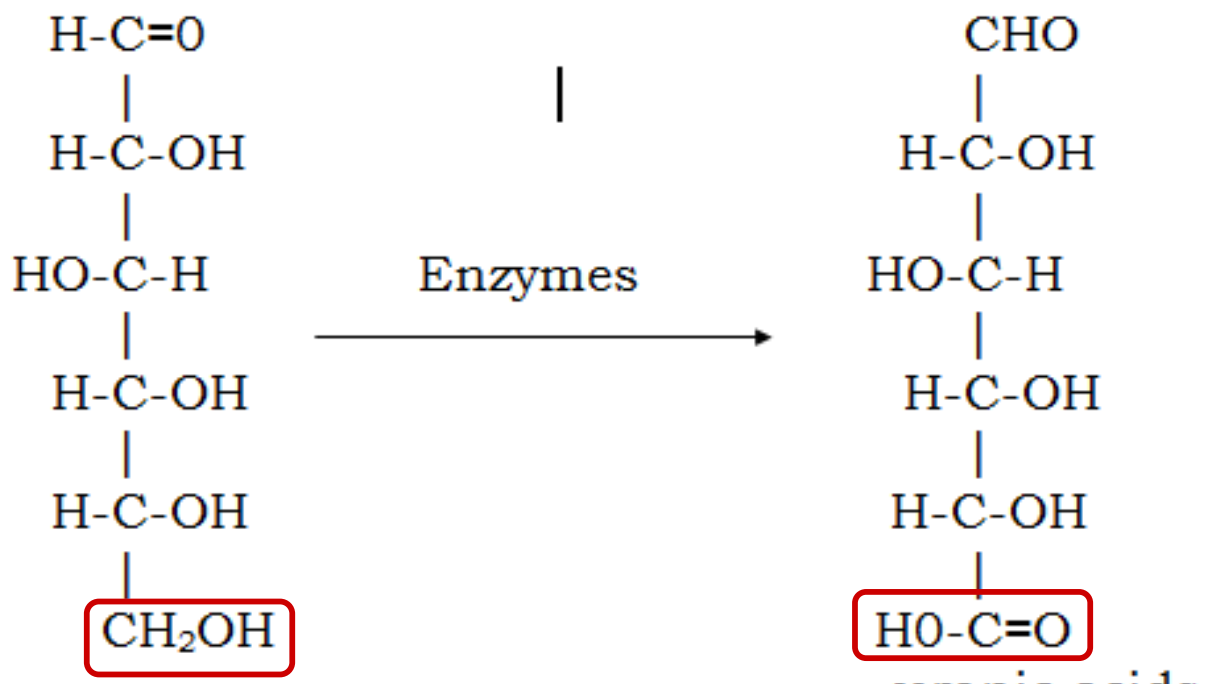
-aric acid
A dicarboxylic acid



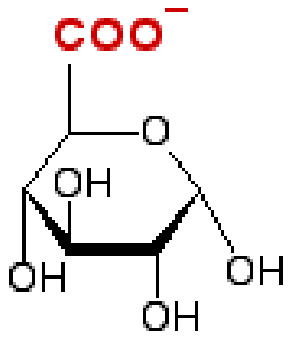
galactaric acid

Example 3

c. Oxidation of primary alcohol end in biological systems



-uronic acids



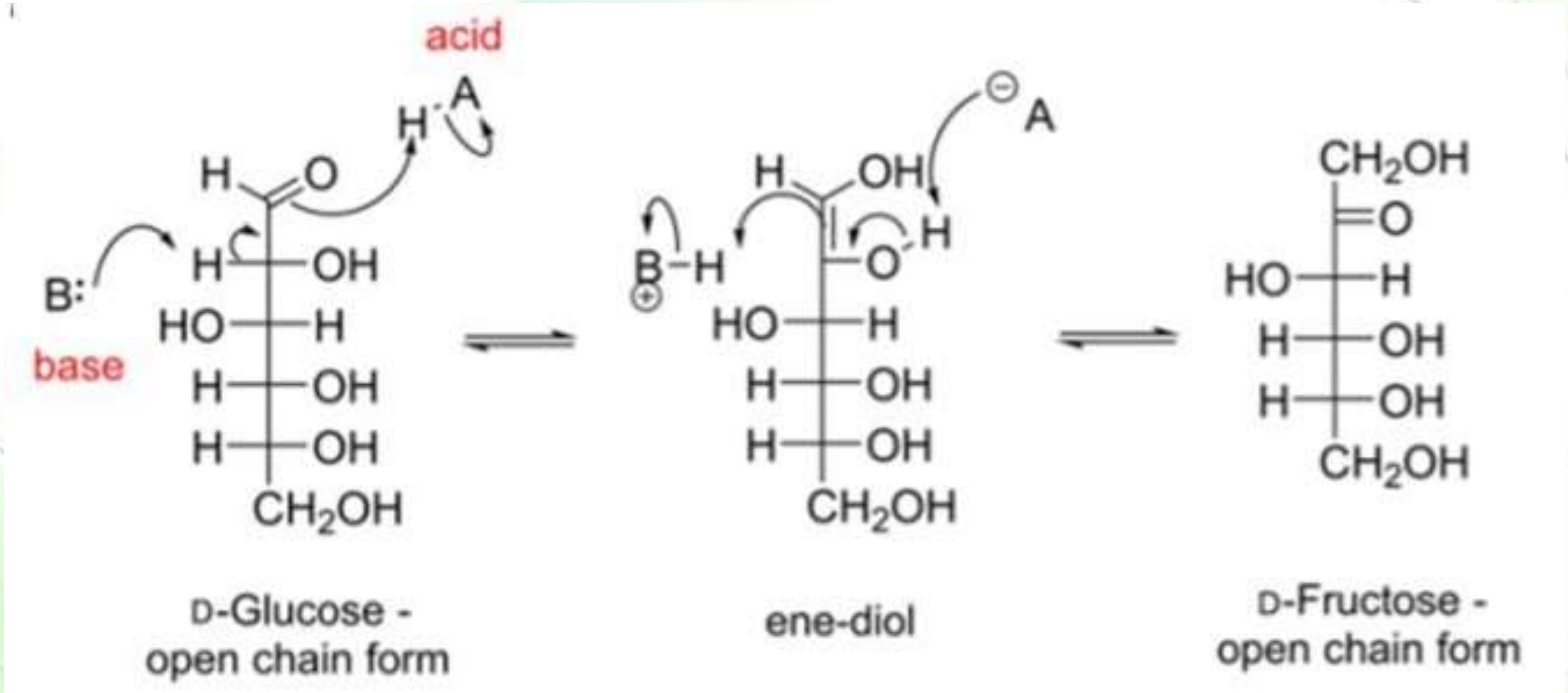
α-D-glucuronate

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

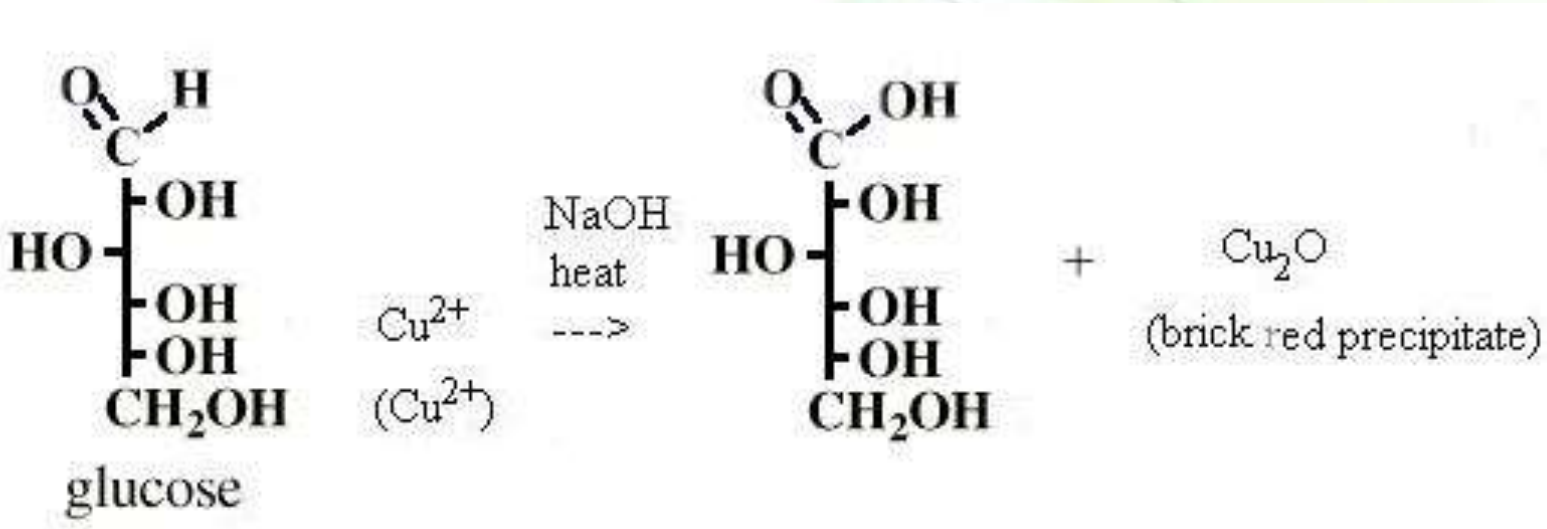
from **oxidation of glucose C6 OH**

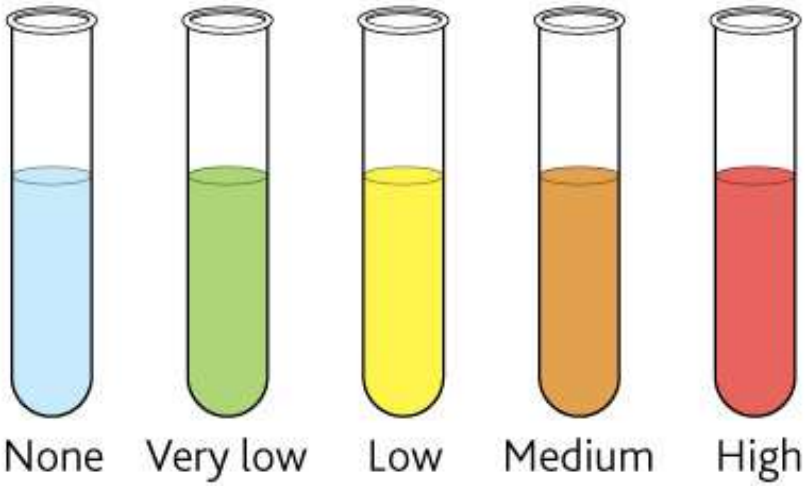
Note

- Oxidation of ketoses to carboxylic acids does not occur, but they can be oxidized because of formation of enediol form.

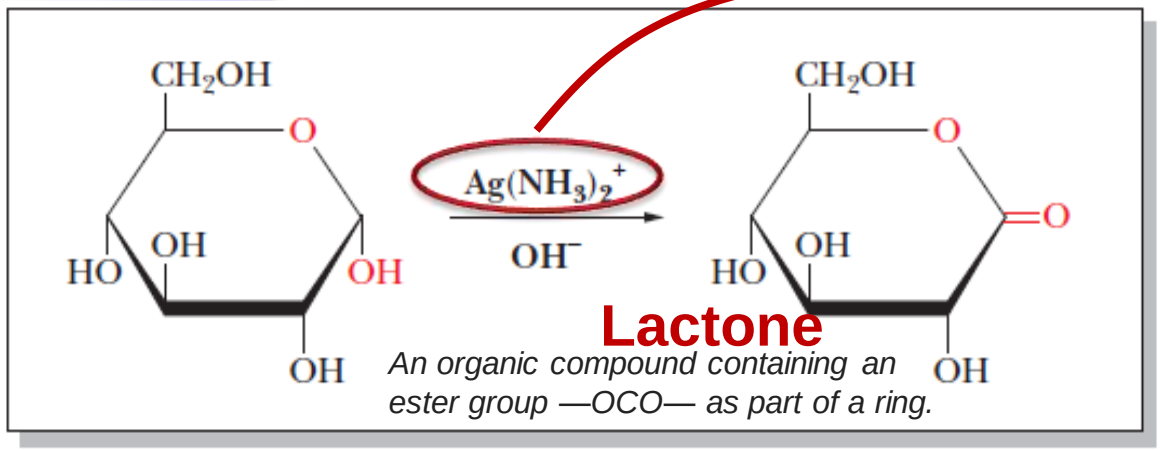


Benedict's test





Oxidation of cyclic sugars (lactone)

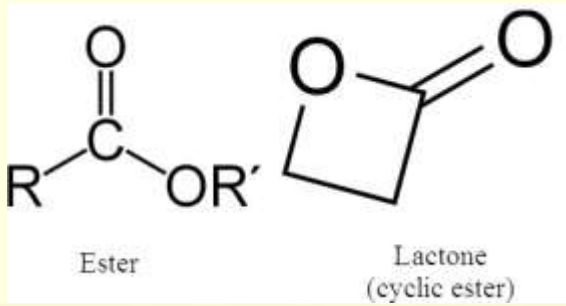


Lactone

An organic compound containing an ester group —OCO— as part of a ring.

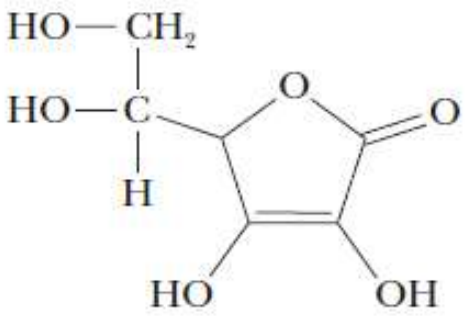
Tollen's test

Lactones are cyclic esters of organic



A more recent method for the detection of glucose, but not other reducing sugars, is based on the use of the enzyme glucose oxidase.

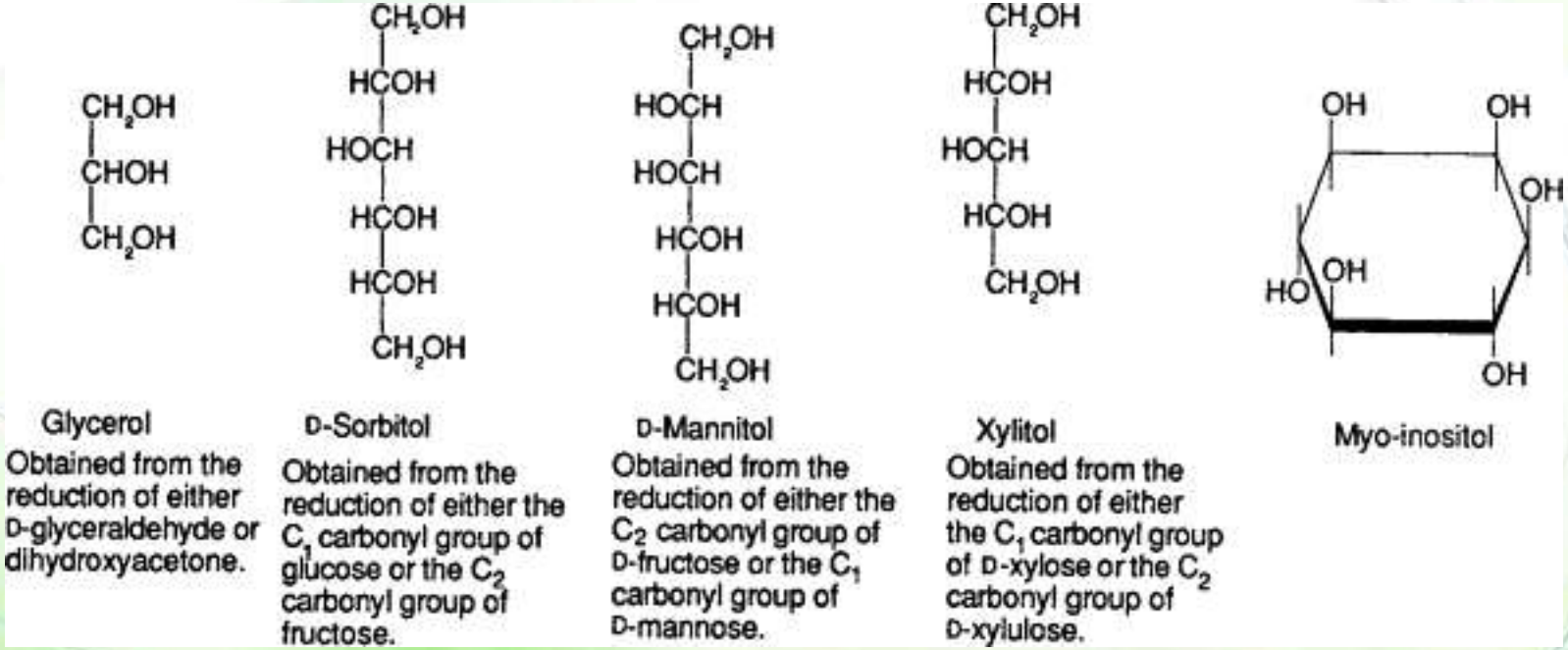
- **Vitamin C (ascorbic acid) is an unsaturated lactone.**
- **Air oxidation of ascorbic acid, followed by hydrolysis of the ester bond, leads to loss of activity as a vitamin.**
- **A lack of fresh food can cause vitamin C deficiencies, which, in turn, can lead to scurvy.**



Ascorbic acid
(Vitamin C)

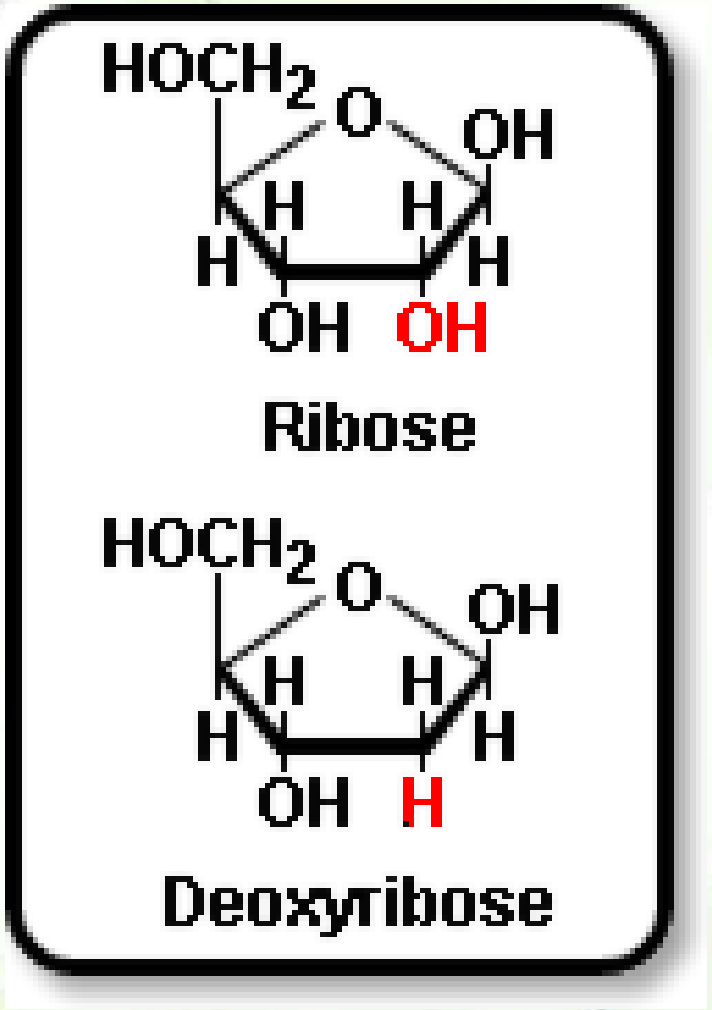
Sugar alcohols (reduction)

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



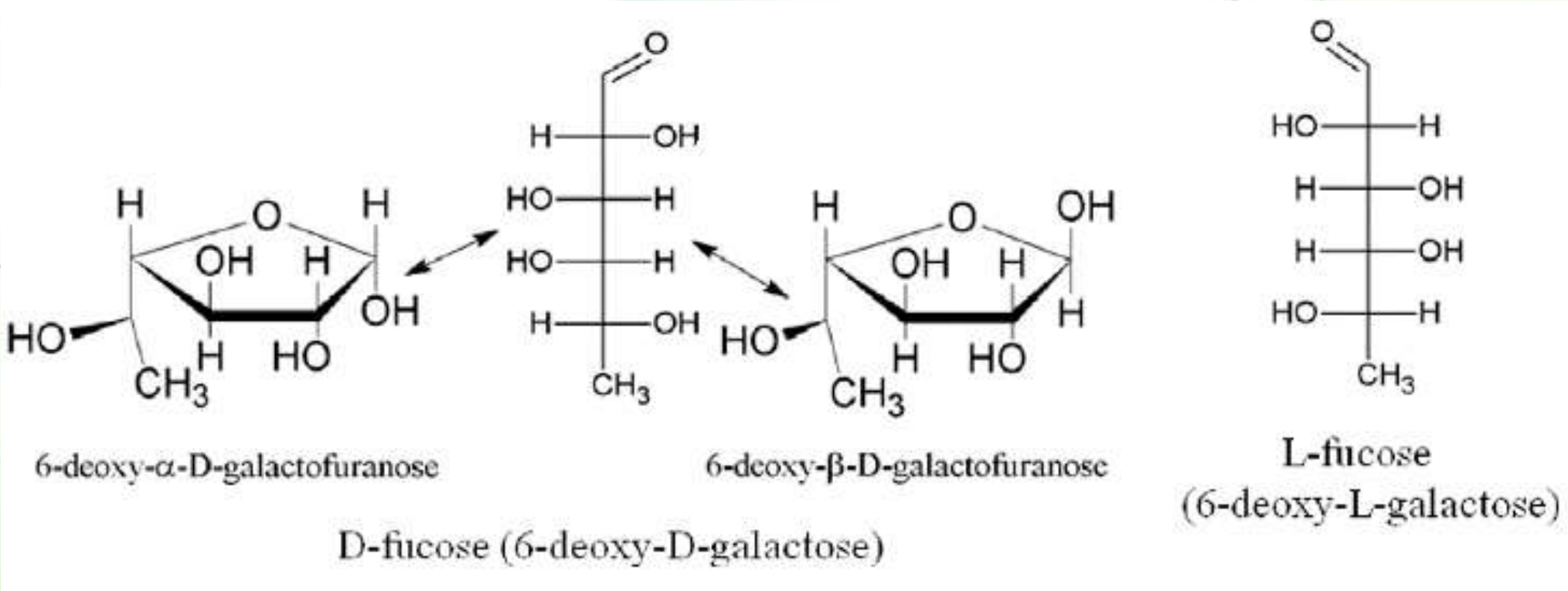
Deoxy sugars (reduced sugars)

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



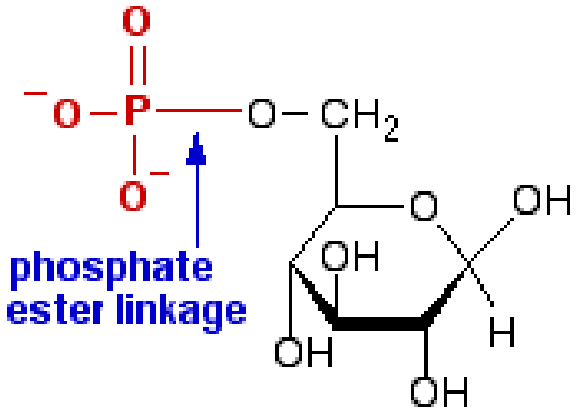
Another one

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

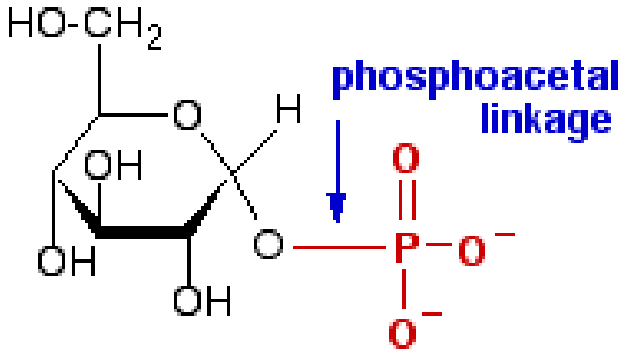


Sugar esters (esterification)

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



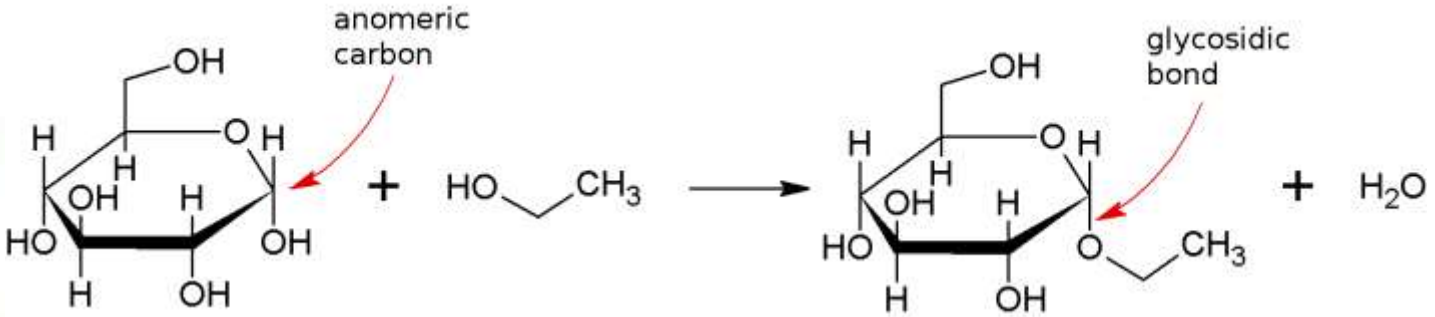
β-D-glucose-6-phosphate
(an ordinary **phosphate ester**)

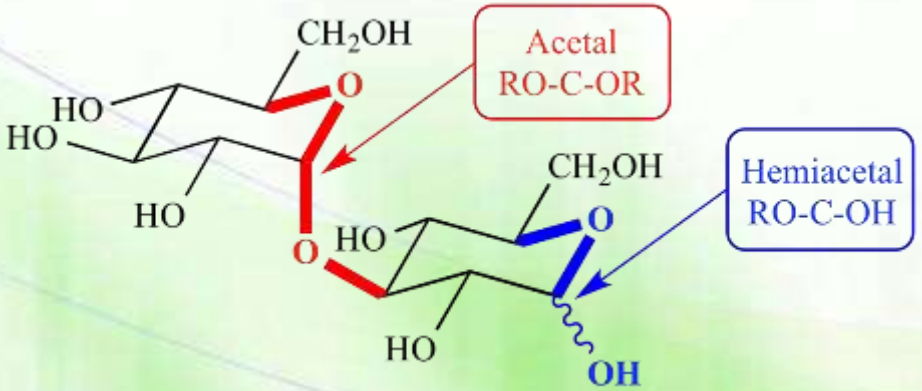


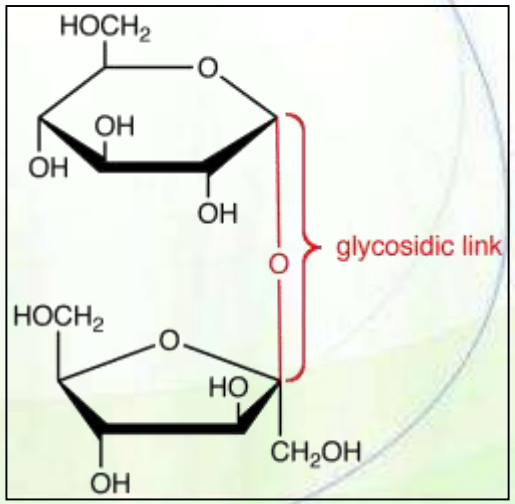
α-D-glucose-1-phosphate
(a **phosphoacetal**)

O-Glycosides

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

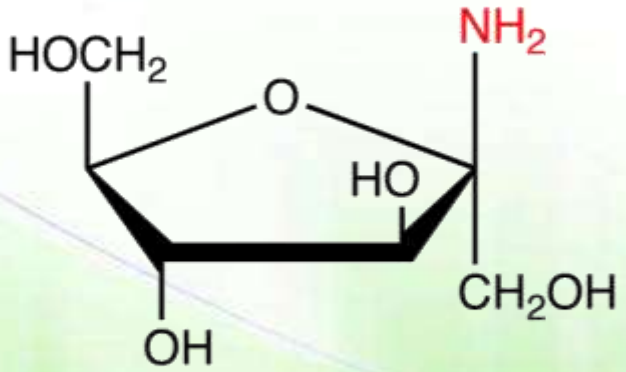




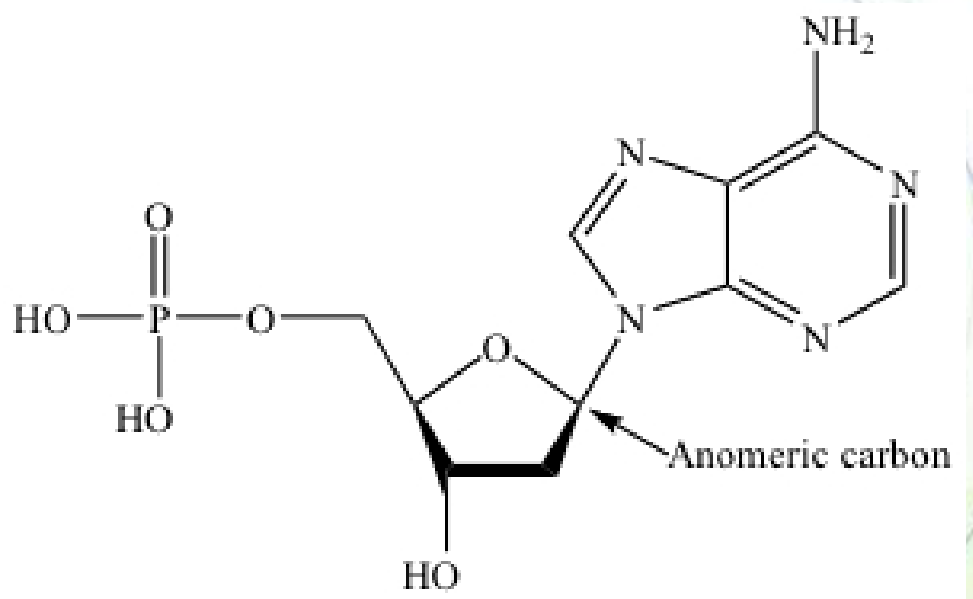


N-glycosides

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

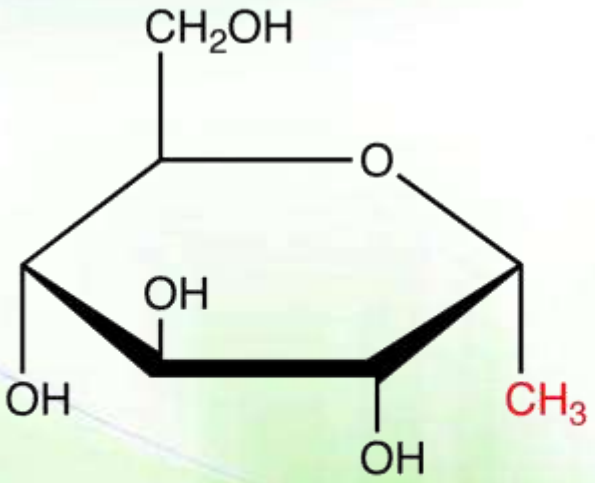


N-glycoside

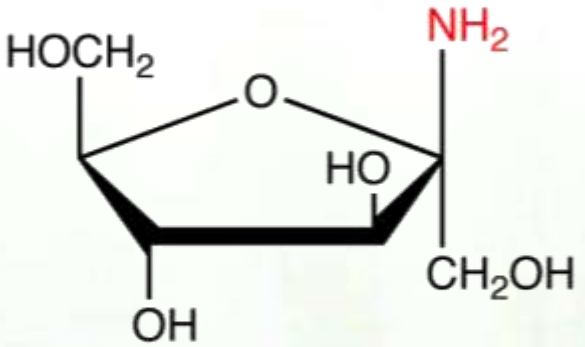


Note

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



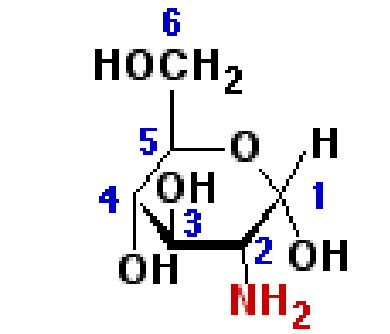
C-glycoside



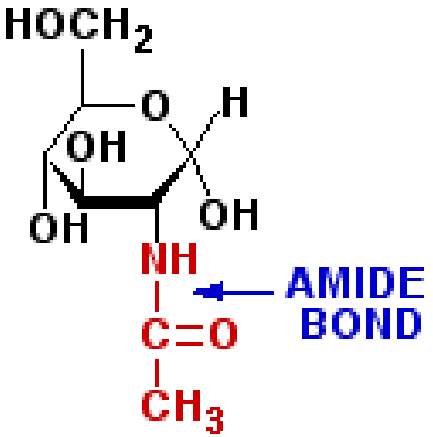
N-glycoside

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



α-D-2-glucosamine
(GlcN)



N-acetyl-α-D-2-glucosamine
(GlcNAc)

Disaccharides

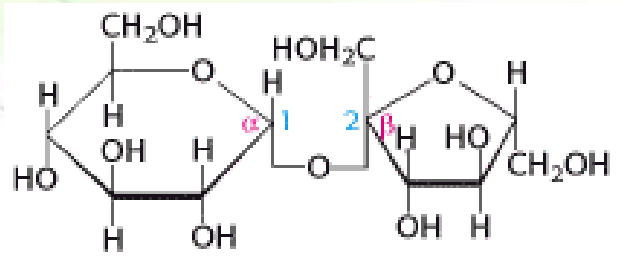
- What are disaccharide? Oligosaccharides? Hetero- vs. homo-?
- What is the type of reaction?
- What is a residue?
- Synthesizing enzymes are glycosyltransferases
- Do they undergo mutarotation?
- Are products stable?

Distinctions of disaccharides

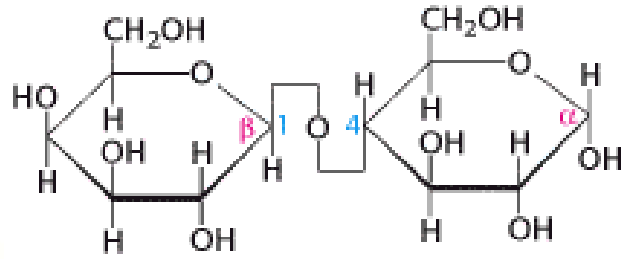
- The 2 specific sugar monomers involved and their stereoconfigurations (D- or L-)
- The carbons involved in the linkage (C-1, C-2, C-4, or C-6)
- The order of the two monomer units, if different (example: galactose followed by glucose)
- The anomeric configuration of the OH group on carbon 1 of each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

Abundant disaccharides

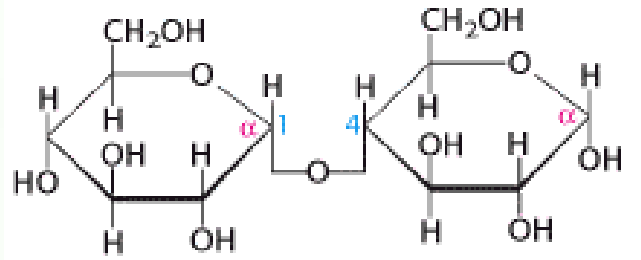
- Configuration
- Designation
- Naming (common vs. systematic)
- Reducing vs. non-reducing



Sucrose
(α-D-Glucopyranosyl-(1→2)-β-D-fructofuranose

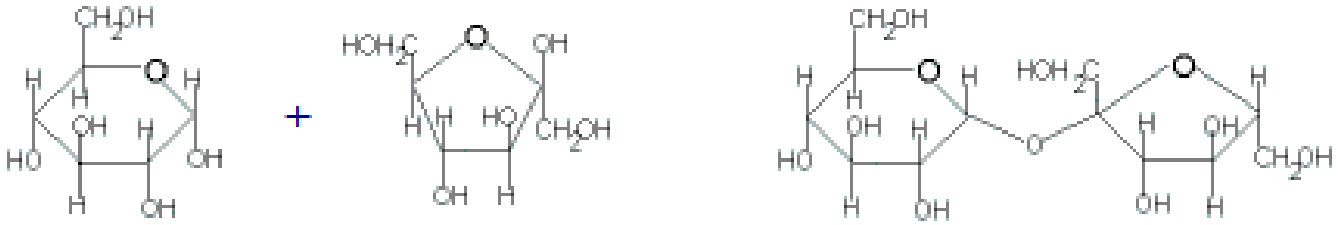
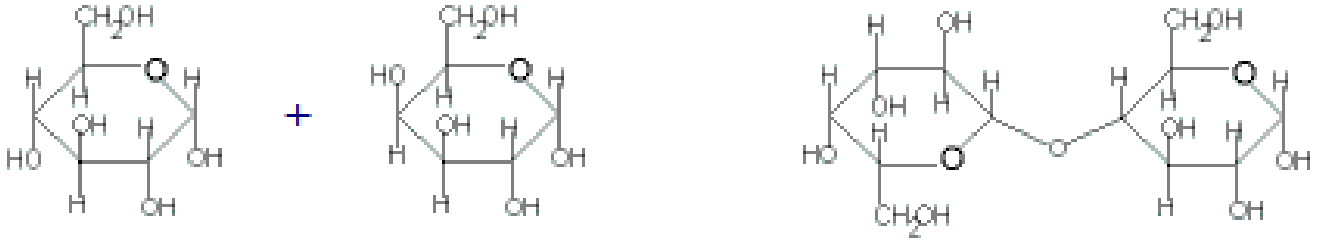
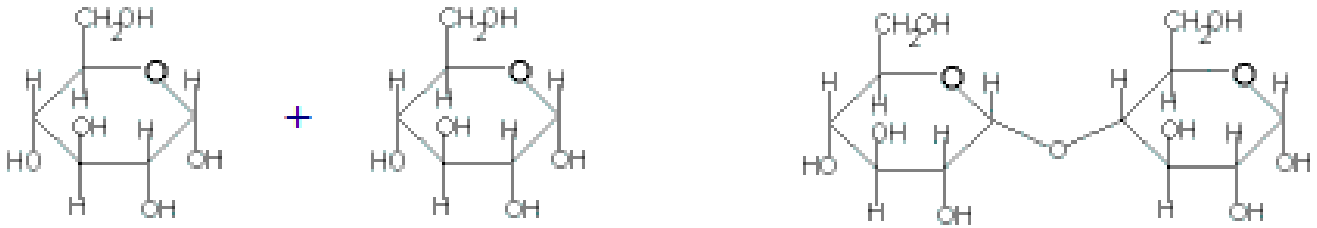


Lactose
(β-D-Galactopyranosyl-(1→4)-α-D-glucopyranose

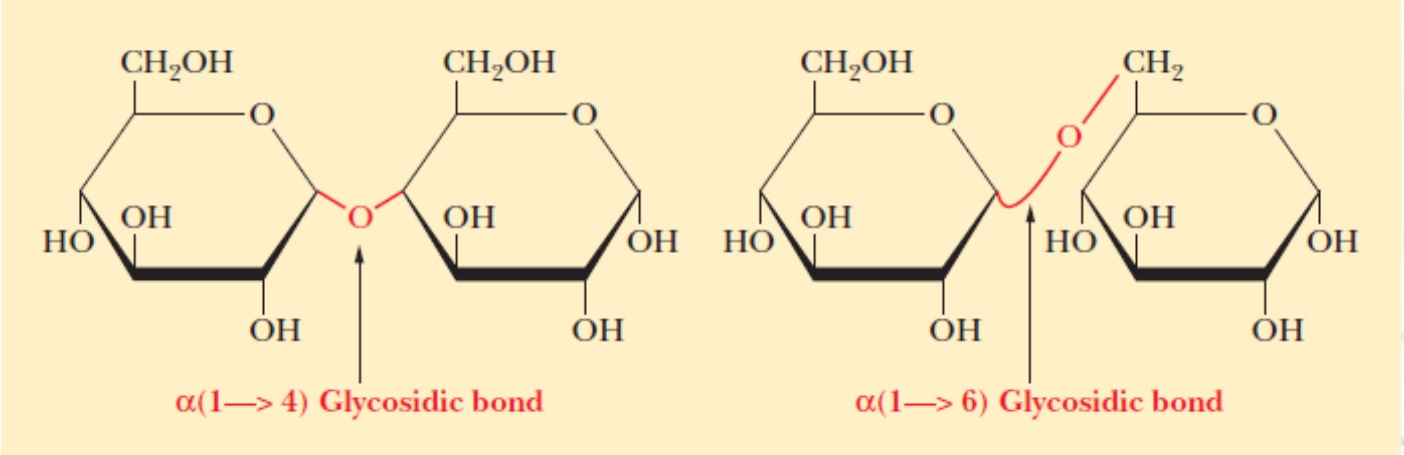


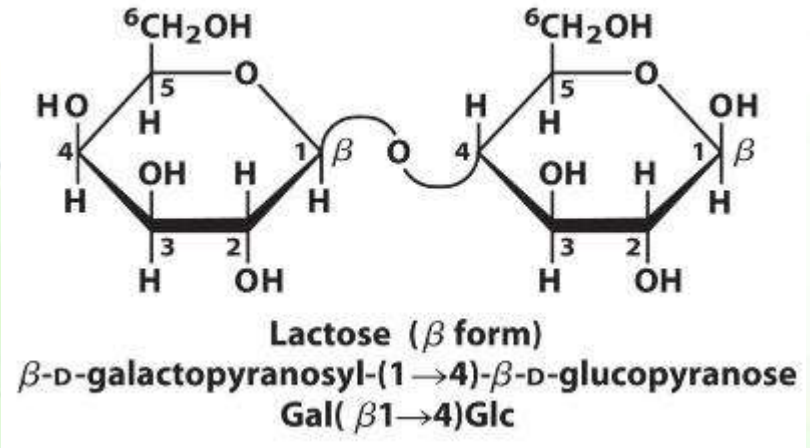
Maltose
(α-D-Glucopyranosyl-(1→4)-α-D-glucopyranose

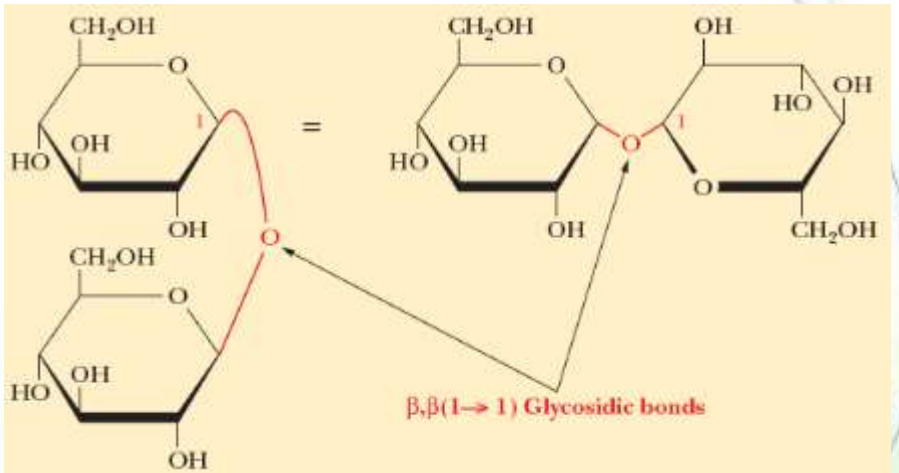
Name	Formula	Formed from	Structure
sucrose	$C_{12}H_{22}O_{11}$	glucose + fructose	---> sucrose + H_2O
lactose	$C_{12}H_{22}O_{11}$	glucose + galactose	---> lactose + H_2O
maltose	$C_{12}H_{22}O_{11}$	glucose + glucose	---> maltose + H_2O

Different forms of disaccharides

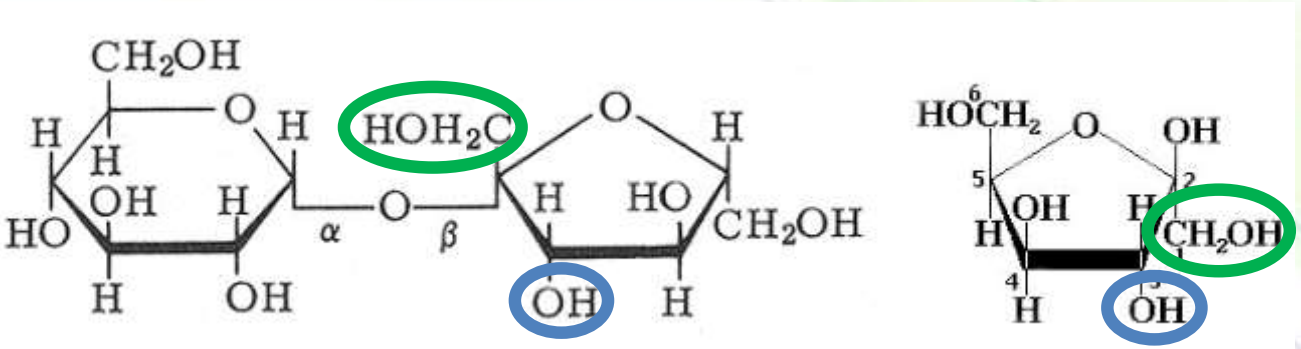




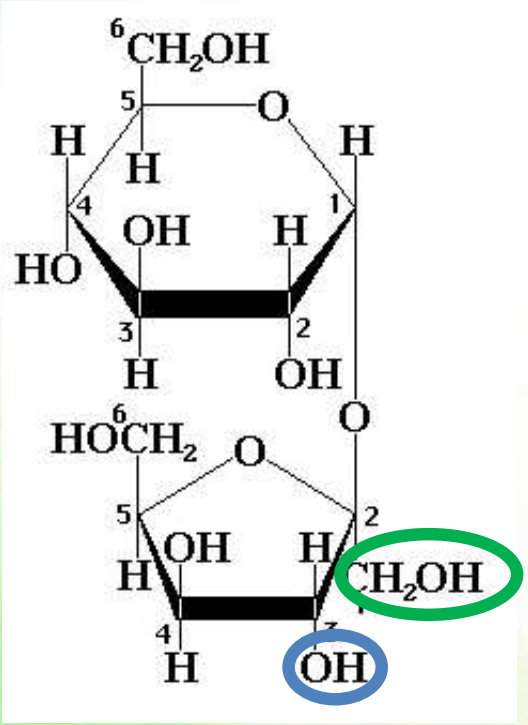


A disaccharide of β-D-glucose.

Sucrose

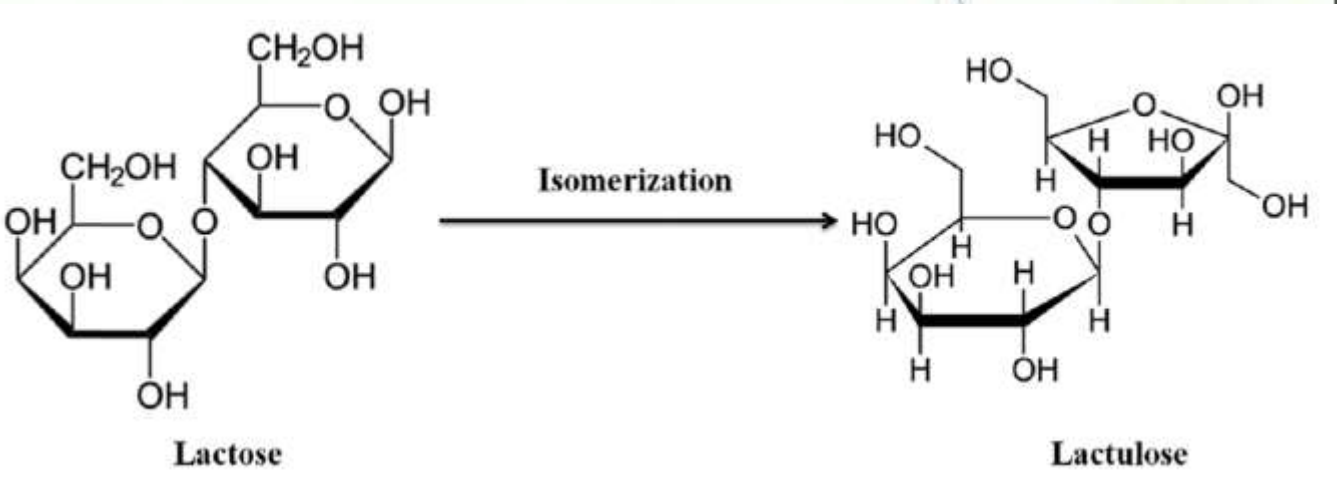

CH2OH
HOH2C
HO
OH
α
β
CH2OH

HO6CH2
OH
CH2OH

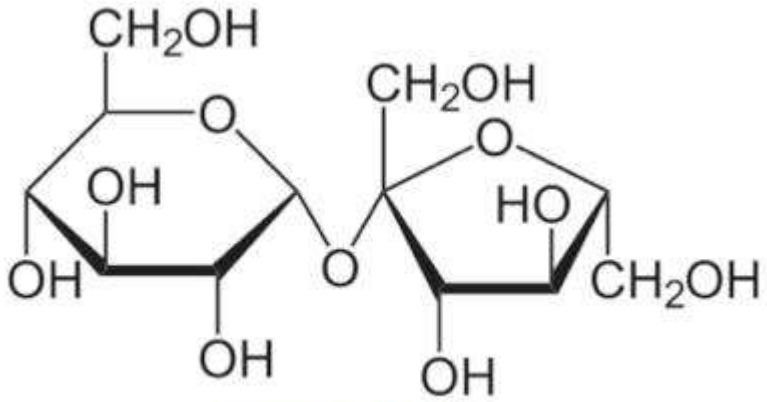

6CH2OH
HO
OH
HO6CH2
CH2OH

Lactulose

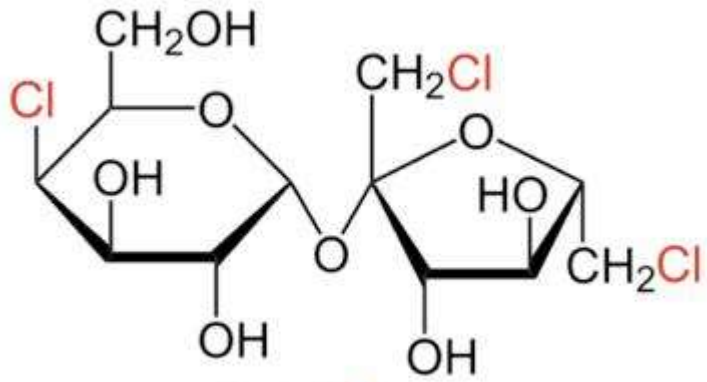
- It is formed by the isomerization of lactose either chemically or enzymatically.
- What is it made of?
- It has health benefits:
  - It is used in treating constipation by increasing water absorption in the colon.
  - It promotes the growth of health-promoting gut bacteria.
  - It increases the production of small-chain fatty acids and the removal of toxic ammonia.
  - It modulates the immune system.



Sucralose (artificial sweetener)



sucrose



sucralose

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

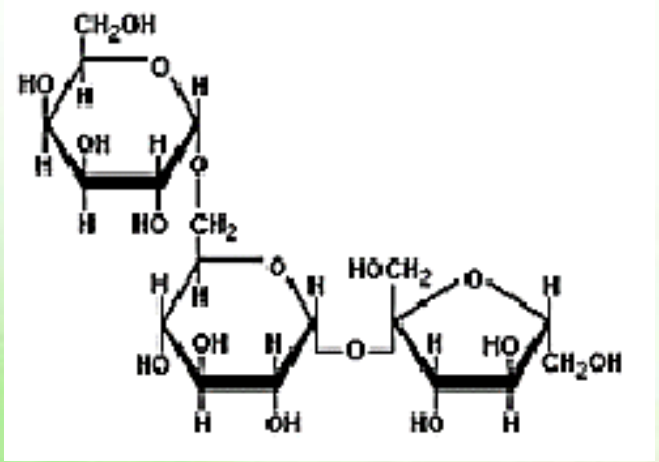
Milk problems

- 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.

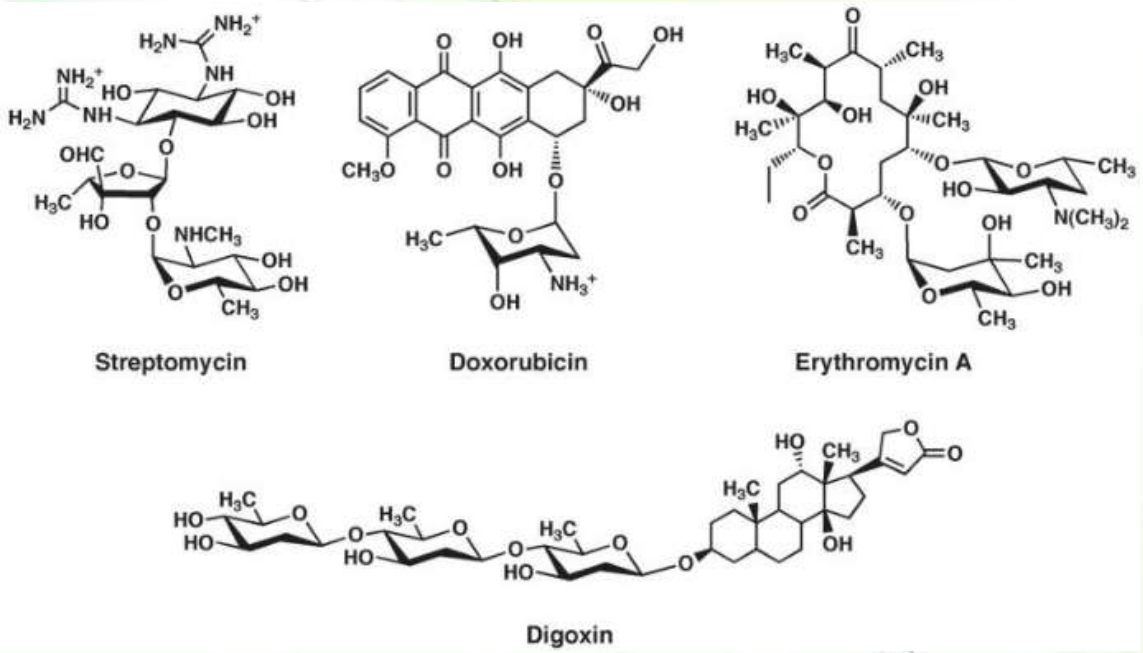


Homework

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)

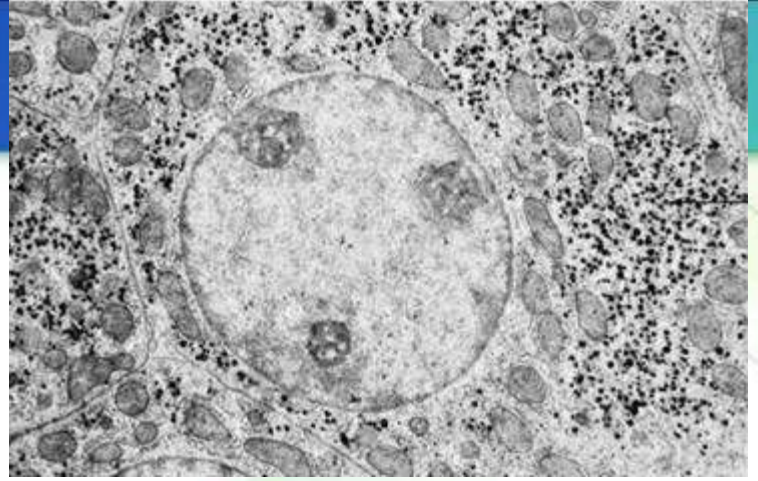


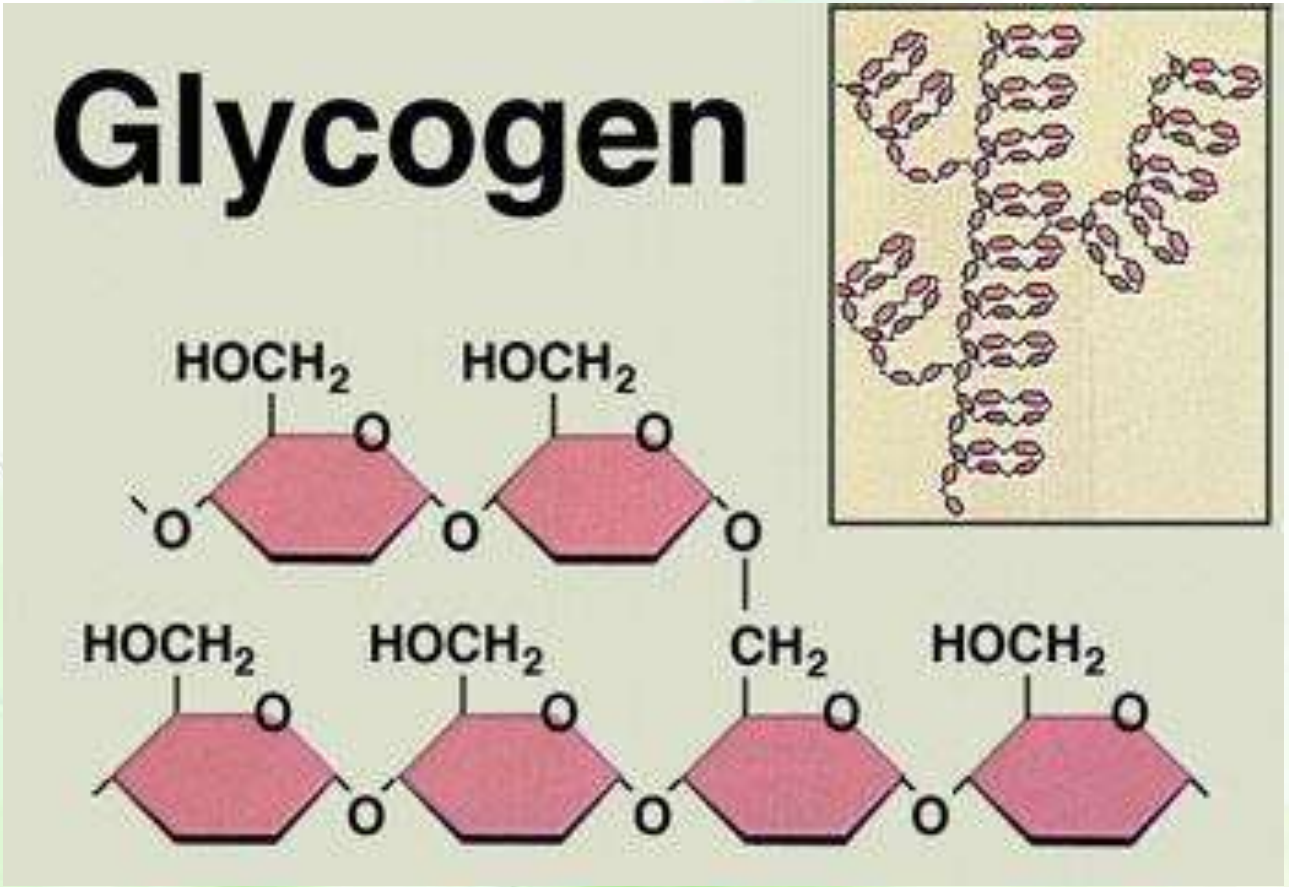
Polysaccharides

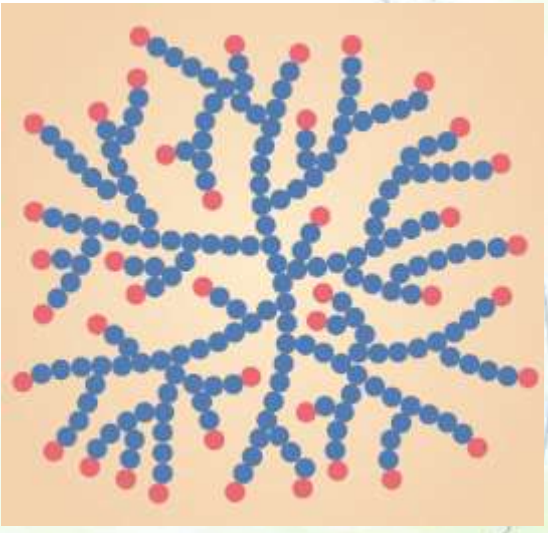
- What are polysaccharides?
- Homopolysaccharide (homoglycan) vs. heteropolysaccharides

- Features of polysaccharides:
  - Monosaccharides
  - Length
  - Branching
  - Purpose:
    - Storage (glycogen, starch, dextran)
    - Structural (cellulose, pectin, chitin)

Glycogen

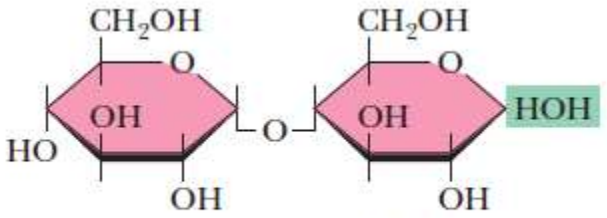




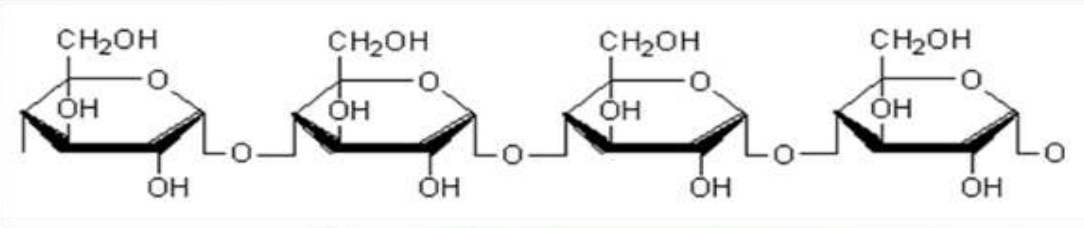


Starch

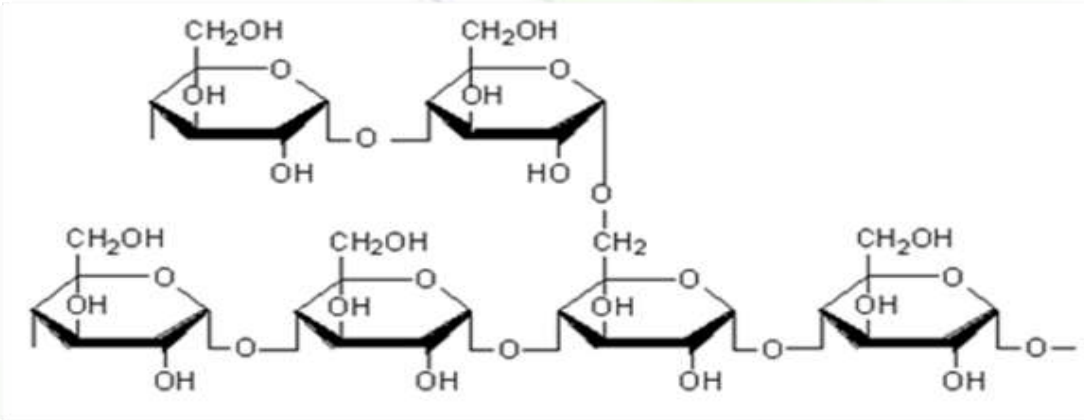
- Which organisms?
- Forms:
  - amylose (10-20%)
  - amylopectin (80-90%)



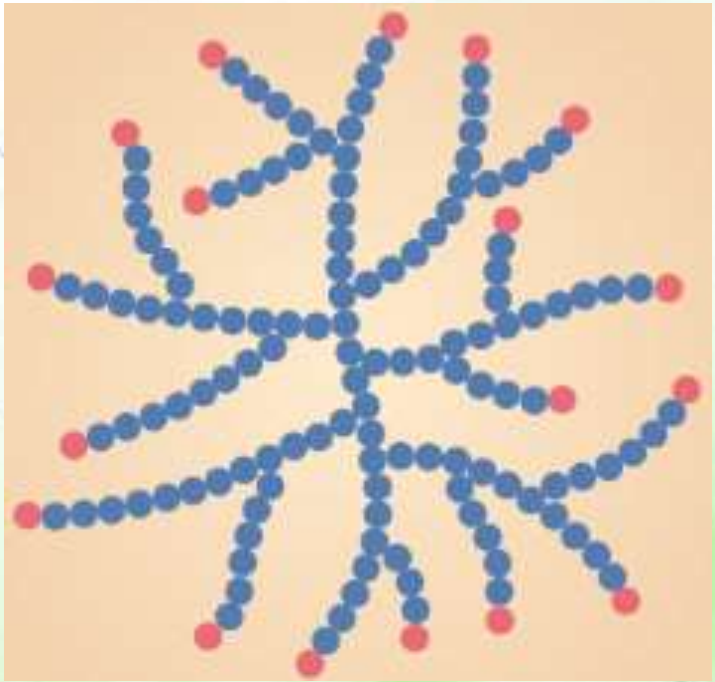
Maltose (glucose-α-1,4-glucose)



Amylose Structure

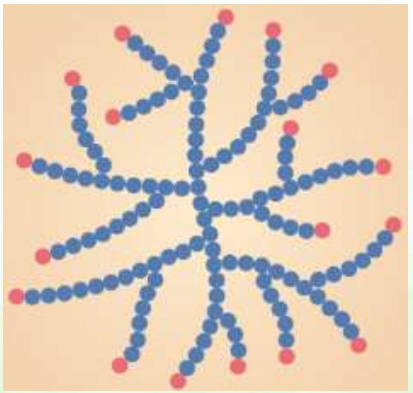


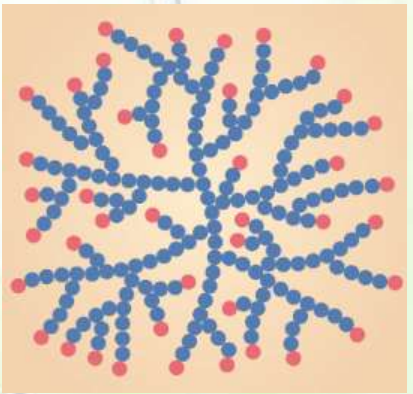
Amylopection Structure



Glycogen vs. amylopectin

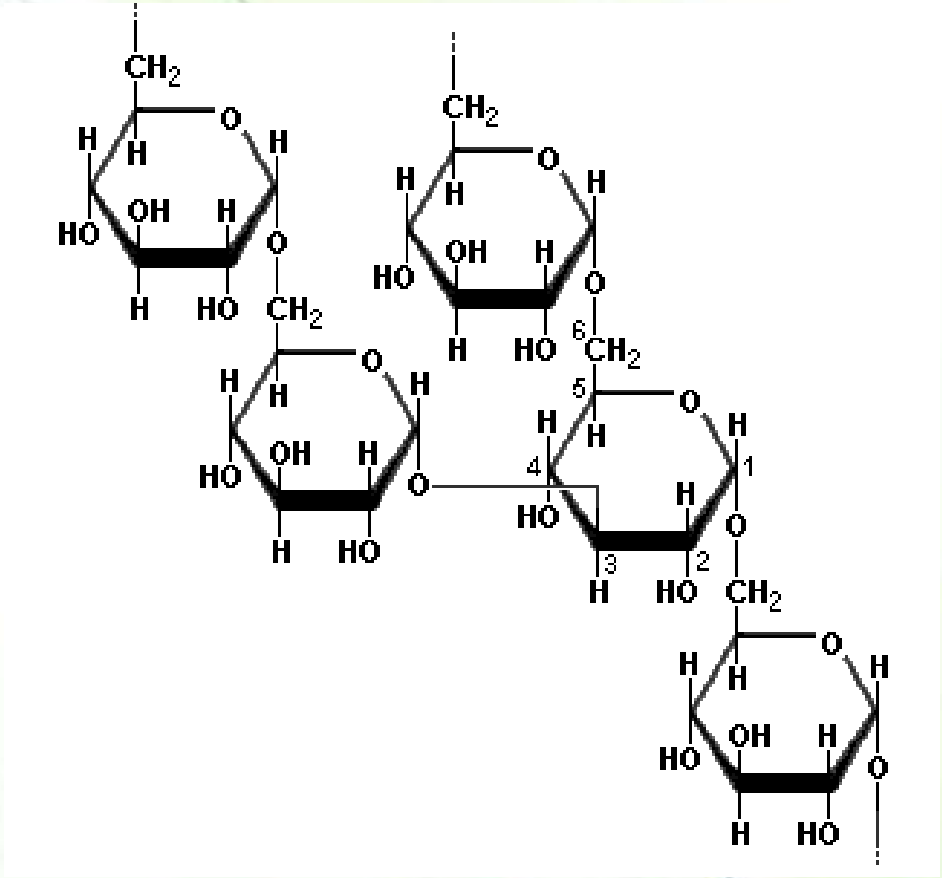
- Both are made from the same monomer and both are branched.
- Glycogen exists in animals and amylopectin in plants.
- Glycogen is more highly branched.
  - Branch points occur about every 10 residues in glycogen and about every 25 residues in amylopectin.
- Why is branching important?
  - It makes it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



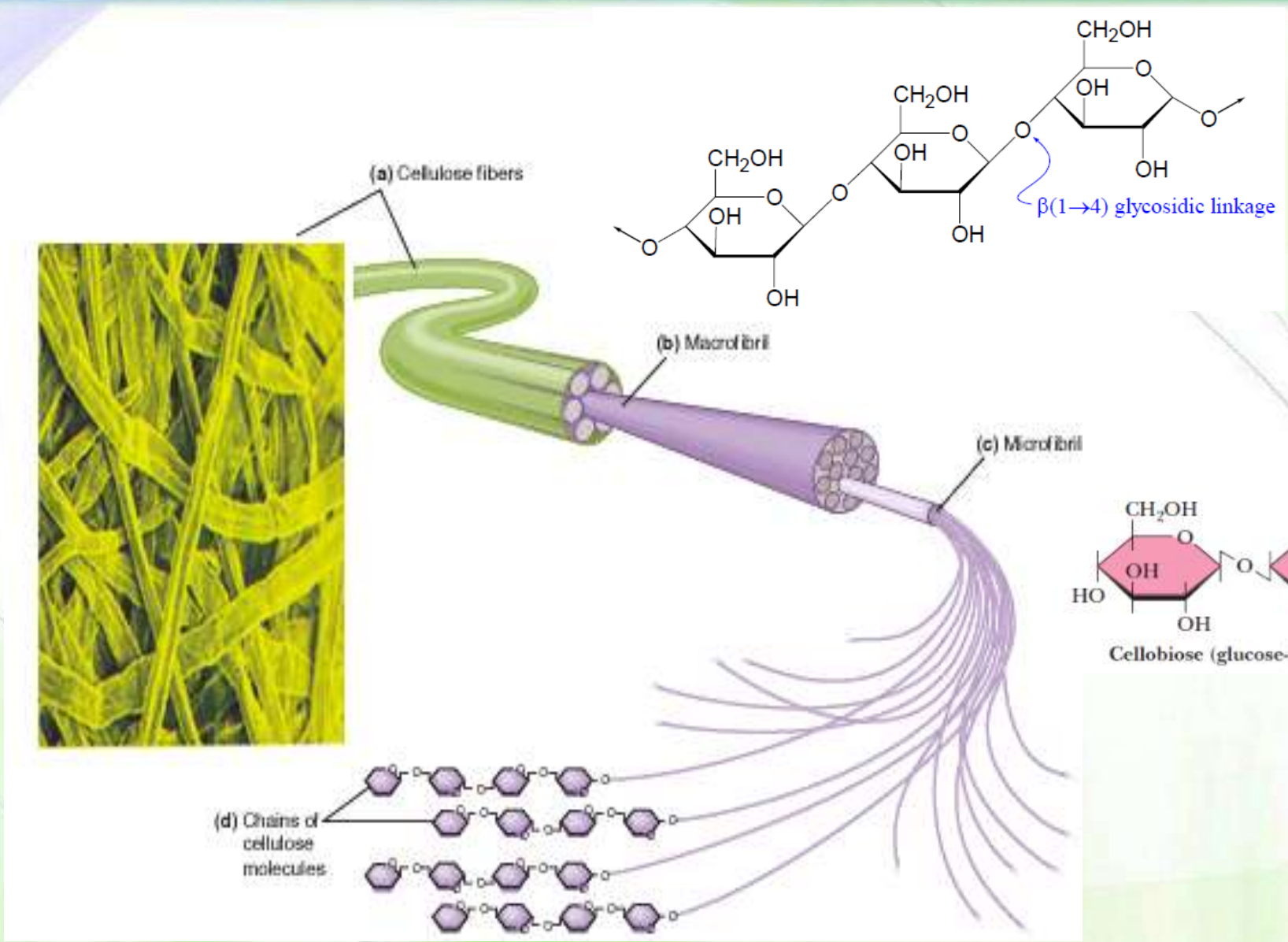


Dextran

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

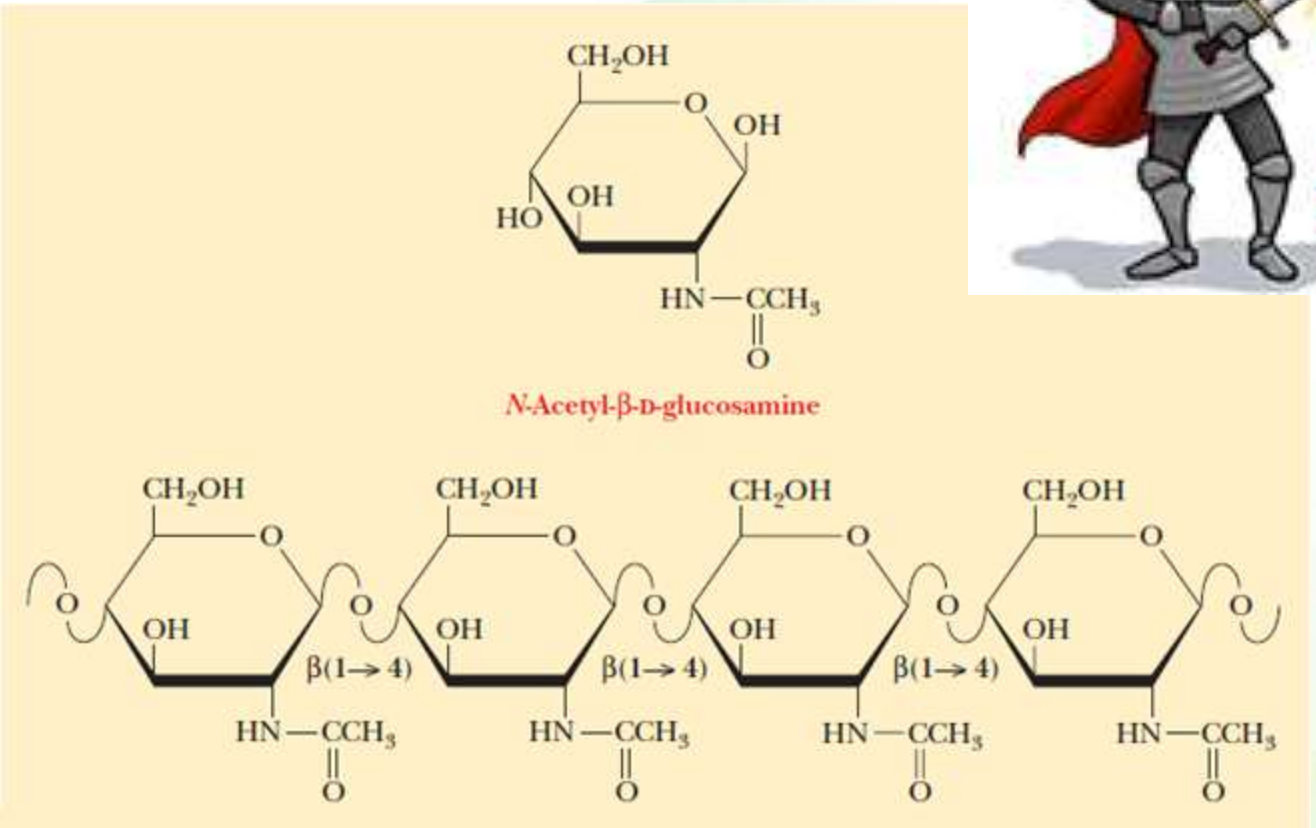


Cellulose


(a) Cellulose fibers
(b) Macrofibril
(c) Microfibril
(d) Chains of cellulose molecules
β(1→4) glycosidic linkage
Cellobiose (glucose-β-1,4-glucose)

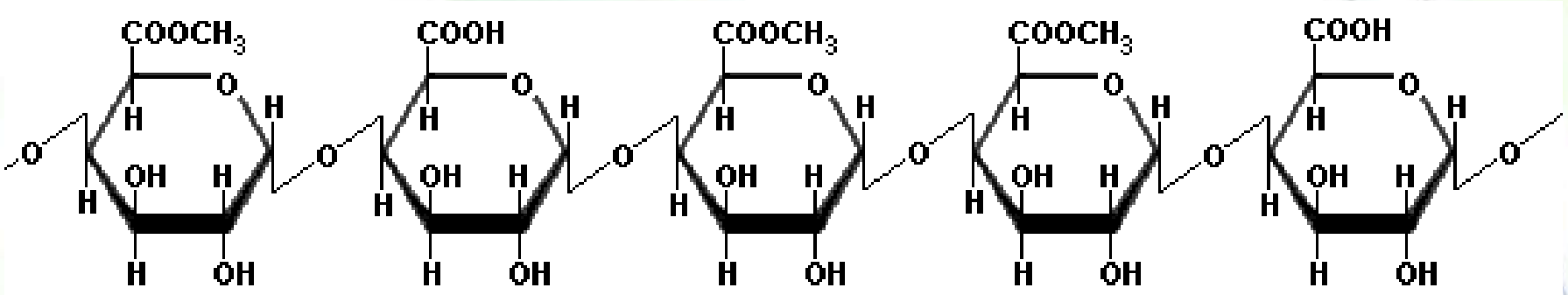
Chitin

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



Pectin

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

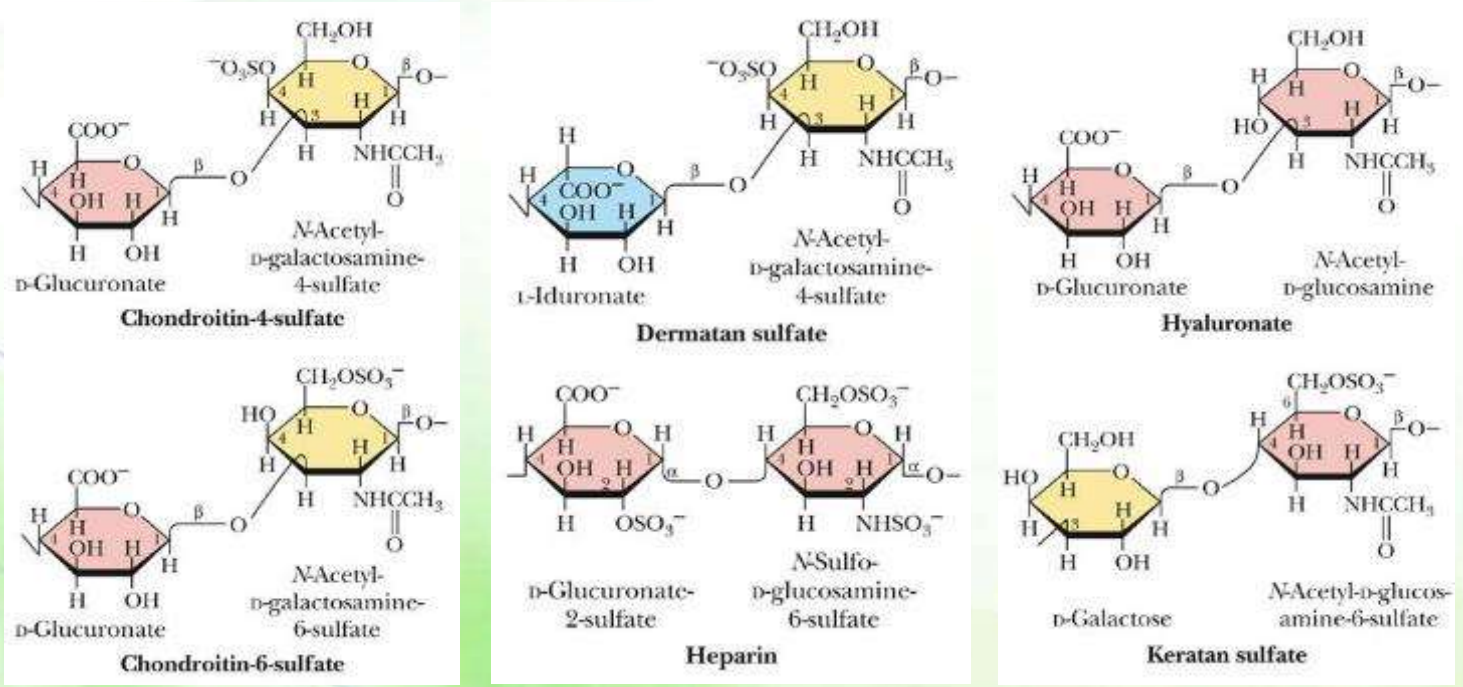


Are polysaccharides reducing?

- 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

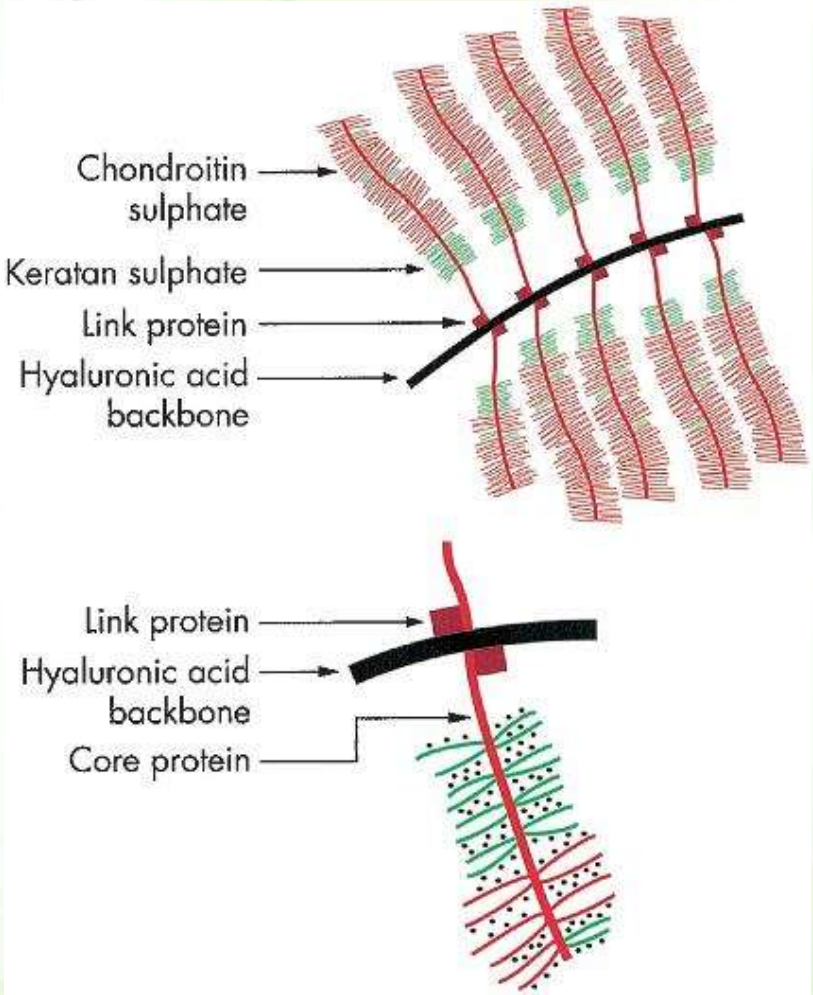


Localization and function of GAG

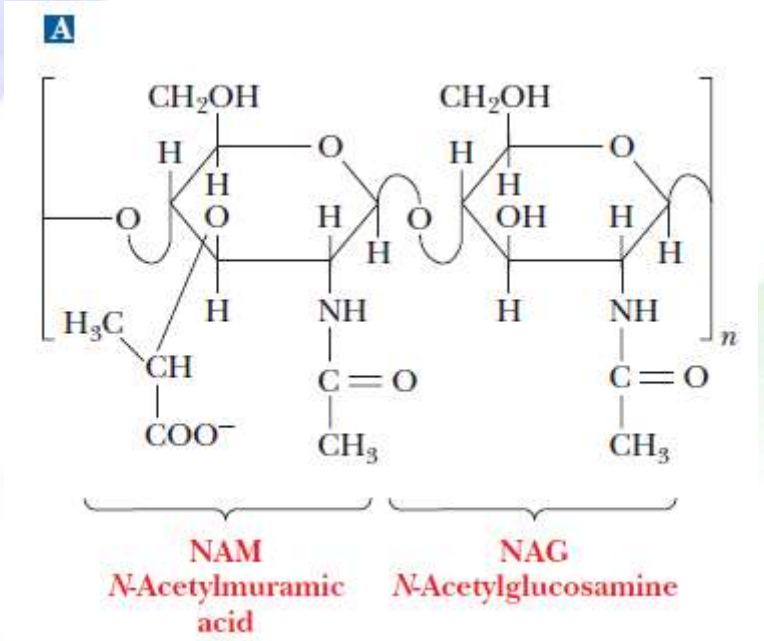
GAG	Localization	Comments
Hyaluronate	synovial fluid, **vitreous humor,** **ECM of loose connective tissue**	**the lubricant fluid , shock absorbing** As many as 25,000 disaccharide units
Chondroitin sulfate	**cartilage**, bone, heart valves	**most abundant GAG**
Heparan sulfate	basement membranes, components 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

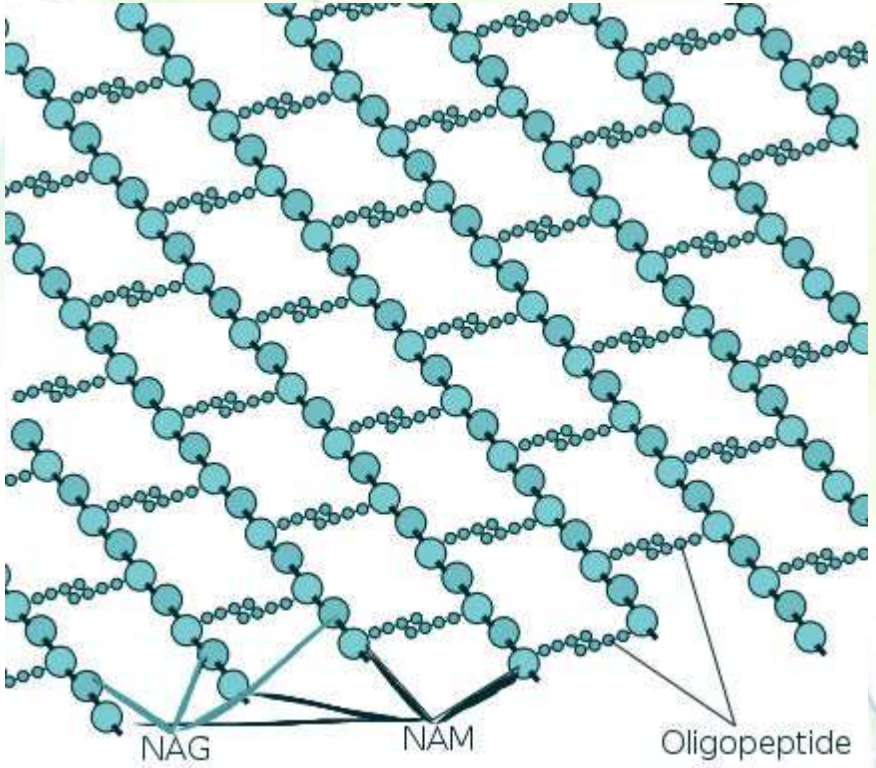
Proteoglycans

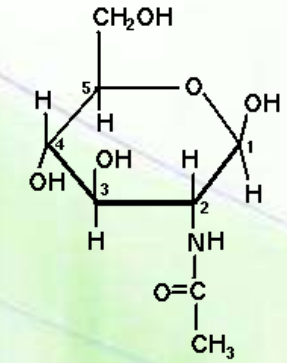
- Lubricants
- Structural components in connective tissue
- Mediate adhesion of cells to the extracellular matrix
- Bind factors that stimulate cell proliferation



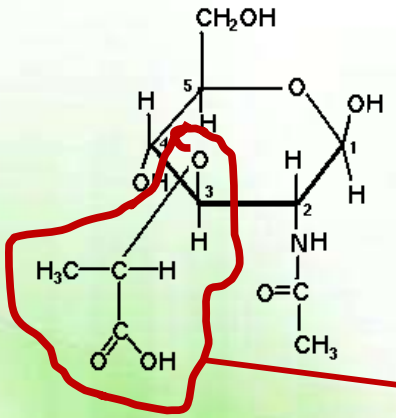
Bacterial cell wall







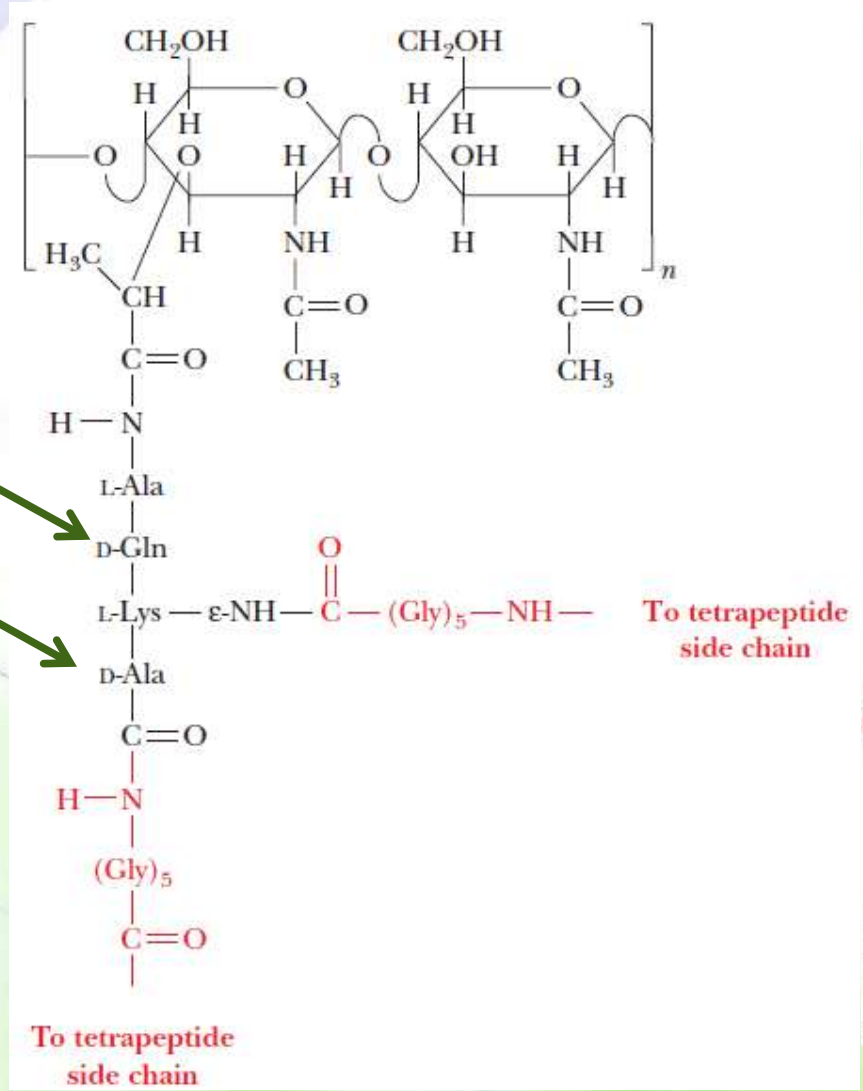
N–acetylglucosamine (NAG)

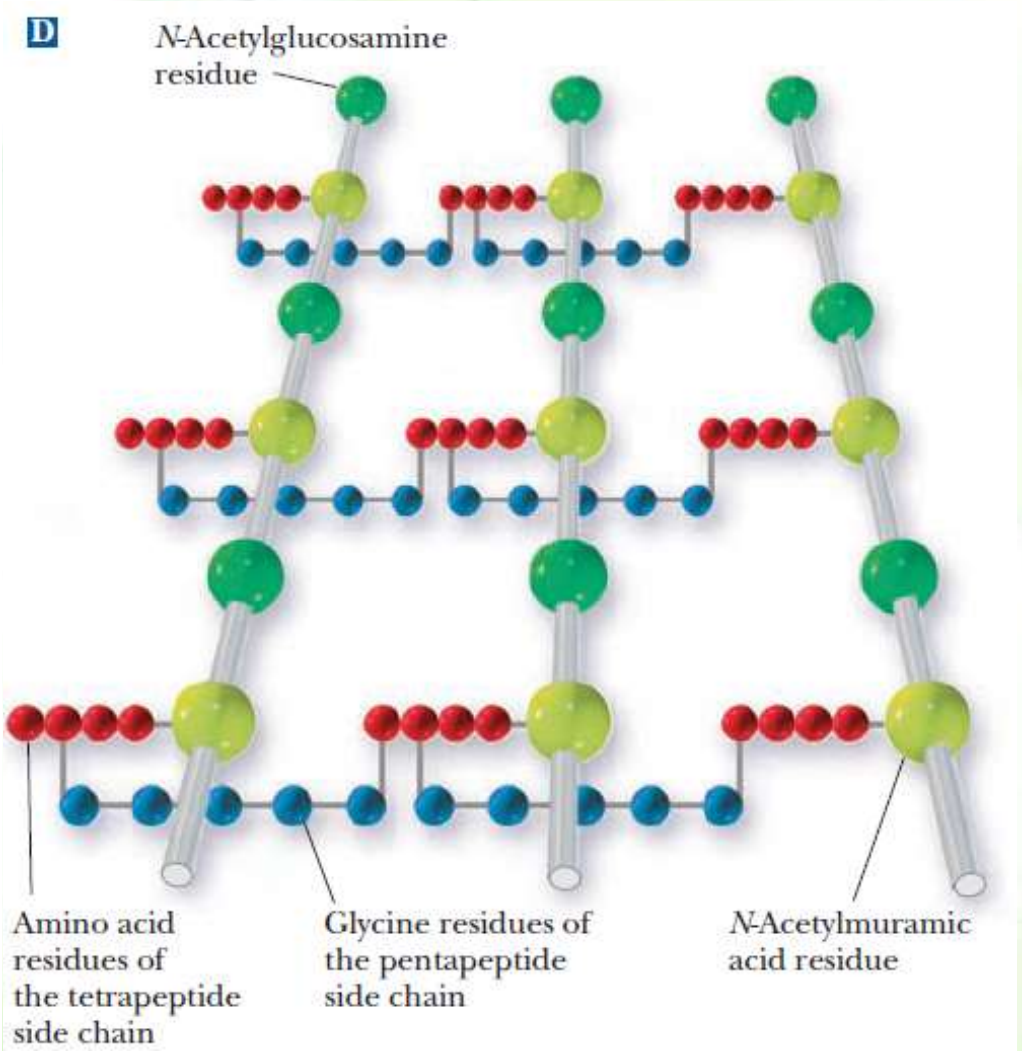


N–acetylmuramic acid (NAM)

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, N)
  - The O-glycosidic linkage is to the hydroxyl group of serine (Ser, S), threonine (Thr, T) or hydroxylysine (hLys)

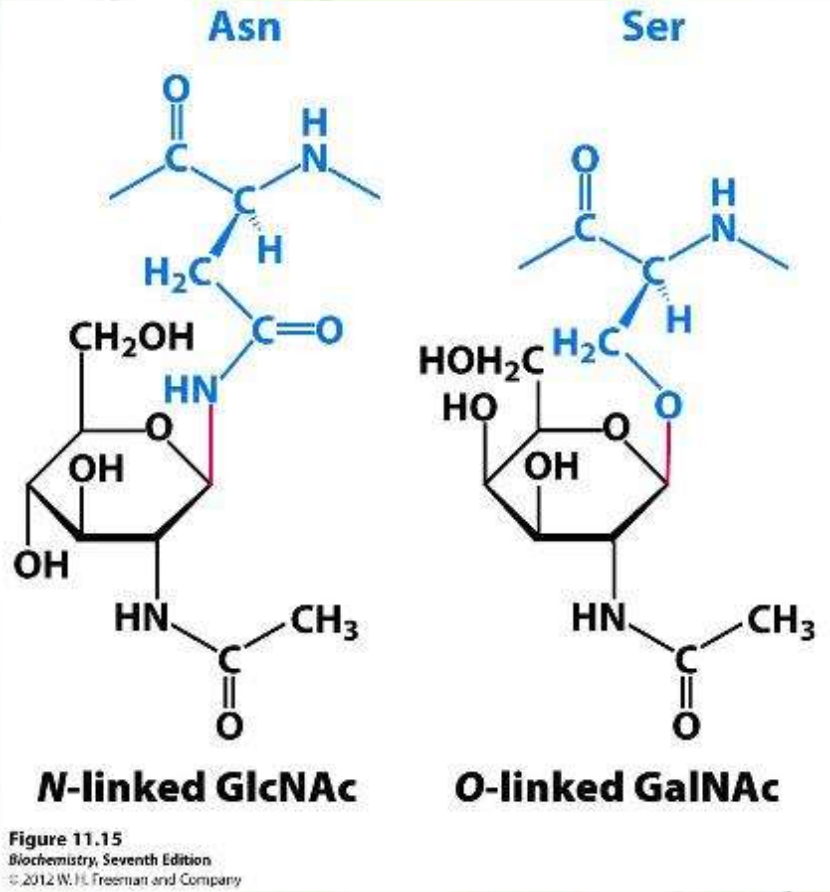


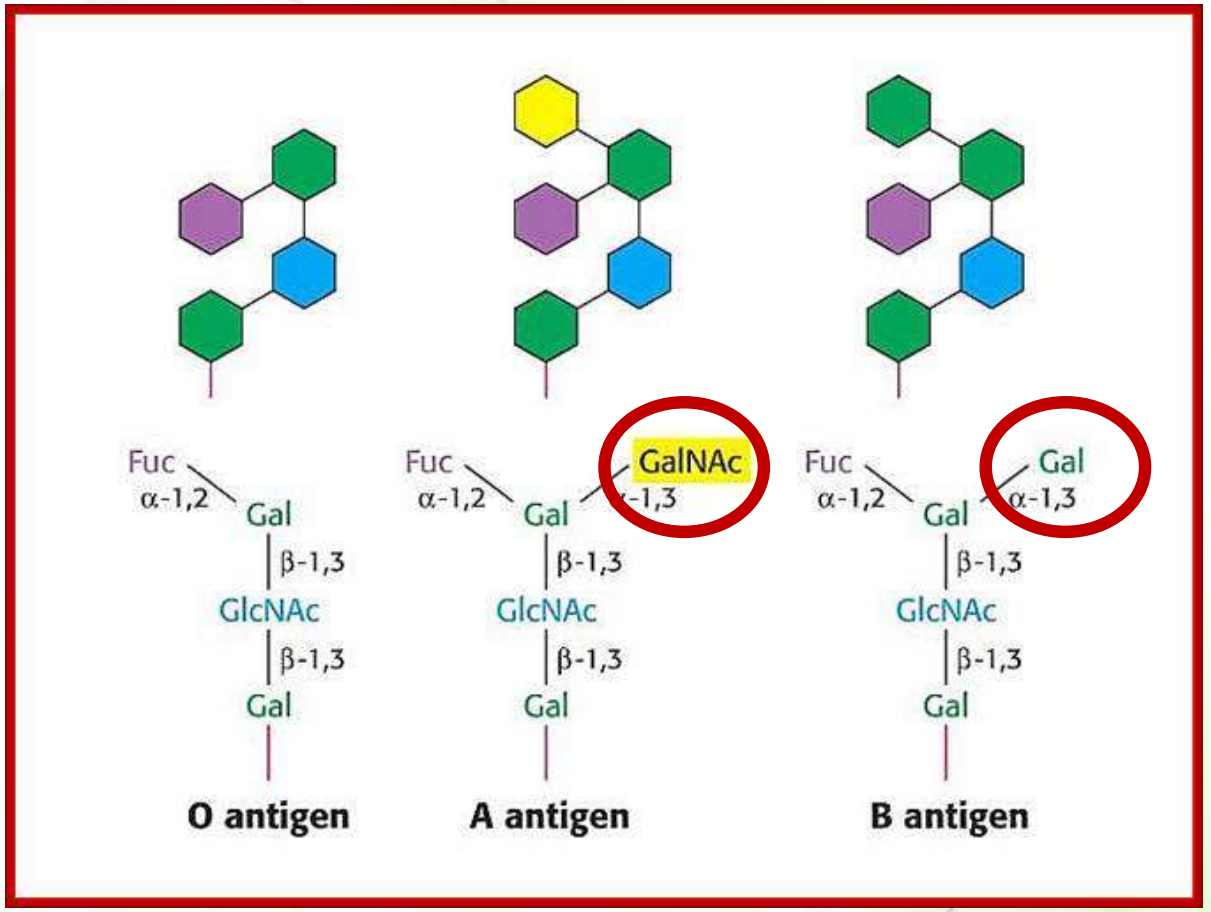
Figure 11.15
Biochemistry, Seventh Edition

Significance of protein-linked sugars

- Soluble proteins as well as membrane proteins
- Purpose:
  - Protein folding
  - Protein targeting
  - prolonging protein half-life
  - Cell-cell communication
  - Signaling

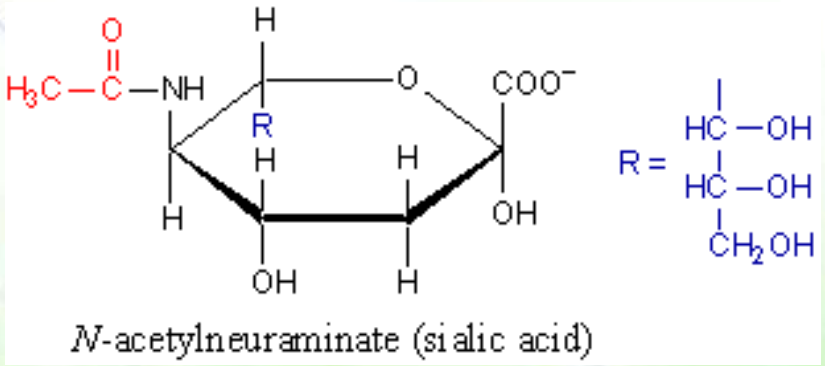
Blood typing and glycoproteins

- 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)