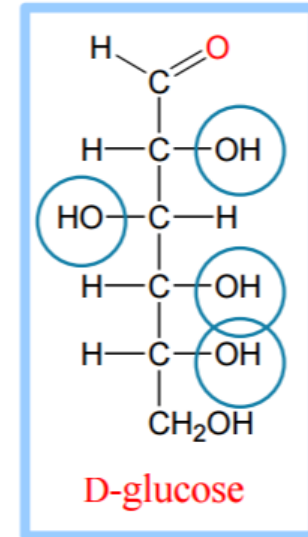


# Qualitative tests of Carbohydrates-I-

BCH302 [Practical]

# Carbohydrates:

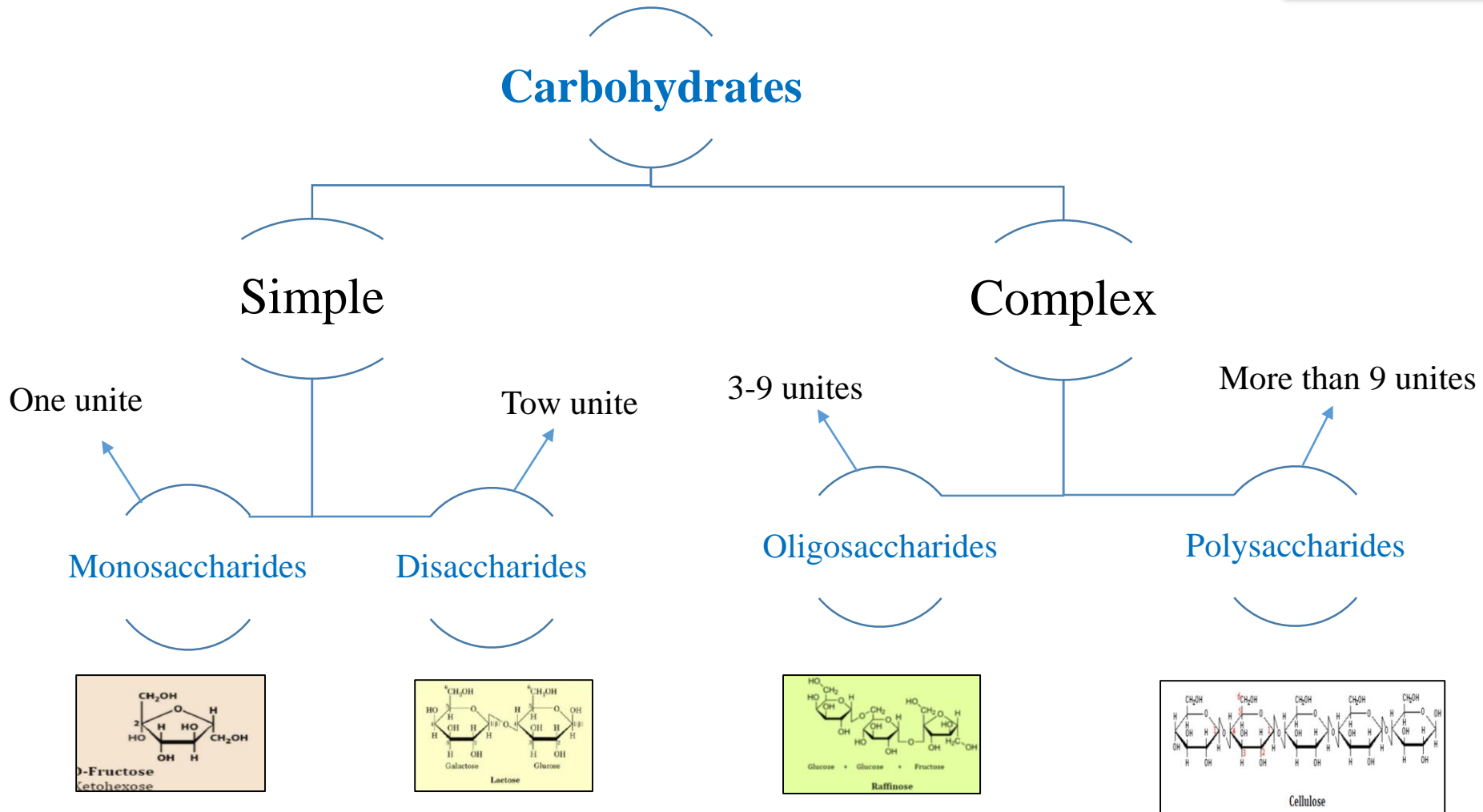
- Carbohydrates are defined as the **polyhydroxy aldehydes** or **polyhydroxy ketones**.
- Most , but not all carbohydrate have a formula  $(\text{CH}_2\text{O})_n$  (hence the name hydrate of carbon).
- Sugars ends with -ose.
- In human body, the D-glucose is used.



- **Biological role:**

1. Are the **key source of energy** used by living things.
2. Also serve as extracellular structural elements as in cell wall of bacteria and plant.

# Classification of carbohydrates:

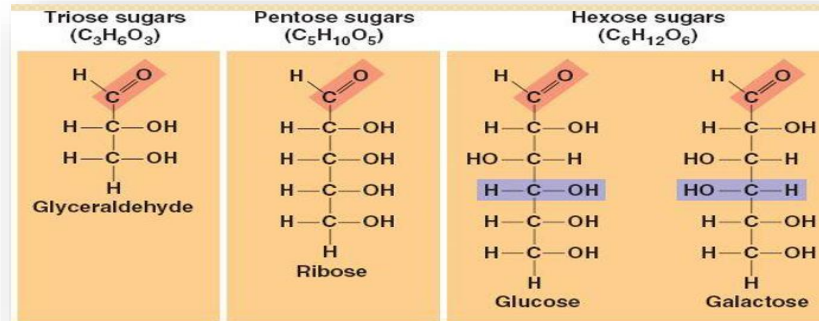


-Complex carbohydrates can be broken down into smaller sugar units through a process known as **hydrolysis**.

# Classification of monosaccharide:

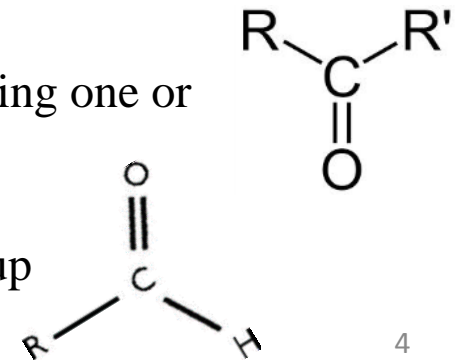
## 1. According to the number of carbon atoms:

- Trioses (C-3).
- Tetroses (C-4).
- Pentoses (C-5).
- Hexoses (C-6).
- Heptoses (C-7).



## 2. According to the C=O function:

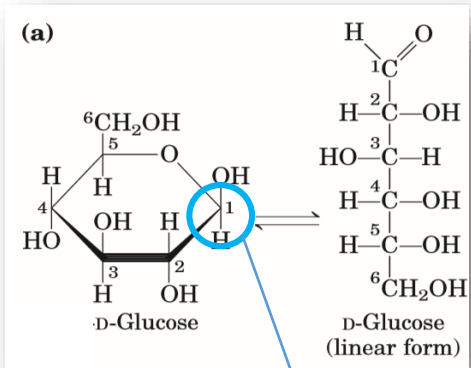
- **A ketose** contains a carbonyl group attached to **two R groups** having one or more hydroxyl groups).
- **An aldose** contains **terminal** aldehyde group in addition to R group containing -OH.



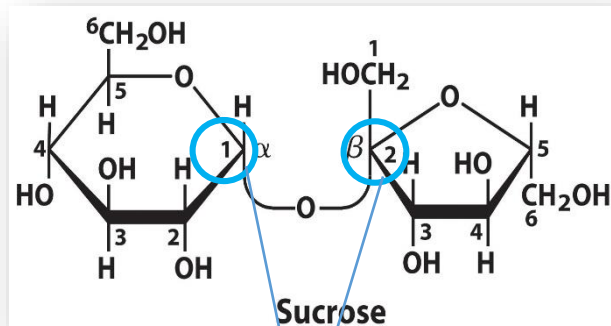
# Reducing and non-reducing sugars:

- **Reducing and non Reducing sugar :**

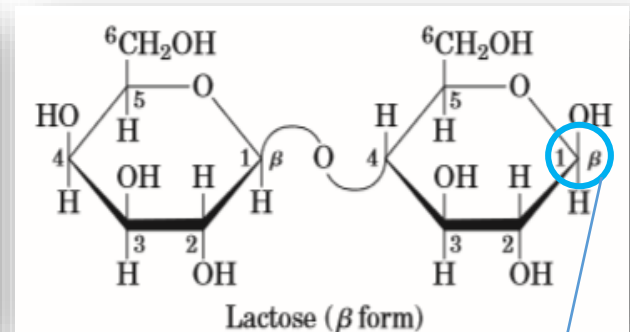
➔ If the oxygen on the anomeric carbon of a sugar is not attached to any other structure, that sugar can act as a reducing agent and is termed a **reducing sugar**.



FREE anomeric carbon  
Reducing sugar



attached anomeric carbon  
Non-Reducing sugar



FREE anomeric carbon  
Reducing sugar

## Reducing and non-reducing sugars cont':

- **All monosaccharides** are reducing sugars; they all have a free reactive carbonyl group.
- **Some disaccharides** have exposed carbonyl groups and are also reducing sugars like **lactose**. While other disaccharides such as **sucrose** are non-reducing sugars and will not react with Benedict's solution.
- **Large polymers** of glucose, such as starch, are not reducing sugars, since the concentration of hemiacetal groups is very low.

# Solubility of carbohydrate:

- **Monosaccharide** and **disaccharide** can be **dissolved freely** in water because water is a polar substance.
- **Polysaccharide** cannot be dissolved easily in water, because, it has high molecular weight , which give colloidal solutions in water.



# Practical part



# Qualitative tests of carbohydrates

1 **Molisch test:** To identify the carbohydrate from other macromolecules.

2 **Benedict test:** for the presence of reducing sugars.

3 **Barfoed's Test:** for to distinguish between reducing monosaccharides, reducing disaccharides and non reducing di-polysaccharides.

4 **Bial's Test:** To distinguish between pentose monosaccharide and hexose monosaccharide (to detect pentoses).

5 **Seliwanoff's Test:** To distinguish between aldoses and ketoses (to detect ketoses).

# Experiment 1 : Molisch test

## Objective:

- To identify the carbohydrate from other macromolecules lipids and proteins (**this test is specific for all carbohydrates**).

## Principle:

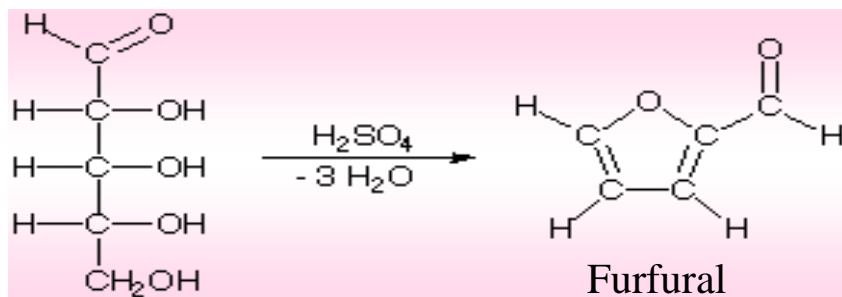
- Two solutions are added** :  $H_2SO_4$ ,  $\alpha$ -naphthol

1- The test reagent ( $H_2SO_4$ ) dehydrates **pentose to form furfural** and dehydrates **hexoses to form 5-hydroxymethyl furfural**.

2- The furfural and 5- hydroxymethyl furfural further react with  $\alpha$ -naphthol present in the test reagent to produce a **purple product**.



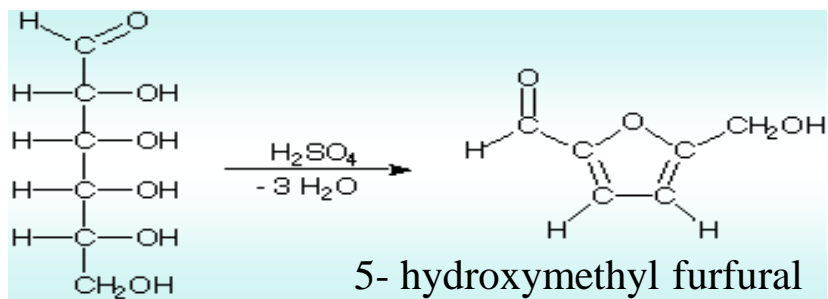
(1)



Pentose sugar

(2)

$\xrightarrow{\alpha\text{-naphthol}}$   
[Present in the reagent ]



Hexose sugar

$\xrightarrow{\alpha\text{-naphthol}}$

# Experiment 1 : Molisch test

## Method:

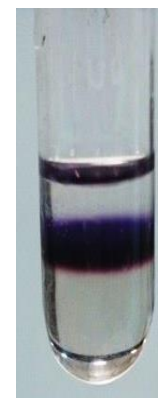
1. Two ml of a sample solution is placed in a test tube.
2. 0.5 ml drops of the Molisch reagent (which  $\alpha$ -naphthol in 95% ethanol) is added.
3. The solution is then poured slowly into a tube containing two ml of concentrated sulfuric acid so that two layers form, producing **violet ring** appear as liaison between the surface separations.

**CAUTION**

Concentrated sulfuric acid is extremely corrosive and can cause serious burns when not handled properly.

## Results:

Tube	Observation
Glucose	
Lactose	
Starch	



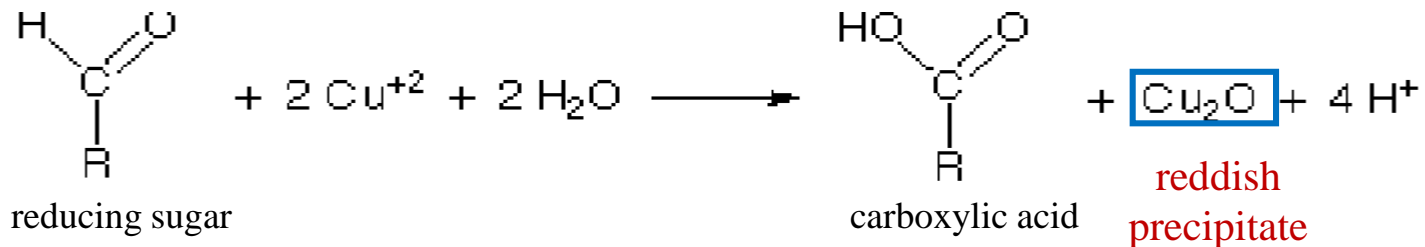
# Experiment 2 : Benedict's Test

## Objective:

- To distinguish between the reducing and non-reducing sugars (to detect the presence of reducing sugar).

## Principle:

- The copper sulfate ( $\text{CuSO}_4$ ) present in Benedict's solution reacts with electrons from the **aldehyde or ketone group of the reducing sugar** in **alkaline medium**.
- Reducing sugars are oxidized by the copper ion in solution to form a carboxylic acid and a **reddish precipitate** of copper oxide.



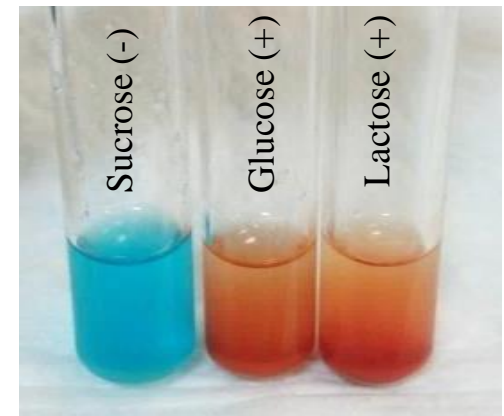
# Experiment 2 : Benedict's Test

## Method:

1. One ml of a sample solution is placed in a test tube.
2. Two ml of Benedict's reagent is added.
3. The solution is then heated in a boiling water bath for five minutes.

## Results:

Tube	Observation
Glucose	
Lactose	
Sucrose	



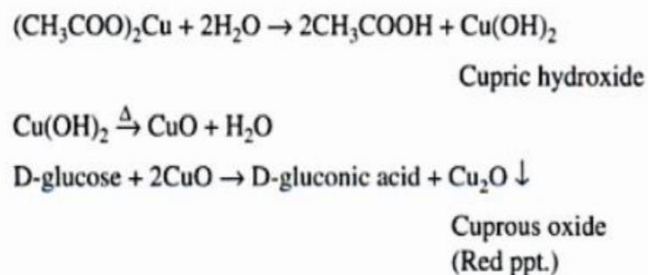
# Experiment 3 : Barfoed's test

## Objective:

- This test is performed to distinguish between reducing monosaccharides, reducing disaccharides and non-reducing di- and polysaccharides.

## Principle:

- Barfoed's test used copper (II) ions in a slightly **acidic medium**.
- Reducing saccharides are oxidized by the copper ion in solution to form a carboxylic acid and a **reddish precipitate** of copper (I) oxide.
- Different types of reducing sugars react at different rates. Reducing monosaccharides react quickly with Barfoed's reagent (acidic condition), but reducing **disaccharides react very slowly or not at all**.
- The non-reducing sugars give negative result.



# Experiment 3 : Barfoed's test

## Method:

1. Place one ml of a sample solution in a test tube.
2. Add 3 ml of Barfoed's reagent (a solution of cupric acetate and acetic acid).
3. Heat the solution in a boiling water bath for 6 minutes (after the 3 min check the tubes).

## Results:

Tube	Observation
Glucose	
Lactose	
Sucrose	



Glucose (+)



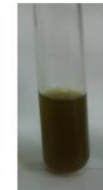
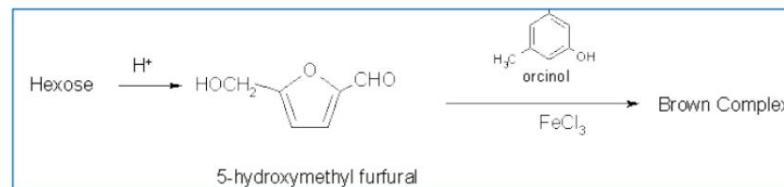
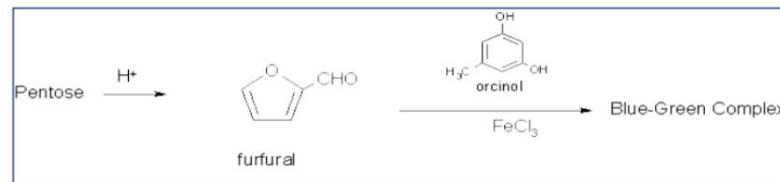
# Experiment 4: Bial's test

## Objective:

- To distinguish between pentose monosaccharide and hexose monosaccharide (to detect pentoses).

## Principle:

- Bial's reagent (a solution of orcinol, HCl and ferric chloride).
- Bial's test uses concentrated HCl as a dehydrating acid and orcinol + traces of ferric chloride [FeCl<sub>3</sub>] as condensation reagent.
- The test reagent dehydrates **pentoses** to form furfural. Furfural further reacts with orcinol and the iron ion present in the test reagent to produce a **bluish or green product**, while **hexoses** yield **muddy-brown to grey** condensation product.



# Experiment 4: Bial's test

## Method:

1. Put 2 ml of a sample solution in a test tube.
2. Add 2 ml of Bial's reagent to each tube.
3. Heat the tubes gently in hot water bath.
4. If the color is not obvious, more water can be added to the tube.

## Results:

Tube	Observation
Glucose	
Ribose	



Ribose  
(+)



Glucose  
(-)

# Experiment 5: Seliwanoff's test

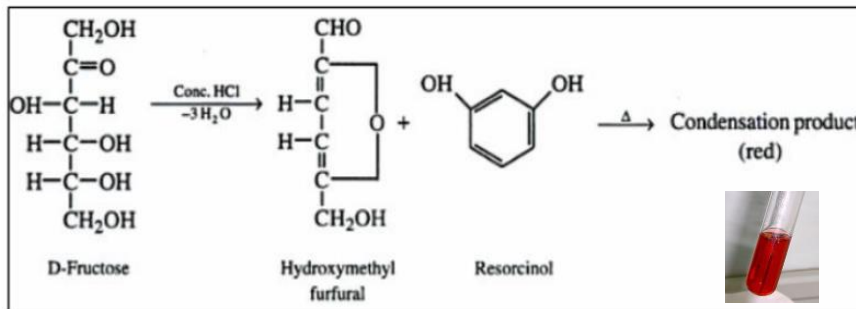
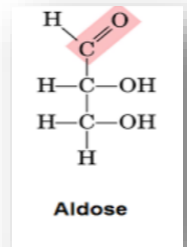
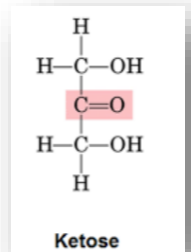
## Objective:

- To distinguish between aldoses and ketoses (to detect ketoses).

## Principle:

- Seliwanoff's Test uses 6M HCl as dehydrating agent and resorcinol as condensation reagent.

- The test reagent dehydrates ketohexoses to form 5-hydroxymethylfurfural.
- 5-hydroxymethylfurfural further condenses with resorcinol present in the test reagent to produce a cherry red product within two minutes.
- Aldohexoses react to form the same product, but do so more slowly giving yellow to faint pink color.



# Experiment 5: Seliwanoff's test

## Method:

1. One half ml of a sample solution is placed in a test tube.
2. Two ml of Seliwanoff's reagent (a solution of resorcinol and HCl) is added.
3. The solution is then heated in a boiling water bath for two minutes.

## Results:

Tube	Observation
Glucose	
Fructose	

