

Pakistan School, Kingdom of Bahrain.

Welcome to

Grade

Rules of the class

- 1) Be on time for all your classes.
- 2) Respect all the participants of the class.
- 3) Do not create any disturbance.
- 4) Pay attention to your teacher.
- 5) Raise hand if you have a question.
- 6) Enter into the class with your actual name and CPR number.

Chapter 2

Biological molecules

OBJECTIVES:

At the end of this lesson students will be able to:

- Define carbohydrates.
- Classify and compare carbohydrates.
- Explain the chemical structure & stereoisomerism in monosaccharides.

CARBOHYDRATES:

DEFINITION:

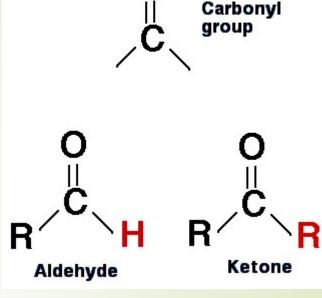
Organic compounds that are polyhydroxy aldehydes or polyhydroxy ketones, or change to such substances on simple chemical transformations, as hydrolysis, oxidation, or reduction.

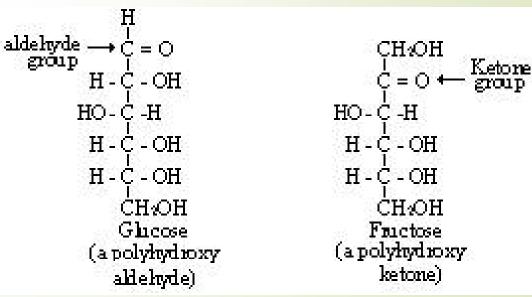
ALDEHYDE:

Is the one that has at least one "H" attached to the carbonyl group.

KETONE:

hat group of compounds that has 2 carbon groups attached to carbonyl group.





CLASSIFICATION OF CARBOHYDRATES:

 A polyhydroxy aldehyde or polyhydroxy ketone make single unit of saccharides

A polyhydroxy aldehyde and polyhydroxy ketones make single unit of

saccharides.

Commonly called sugars.

Greek word → "sakcharon" → sugar.

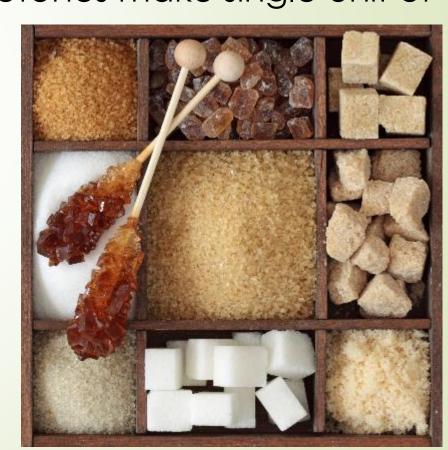
So → saccharides.

· 3- groups:

d. Monosaccharide.(unit)

b. Oligosaccharide. (2-10 units)

c. Polysaccharide.(more than ten units)



Comparison of characteristics of carbohydrates

monosaccharides

- Single Saccharide unit
- Simplest, can not be hydrolyzed
- Highly Soluble in water
- Sweetest of all Carbs

Oligosaccharides

- 2-10 saccharide units
- Complex structure.
 Can be hydrolyzed into 2-10 monosaccharides
- Slightly soluble in water
- Less sweet

Polysaccharides

- More than 10 monosaccharides
- Highly complex and yield at least 11 monosaccharides
- > Insoluble in water
- > Tasteless

MONOSACCHARIDE:

- Polyhydroxy aldehydes or polyhydroxy ketones.
- \blacksquare No. of carbon 3 7.
- All carbon atoms (except carbonyl group) have –OH –(polyhydroxy).
- General formula $C_nH_{2n}O_n \rightarrow n = No. of C atoms.$

CLASSIFICATION OF MONOSACCHARIDE:

- -/ BASED UPON:
- a. functional group.
- No. of carbon atoms.

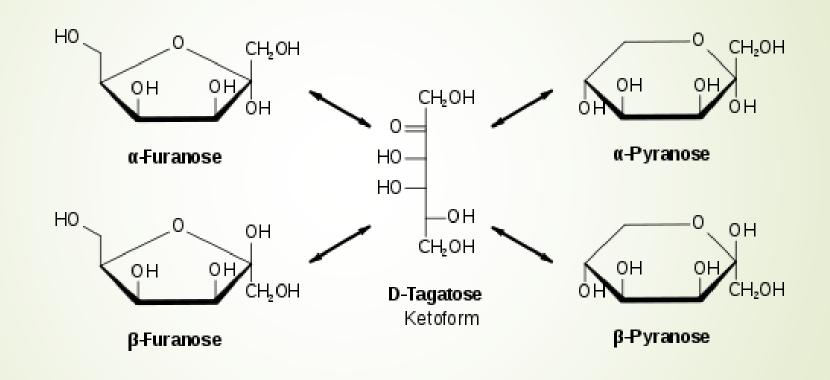
Classification of carbohydrates

- a.Based upon functional group:
- Aldoses (contain aldehyde group).
- Ketoses (contain ketone group).
- b. based upon No. of carbon atoms.
- →Trioses (3c).
- ■Tetroses (4c).
- Pentoses (5c).
- ► Hexoses (6c).
- → Heptoses (7c).

CHEMICAL STRUCTURE OF MONOSACCHARIDE:

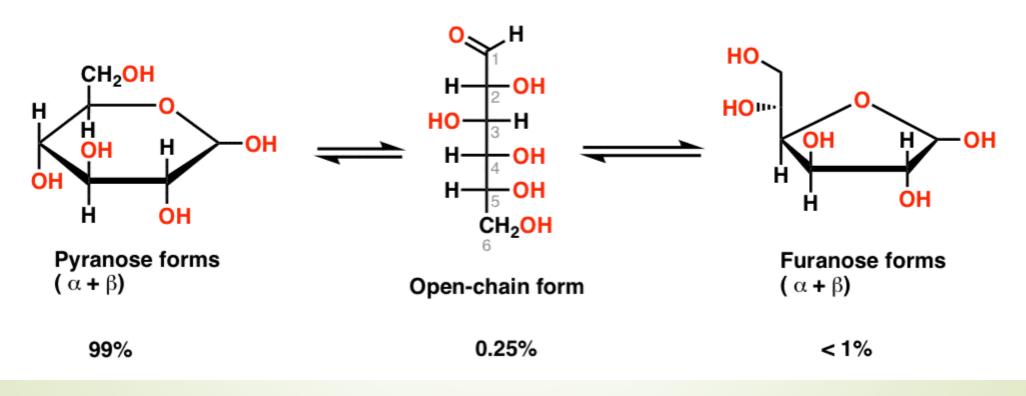
- Crystalline form.
- In water → ring chain structure.
- 2-types of rings:
- Furanose 5 membered –(4C, 10)
- Pyranose 6 membered ring Oxygen links
 - \rightarrow C1 & C5.

Furanose and Pyranose rings



Conversion of open chain into ring chain

The pyranose form of glucose dominates (>99%) at equilibrium in aqueous solution



PLENARY:

State what you have understood in this lesson

STAY SAFE

Allah

Hafiz