

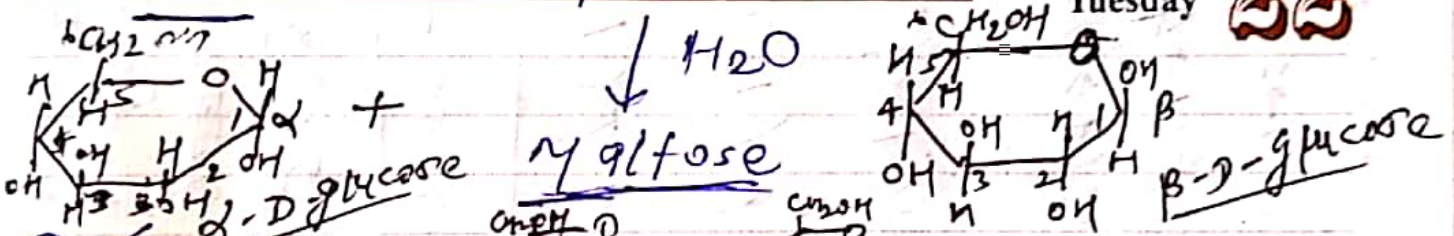
S	M	T	W	T	F	S
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3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28		

Disaccharides & glycosidic bond :-

Two sugars joined by an O-glycosidic bond, form a disaccharide.
 A glycosidic bond forms between a non-eric carbon and the alkoxy oxygen.

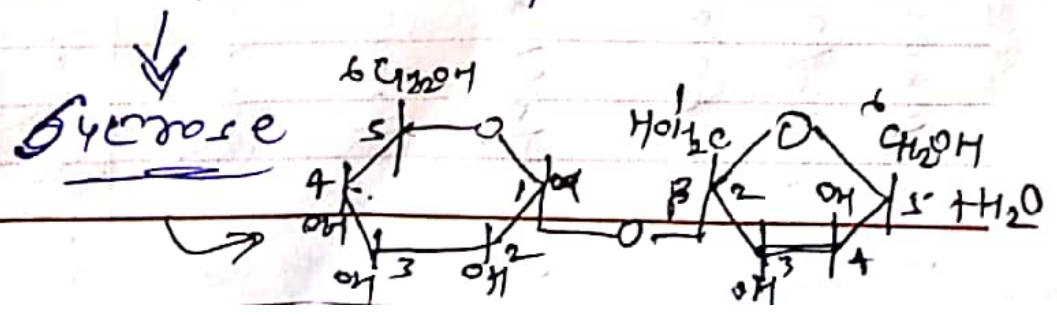
eg (a) Maltose :- Two glucose residues are joined by a glycosidic linkage betⁿ the α -anomeric form of C-1 on one sugar and the hydroxyl oxygen atom on C-4 of the adjacent sugar. and linkage is α -1,4-glycosidic bond.

α -D-glucose + β -D-glucose



(b) Sucrose - anomeric carbon atoms of α -glucose unit and β -fructose unit are joined through α -1,2-glycosidic linkage to form sucrose.

α -D-glucose + β -D-fructose



Physiological Role

- A final product of photosynthesis.
- A major animal energy source.
- A major circulatory sugar in insects, used for energy.
- The dimer derived from the starch and glycogen polymers.
- The dimer of the cellulose polymer.
- Constituents of plant glycosides and some polysaccharides.

Structure

- Glucose $\alpha(1 \rightarrow 2)\beta$ fructose
- Galactose $\beta(1 \rightarrow 4)$ glucose
- Glucose $\alpha(1 \rightarrow 1)\alpha$ -glucose
- Glucose $\alpha(1 \rightarrow 4)$ glucose
- Glucose $\beta(1 \rightarrow 4)$ glucose
- Glucose $\beta(1 \rightarrow 6)$ glucose

Disaccharides

1. Sucrose
2. Lactose
3. Trehalose
4. Maltose
5. Cellobiose
6. Gentioinose

Hydrolysis of sucrose \rightarrow

Sucrose (Invert Sugar) is dextrorotatory with hot dilute acid yields D-glucose & D-fructose (greater rotation than D-glucose). The inverting mixture is levorotatory. So, of hydrolysis of sucrose is known as Inversion of sucrose as Invert sugar or Invertose.



2019	FEBRUARY						
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eg → Murein, dextran, cellulose, starch
(Amylose & Amylopectin)

January 2019

Inulin, chitin, Glycogen &

Cellulose are important Polysaccharides.

Friday 25

Polysaccharides :- Ubiquitous in nature. Also called glycans.

Two types (on basis of function)

① Structural Polysaccharide ② storage Polysaccharides.

It may be - ① Homopolysaccharides & ② Heteropolysaccharides

eg - starch, glycogen, cellulose & chitin are homopolysaccharide while glycosaminoglycans (GAGs) are Heteropolysaccharides.

GAGs → eg - Hyaluronic acid, Chondroitin sulfate, Dermatan sulfate, Heparan sulfate,

Heparin, Keratan sulfate

Saturday 26

→ Peptidoglycan (Murein) & Lysozyme are also ^{Hetero} polysaccharides. (degrades cell wall.)
(not in bacterial cell wall)

① Glycoproteins :- Carbohydrate groups are covalently attached to many diff proteins to form glycoproteins. side chain of sugar attached to asparagine → Amide N atom (N-linkage) & if on oxygen atom in side chain of serine/threonine (O-linkage)

② Reducing & Non reducing Sugar :- Sugar capable of reducing ferric or cupric ion are called reducing sugar.

Any sugar having aldehyde group is capable form in soln through tautomerisation called reducing sugar.