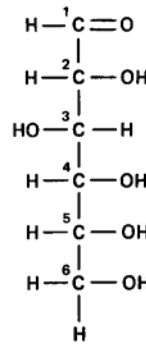


## CARBOHYDRATES

### GENERAL CHARACTERISTICS:

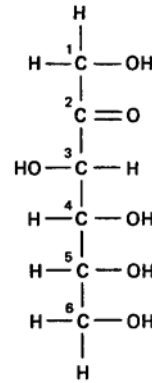
- Polymers of simple sugars
- Classified according to number of simple sugars
- Sugars
  - 3 to 7 carbons
  - -OH attached to each carbon except one
  - Aldehydes or ketones

aldehyde



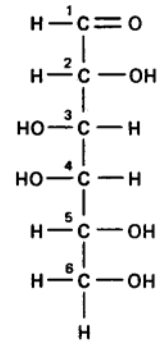
Glucose

ketone



Fructose

aldehyde



Galactose



### MONOSACCHARIDES:

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

Trioses

3 carbon sugar  
 glyceraldehyde

Pentose

5 carbon sugar

Ribose

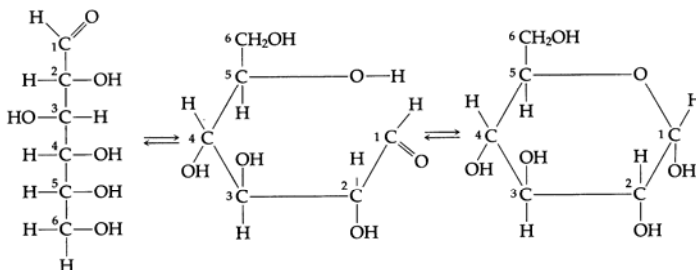
Deoxyribose

Hexose

6 carbon sugar

Glucose

Fructose

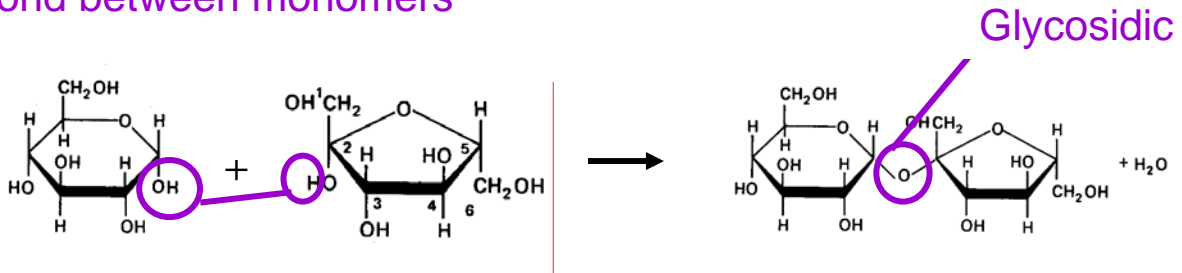


Glucose  
 Linear form (dry)

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

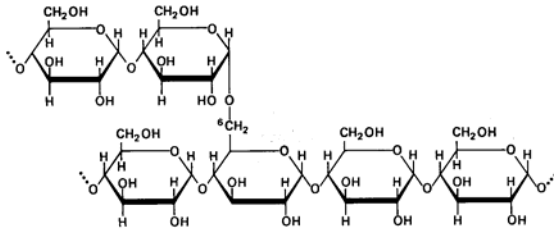
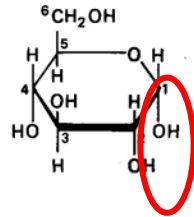
Chitin: polymer of amino sugar

Building block of exoskeletons

## STARCH VS CELLULOSE

### Starch

Polymer of  $\alpha$ -glucose  
Branched  
 $\alpha$  1-4 linkages



### Cellulose

Polymer of  $\beta$ -glucose  
Linear  
Unbranched  
 $\beta$  1-4 Linkages  
Most animals lack enzyme to break  
 $\beta$  1-4 Linkages

