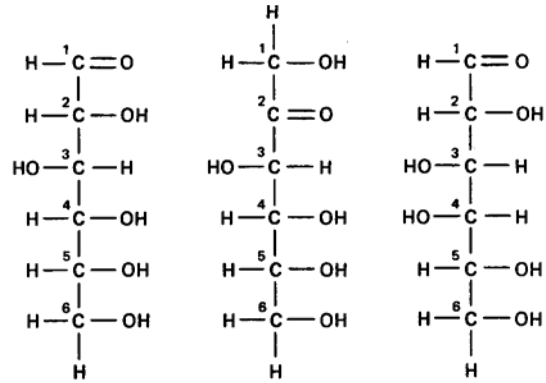


CARBOHYDRATES

GENERAL CHARACTERISTICS:

- Polymers of simple sugars
- Classified according to number of simple sugars
- Sugars
 - 3 to 7 carbons
 - -OH attached to each carbon except one
 - Aldehydes or ketones



Glucose

Fructose

Galactose



MONOSACCHARIDES:

Simple sugars
 Monomers of di- and polysaccharides
 Store energy in chemical bonds

Trioses

3 carbon sugar
 glyceraldehyde

Pentose

5 carbon sugar

Ribose

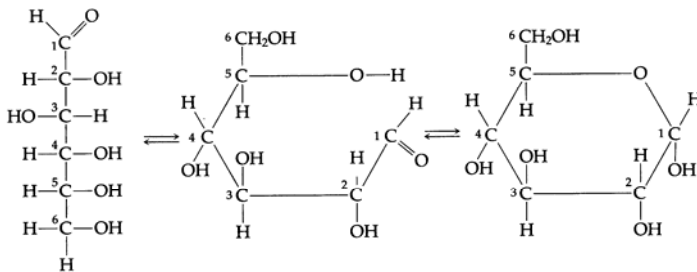
Deoxyribose

Hexose

6 carbon sugar

Glucose

Fructose

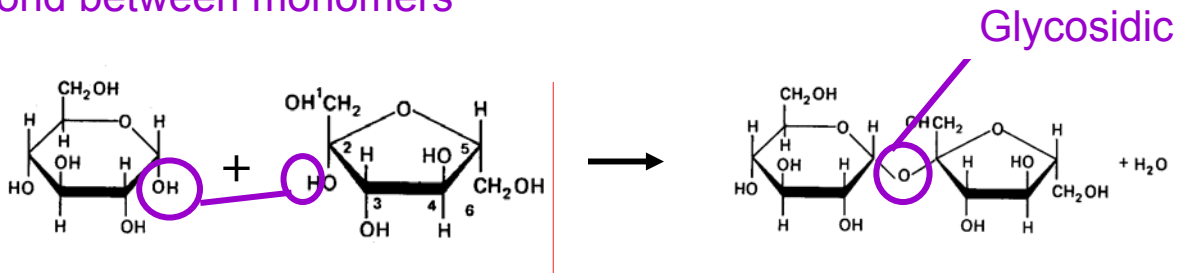


Glucose
 Linear form (dry)

Glucose
 Ring form (in sol'n)

DISACCHARIDES: Double Sugars

Condensation Synthesis: Removal of water molecule to form bond between monomers



Glucose	+	Fructose	→	Sucrose
+ water				
Glucose	+	Glucose	→	Maltose
+ water				
Glucose	+	Galactose	→	Lactose
+ water				

POLYSACCHARIDES:

Many monosaccharides covalently bonded together

FUNCTIONS:

Storage

Starch: storage carb. in plants

Glycogen: storage carb. in animals

Structural

Cellulose: plant cell wall component

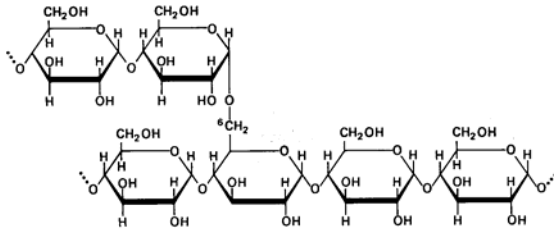
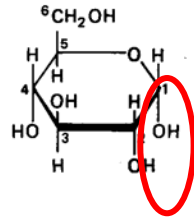
Chitin: polymer of amino sugar

Building block of exoskeletons

STARCH VS CELLULOSE

Starch

Polymer of α -glucose
Branched
 α 1-4 linkages



Cellulose

Polymer of β -glucose
Linear
Unbranched
 β 1-4 Linkages
Most animals lack enzyme to break
 β 1-4 Linkages

