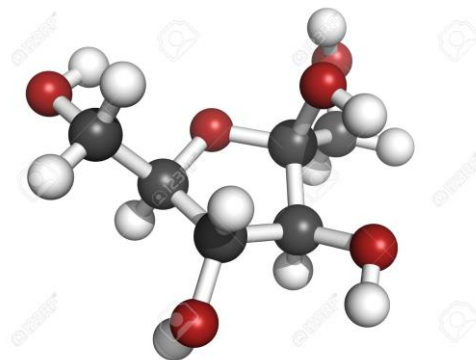


Biomolecules - Carbohydrate



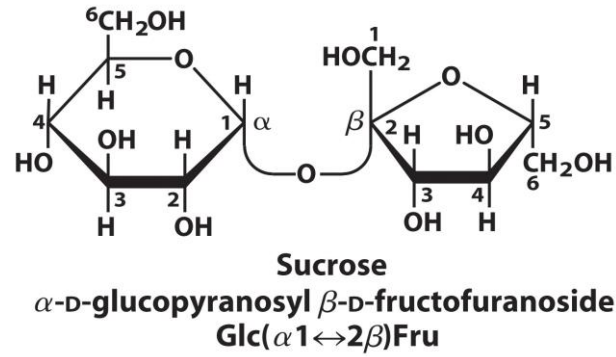
Instructor: Asst. Prof. Dr. Tanatorn Khotavivattana

E-mail: tanatorn.k@chula.ac.th

Recommended Textbook:

Chapter 23 and 25 in *Organic Chemistry*, 8th Edition, L. G. Wade, Jr., **2010**, Prentice Hall (Pearson Education)

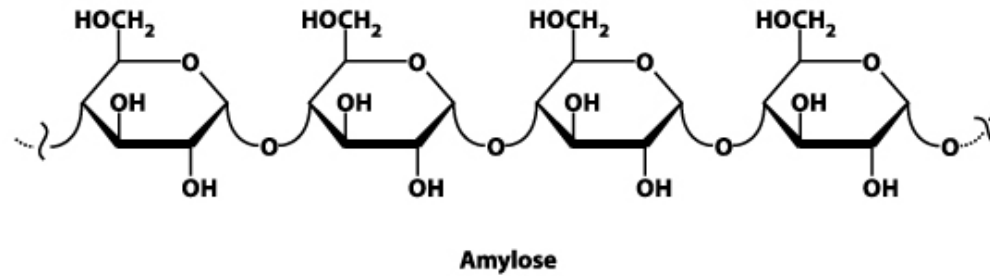
Carbohydrates



Sugar

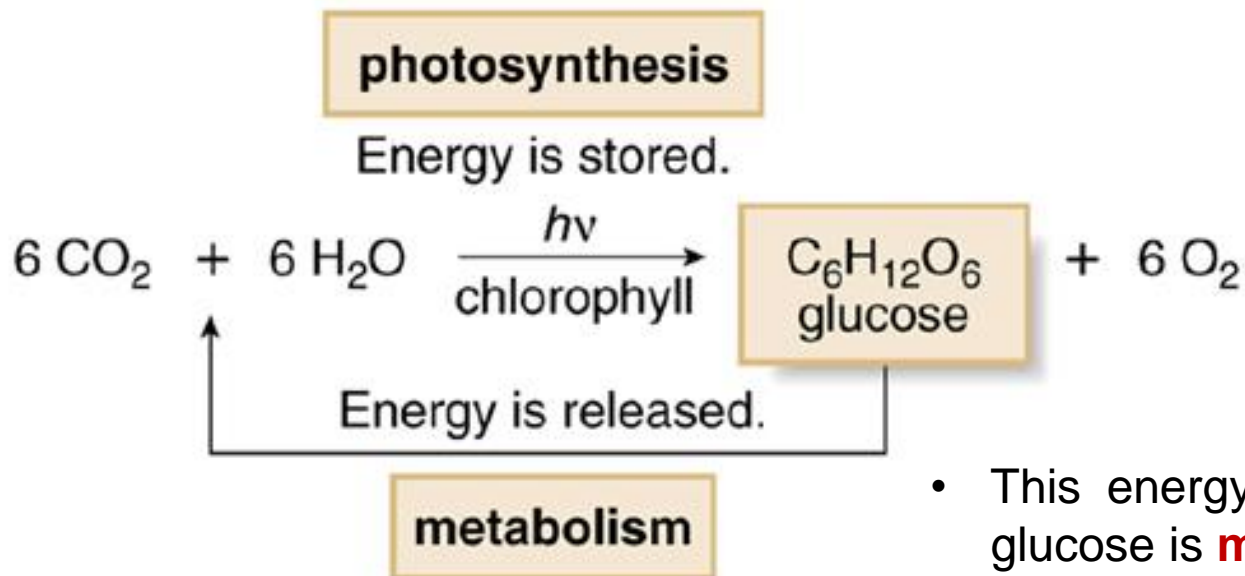
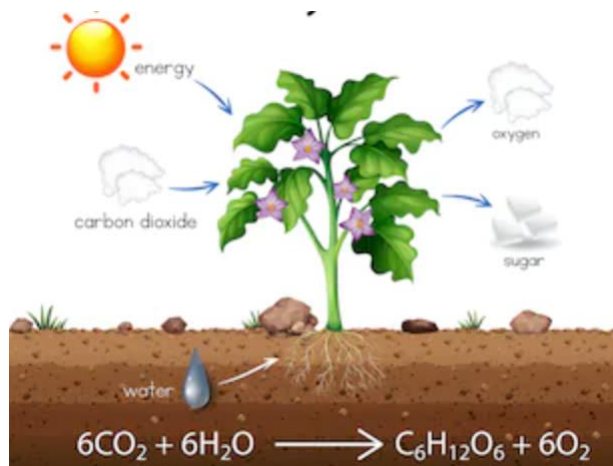


Starch



Introduction

- Carbohydrates are the **most abundant** organic compounds in nature
- Nearly all plants and animals synthesise and metabolize carbohydrates, using them to **store energy** and deliver it to their cells
- Plants synthesise carbohydrates through **photosynthesis**, a reactions that use **sunlight** as the energy source to convert **carbon dioxide** and **water** into **glucose** and **oxygen**



- This energy is released when glucose is **metabolised**

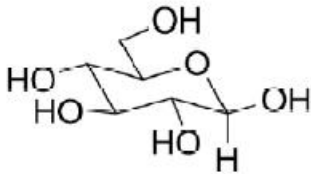
Introduction

- **Carbohydrates** = **carbon** + **water**
- Molecular formula = $C_n(H_2O)_m$

- Our modern definition of carbohydrates includes **polyhydroxyaldehydes**, **polyhydroxyketones**, and compounds that are easily hydrolysed to them.



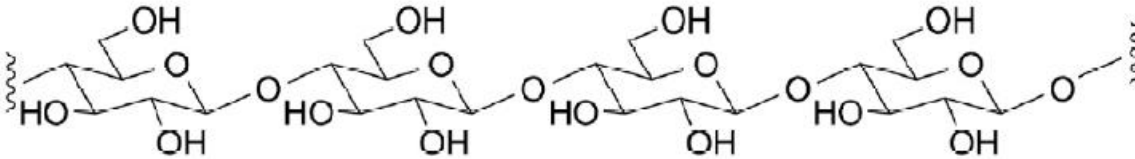
Monosaccharide



β-D-glucose

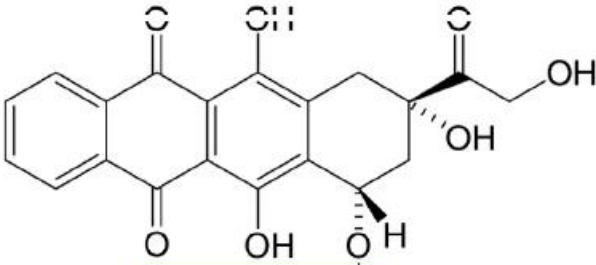
most common simple carbohydrate

Polysaccharide

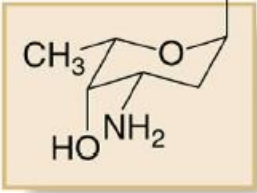


cellulose

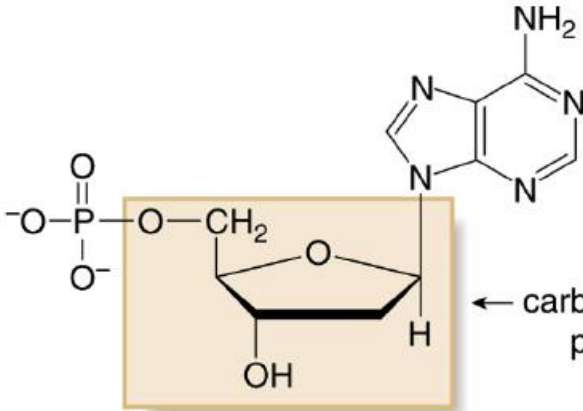
main component of wood



doxorubicin
an anticancer drug



← carbohydrate portion



← carbohydrate portion

2'-deoxyadenosine 5'-monophosphate
a nucleotide component of DNA



Monosaccharides

- They have **3 to 7 carbon atoms** in a chain, with a **carbonyl group** at either the terminal carbon (**C1; aldehyde = aldose**) or the adjacent carbon (**C2; ketone = ketose**)
- In most carbohydrates, each of the remaining carbon atoms has a **hydroxy group**

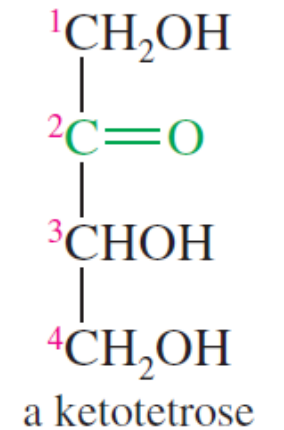
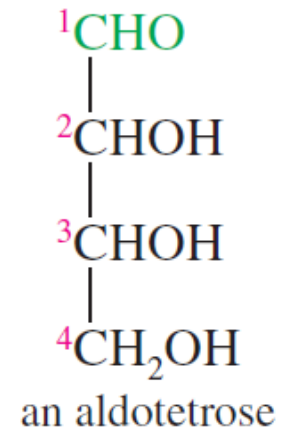
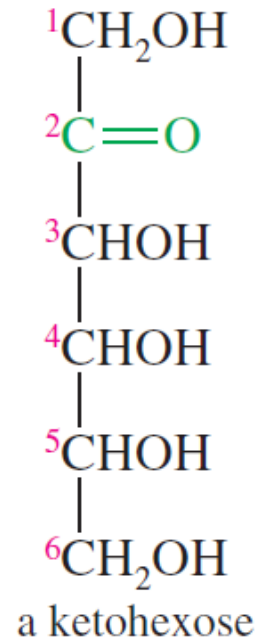
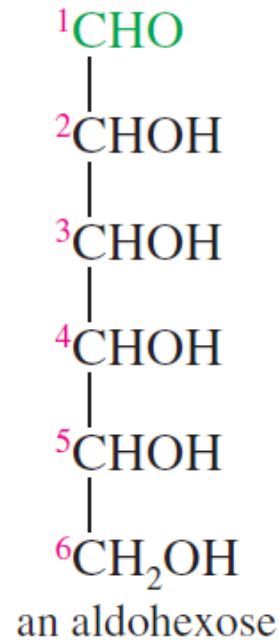
Aldose

Ketose

Monosaccharides – Classification

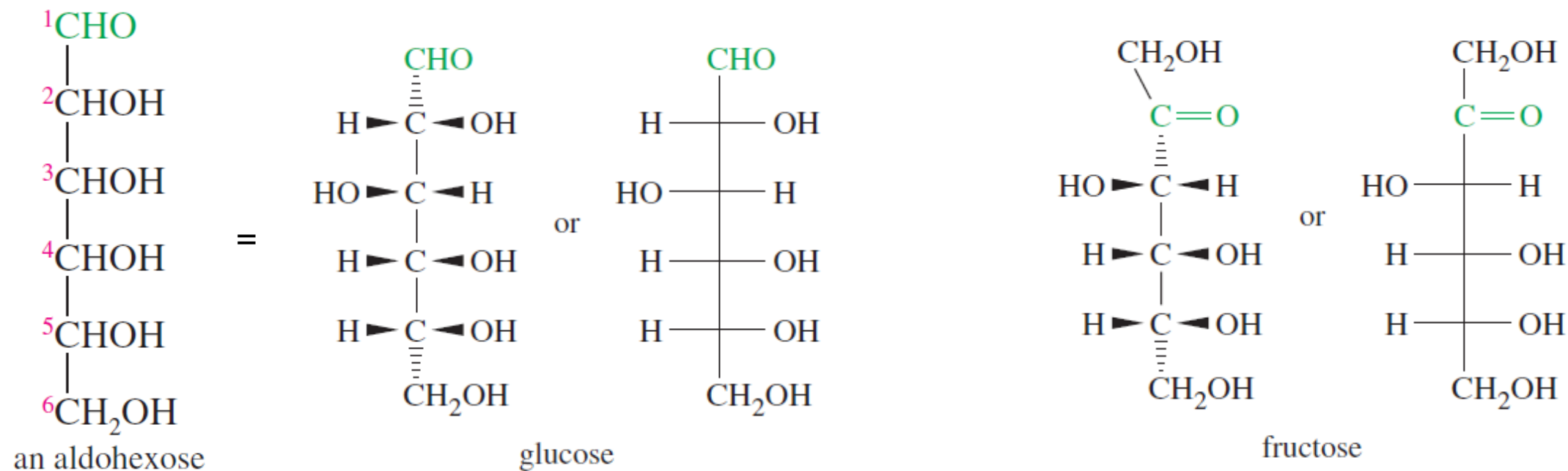
- A monosaccharide is called
 - **Triose** if it has **3** C's
 - **Tetrose** if it has **4** C's
 - **Pentose** if it has **5** C's
 - **Hexose** if it has **6** C's
 - **Heptose** if it has **7** C's

- These terms are then combined with the words **aldose/ketose** to indicate both the number of carbon atoms in the monosaccharide, and whether it contains an aldehyde or ketone functionality



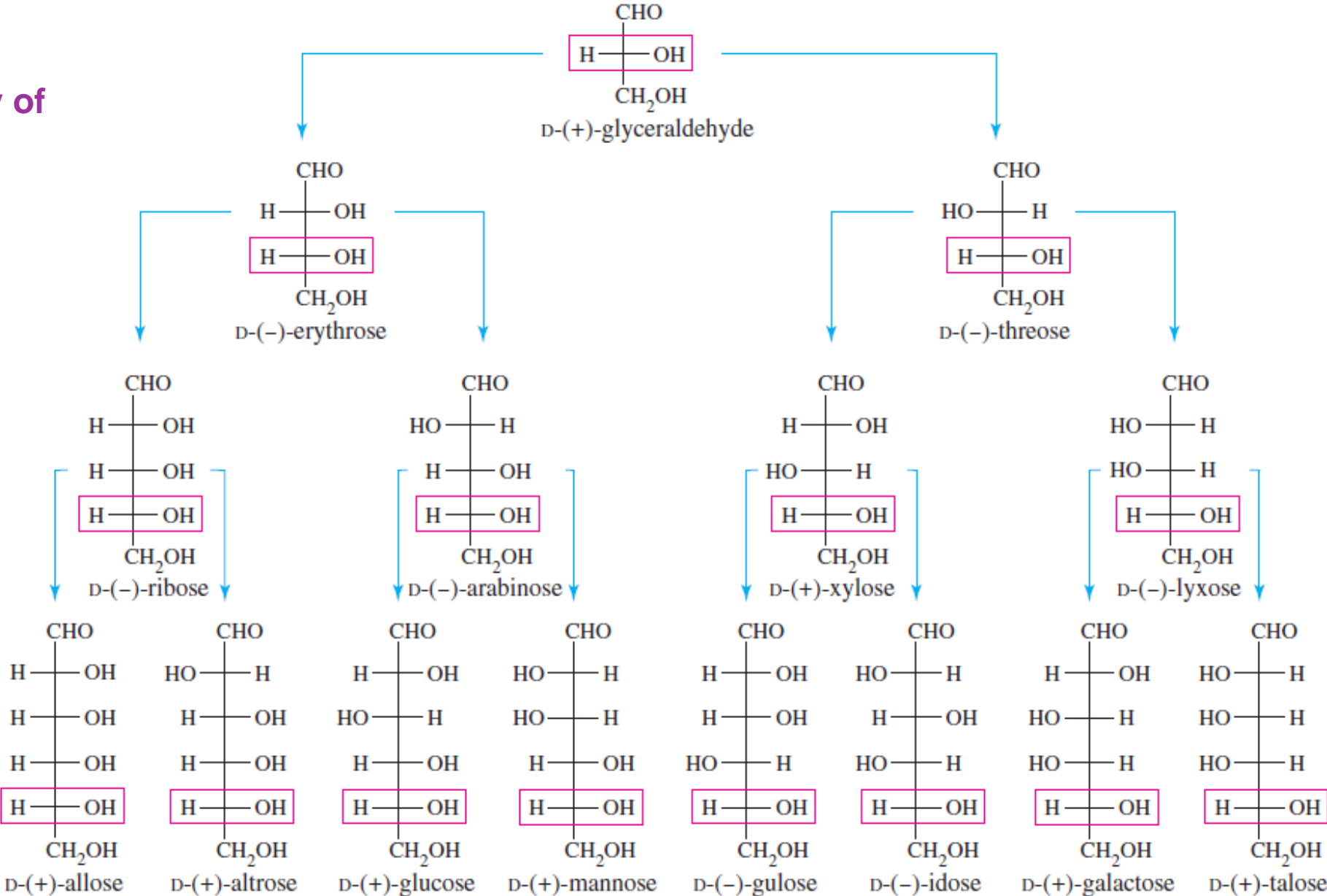
Monosaccharides – Fischer Projection

- For monosaccharides with **several stereogenic centres** the molecule is drawn with a **vertical carbon skeleton** and the stereogenic centres are stacked one above another
- Using this convention, all **horizontal bonds project forward** (on wedges)



Monosaccharides – Stereoisomers

D family of
aldoses



Cyclic Hemiacetals

- An **aldehyde** reacts with one molecule of an **alcohol** to give a **hemiacetal**; and with a second molecule of the alcohol to give an **acetal**
- If the aldehyde group and the hydroxyl group are **part of the same molecule**, a **cyclic hemiacetal** results

Step 1: Protonation of the carbonyl.

Step 3: Deprotonation gives a cyclic hemiacetal.

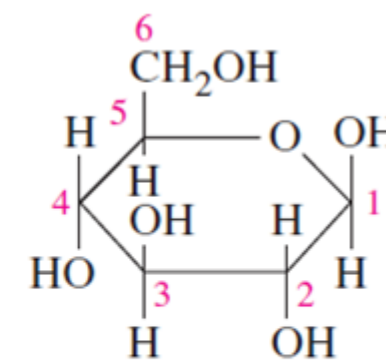
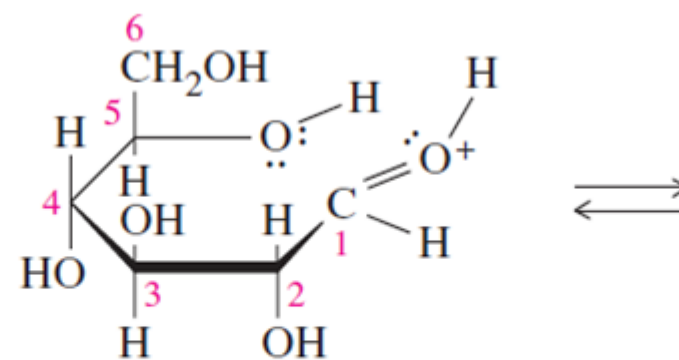
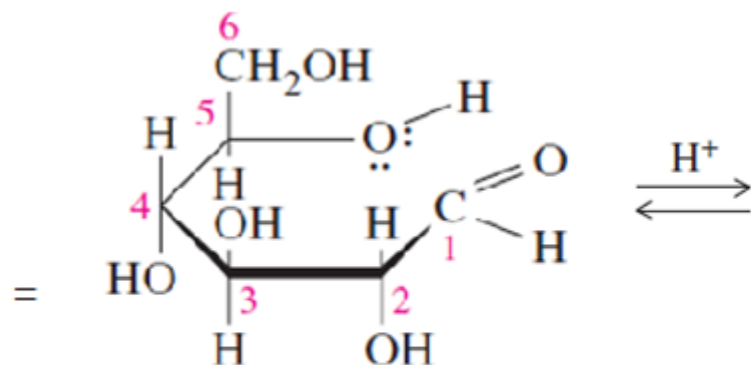
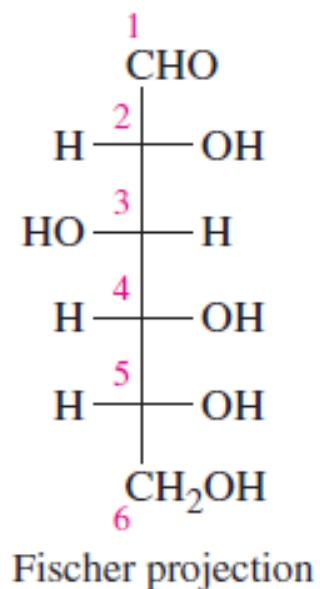


Step 2: The OH group adds as a nucleophile.

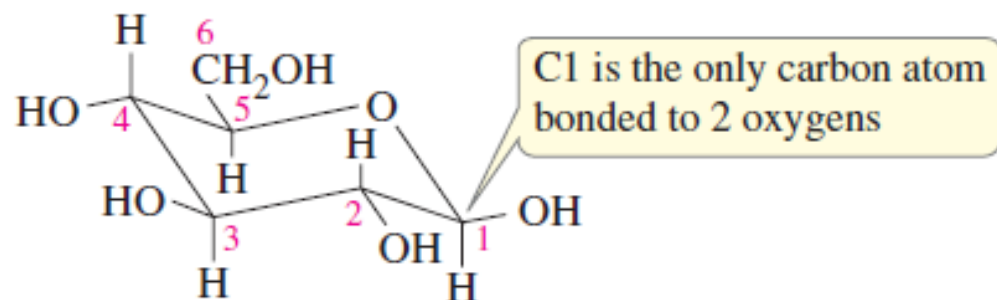
cyclic hemiacetal

Monosaccharides – Cyclic Structure of Glucose

- Glucose forms **six-membered rings**



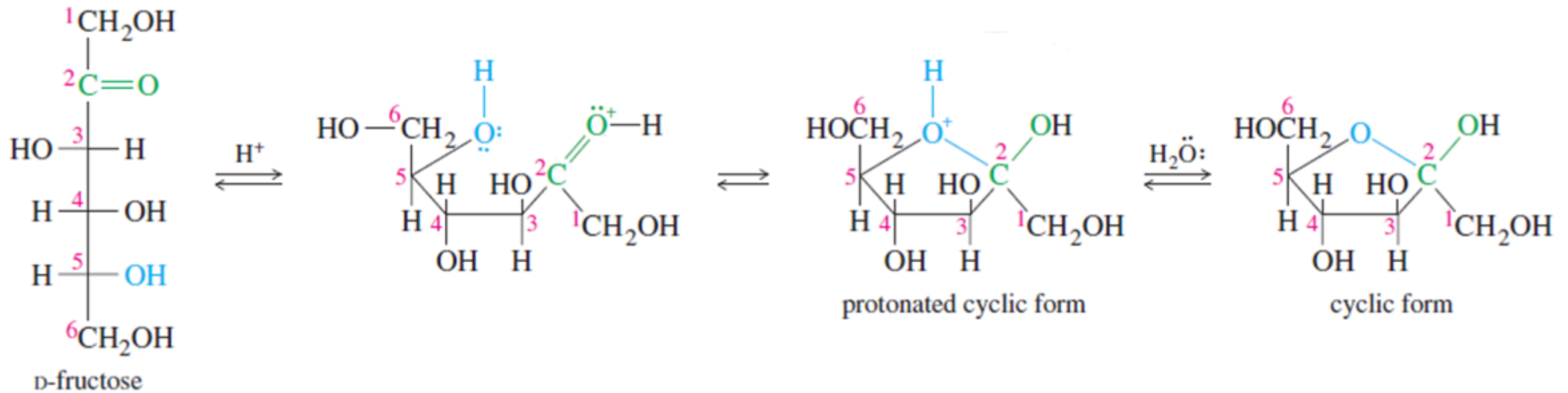
Chair Conformation



chair conformation (all substituents equatorial)

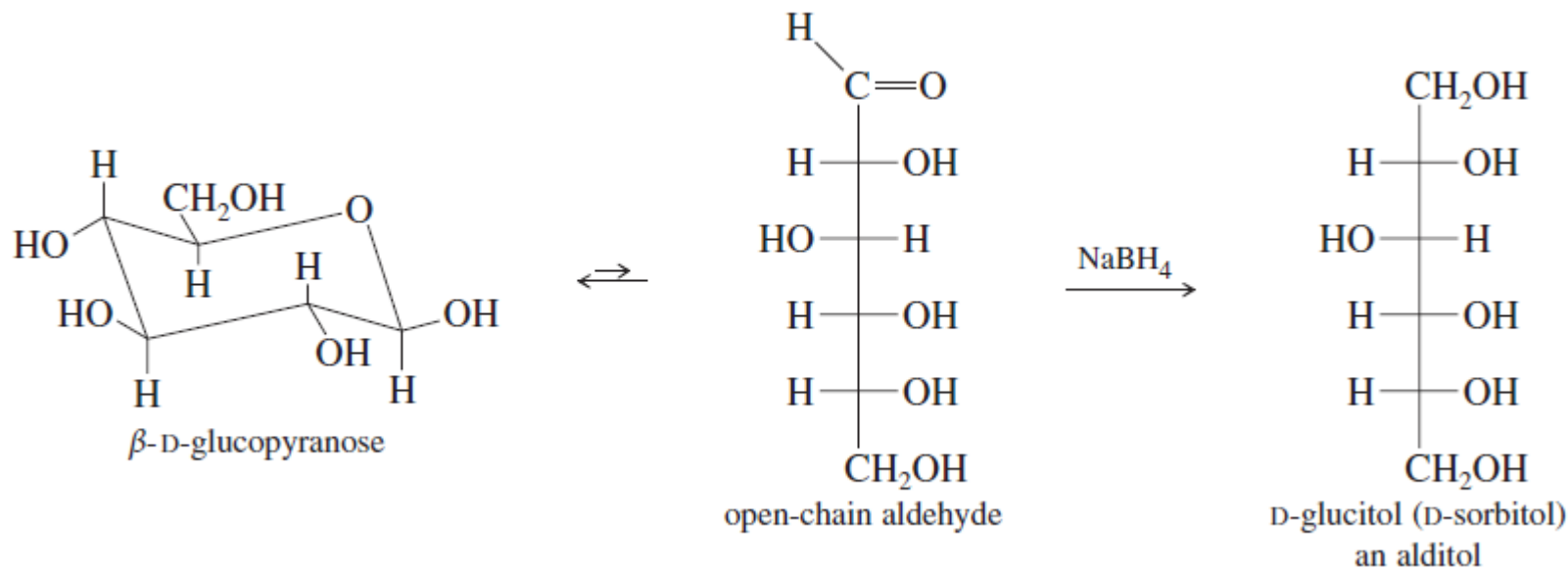
Monosaccharides – Cyclic Structure of Fructose

- Many aldopentoses and ketohexoses form **five-membered rings**



1) Reduction

- Like other aldehydes and ketones, aldoses and ketoses can be reduced to the corresponding **polyalcohols**, called **sugar alcohols**
- The following equation shows the reduction of glucose to **glucitol**, sometimes called **sorbitol**



- Sorbitol is used as a **sugar substitute**

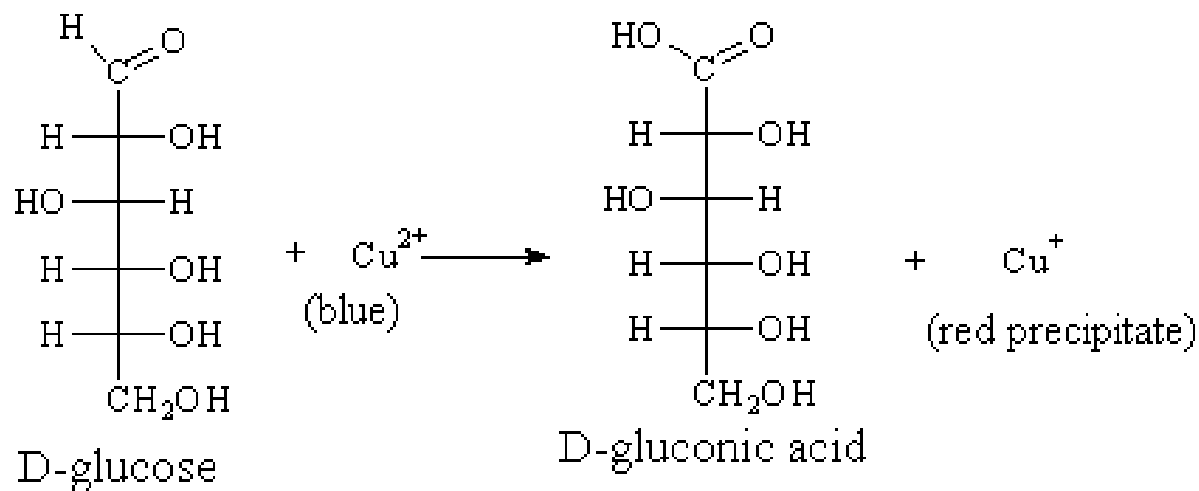
Sorbitol powder
 ใช้เป็นน้ำตาลเทียม ให้ความหวานประมาณ 60% ของน้ำตาลทราย
 เป็นยากระบายอ่อน ๆ เนื่องจากดูดซึมน้ำได้ช้า ให้พลังงาน 2.6 แคลอรีต่อกรัม
 สามารถนำซอร์บิทอลผสมกับดินประสิว ใช้เป็นเชื้อเพลิงจรวดได้
 ใช้เป็นสารคงความชื้นในเครื่องสำอาง รวมถึงเป็นสารเพิ่มความเข้มข้นด้วย
 ลักษณะเป็นแบบผง ความหวานกลมกล่อม ไม่มีกลิ่น

KC กรุ๊ปแพทย์

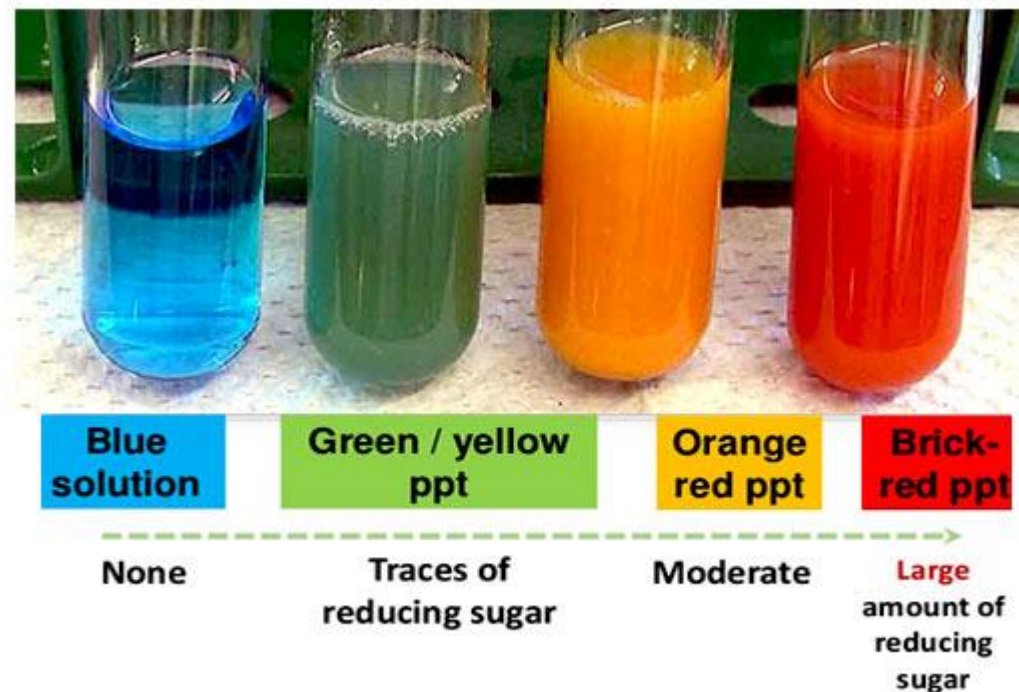
Monosaccharides – Reactions

2) Oxidation

- Benedict's test** is a complex mixture of sodium carbonate, sodium citrate and **copper(II)** sulfate pentahydrate

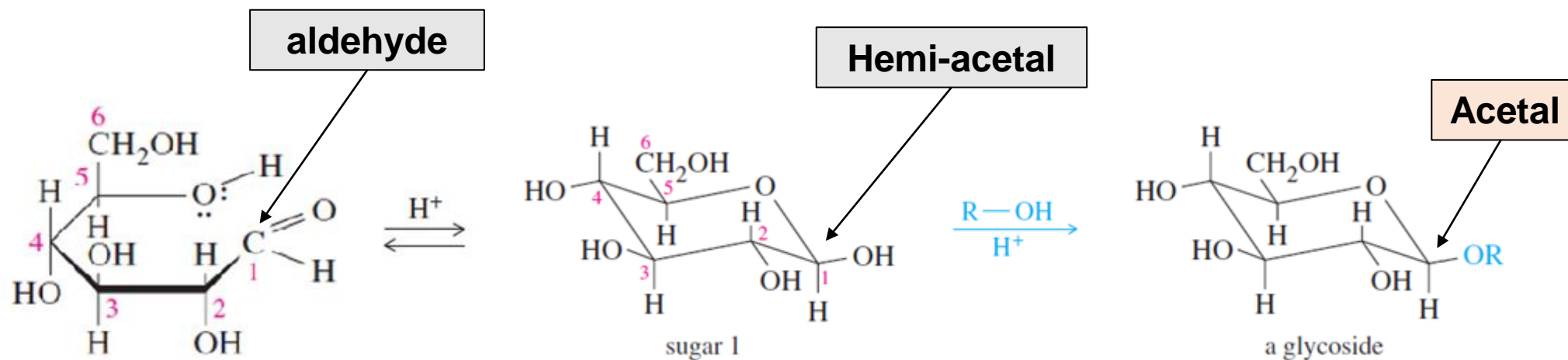


- It is commonly used to detect the presence of **reducing sugars**

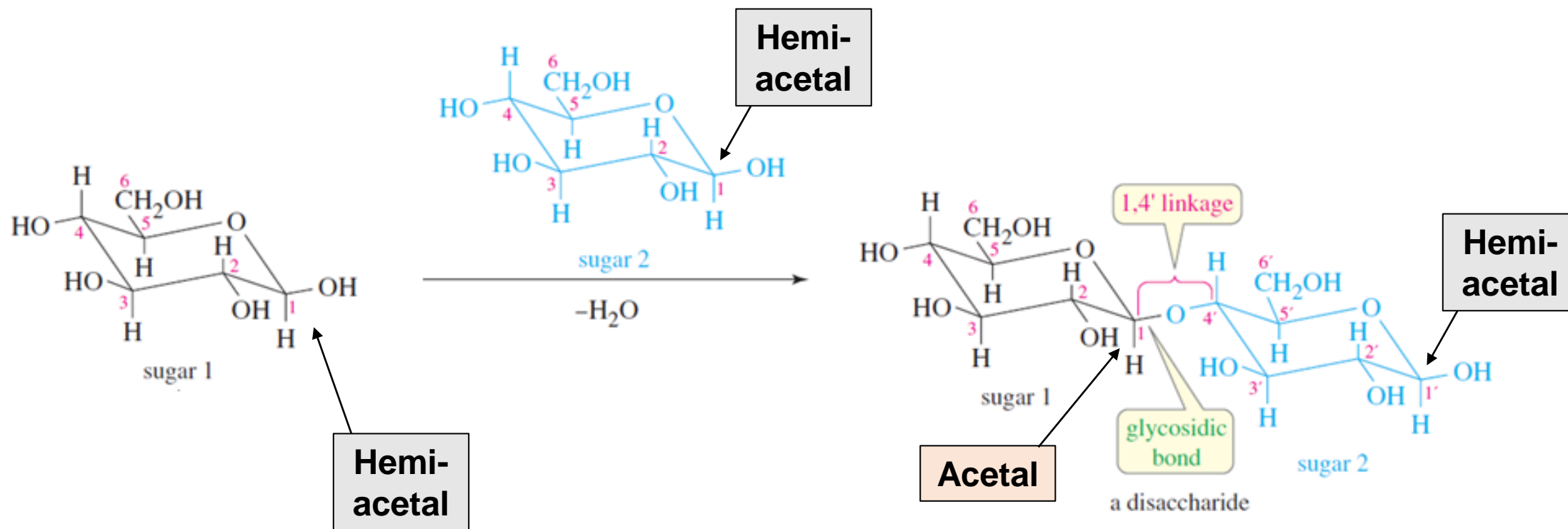


Reaction of aldehyde/ketone with aldehyde \rightarrow hemiacetal \rightarrow acetal

Compared with monosaccharide:



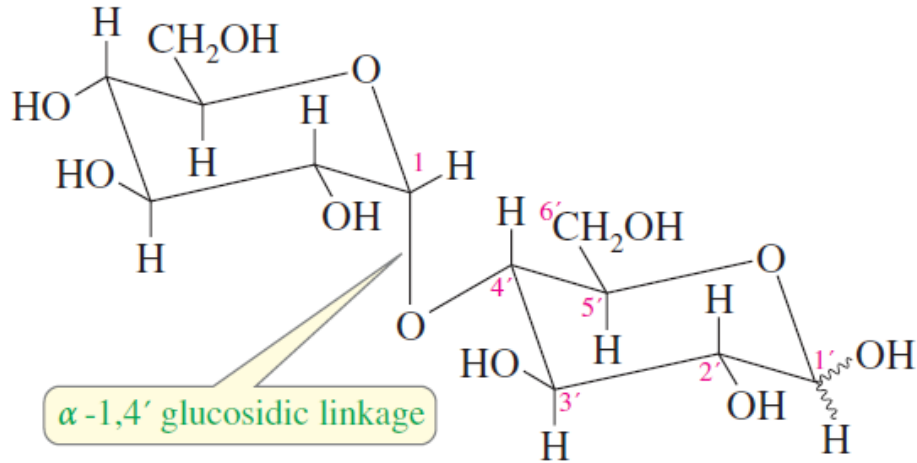
- Contains two monosaccharides joined together by a **glycosidic linkage**



- In naturally occurring disaccharides, there are **three common glycosidic bonding arrangements**

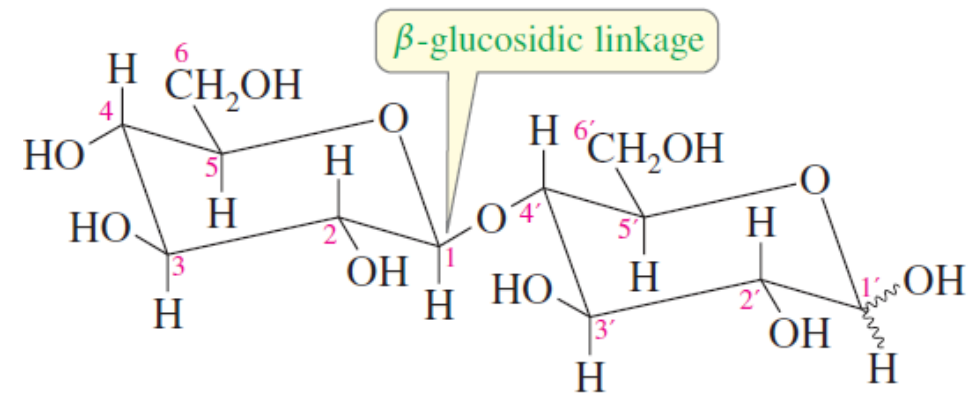
1) 1,4' Linkage

1.1) α -1,4' Linkage



Maltose, 4-O-(α -D-glucopyranosyl)-D-glucopyranose

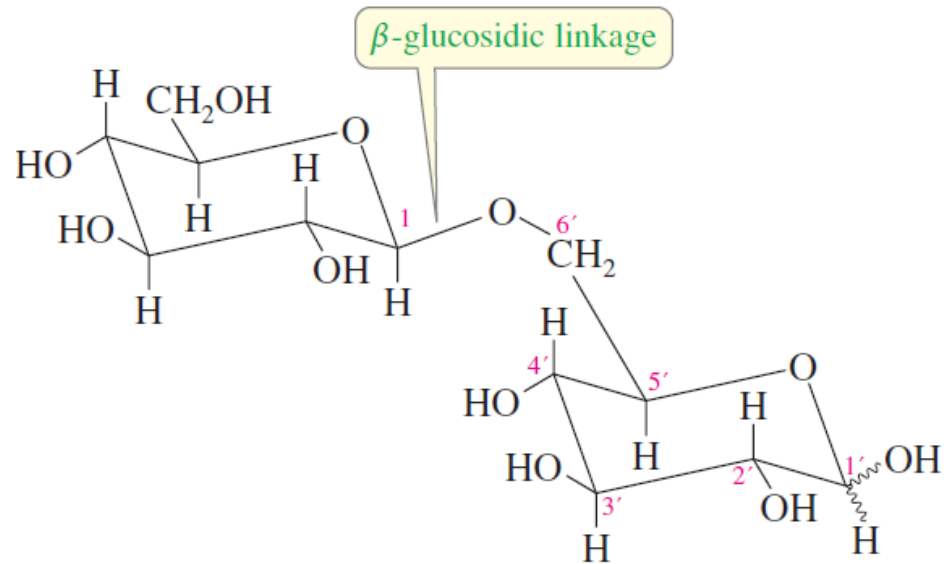
1.2) β -1,4' Linkage



Cellobiose, 4-O-(β -D-glucopyranosyl)-D-glucopyranose

2) 1,6' Linkage

The anomeric carbon of one sugar is linked to the oxygen of the terminal carbon (C6) of another

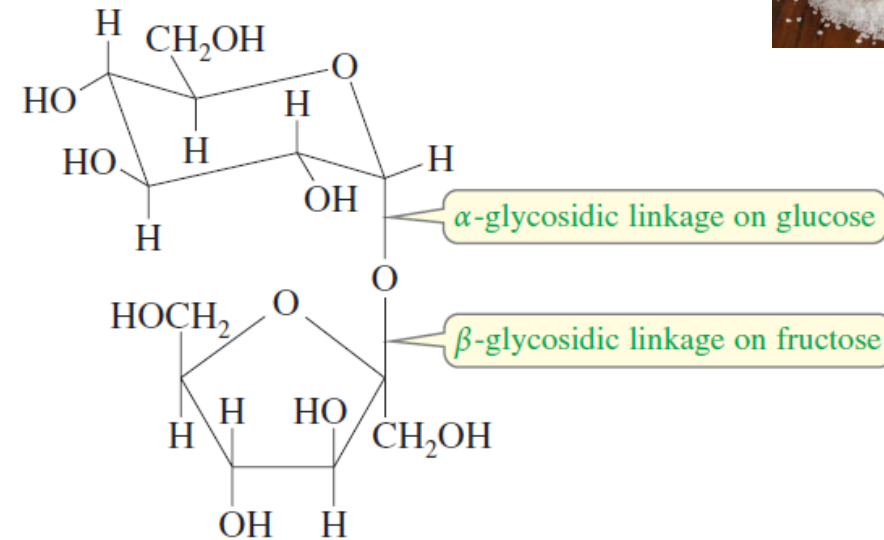


Gentiobiose, 6-O-(β -D-glucopyranosyl)-D-glucopyranose

3) 1,1' Linkage

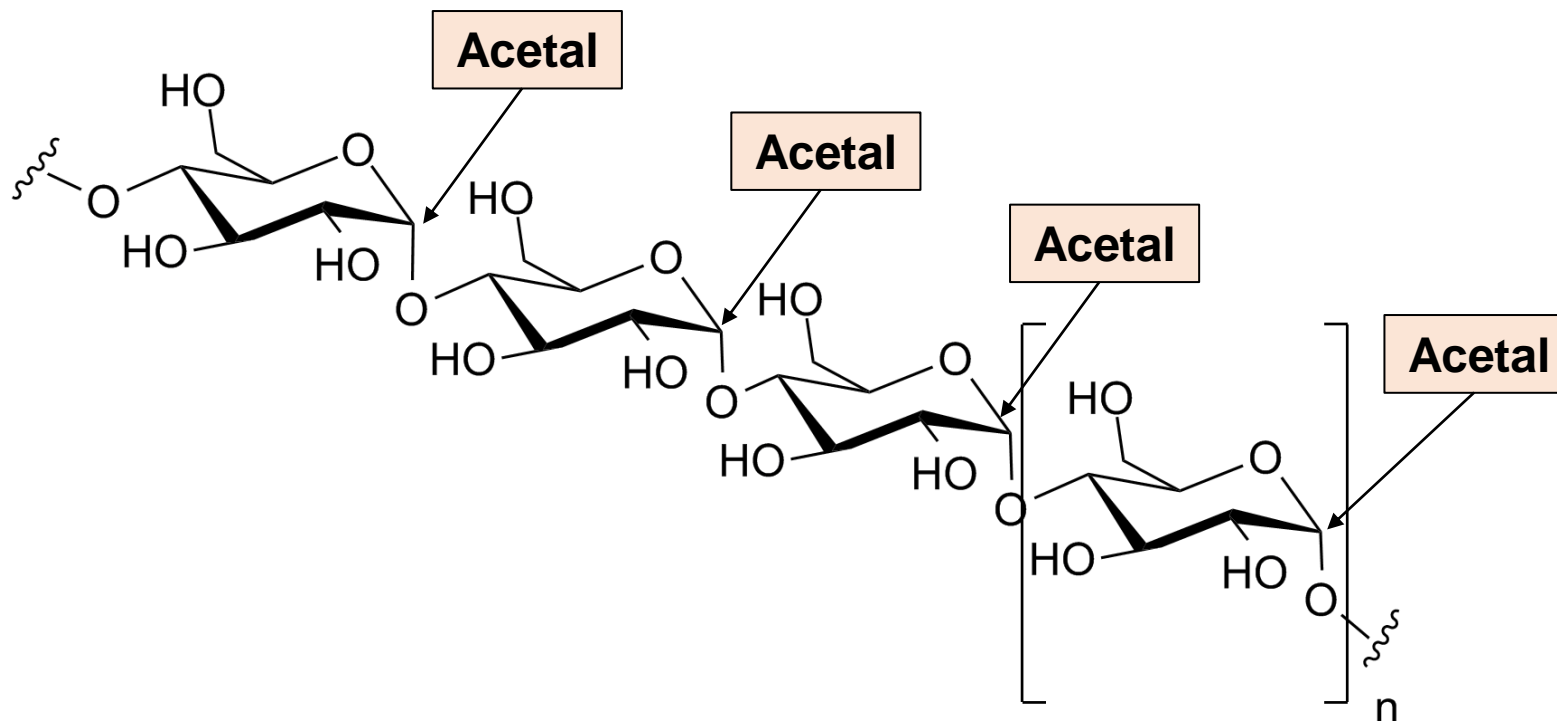
Joined by a direct glycosidic linkage between two anomeric carbon atoms

Both monosaccharide units in sucrose are present as **acetals**; **sucrose doesn't reduce Benedict reagent; (non-reducing sugar)**



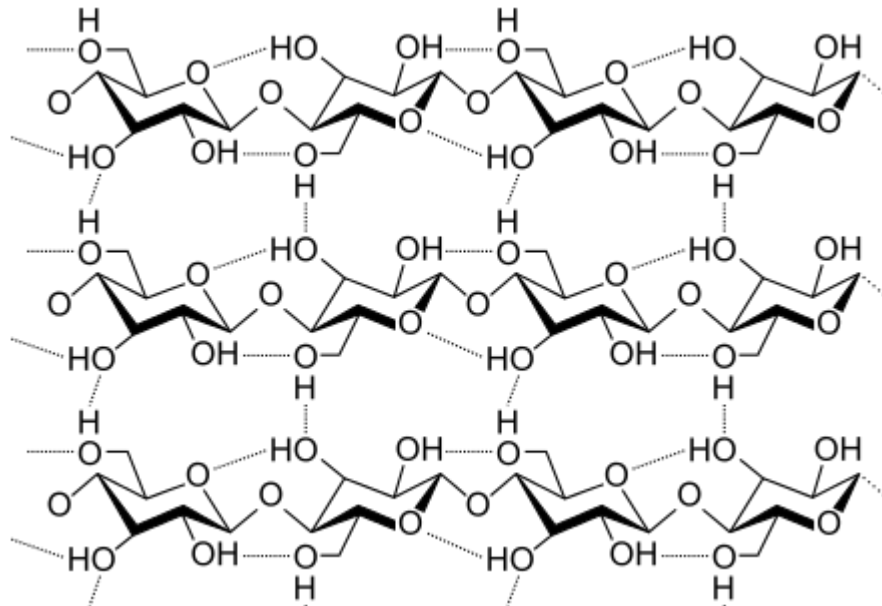
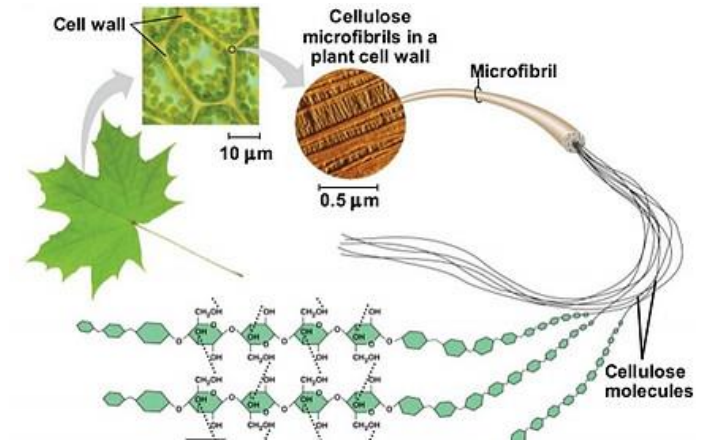
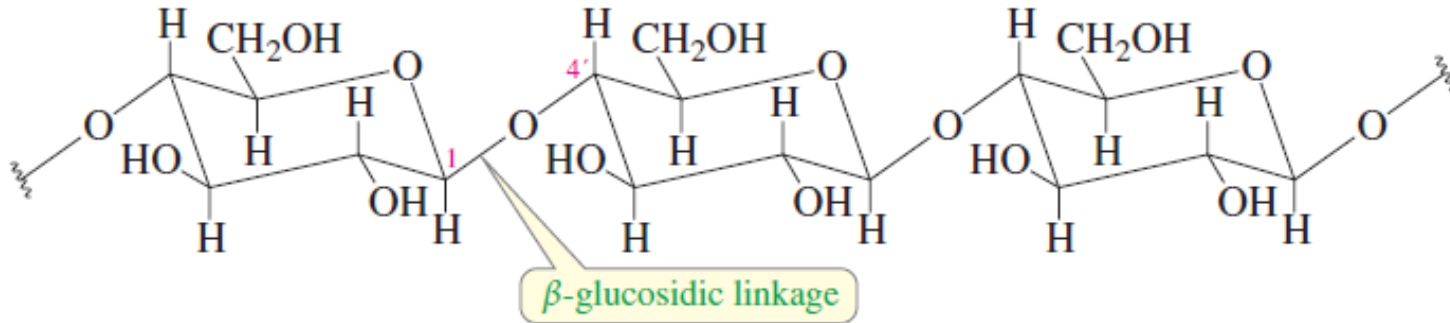
Sucrose, α -D-glucopyranosyl- β -D-fructofuranoside

- Contain **many** (usually hundreds or thousands) monosaccharide units joined by glycosidic bonds to form a **polymer chain**
- Smaller polysaccharides, containing about **three to ten** monosaccharide units, are sometimes called **oligosaccharides**



- Except for units at the ends of chains, **all the anomeric carbon** atoms of polysaccharides are involved in **acetal glycosidic links**. Therefore, polysaccharides give **no noticeable reaction with Tollens reagent**

- 1) **Cellulose** • a polymer of **D-glucose**, is the **most abundant** organic material. Cellulose is synthesised by plants as a structural material to support the weight of the plant



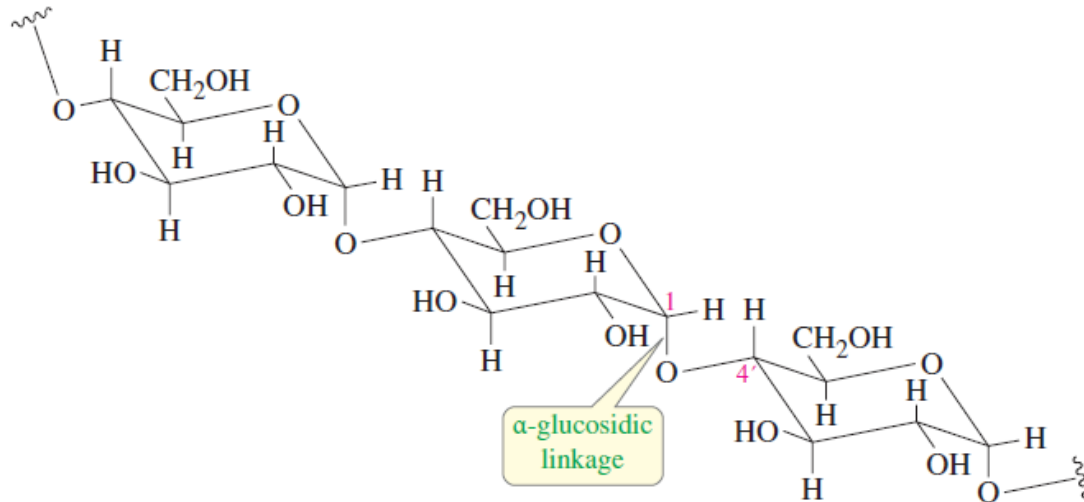
- Cellulose is composed of D-glucose units linked by **β -1,4' glycosidic bonds**. This bonding arrangement is rather rigid and very stable, giving cellulose desirable properties for a structural material

2) Starches

- About 20% of the starch is water-soluble **amylose**, and the remaining 80% is water-insoluble **amylopectin**

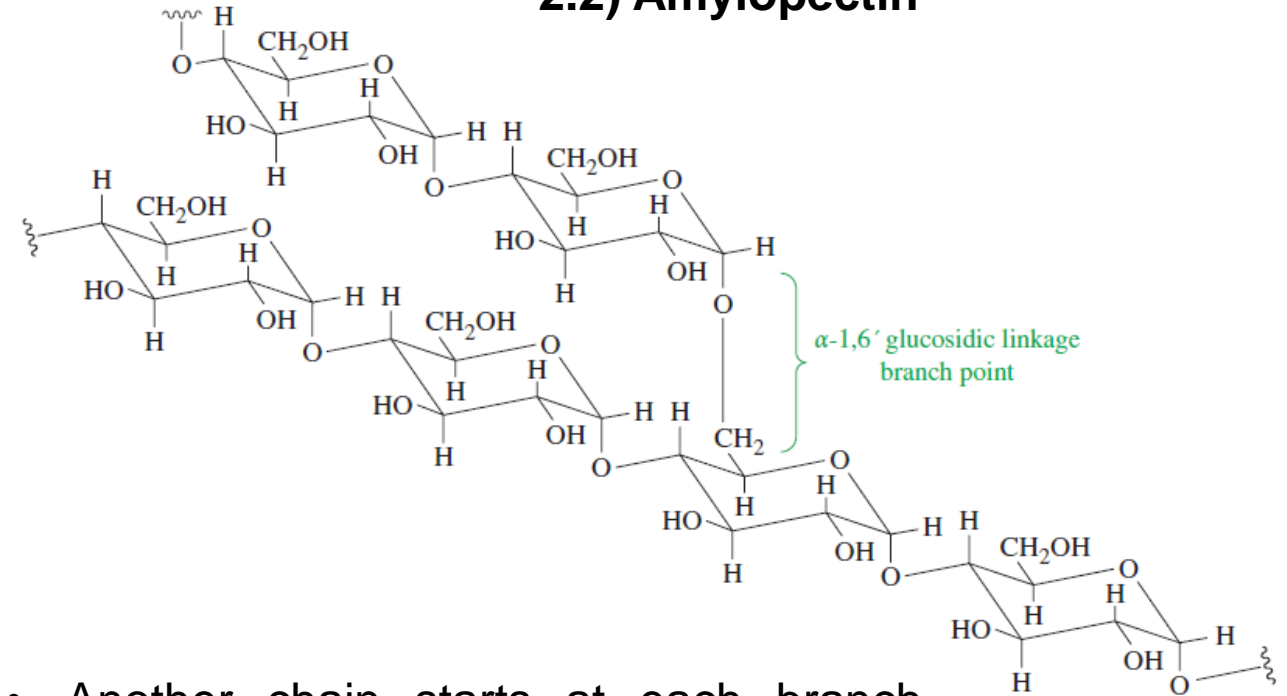


2.1) Amylose



- Amylose is a linear polymer of glucose with **α -1,4' glycosidic linkages**

2.2) Amylopectin



- Another chain starts at each branch point, connected to the main chain by an **α -1,6' glycosidic linkage**

Keywords:

Monosaccharide

- Aldose / Hexose
- Triose / Tetrose / Pentose / Hexose / Heptose
- Stereogenic centers
- Open chain / Ring structure (hemiacetal)
- Reduction / Oxidation

Disaccharide & Polysaccharide

- Glycosidic bond (acetal) [1,4'] / [1,6'] / [1,1']