

Fundamentals of Organic Chemistry

CHEM 109

For Students of Health Colleges

Credit hrs.: (2+1)

King Saud University

College of Science, Chemistry Department

CHEM 109

CHAPTER 6: Carbohydrates

Learning Objectives

At the end of this chapter, students will able to:

- Classify a monosaccharide as an aldose or a ketose, and indicate the number of carbon atoms.
- Identify chiral and achiral carbon atoms in carbohydrates.
- Use Fischer projections to draw the D or L stereoisomers for glucose, galactose, and fructose.
- Draw the Haworth structures for monosaccharides.
- Identify the products of oxidation or reduction of monosaccharides; determine whether a carbohydrate is a reducing sugar.
- Describe the monosaccharide units and linkages in disaccharides.
- Describe the structural features of amylose, amylopectin, glycogen, and cellulose.

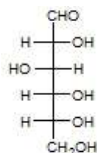
Carbohydrates

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- The word **carbohydrate** can be expressed as **hydrates of carbon** because molecular formulas of these compounds.

- Example;**

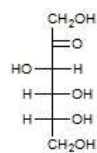
Glucose has the molecular formula $C_6H_{12}O_6$, which might be written as $C_6(H_2O)_6$.



D-Glucose

polyhydroxyaldehyde

s



D-Fructose

polyhydroxyketone

s

- Carbohydrates** are usually classified according to their structure as **monosaccharides**, **oligosaccharides**, or **polysaccharides**.

The term **saccharide** comes from Latin (*saccharum*, sugar) and refers to the sweet taste of some simple carbohydrates.

Carbohydrates

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- The three classes of **carbohydrates** are related to each other through hydrolysis.



- Monosaccharides** (or **simple sugars**) are carbohydrates that cannot be hydrolyzed to simpler compounds.
- Oligosaccharides** (from the Greek *oligos*, few) contain at least two and generally no more than a few linked monosaccharide units.

They may be called **disaccharides**, **trisaccharides**, and so on, depending on the number of units, which may be the same or different.

Example; Maltose is a disaccharide made of two glucose units.

Sucrose is made of two different monosaccharide units: glucose and fructose.

- Polysaccharides** contain many monosaccharide units - sometimes hundreds or even thousands.

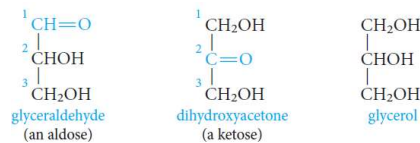
- Example;**

Starch and cellulose, contain linked units of the same monosaccharide, glucose.

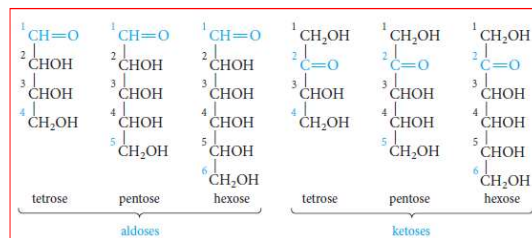
Monosaccharides

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- Glyceraldehyde is the simplest aldose, and dihydroxyacetone is the simplest ketose.
- Each is related to glycerol in that each has a carbonyl group in place of one of the hydroxyl groups.

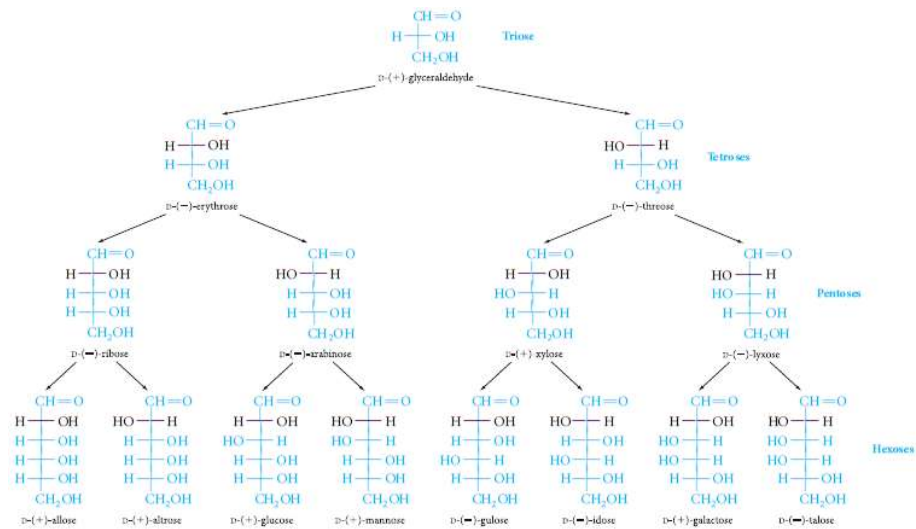


- **Monosaccharides** are classified according to:
 - The number of carbon atoms present (triose, tetrose, pentose, hexose, and so on).



Monosaccharides

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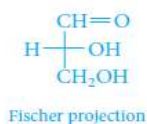
Chirality; Fischer Projection Formulas and D,L-Sugars

Monosaccharides



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- Fischer projection is a method of representing chiral molecules in two dimensions using vertical and horizontal lines.
- The vertical lines represent bond pointing away from the viewer and are drawn behind the plan of the paper (shown as dashed line).
- The horizontal lines represent bond coming towards the viewer and drawn project out of the plane of the paper (solid wedge)
- For carbohydrates the convention is to put the carbonyl group at the top for aldoses and closest to the top for ketoses, then the carbon atoms are numbered from the top to the bottom.
- The simplest aldose is glyceraldehyde (aldotriose).



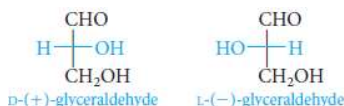
Chirality; Fischer Projection Formulas and D,L-Sugars

Monosaccharides



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- D-glyceraldehyde, with the hydroxyl group on the *right*.
- L-glyceraldehyde, with the hydroxyl group on the *left*.



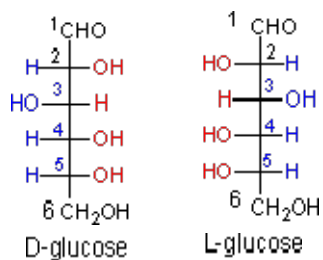
- Thus to assign the configuration of a monosaccharide molecule that has more than one chiral centre as D or L you have to look at the chiral carbon farthest from the carbonyl group in Fischer projection and assign its configuration as D or L as described before.

Monosaccharides



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- **Stereogenic centers** are mostly carbon atoms (*asymmetric carbon*) that bind four different groups.
- **Stereoisomers = 2^n** (n = number of stereogenic centers).

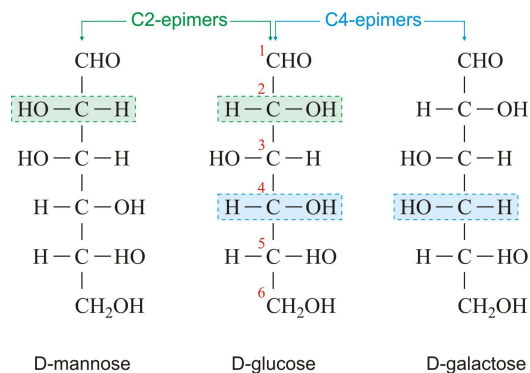


Monosaccharides



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- **Epimers**; A special name is given to diastereomers that **differ in configuration at only one stereogenic center**.
- **Examples**;



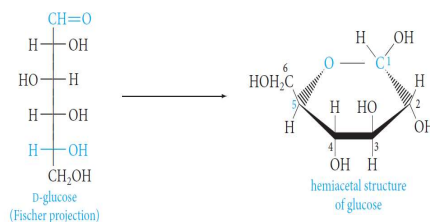
D-glucose and D-mannose are epimers (at C-2).

D-glucose and D-galactose are epimers (at C-4).

The Cyclic Hemiacetal Structures of Monosaccharides

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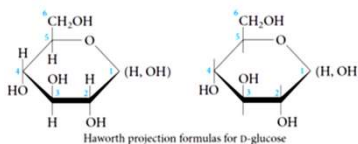
- **Monosaccharides** exist mainly in cyclic, hemiacetal forms and not in the acyclic aldo- or keto-forms.



Haworth Projection

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- **Substituents attached to the ring lie above or below the plane.**

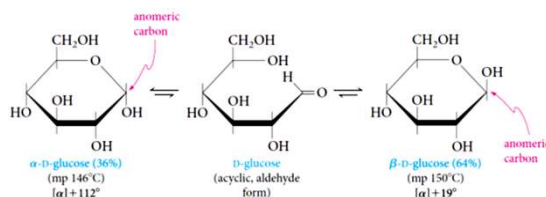


- **C-1** is the hemiacetal carbon (it carries a hydroxyl group, and it is also connected to C-5 by an ether linkage).
- **C-2, C-3,** and **C-4** are secondary alcohol carbons.
- **C-6** is a primary alcohol carbon.
- For **D-sugars**, the terminal $\text{-CH}_2\text{OH}$ group is up in the Haworth projection; for **L-sugars**, it is down.

Anomeric Carbons; Mutarotation

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- **Anomeric carbon;** The hemiacetal carbon, the carbon that forms the new stereogenic center.
- **Anomers;** Two monosaccharides that differ only in configuration at the anomeric center are (a special kind of epimers).
- **Anomers** are called α or β , depending on the position of the hydroxyl group.
- For **monosaccharides** in the **D-series**, the hydroxyl group is “down” in the α anomer and “up” in the β anomer.

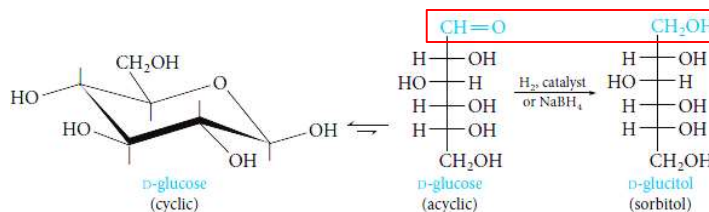


- If D-glucose is crystallized from methanol, the pure α form is obtained.
- Crystallization from acetic acid gives the β form.
- The α and β forms of D-glucose are *diastereomers*.

1) Reduction of Monosaccharides

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- The **carbonyl group of aldoses and ketoses** can be reduced by various reagents to give polyols, called **alditols**.
- **Example;**
Catalytic hydrogenation or reduction with sodium borohydride (NaBH_4) converts D-glucose to D-glucitol (sorbitol).
- **Sorbitol** is used commercially as a sweetener and sugar substitute.

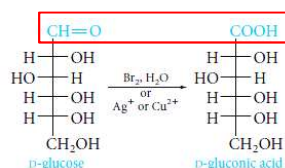


2) Oxidation of Monosaccharides

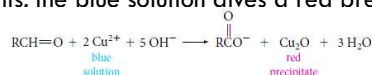
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2.1. With Mild Oxidizing Agents

- Mild oxidizing agents as
 - Tollens' reagent (Ag^+ in aqueous ammonia),
 - Fehling's reagent (Cu^{2+} complexed with tartrate ion),
 - Benedict's reagent (Cu^{2+} complexed with citrate ion).
- These aldehyde groups can be easily **oxidized to acids** which are called **aldonic acids**.
- A carbohydrate that reacts with Ag^+ or Cu^{2+} is called a **reducing sugar**
- Example;** D-glucose is easily oxidized to D-gluconic acid.



- With the copper reagents, the blue solution gives a red precipitate of cuprous oxide, Cu_2O .



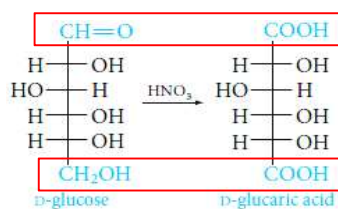
2) Oxidation of Monosaccharides

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2.2. With Strong Oxidizing Agents

- Stronger oxidizing agents, such as **aqueous nitric acid**.
- The aldehyde group and the primary alcohol group can be oxidized, producing dicarboxylic acids called **aldaric acids**.
- Example;**

D-glucose gives D-glucaric acid.



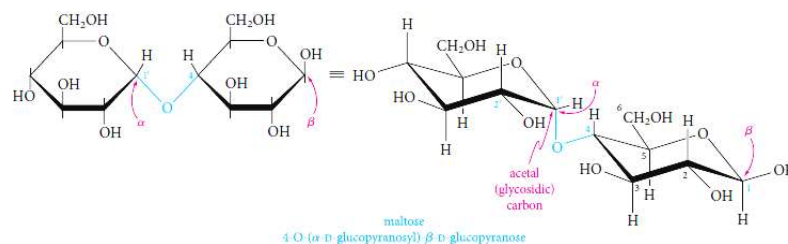
Disaccharides

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- The most common oligosaccharides are disaccharides.
- In a **disaccharide**,
two monosaccharides are linked by a glycosidic bond between the anomeric carbon of one monosaccharide unit and a hydroxyl group on the other unit.

Maltose

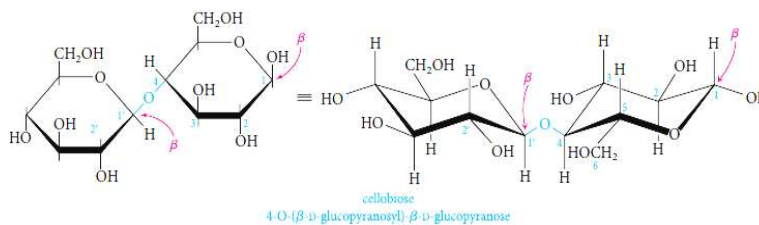
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- **Maltose** is the disaccharide obtained by the **partial hydrolysis of starch**.
- Further hydrolysis of maltose gives only **D-glucose**.
- **Maltose** consist of two linked glucose units.
- It turns out that the anomeric carbon of the left unit is linked to the C-4 hydroxyl group of the unit at the right as an acetal (glycoside).
- The configuration at the **anomeric carbon** of the left unit is α .

Cellulose

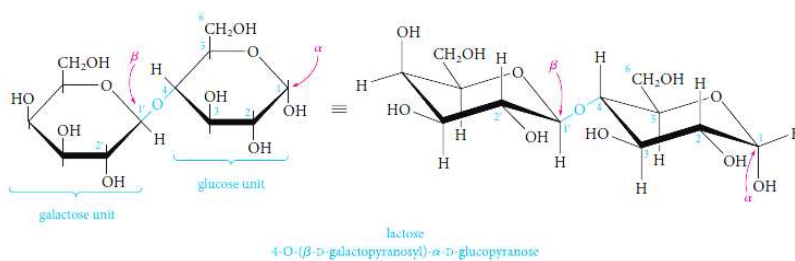
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- **Cellobiose** is the disaccharide obtained by the **partial hydrolysis of cellulose**.
- Further hydrolysis of cellobiose gives only **D-glucose**.
- **Cellobiose** must therefore be an isomer of maltose.
- In fact, **cellobiose** differs from maltose only in having the **β configuration** at C-1 of the left glucose unit.

Lactose

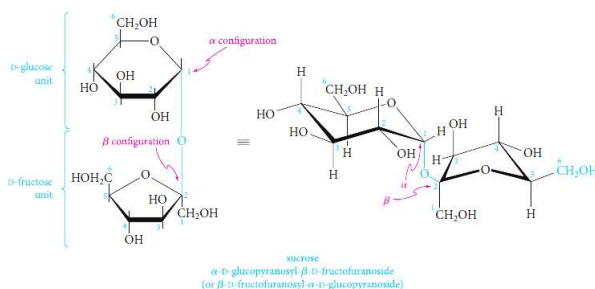
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- **Lactose** is the major sugar in human and cow's milk (4% to 8% lactose).
- Hydrolysis of lactose gives equimolar amounts of **D-galactose and D-glucose**.

Sucrose

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- **The most important commercial disaccharide is sucrose, ordinary table sugar.**
- **Sucrose** occurs in all photosynthetic plants, where it functions as an energy source.
- It is obtained commercially from **sugar cane** and **sugar beets**, in which it constitutes 14% to 20% of the plant juices.
- **Sucrose** is very water soluble (2 grams per milliliter at room temperature) because it is polar due to the presence of eight hydroxyl groups on its surface.
- Hydrolysis of sucrose gives equimolar amounts of **D-glucose and the ketose D-fructose**.

Polysaccharides

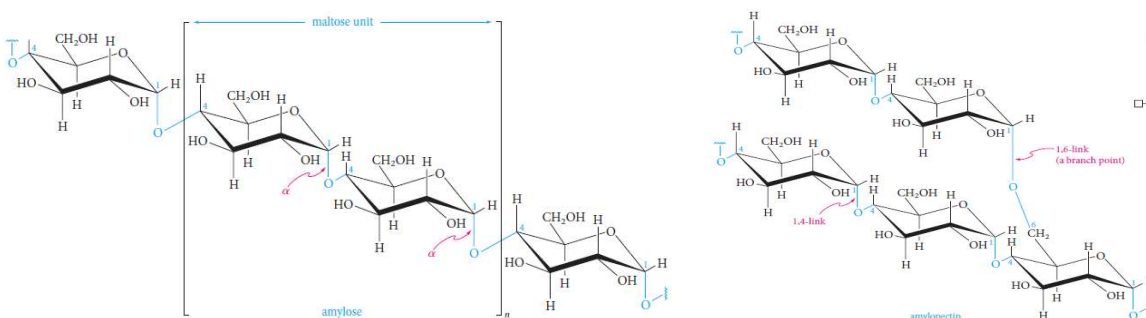
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- **Polysaccharides** contain many linked monosaccharides and vary in chain length and molecular weight.
- Most **polysaccharides** give a single monosaccharide on complete hydrolysis.
- The monosaccharide units may be linked linearly, or the chains may be branched.

Starch

Polysaccharides

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Starch

Polysaccharides

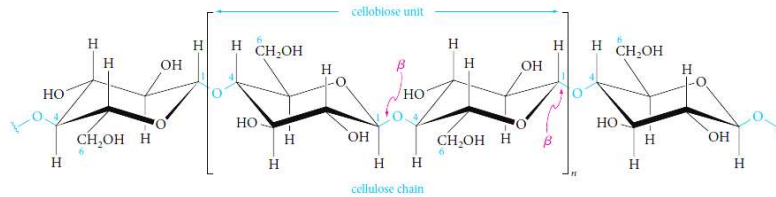
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- **Starch** is the energy-storing carbohydrate of plants.
- It is a major component of cereals, potatoes, corn, and rice.
- **Starch** is made up of glucose units joined mainly by $1,4\text{-}\alpha$ -glycosidic bonds, although the chains may have a number of branches attached through $1,6\text{-}\alpha$ -glycosidic bonds.
- **Partial hydrolysis of starch gives maltose, and complete hydrolysis gives only D-glucose.**
- **Starch** can be separated by various techniques into two fractions: amylose and amylopectin.
 - **Amylose**, which constitutes about **20% of starch**, the glucose units (50 to 300) are in a continuous chain, with 1,4 linkages.
 - **Amylopectin** is **highly branched**. Although each molecule may contain 300 to 5000 glucose units, chains with consecutive 1,4 links average only 25 to 30 units in length. These chains are connected at branch points by **1,6 linkages**.

Cellulose

Polysaccharides

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- **Cellulose** is an *unbranched polymer* of glucose joined by **1,4-β-glycosidic bonds**.
- It consists of **linear chains** of **cellobiose units**.
- These linear molecules, containing an average of 5000 glucose units, aggregate to give fibrils bound together by hydrogen bonds between hydroxyls on adjacent chains.
- **Cellulose fibers** having considerable physical strength are built up from these fibrils, wound spirally in opposite directions around a central axis.
- Wood, cotton, hemp, linen, straw, and corncobs are mainly **cellulose**.

Uses of Carbohydrates

- Of course, your body doesn't run on gasoline - it runs on carbohydrates.
- Carbohydrates, found in foods like grains, fruits, beans, milk products and vegetables, are by far your body's favorite source of energy, yet providing your body with pep is not the only role carbohydrates play.
- Carbohydrates from the foods you consumed are broken down into smaller units of sugar. These small units get absorbed out of your digestive tract and into your bloodstream. This blood sugar, or blood glucose, is transported through your bloodstream to supply energy to your muscles and other tissues. This is an important process; in fact, we could say that of the different functions of carbohydrates, supplying energy to the body is the main role.
- Most of your body cells use the simple carbohydrate glucose for energy, but your brain is particularly in need of glucose as an energy source.