

# CARBOHYDRATES

## LEC.2

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# Disaccharides

- Composed of 2 monosaccharides
- cells can make disaccharides by joining two monosaccharides by biosynthesis.

## Glucose + fructose = sucrose

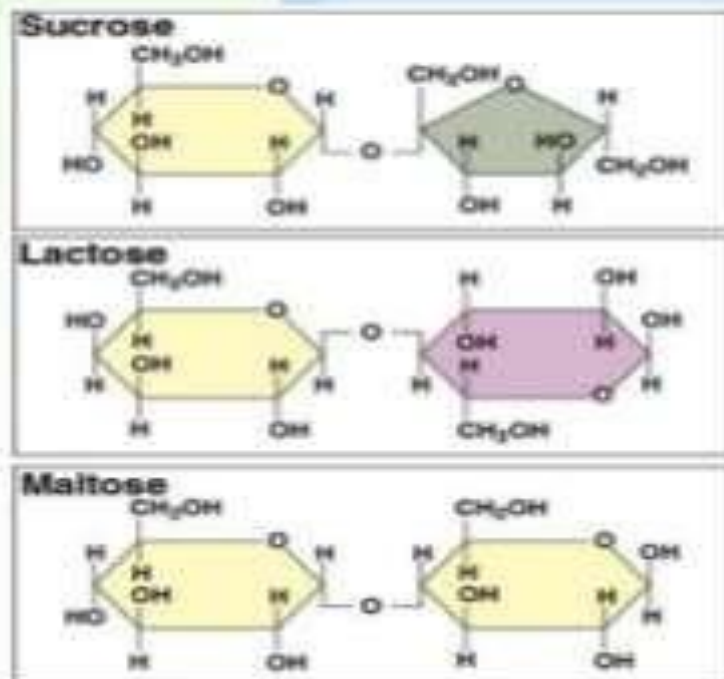
- Table sugar
- Found naturally in plants: sugar cane, sugar beets, honey, maple syrup
- Sucrose may be purified from plant sources into Brown, White and Powdered Sugars.

## Glucose + galactose = lactose

- The primary sugar in milk and milk products.
- Many people have problems digesting large amounts of lactose (lactose intolerance)

## Glucose + glucose = Maltose

- Produced when starch breaks down.
- Used naturally in fermentation reactions of alcohol and beer manufacturing.



Oligosaccharide is a carbohydrate polymers comprise three to ten monosaccharides, or, simple sugars. They were linked together mostly by **O-glycosidic bond** through **condensation reaction** or **glycosidic bond** between an anomeric carbon of a monosaccharide and the other after lose molecule of H<sub>2</sub>O.

**Trisaccharides**: Carbohydrates that on hydrolysis gives three molecules of monosaccharides, whether same or different. An example is **Raffinose**.

**Tetrasaccharides**: carbohydrates that on hydrolysis give four molecules of monosaccharides. **Stachyose** is an example.

# Polysaccharide

They are condensation of polymers of monosaccharides or their derivatives

The general formula of it is  $(C_6H_{10}O_5)_n$

Classification :

## 1. Simple = Homogenous = Homopolysaccharides = Homoglycan

They are formed from the same type of monosaccharide units and include:

- a. hexosans: as fructosans and glucosans.
- b. Pentosans: formed of pentos sugar.

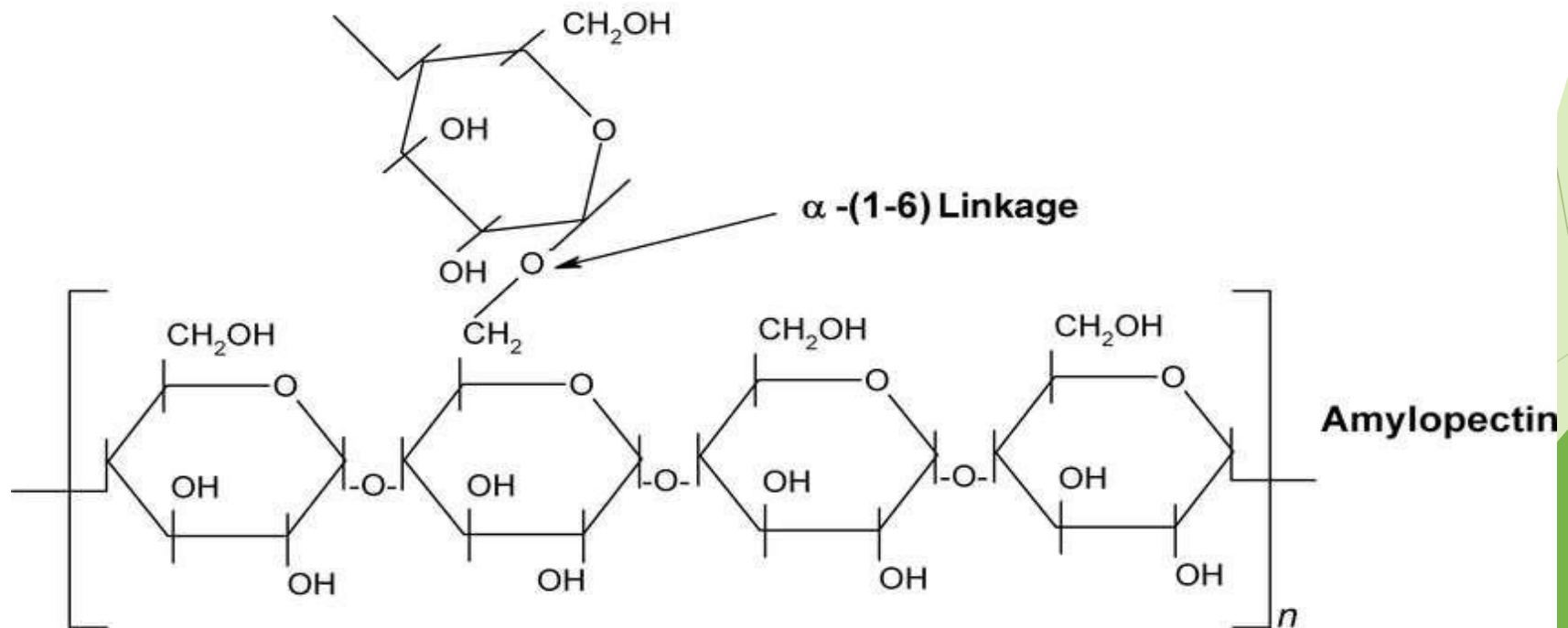
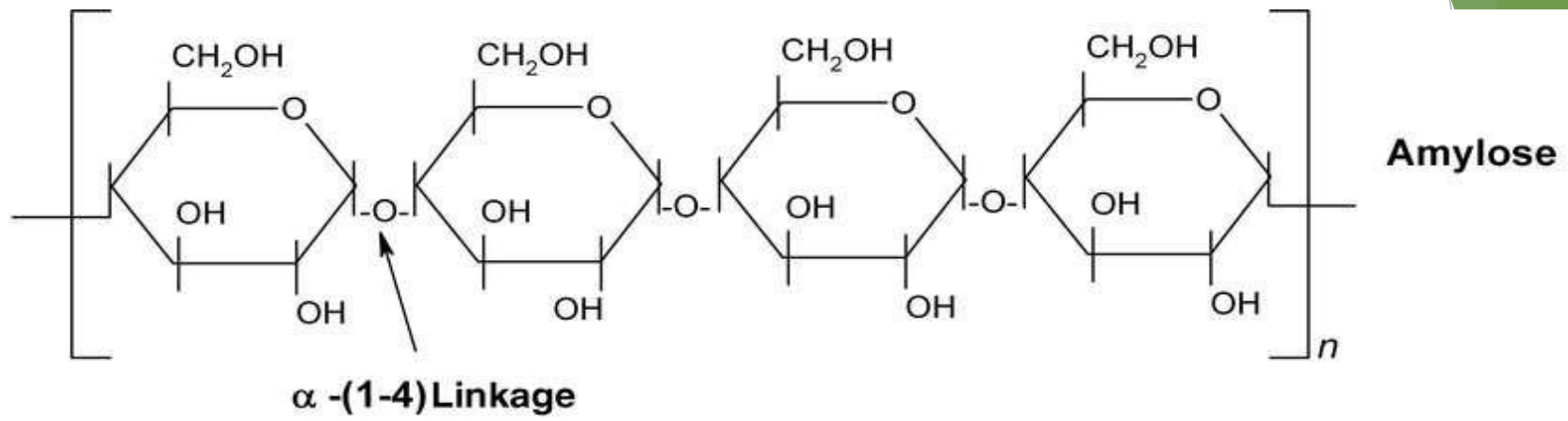
## 1. Mixed = Heterogenous = Heteropolysaccharides

Are formed from more than one type of monosaccharide as pectin and mucopolysaccharides

# Homogenous polysaccharides

## 1- Starch :

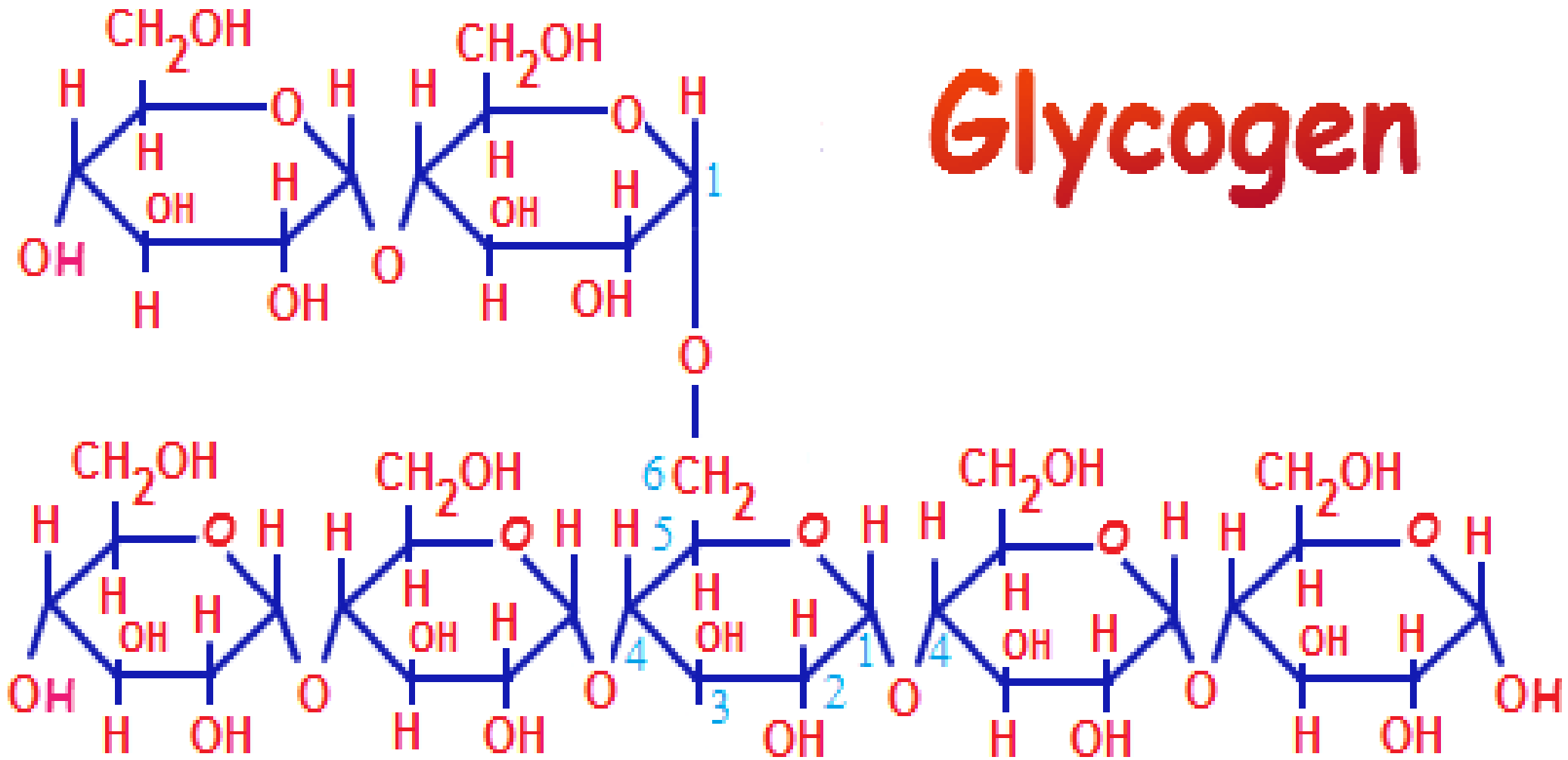
- ❖ its units are glucose linked by glucosidic bonds.
- ❖ It is the storage form of glucose in plants.
- ❖ It is a mixture of amylose & amylopectin.
- ❖ **Amylose** is a linear unbranched polymer of glucose linkage together by alpha (1-4) glycosidic bond .
- ❖ **Amylopectin** is a branched polymer of glucose units connective by alpha (1-4), bond with (1-6) , Branch points occur every 25-30 glucose units.



## 2-Glycogen:

- ❖ It is the main storage form of glucose in animals & humans.
- ❖ It is mainly found in liver and muscles.
- ❖ It is structure similar to amylopectin that is mean containing both alpha (1-4) and (1-6) glycosidic bond ,but it is highly branched from of amylopectin.
- ❖ Branch point occur every 8-10 glucose units.

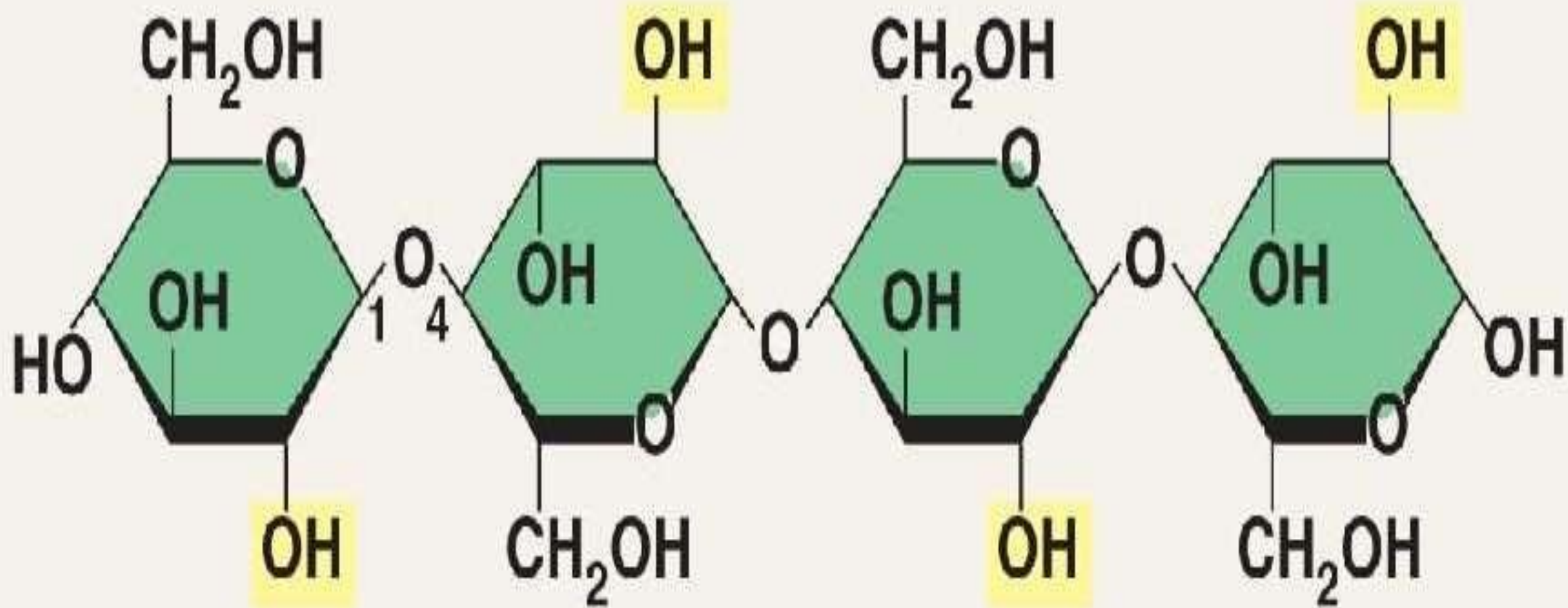
# Glycogen





## 3-Cellulose :

- ❖ The most abundant carbohydrate found in nature
- ❖ It is simple straight chain polysaccharide formed of beta glucose units linked by beta (1-4) glucosidic linkage
- ❖ No digested in humans due to lack of enzyme that hydrolyses beta (1-4) glucosidic linkage.
- ❖ Its function in diet to increase stool bulk that stimulate intestinal peristalsis and prevent constipation



**Cellulose: 1–4 linkage of  $\beta$  glucose monomers**

4- Chitin : composed of repeated unit of N-acetylglucosamine

5- Dextrin: It is derived from the partial hydrolysis of starch, consisting of glucose unit

# Heteropolysaccharides

Mucopolysaccharides = glycosaminoglycans

1. Hyaluronic acid : repeated units of  $\beta$  glucuronic acid and N-acetylglucosamine .
2. Hyaluronic acid found between joints acts as synovial fluid and provides frictionless movement and it is also found in loose connective tissue and cartilage.
2. Chondroitine 4 or 6 sulfate : repeated units of glucuronic acid and N- acetylgalactoseamine with sulfate at C-4 or C-6 .  
Found in cartilage , tendons and ligaments.

3-**Heparin** : sulfated glucosamine and sulfated iduronic acid

It is intracellular component while other glycosaminoglycans are extracellular..

It is a medically important polysaccharide because it prevents clotting in the blood stream, that is mean It serve as **anticoagulant**.

4-**Heparan sulphate**

5- **Keratan sulphate**. does not contain uronic acid

6-**Dermatan sulphate**

7- **Agar**

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# glycoproteins

They are proteins attached to oligosaccharides .

Examples:

1. IgG
2. Mucine found in mucous secretions .
3. Membrane-bound glycoproteins.
4. Plasma transport proteins.
5. Structural proteins as collagen

# Clinical importance of some carbohydrates

Inulin : —

It is a polysaccharide (containing fructose) which can be used in determination of glomerular filtration rate (GFR).

Cardiac glycosides :

Sugars can react with alcohols forming acetals known as glycosides . examples , cardiac glycosides as digitalis which is used in treatment of heart failure

Ouabain :

-Inhibitor of Na-K ATPase of cell membrane.

-Called a cardiac glycoside

-Lower doses can be used medically to treat hypotension and some arrhythmias.

Streptomycin:

It is an antibiotic.



# CONCEPT MAP

## CARBOHYDRATES

are classified as

**Monosaccharides**

form glycosidic bonds

**Disaccharides**

**Polysaccharides**

include

**Glucose,  
galactose,  
fructose**

**Reducing  
sugars**

include

**Maltose,  
lactose**

are polymers of

**Glucose**

are drawn as

**Fischer  
projections**

and the cyclic

**Haworth structures**

and

**Sucrose**

found in  
plants as

**Amylose,  
amylopectin,  
cellulose**

stored in  
animals as

**Glycogen**

THANK YOU!