

# CARBOHYDRATE

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# Short Notes

- **Mucopolysaccharide (Glycosamino glycans)**
- **Digestion & absorption of carbohydrate**
- **Lactose intolerance**

# DM- Shortnotes

- **Diagnosis of Diabetes Mellitus**
- **Metabolic alteration in Diabetes Mellitus**
- **Acute and Chronic complication of Diabetes Mellitus**
- **Biochemical explanation of Diabetic Ketoacidosis**
- **Define and significant of Glycate haemoglobin**

# Comments

- **Structure of proteoglycan is well suited for its function.**
- **Lactase enzyme deficiency cause diarrheal after milk ingestion.**
- **Human can not digest cellulose.**
- **Sucrose is non- reducing.**
- **Sucrose is called “invert sugar”.**
- **Oral rehydration solution is made up of glucose and sodium both.**
- **Carbohydrate are essential for the metabolism of fat.**

## Comments-DM

- Insulin is use to correct hyperkalemia.
- Patient of IDDM have more risk of diabetic ketocidosis than NIDDM.
- Cataract is more common in diabetes mellitus.
- Estimation of C-Peptide is better parameter to differentiate IDDM & NIDDM.

# Sucrose

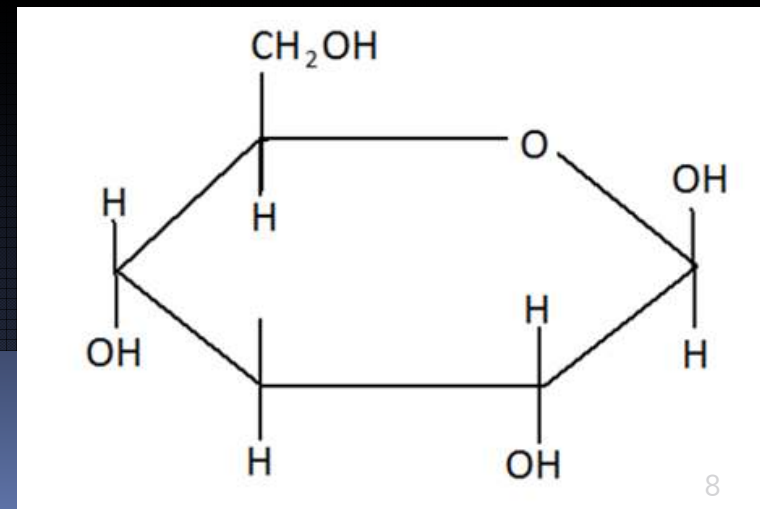
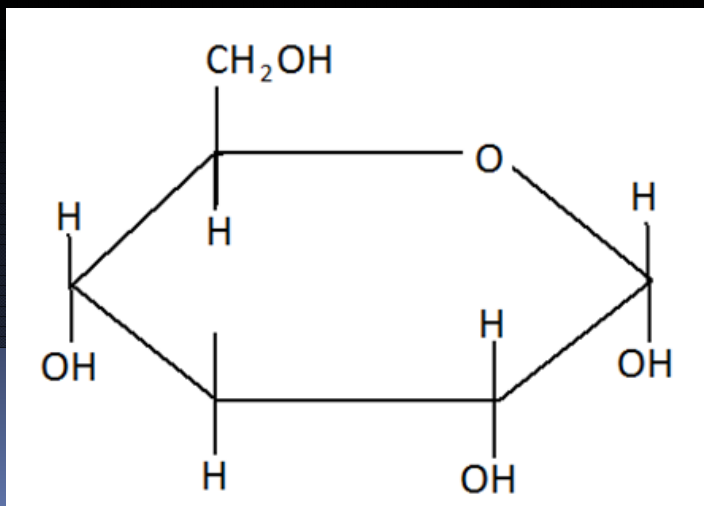
- It is sweetening agent known as cane sugar.
- It contains Glucose & Fructose
- The linkage involves first carbon of glucose & second carbon of Fructose. & No free reducing groups available.
- So, sucrose is Non-reducing Sugar.

# Sucrose

- Hydrolysis of Sucrose ( Optical Rotation +66.5) will produce one molecule of glucose(+52.5) and one molecule of fructose(-92).
- Therefore, the products will change the dextro rotation to levorotation, means the plane of rotation is inverted,
- So, ..... Invert Sugar.

# MUTAROTATION

- D-Glucose is crystallized at Room Temperature & ROTATION OF  $\alpha$ - ANOMER  $+112.2^\circ$  & OF  $\beta$ -ANOMER  $+18.7^\circ$ . IN SOLUTION, INTERCONVERSION OF  $\alpha$  &  $\beta$ -ANOMERS OCCURS. After 12-18 Hrs, AT EQUILIBRIUM, OPTICAL ROTATION STABILISES AT  $+52.7^\circ$ . AT EQUILIBRIUM 63 % ARE  $\beta$ -ANOMERS, 36% ARE  $\alpha$ - ANOMERS WHILE 1% ARE IN STRAIGHT CHAIN.



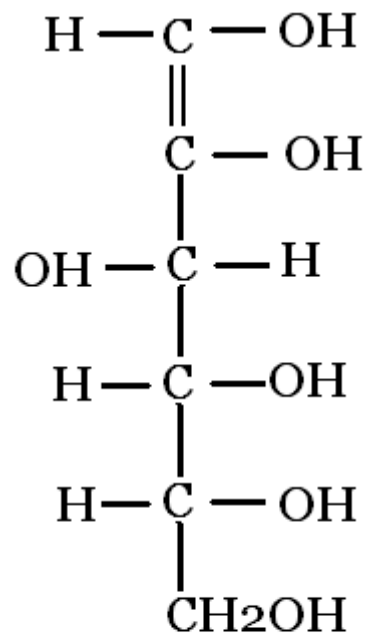


# REACTIONS OF MONOSACCHARIDES

## 1. ENEDIOL FORMATION

In mildly alkaline solns, carbohydrates containing free aldehyde or keto group will tautomerise to form **enediols** (compounds where 2 –OH grp containing C-atoms are linked by double bonds).

# SUGARS CAN BE INTERCONVERTED BY FORMATION OF A COMMON ENEDIOL



ENEDIOL

Enediols are highly reactive and capable of reducing ions. Eg., Cupric ions to cuprous ions.

This is the **basis of reduction tests** done to detect the presence of reducing sugars like Glucose in urine.

Eg., **Benedict's** test, **Fehling's** test, **Barfoed's** test.

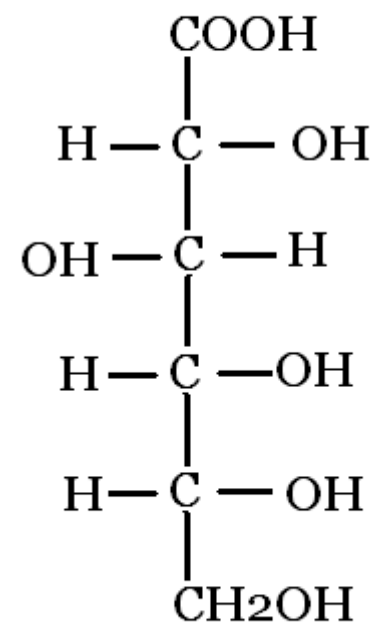
# REACTIONS OF MONOSACCHARIDES

## 2. OXIDATION

Depending on the oxidising agent used, the aldehyde / keto group or the terminal alcohol group or both may be oxidised to carboxyl group to produce the corresponding acid.

**Under mild oxidative conditions**, aldehyde grp is oxidised to carboxyl grp to form aldonic acid.

Eg., glucose-gluconic acid  
galactose- galactonic acid  
mannose- mannonic acid.



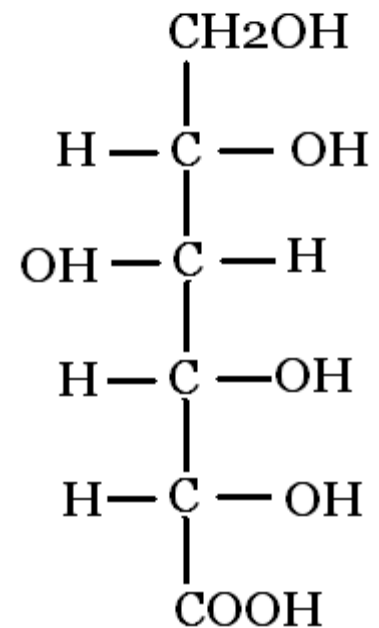
GLUCONIC ACID

When **primary alcohol** group is oxidised to  $-\text{COOH}$  grp, **uronic acid** is formed.

Eg., glucose- glucuronic acid

galactose- galacturonic acid

mannose- mannuronic acid.

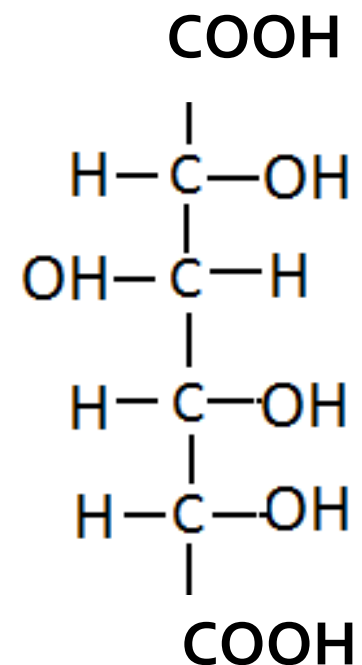


GLUCORONIC ACID

# Under strong oxidative conditions

The first and last C-atoms are simultaneously oxidised to form **dicarboxylic acids (saccharic acids)**

eg., glucose- glucosaccharic acid,  
mannose- mannosaccharic acid  
galactose- mucic acid.



# REACTIONS OF MONOSACCHARIDES

## 3. REDUCTION

When treated with reducing agents, the aldehyde or keto group of monosaccharides is reduced to its corresponding alcohol.

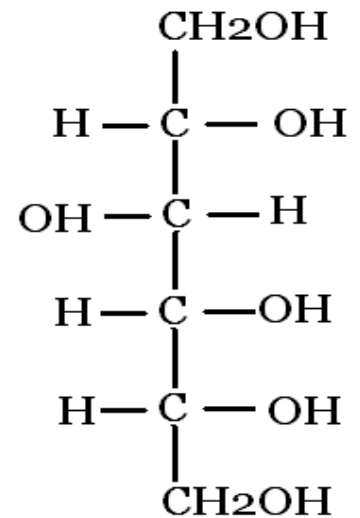
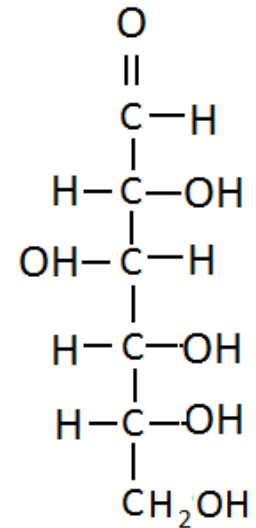
D-glucose – Sorbitol

Galactose – galactitol

Mannose - mannitol

Fructose – mannitol + sorbitol

Ribose - Ribitol



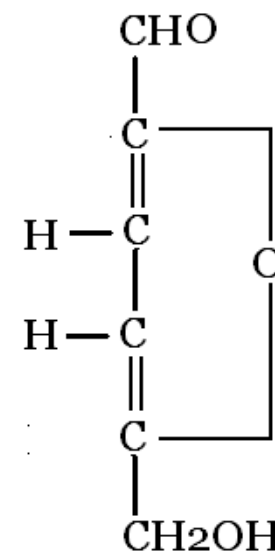
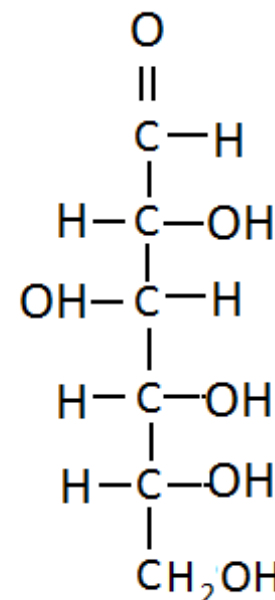


# REACTIONS OF MONOSACCHARIDES

## 4. DEHYDRATION

When treated with conc.  $\text{H}_2\text{SO}_4$ , monosaccharides undergo dehydration with removal of **3 molecules of water** to form **furfural** derivatives which condense with **phenolic compounds** to form coloured compounds.

**Molisch Test (general test for all carbohydrates) is based on this principle.**



FURFURAL 17

## **5. OSAZONE FORMATION**

Osazones are insoluble crystals formed when phenylhydrazine in acetic acid is boiled with reducing sugars.

**Osazones -characteristic for each sugar**

**- used to differentiate sugars in biological fluids like urine.**

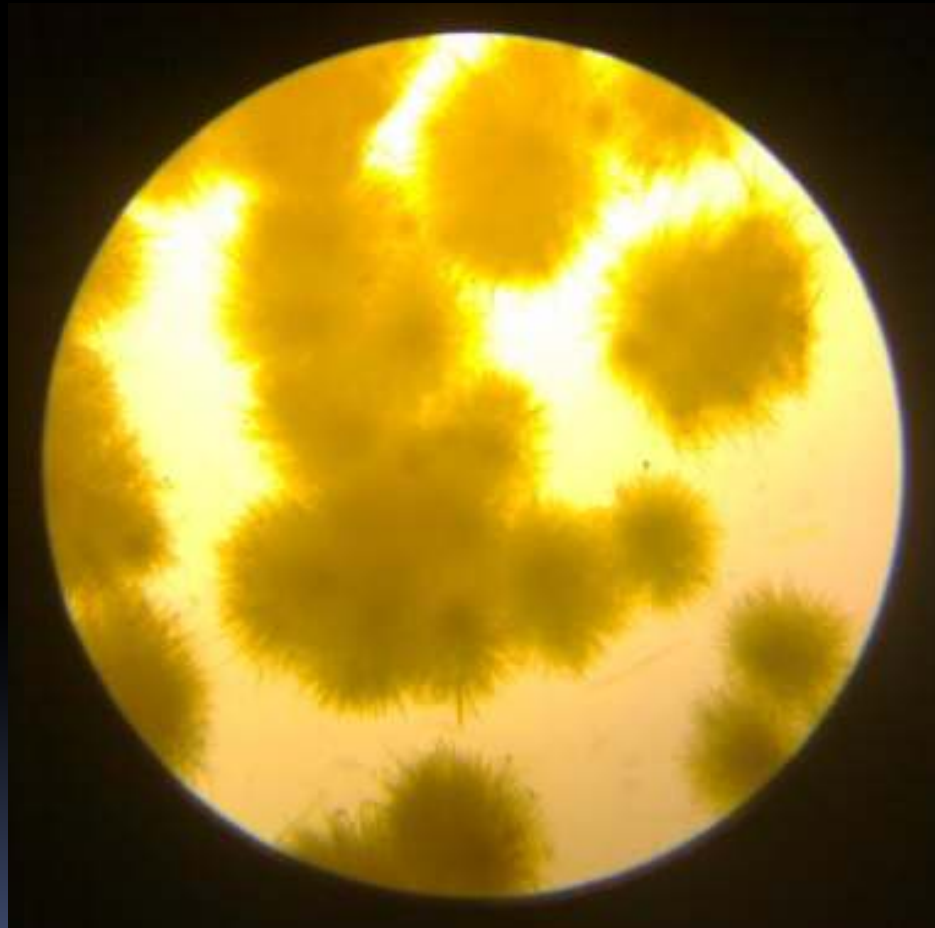
In osazone formation, first 2 C-atoms are involved. Sugars which differ in C<sub>1</sub> & C<sub>2</sub> will produce the same osazone as their differences will be masked by phenylhydrazine

# Glucosazone



**Broomstick appearance**

# Lactosazone



Powderpuff appearance

# Maltosazone



Sunflower petal appearance

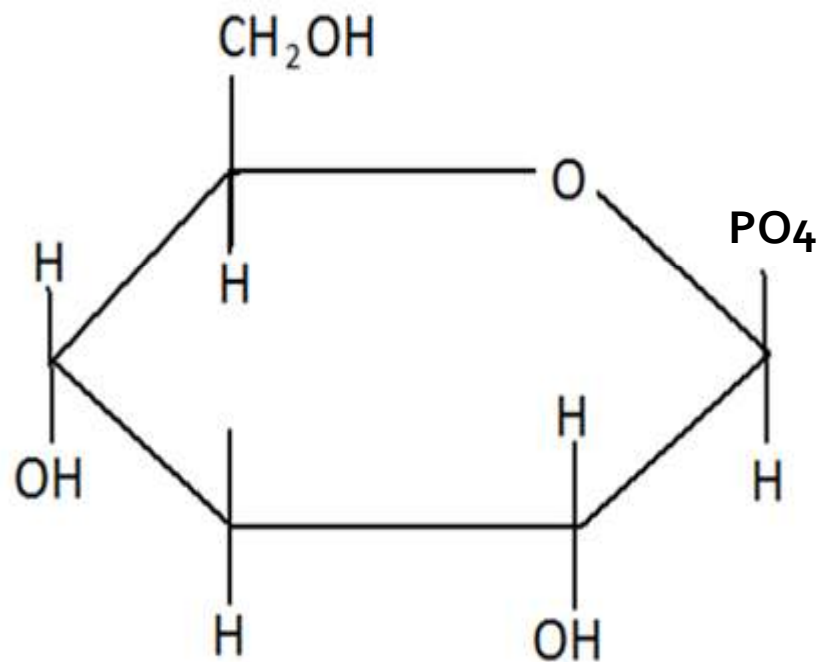
## 6. ESTER FORMATION

Hydroxyl groups of monosaccharides may be esterified with phosphate/ propionate/ acetate/ benzoate etc.

**Esterification with phosphate is very common in metabolism.**

**Eg., Glucose-1-PO<sub>4</sub>, Glucose-6-PO<sub>4</sub>.  
(ATP is the phosphate group donor)**

# 6. ESTER FORMATION

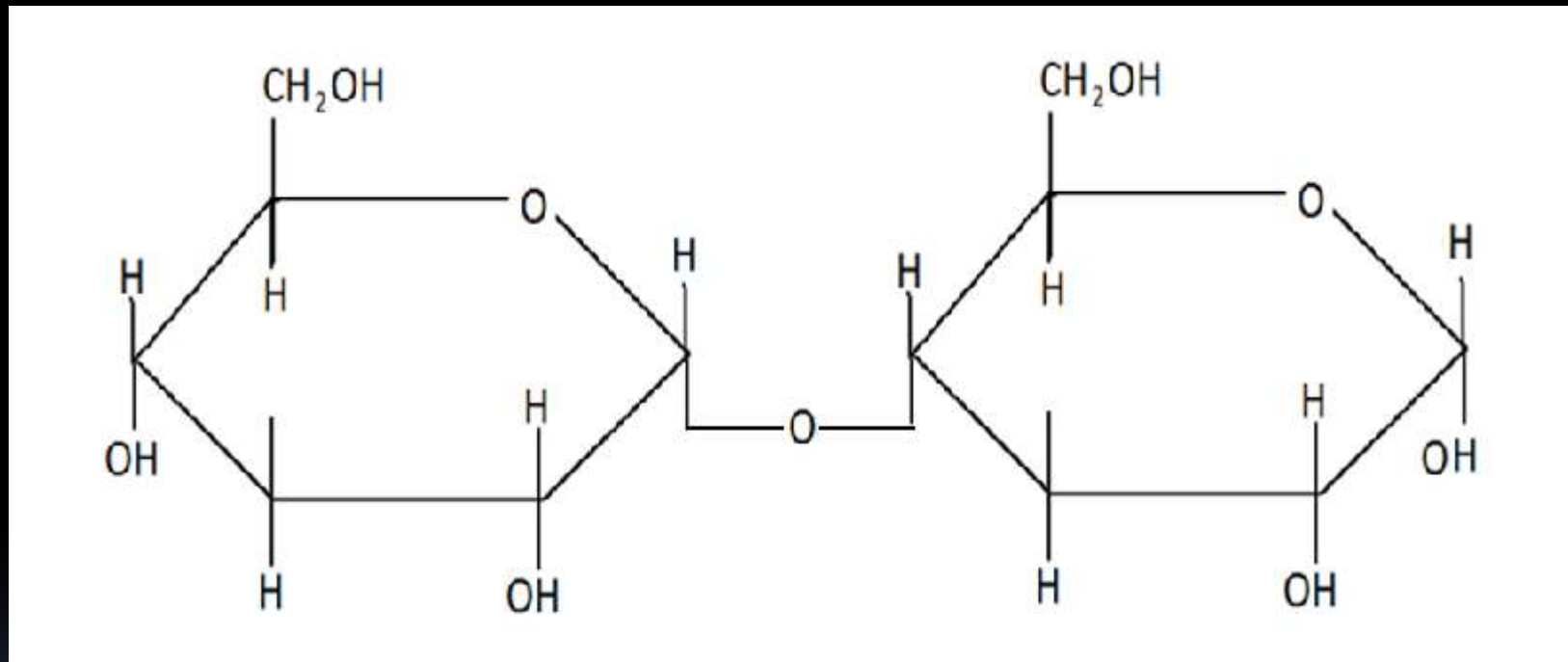


## 7. GLYCOSIDE FORMATION

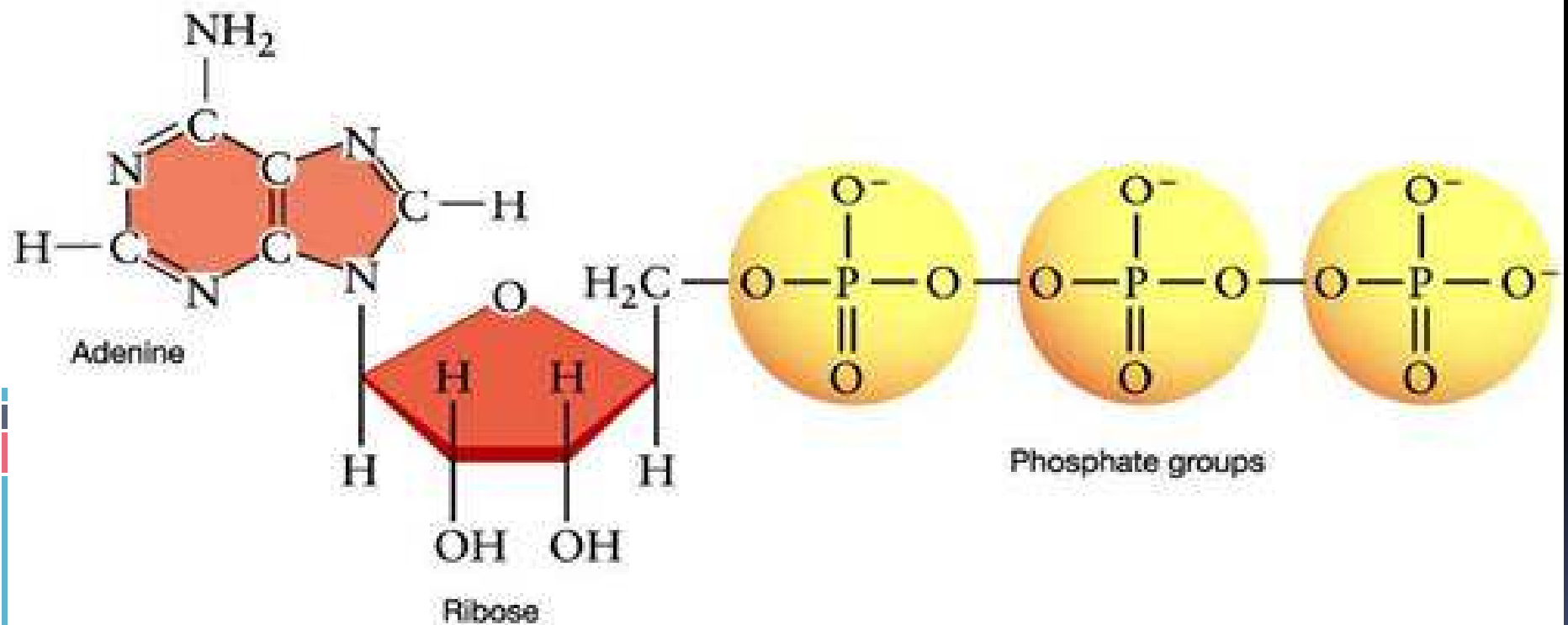
- Formed when the -OH grp. of the anomeric carbon reacts with -OH grp. or -NH of another compound.
- carbohydrate or non-carbohydrate (*aglycone*) eg., phenol, glycerol, nitrogenous base).
- Reducing property may be lost.
- **Glycosidic bond may be  $\alpha$  or  $\beta$**  depending on the anomeric carbon.
- **May be O-glycosidic bond or N-glycosidic bond.**



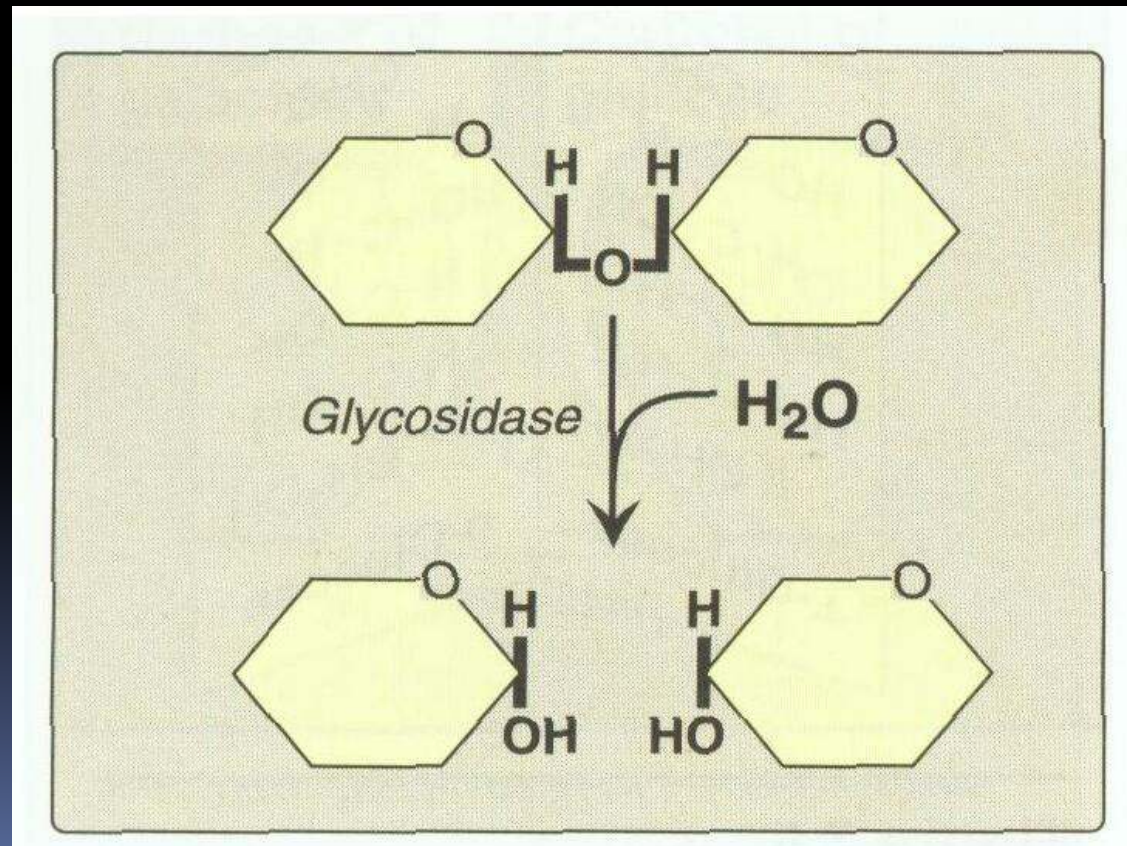
# O-GLYCOSIDIC LINKAGE



# N-GLYCOSIDIC LINKAGE



# GLYCOSIDIC BONDS ARE CLEAVED BY GLYCOSIDASE ENZYMES



# PHYSIOLOGICALLY IMPORTANT GLYCOSIDES: -

Glucovanillin(glucose + vanillin): a natural substance which imparts flavour.

Cardiac Glycosides(glucose + steroid): used as a drug to stimulate cardiac muscle.  
Eg., Digoxin&Digitoxin.

# DERIVATIVES OF MONOSACCHARIDES

- 1) **Phosphoric acid esters**
- 2) **Sugar acids**
- 3) **Sugar alcohols**
- 4) **Amino sugars**
- 5) **Deoxy sugars**
- 6) **Neuraminic acid**
- 7) **Sialic acid**

# AMINO SUGARS : -

- -OH grp of sugars may be replaced by amino grps to give rise to amino sugars.

Eg., glucosamine, galactosamine.

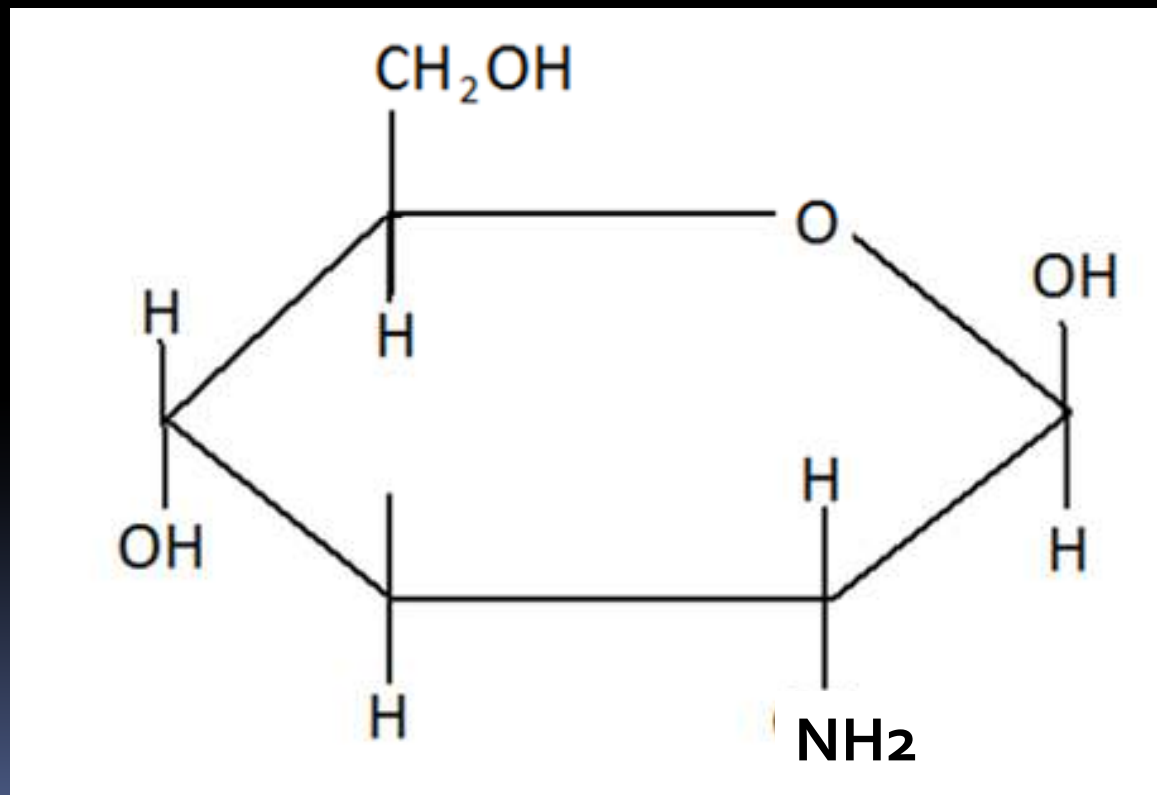
**They are present as constituents of heteropolysaccharides.**

- Further acetylation may take place to produce N-acetylated sugars. Eg., N-acetyl glucosamine(GluNac), N- acetyl galactosamine(GalNac).

**They form important constituents of glycoproteins & glycolipids.**

# AMINO SUGARS: -

## D- Glucosamine



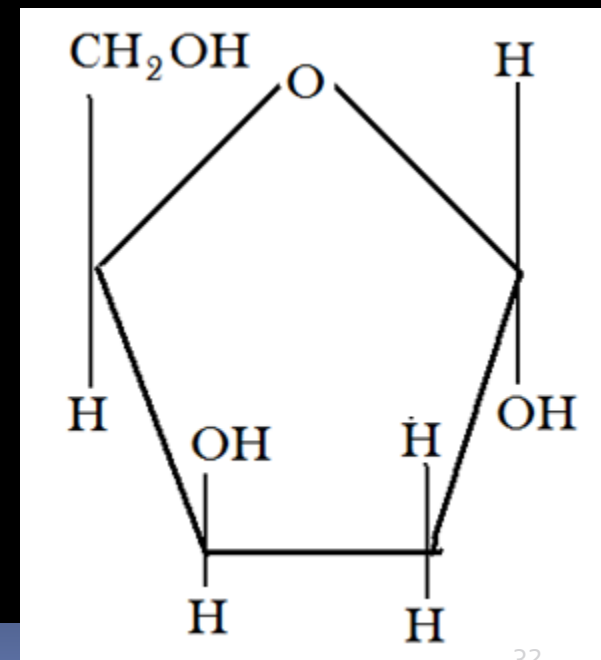
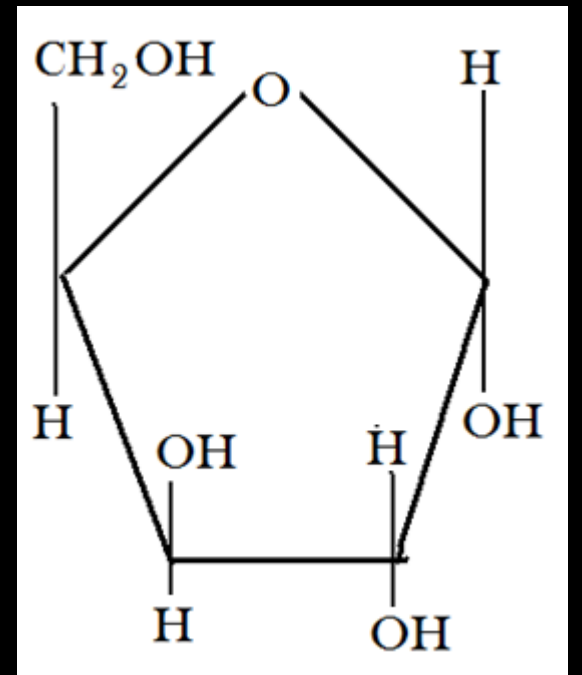
# DEOXY SUGARS

Oxygen of the  $-OH$  groups may be removed to form deoxy sugars.

- $CHOH$  becomes  $-CH_2$
- $CH_2OH$  becomes  $-CH_3$

Eg., Deoxyribose- important constituent of DNA.

Rhamnose, Fucose – found in polysaccharides.





# NEURAMINIC ACID

A nine carbon sugar derived  
from mannosamine and  
pyruvate.

# SIALIC ACID OR N-ACETYL NEURAMINIC ACID (NANA)

- **Acetylated derivatives of neuraminic acid.**
- **Constituent of glycoproteins and glycolipids**

# OLIGOSACCHARIDES

**2 to 10 monosaccharide units  
joined by glycosidic linkages.**

**Eg., disaccharides, trisaccharides,  
tetrasaccharides**

# DISACCHARIDES - Most common oligosaccharide

## Reducing

**Maltose-Glu+Glu**

**Lactose-Glu+Gal**

**Isomaltose- Glu+Glu**

## Non-Reducing

**Sucrose- Glu+Fruc**

**Trehalose- Glu+Glu**

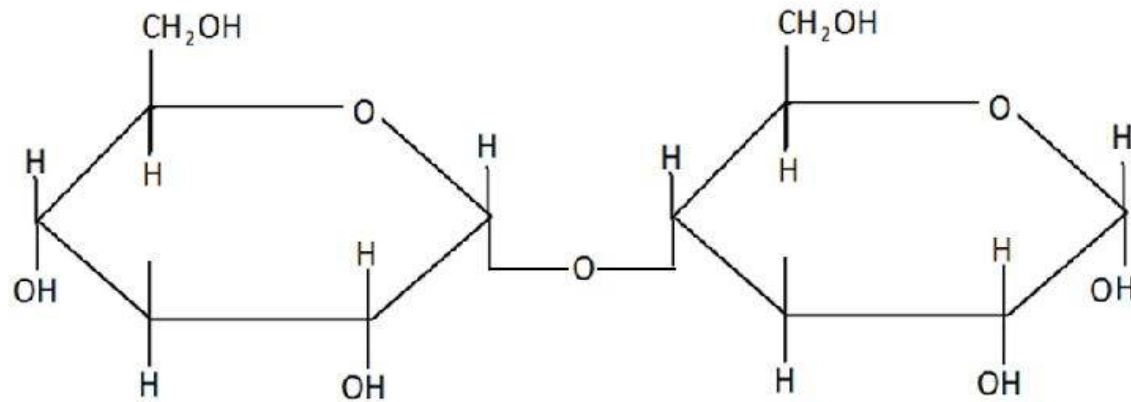
## **Maltose: -**

- Contains 2 glucose molecules linked by  $\alpha$ -1,4 glycosidic bond.
- A reducing disaccharide.
- An intermediate in the digestion of starch & glycogen by the action of the enzyme,  $\alpha$ -amylase.

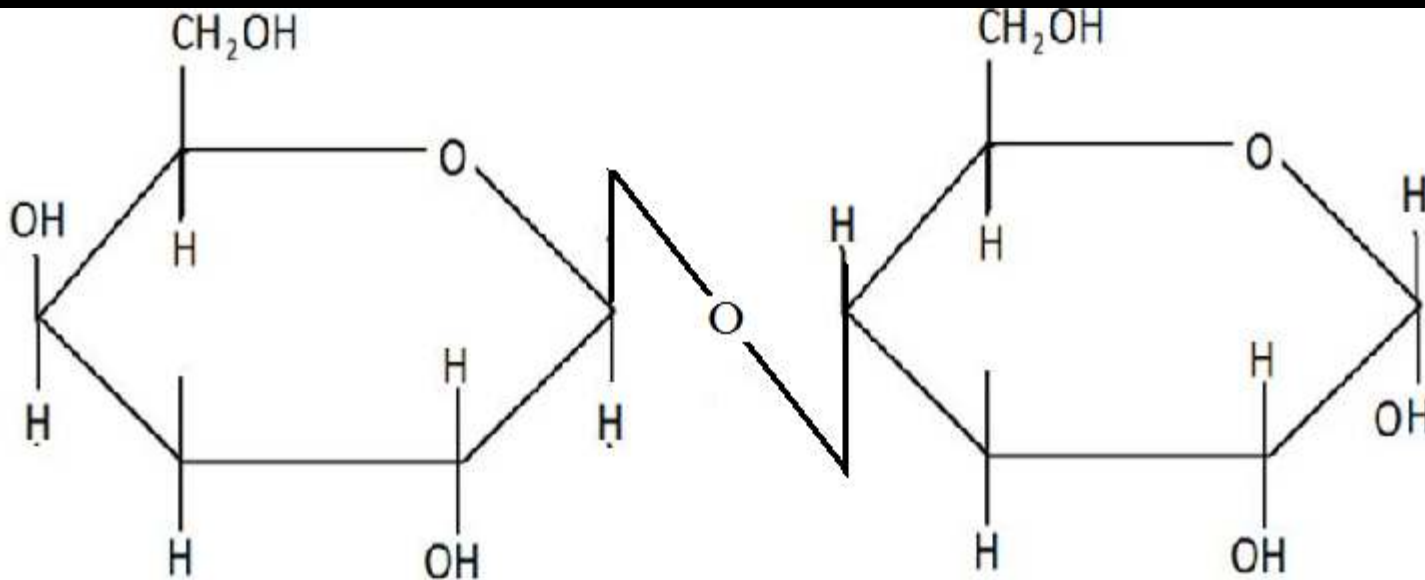
## **Lactose: -**

- major carbohydrate found in milk.
- Contains one molecule of  $\beta$ -D galactose & one molecule of  $\beta$ -D glucose linked by  $\beta$ -1,2 glycosidic linkage.

## STRUCTURE OF MALTOSE



## STRUCTURE OF LACTOSE



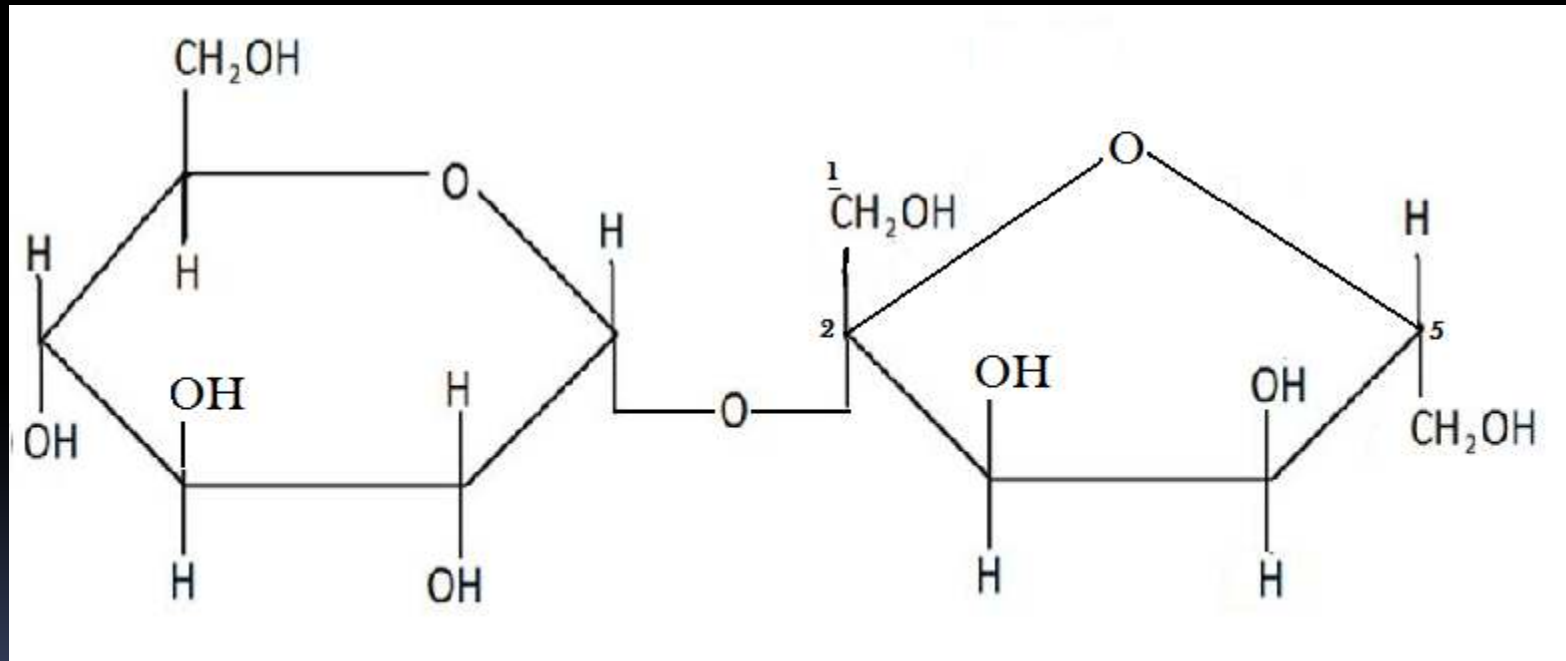
## SUCROSE (COMMON TABLE SUGAR) :-

- Disaccharide of glucose & fructose.
- $\alpha$ - 1,2 glycosidic bond.
- **Non-reducing sugar** due to absence of free anomeric carbon atom which are involved in the glycosidic bond.
- Hydrolysed by enzyme sucrase (invertase).

## TREHALOSE :-

- A non-reducing disaccharide containing two glucose units linked by  $\alpha$ -1,1 linkage.
- No free anomeric carbon.

# STRUCTURE OF SUCROSE





# CLINICALLY IMPORTANT CARBOHYDRATES

NAME OF CARBOHYDRATE	ASSOCIATED DISORDER
D-Glucose	Diabetes mellitus
D-Fructose	Hereditary Fructose Intolerance
D-Galactose	Galactosemia & Cataract
D-Lactose	Lactose Intolerance
L-Xylulose	Essential Pentosuria
Sucrose	Sucrase deficiency
Glycogen	Glycogen Storage Disorder

# POLYSACCHARIDES (GLYCANS)

## Homopolysaccharides (Homoglycans):-

1. Starch
2. Glycogen
3. Cellulose
4. Inulin
5. Dextrans

## STARCH: -

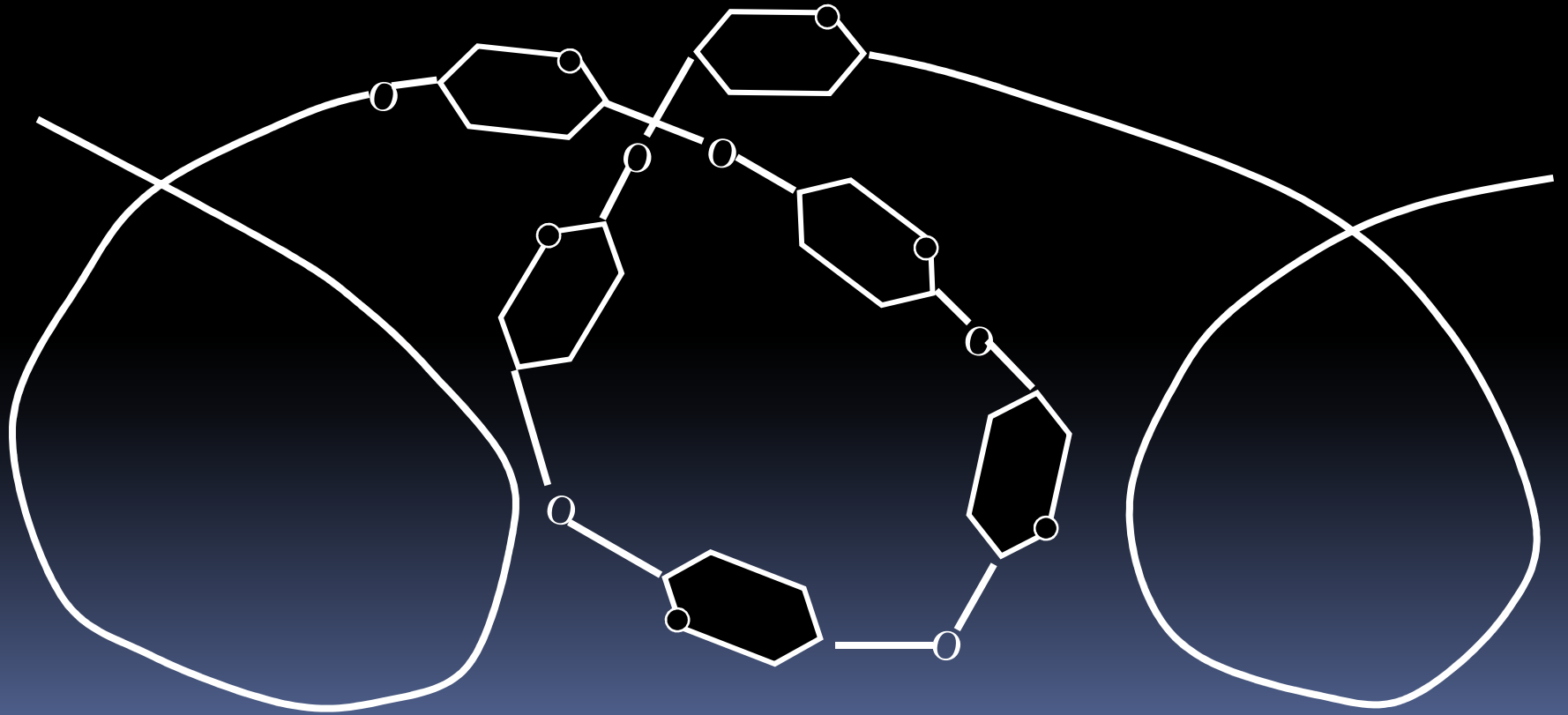
- ❖ Major plant polysaccharide.
- ❖ Homopolysaccharide composed of Glucose units linked by  $\alpha$ -glycosidic bonds.
- ❖ Two types of structural components-  
**Amylose**(10-20%):- unbranched, water-soluble,  $\alpha$ -1,4 linkages.

**Amylopectin**(80-90%):- highly branched, water-insoluble,  $\alpha$ -1,6 linkages at the branch points.

**STARCH FORMS BLUE COLOURED COMPLEX WITH IODINE WHICH DISAPPEARS ON HEATING & REAPPEARS ON COOLING**

## Amylose:-

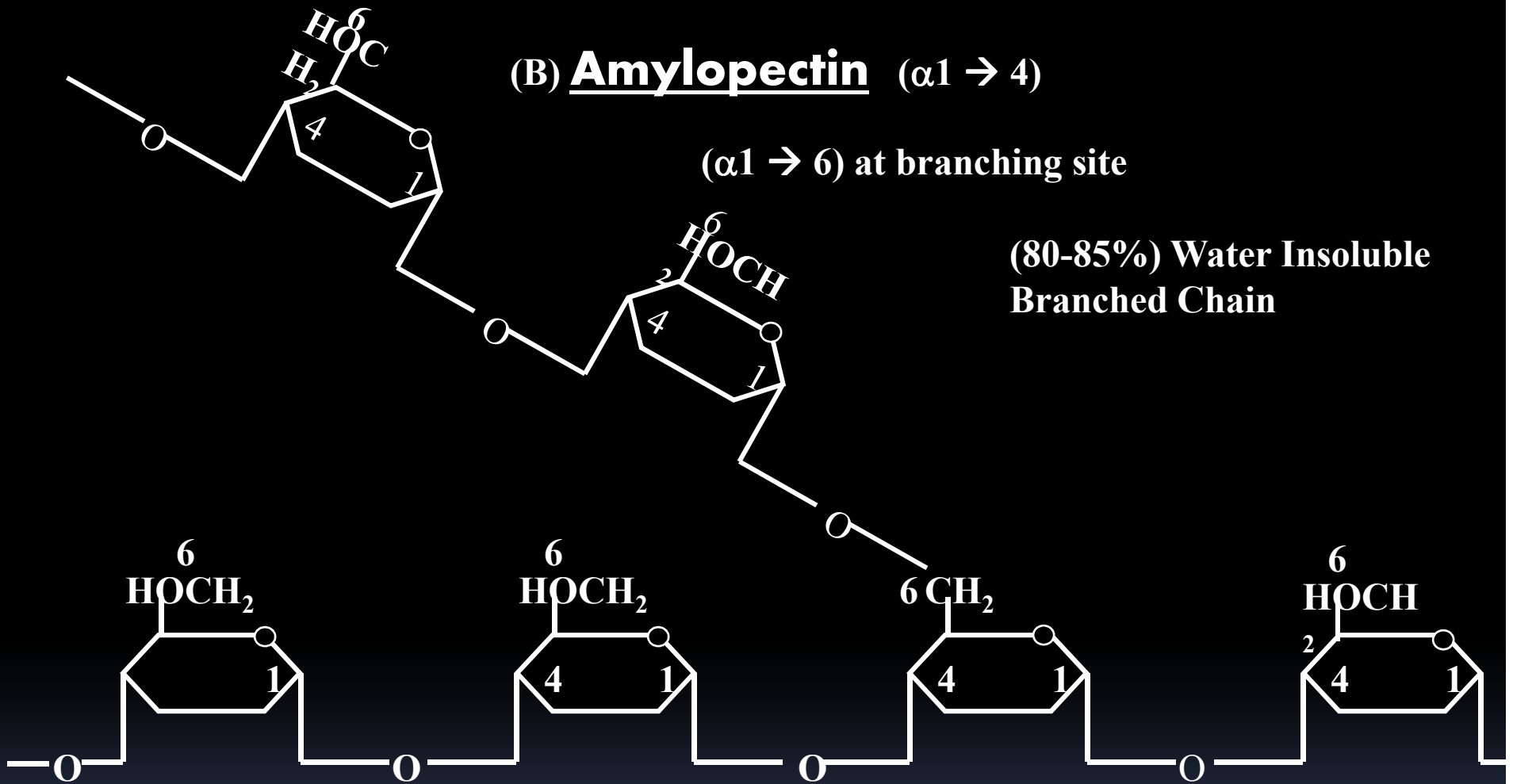
$\alpha$ -D Glucose linked by  $\alpha 1 \rightarrow 4$  glycosidic bonds in straight chains



**(B) Amylopectin** ( $\alpha 1 \rightarrow 4$ )

( $\alpha 1 \rightarrow 6$ ) at branching site

**(80-85%) Water Insoluble  
Branched Chain**

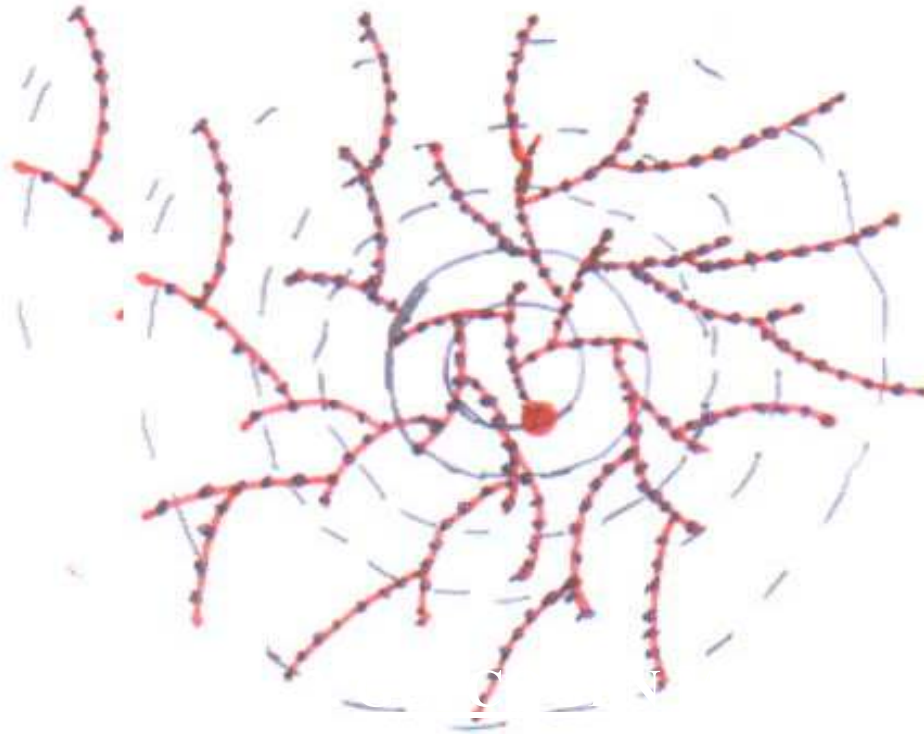


## GLYCOGEN : -

- ❖ MAJOR ANIMAL POLYSACCHARIDE
- ❖ HOMOPOLYSACCHARIDE COMPOSED OF GLUCOSE UNITS LINKED BY  $\alpha$ -1,4 LINKAGE
- ❖  $\alpha$ -1,6 LINKAGES AT THE BRANCH POINTS
- ❖ STORED IN MUSCLES & LIVER
- ❖ 5% OF THE LIVER WEIGHT IS DUE TO ITS GLYCOGEN CONTENT

**GIVES RED-BROWN OR BROWN-VIOLET COLOUR WITH IODINE**

$\alpha$  - Glucose  $\alpha$  (1-4) &  $\alpha$  (1-6)



**GLYCOGEN MOLECULE**

*Glycogen*

# CELLULOSE :-

- ❖ PLANT POLYSACCHARIDE
- ❖ CONTAINS GLUCOSE UNITS LINKED BY  $\beta$ -GLYCOSIDIC LINKAGE
- ❖ CANNOT BE DIGESTED IN HUMAN DUE LACK OF ENZYME HYDROLYSING  $\beta$ -GLYCOSIDIC BOND



## INULIN: -

- ❖ HOMOPOLYSACCHARIDE COMPOSED OF FRUCTOSE UNITS
- ❖ OCCURS IN GARLIC, ONION & OTHER TUBERS
- ❖ WATER SOLUBLE, LOW MOL.WT., **USED TO MEASURE GLOMERULAR FILTRATION RATE (TO ASSESS KIDNEY FUNCTION)**

## DEXTRANS : -

- ❖ Homopolymer of glucose
- ❖ Highly branched
- ❖ Formed by microorganisms
- ❖ Plasma expander
- ❖ chromatography

## CHITIN : -

- ❖ Homopolysaccharide of N-acetyl glucosamine
- ❖ Structural polysaccharide occurring in some invertebrates.

