Lecture 3

Carbohydrates

Assist.Prof.Dr. Areej Shawkat Hameed

- Biochemistry is the study of the chemistry of biomolecules and living organisms.
- In organic chemistry, we organized our study of carboncontaining molecules by functional group (alcohol, alkene, ketone, carboxylic acid, etc.).

Classification of Carbohydrates

Carbohydrates and Biochemistry

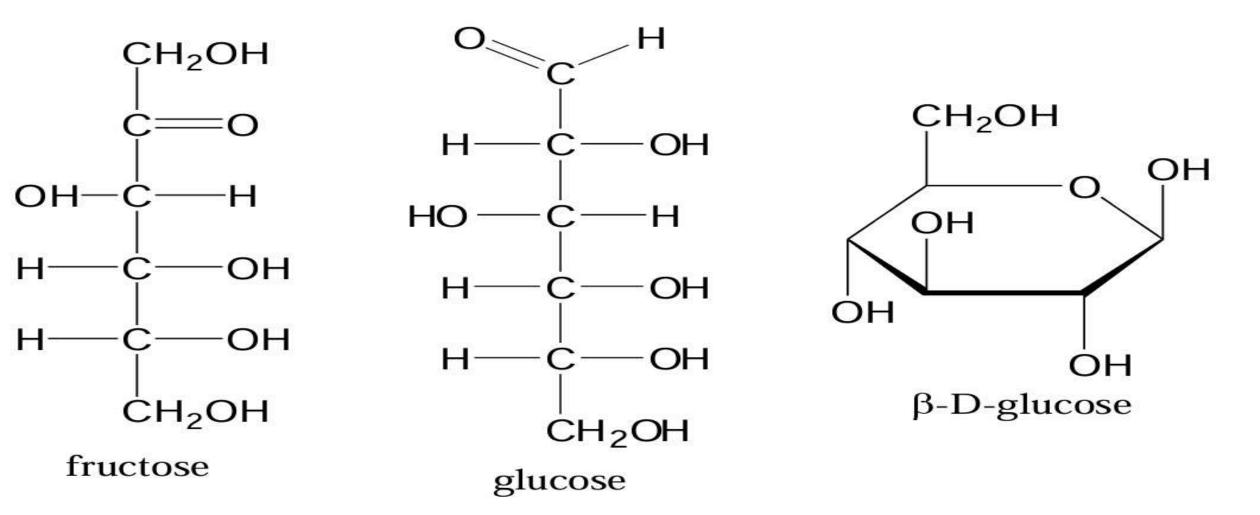
Carbohydrates are compounds of tremendous biological importance:

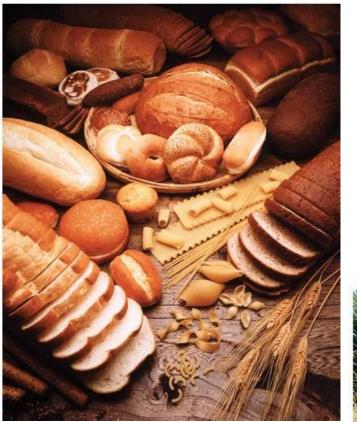
- they provide energy through oxidation
- they supply carbon for the synthesis of cell components
- they serve as a form of stored chemical energy
- they form part of the structures of some cells and tissues

• Carbohydrates, along with lipids, proteins, nucleic acids, and other compounds are known as **biomolecules** because they are closely associated with living organisms.



Carbohydrates, or saccharides (saccharo is Greek for "sugar") are polyhydroxy aldehydes or ketones, or substances that yield such compounds on hydrolysis.





Carbohydrates

• Carbohydrates include not only sugar, but also the starches that we find in foods, such as bread, pasta, and rice







• The term "carbohydrate" comes from the observation that when you heat sugars, you get carbon and water (hence, hydrate of carbon).





Monosaccharides contain a single polyhydroxy aldehyde or ketone unit (e.g., glucose, fructose).

• Disaccharides consist of two monosaccharide units linked to gether by a covalent bond (e.g., sucrose).

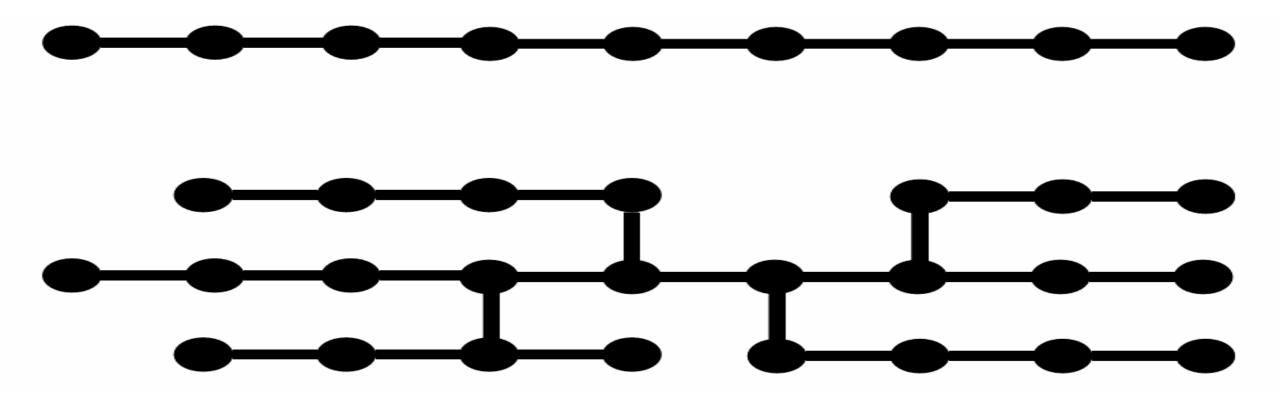


• Oligosaccharides contain from 3 to 10 monosaccharide units (e.g., raffinose).





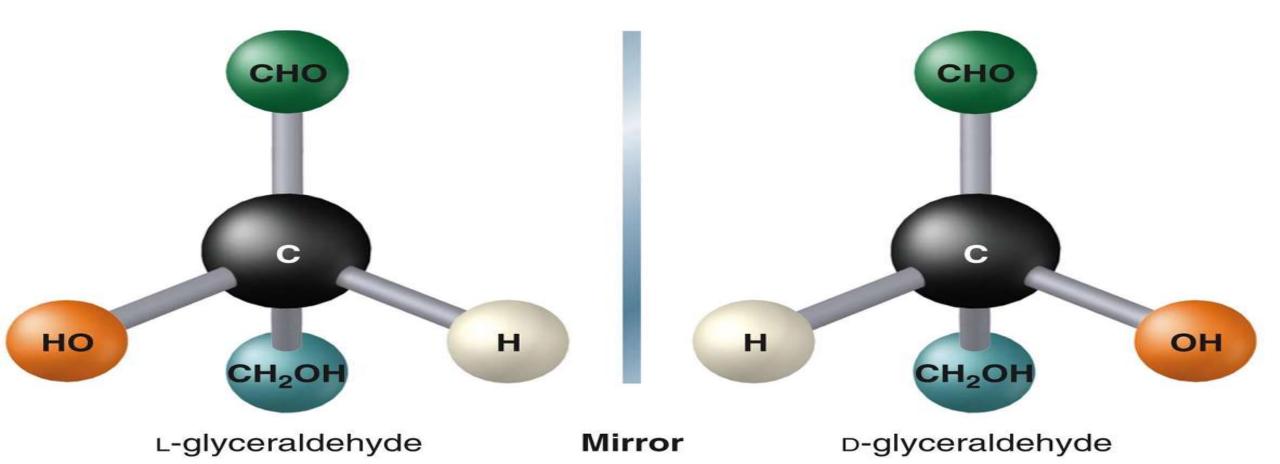
• Polysaccharides contain very long chains of hundreds or thousands of monosaccharide units, which may be either in straight or branched chains (e.g., cellulose, glycogen, starch)



The Stereochemistry of Carbohydrates

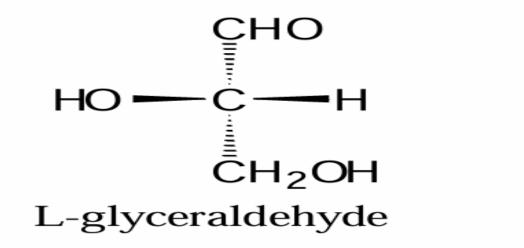
Two Forms of Glyceraldehyde

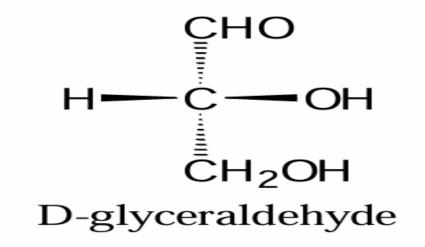
• Glyceraldehyde, the simplest carbohydrate, exists in two isomeric forms that are mirror images of each other:



Stereoisomers

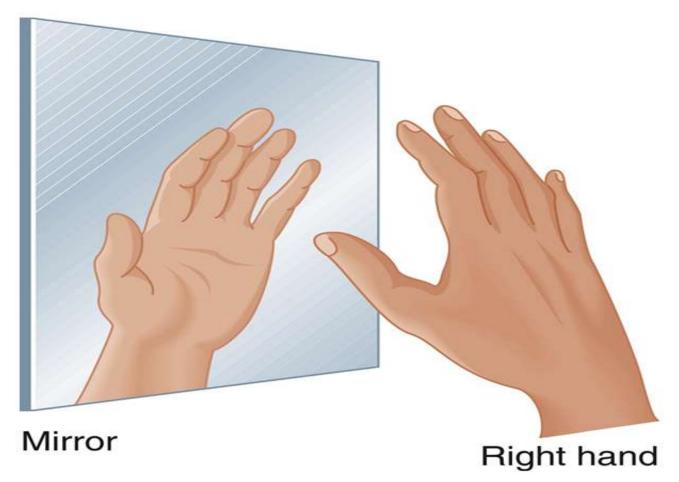
- These forms are **stereoisomers** of each other.
- Glyceraldehyde is a **chiral** molecule—it cannot be super imposed on its mirror image. The two mirror Image forms of glyceraldehyde are **enantiomers** of each other.





Chirality and Handedness

• Chiral molecules have the same relationship to each other that your left and right hands have when reflected in a mirror.





• Chiral objects cannot be superimposed on their mirror images — e.g., hands, gloves, and shoes.

• Achiral objects can be superimposed on the mirror images — e.g., drinking glasses, spheres, and cubes.

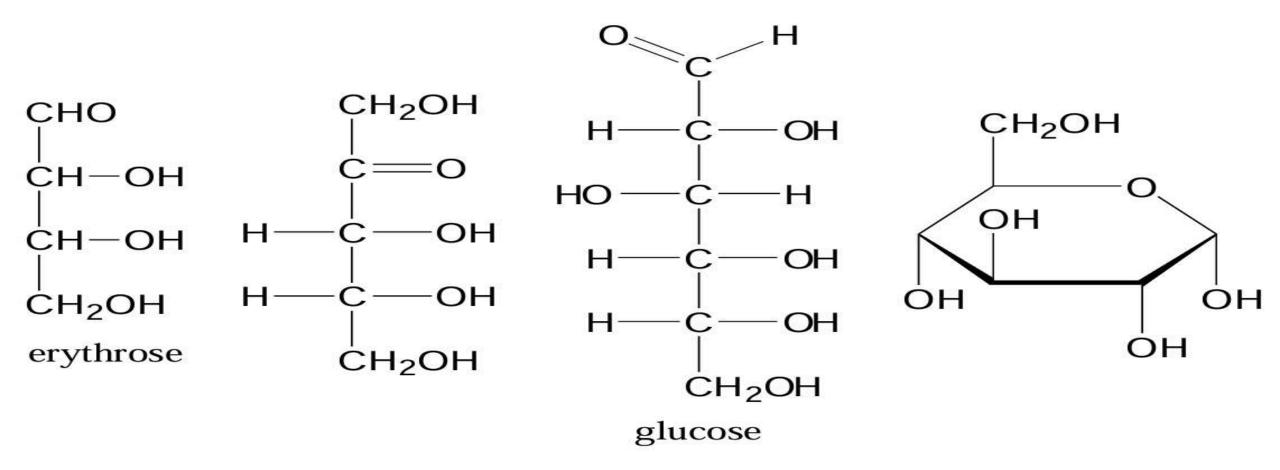
• Any carbon atom which is connected to four different groups will be chiral, and will have two nonsuperimposable mirror images; it is a chiral carbon or a center of chirality.

– If any of the two groups on the carbon are the same, the carbon atom cannot be chiral.

• Many organic compounds, including carbohydrates, contain more than one chiral carbon.

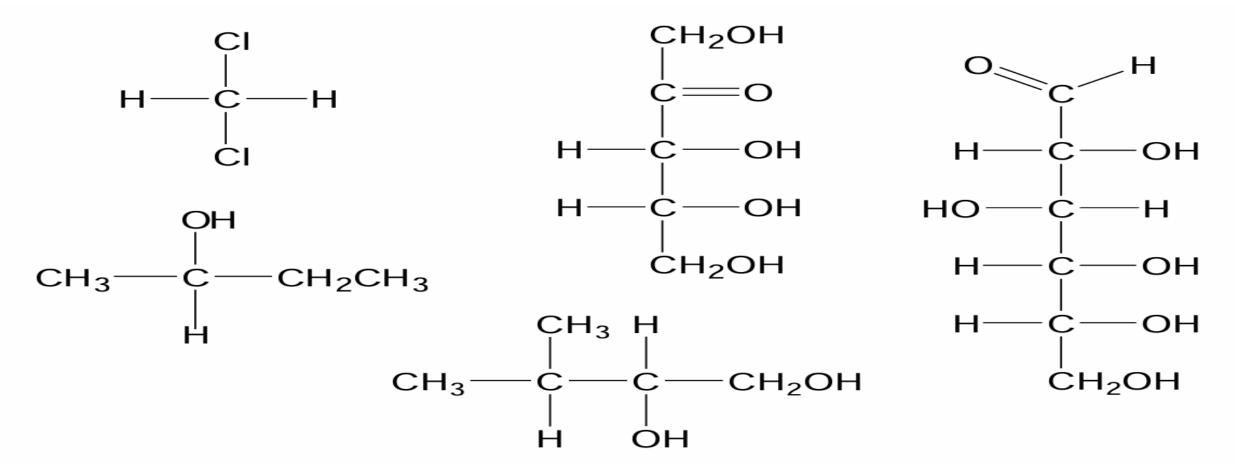
Examples: Chiral Carbons in Carbohydrates

• Identify the chiral carbons (if any) in the following carbohydrates:



Examples: Number of Stereoisomers

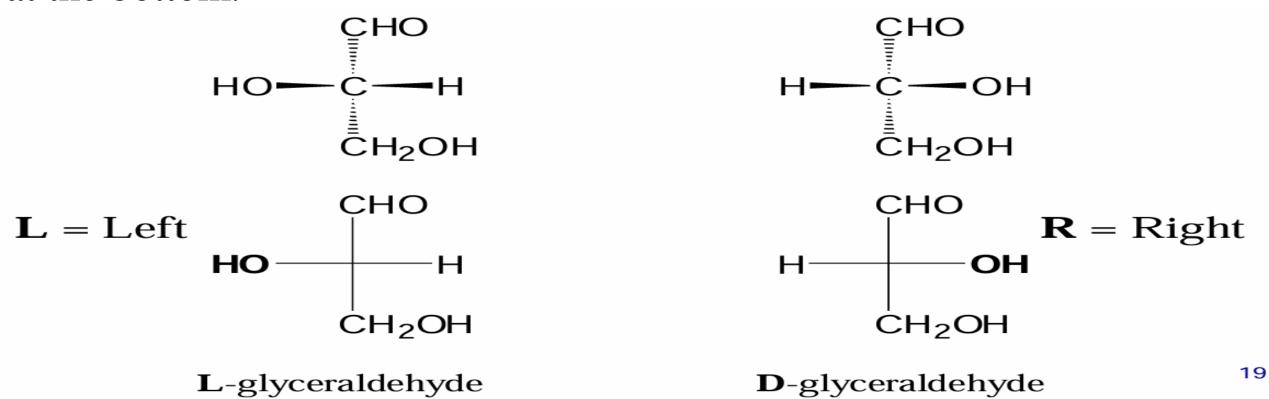
•What is the maximum number of possible stereo isomers of the following compounds?



Fischer Projections

• Fischer projections are a convenient way to represent mirror images in two dimensions.

• Place the carbonyl group at or near the top and the last achiral CH2OH at the bottom.



Naming Stereoisomers

• When there is more than one chiral center in a carbohydrate, look at the chiral carbon farthest from the carbonyl group: if the hydroxy group points to right when the carbonyl is "up" it is the D-isomer, and when the hydroxy group points to the left, it is the L-isomer.



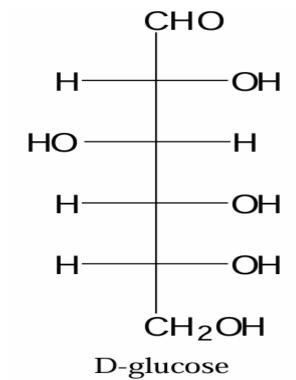
Examples: Fischer Projections

• Draw Fischer projections of D and L lactic acid:

> СО₂Н | СН₃-СН—ОН

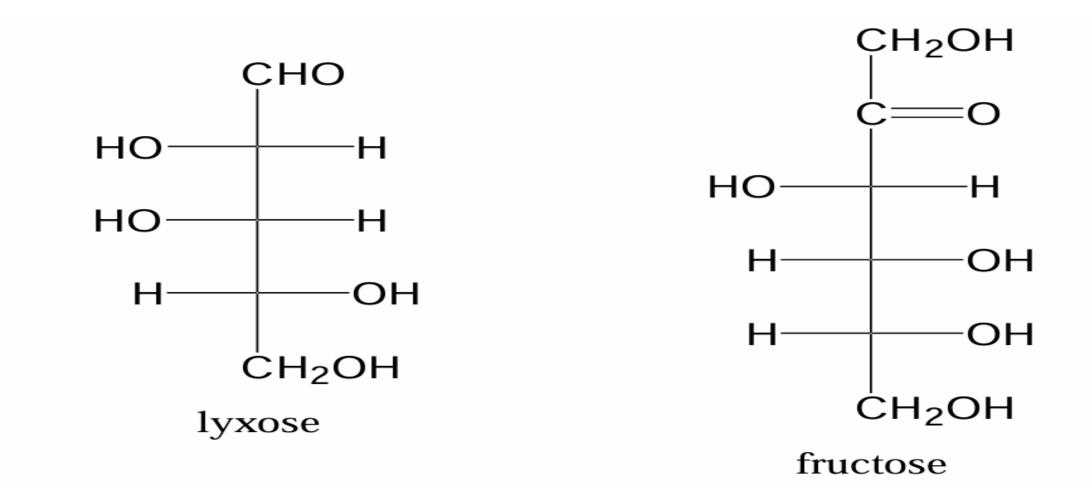
• Draw Fischer projections of D and L alanine:

• Given the structure for D-glucose, draw the structure of L glucose:



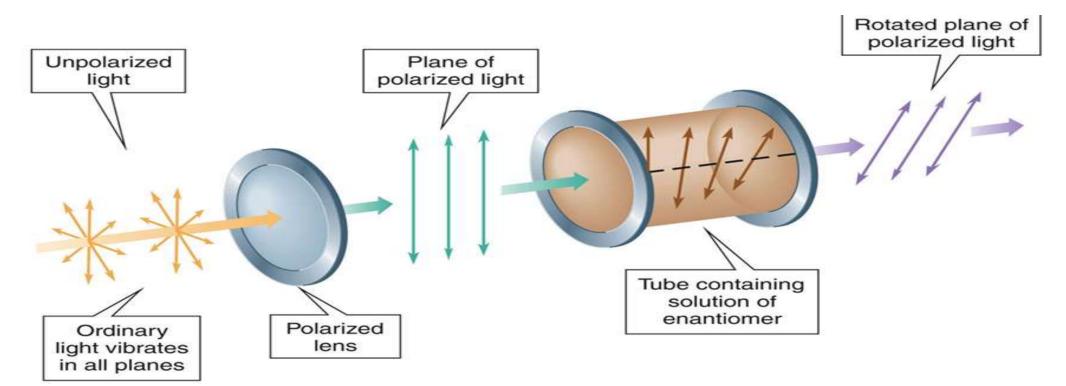
Examples: Fischer Projections

• Identify the following compounds as D or L isomers, and draw their mirror images.



What's So Great About Chiral Molecules?

- Molecules which are enantiomers of each other have exactly the same physical properties (melting point, boiling point, index of refraction, etc.) but not their interaction with polarized light.
- Polarized light vibrates only in one plane; it results from passing light through a polarizing filter.



Optical Activity

- A **levorotatory** (–) substance rotates polarized light to the left [e.g., *l*-glucose; (-)-glucose].
- A **dextrorotatory** (+) substance rotates polarized light to the right [e.g., *d*-glucose; (+)-glucose].
- Molecules which rotate the plane of polarized light are optically active.
- Many biologically important molecules are chiral and optically active. Often, living systems contain only one of the possible stereochemical forms of a compound, or they are found in separate systems.
 - L-lactic acid is found in living muscles; D-lactic acid is present in sour milk.
 - In some cases, one form of a molecule is beneficial, and the enantiomer is a poison (e.g., thalidomide).
 - Humans can metabolize D-monosaccharides but not L-isomers; only L-amino acids are used in protein synthesis



Classification of Monosaccharides

- The monosaccharides are the simplest of the carbohydrates, since they contain only one polyhydroxy aldehyde or ketone unit.
- Monosaccharides are classified according to the number of carbon atoms they contain:

No. of carbons	Class of Monosaccharide
3	triose
4	tetrose
5	pentose
6	hexose

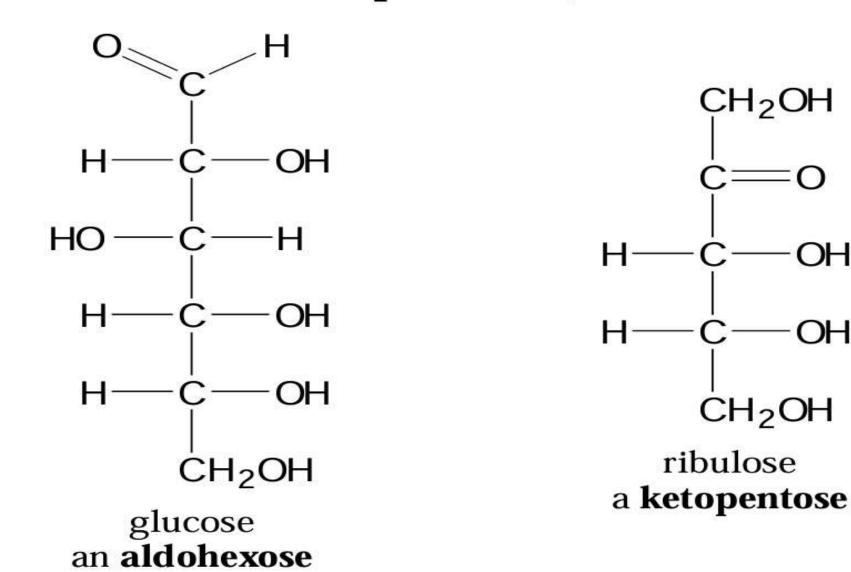
 The presence of an aldehyde is indicated by the prefix aldo- and a ketone by the prefix keto-.

Classification of Monosaccharides

CH2OH

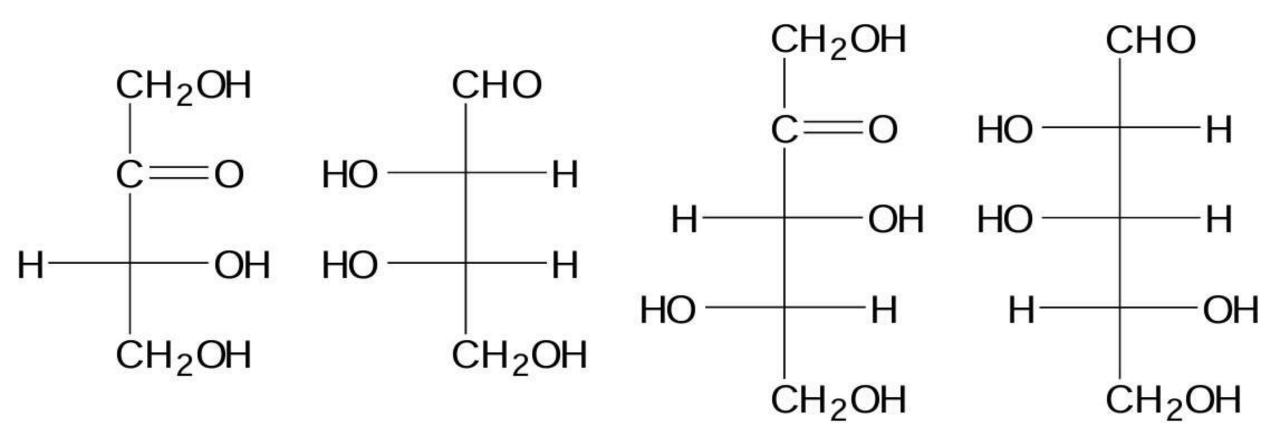
CH₂OH

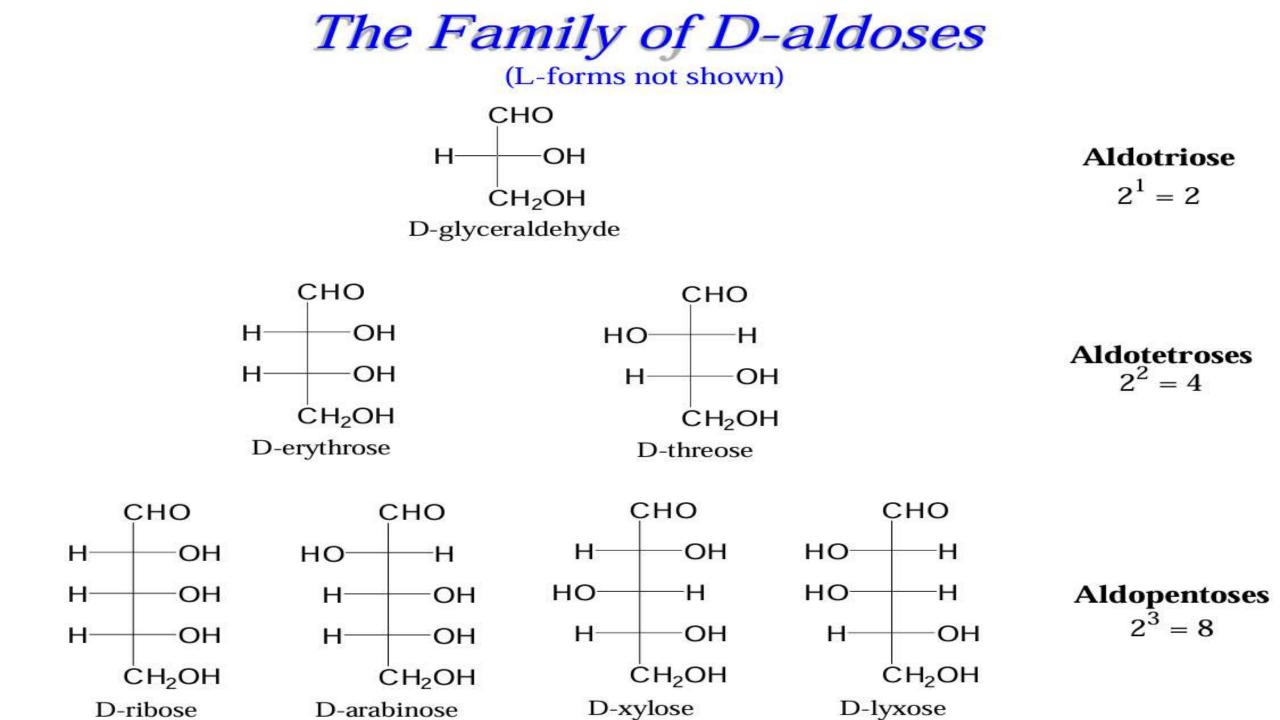
 Thus, glucose is an aldohexose (aldehyde + 6 Cs) and ribulose is a ketopentose (ketone + 5 Cs)



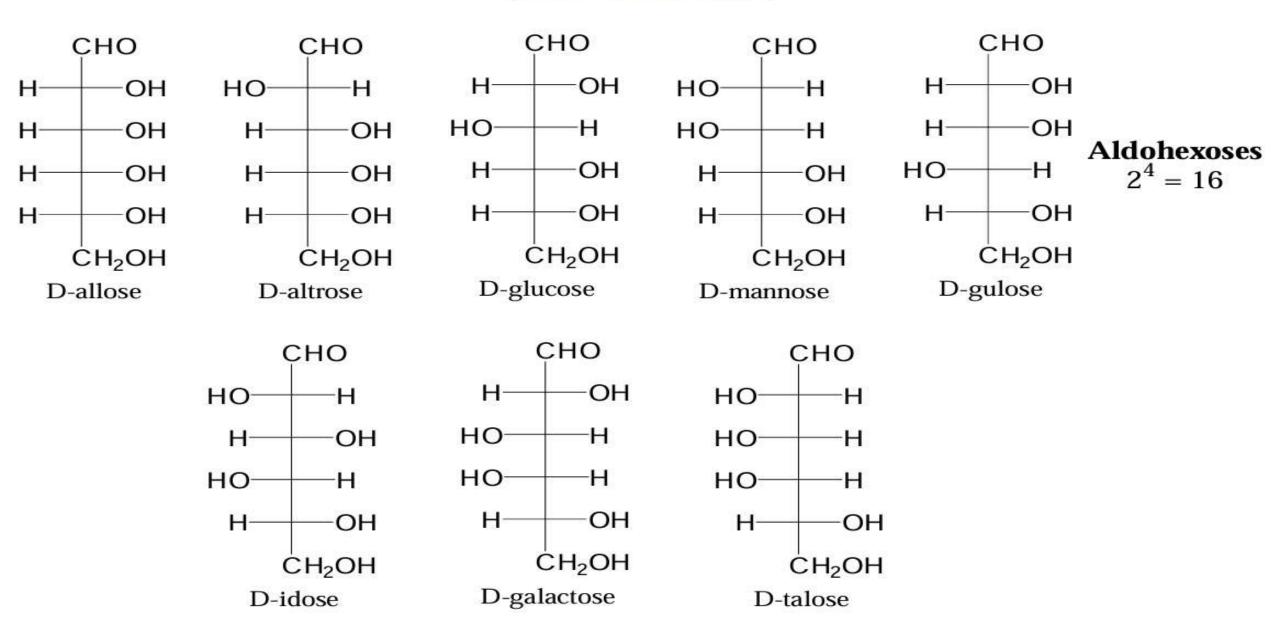
Examples: Classifying Monosaccharides

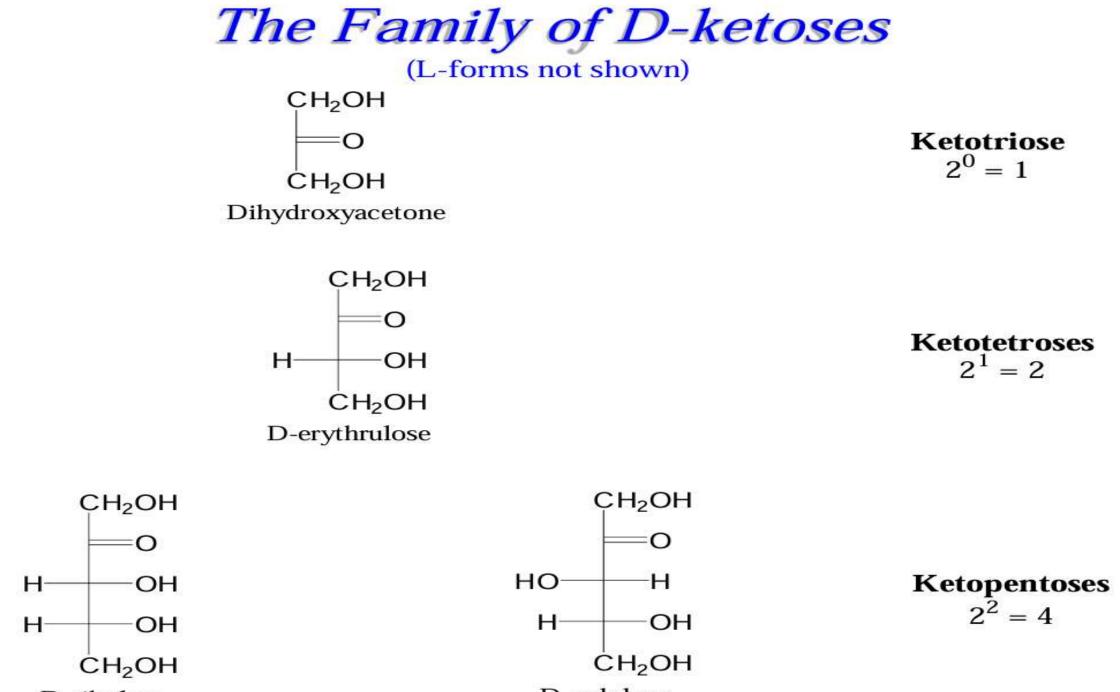
• Classify the following monosaccharides:





The Family of D-aldoses (L-forms not shown)

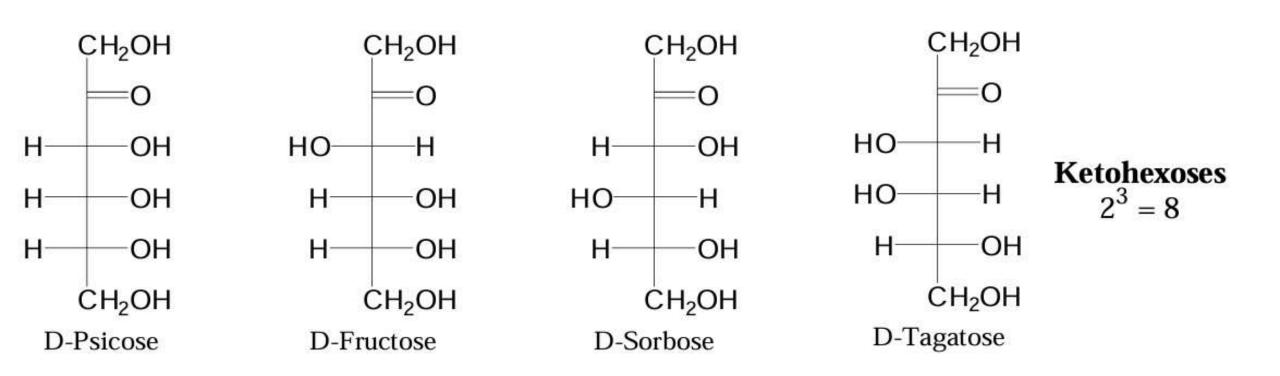




D-ribulose

D-xylulose

The Family of D-ketoses (L-forms not shown)



Physical Properties of Monosaccharides

- Most monosaccharides have a sweet taste (fructose is sweetest; 73% sweeter than sucrose).
- They are solids at room temperature.
- They are *extremely* soluble in water:
 - Despite their high molecular weights, the presence of large numbers of OH groups make the monosaccharides much more water soluble than most molecules of similar MW.
 - Glucose can dissolve in minute amounts of water to make a syrup (1 g / 1 ml H2O).

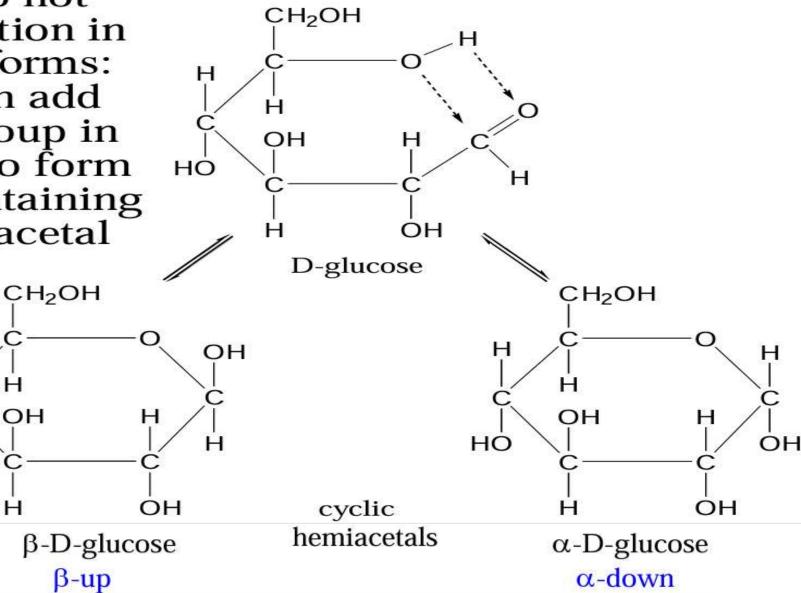
Chemical Properties of Monosaccharides

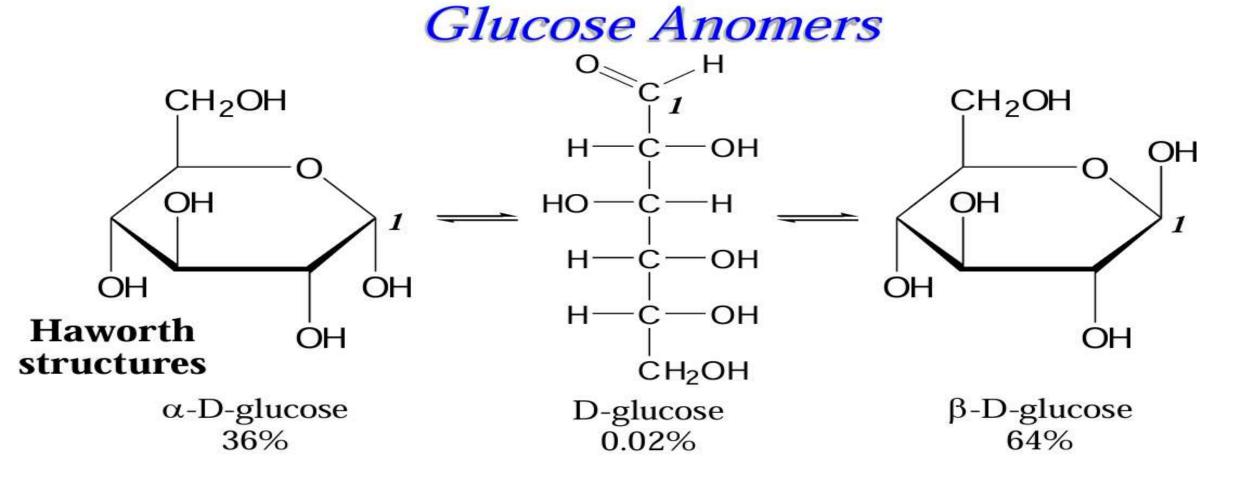
 Monosaccharides do not usually exist in solution in their "open-chain" forms: an alcohol group can add into the carbonyl group in the same molecule to form a *pyranose ring* containing a stable cyclic hemiacetal or hemiketal.

a **pyranose** ring

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HO

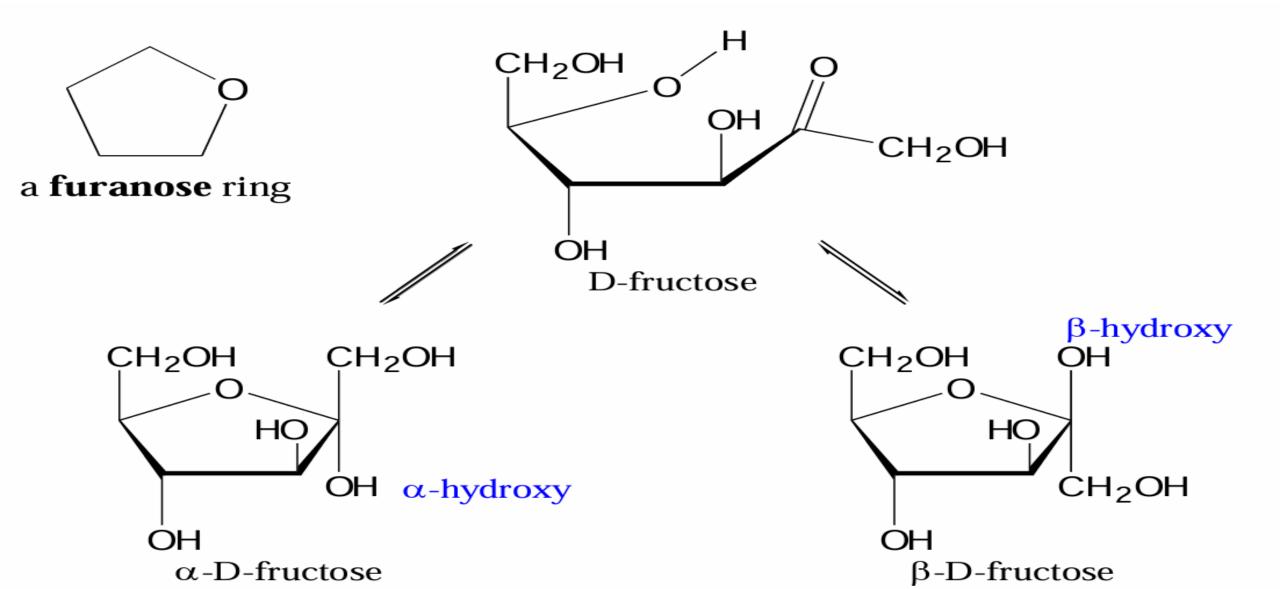




 In the pyranose form of glucose, carbon-1 is chiral, and thus two stereoisomers are possible: one in which the OH group points down (α-hydroxy group) and one in which the OH group points up (βhydroxy group). These forms are **anomers** of each other, and carbon-1 is called the **anomeric carbon**.

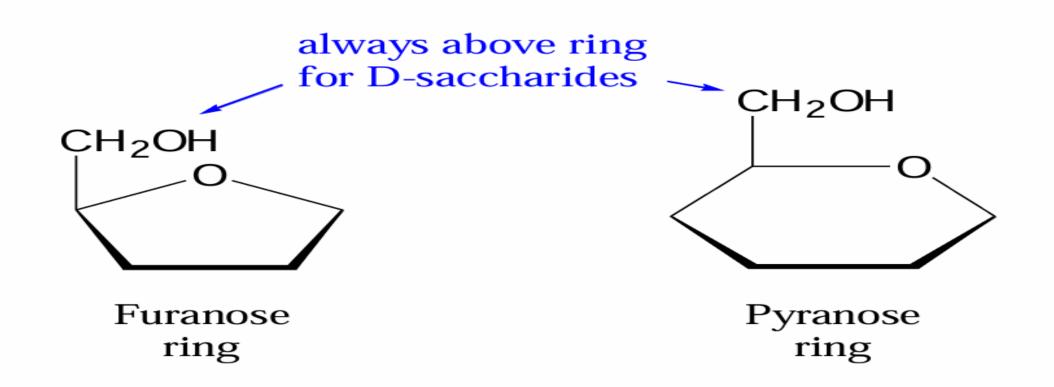
Fructose Anomers

• Fructose closes on itself to form a **furanose ring**:



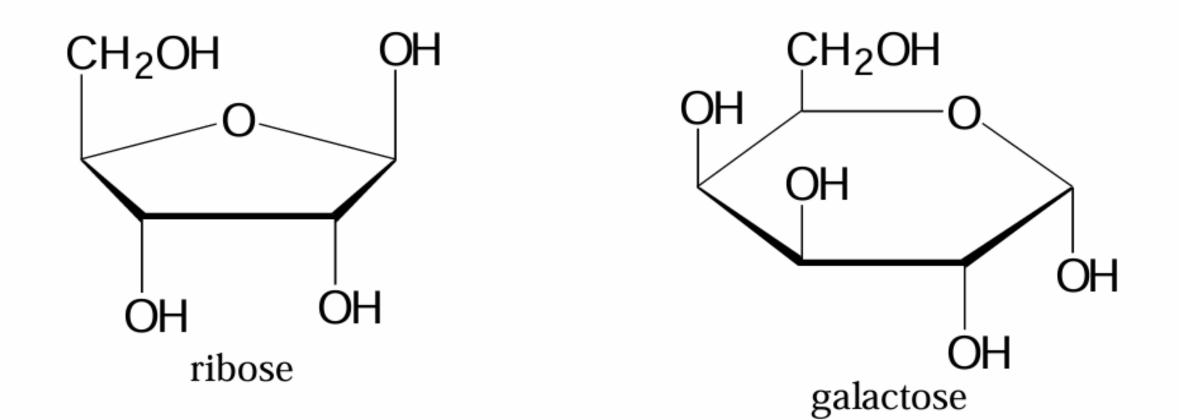
Drawing Furanose and Pyranose Rings

- Monosaccharides are often represented using the Haworth structures shown below for furanose and pyranose rings.
- The remaining OH groups on the ring point up or down depending on the identity of the sugar.



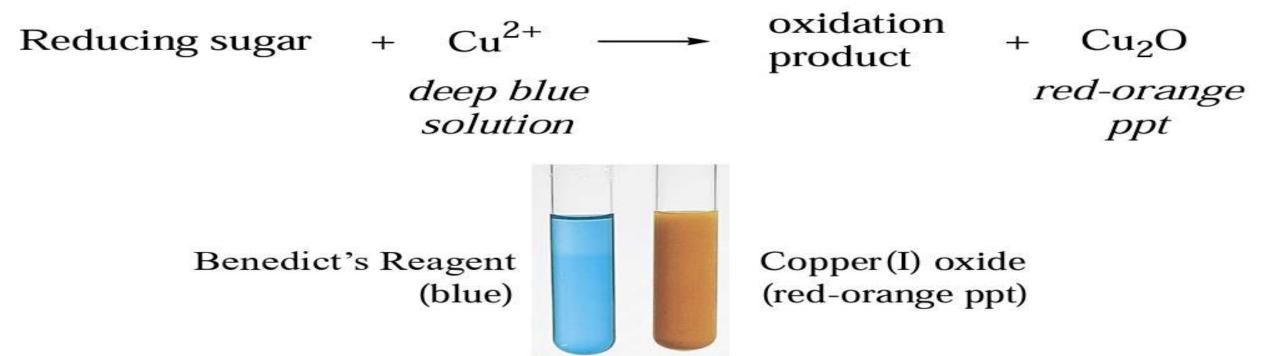
Examples: Anomers

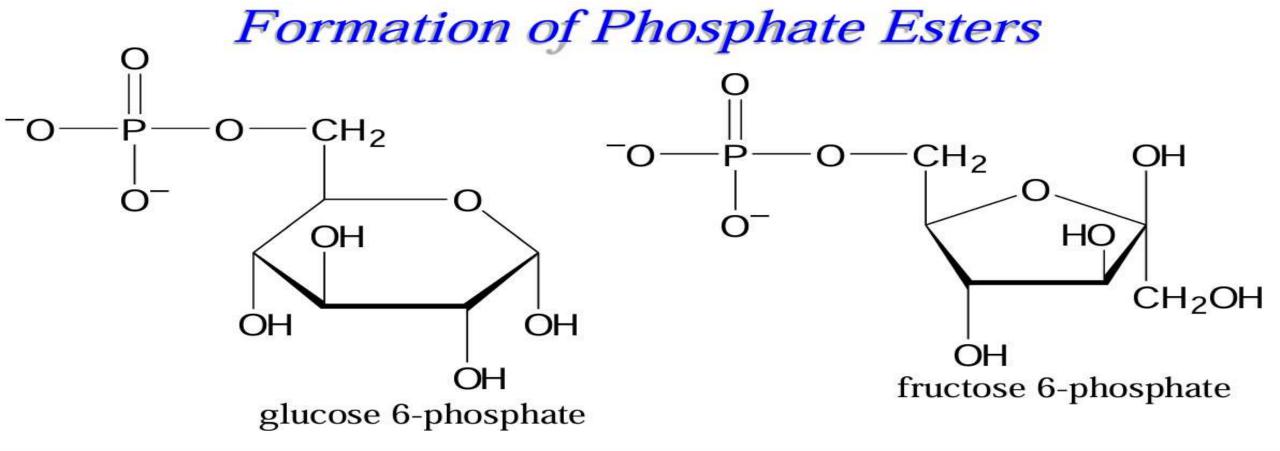
• Identify the structures below as being the α - or β -forms, and draw the structure of their anomers:



Oxidation of Monosaccharides

- Aldehydes and ketones that have an OH group on the carbon next to the carbonyl group react with a basic solution of Cu²⁺ (Benedict's reagent) to form a red-orange precipitate of copper(I) oxide (Cu₂O).
- Sugars that undergo this reaction are called reducing sugars. (All of the monosaccharides are reducing sugars.)



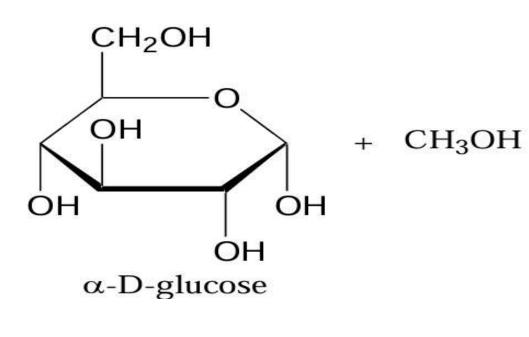


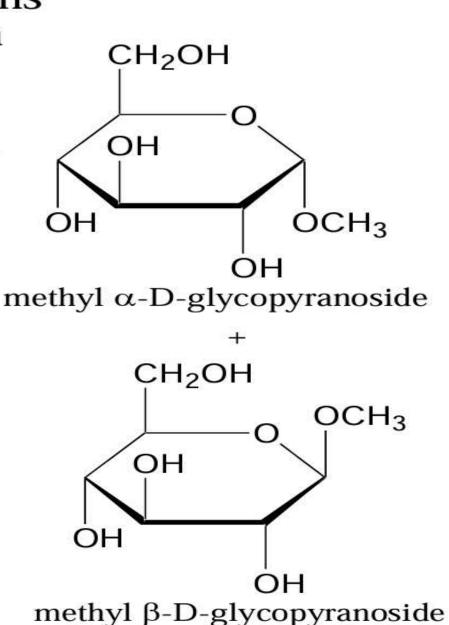
- Phosphate esters can form at the 6-carbon of aldohexoses and aldoketoses.
- Phosphate esters of monosaccharides are found in the sugar-phosphate backbone of DNA and RNA, in ATP, and as intermediates in the metabolism of carbohydrates in the body.

Glycoside Formation

 H^+

 The hemiacetal and hemiketal forms of monosaccharides can react with alcohols to form acetal and ketal structures called glycosides. The new carbon-oxygen bond is called the glycosidic linkage.





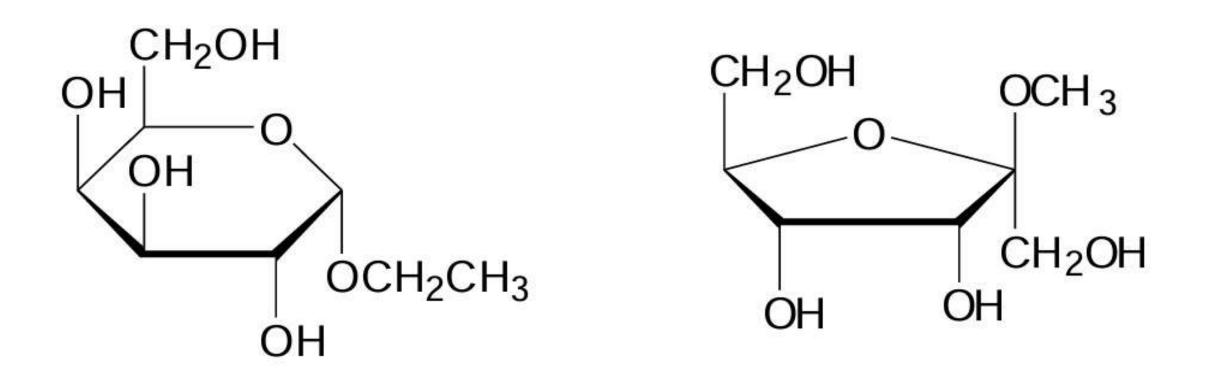
Glycoside Formation

 Once the glycoside is formed, the ring can no longer open up to the open-chain form. Glycosides, therefore, are **not** reducing sugars.

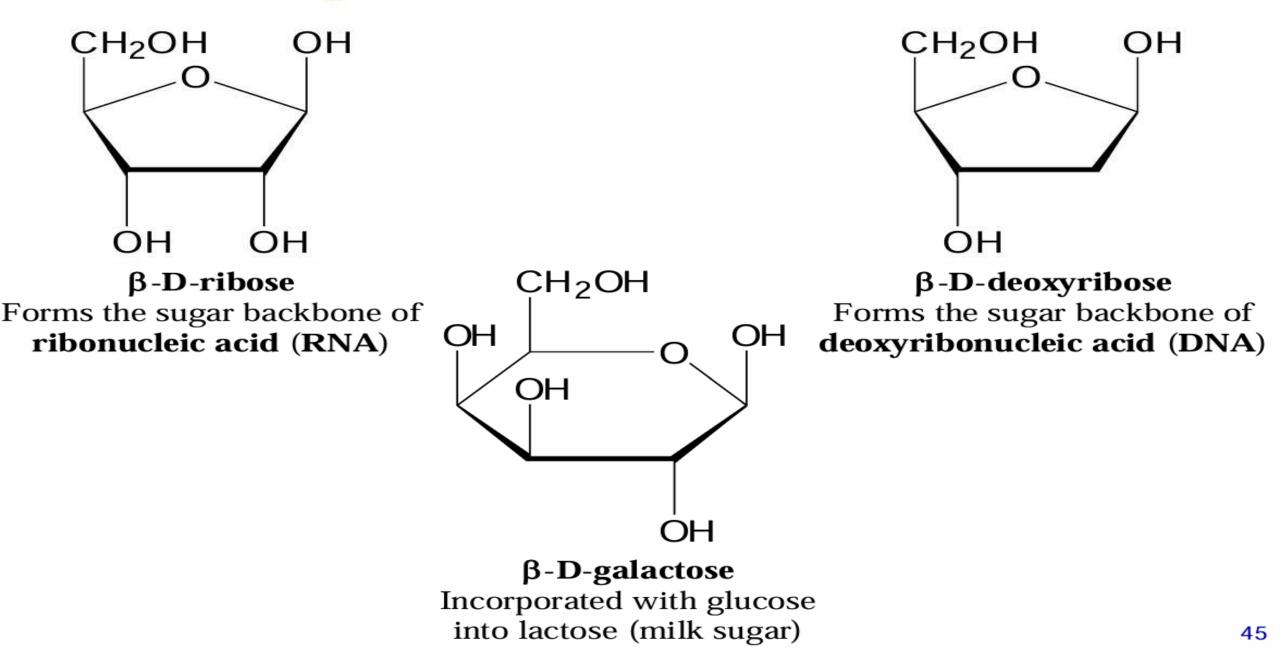
Glycoside +
$$Cu^{2+} \longrightarrow NR$$

Examples: Glycoside Formation

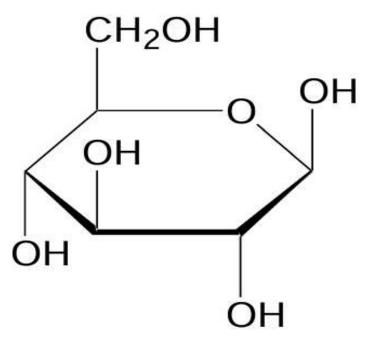
• Identify the glycosidic linkage in each of the following molecules:



Important Monosaccharides

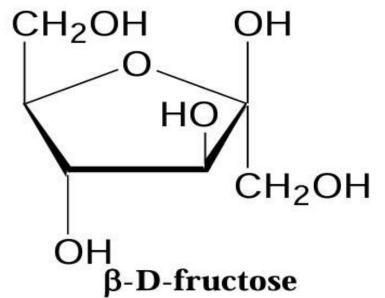


Important Monosaccharides



β-D-glucose

Also known as *dextrose* and *blood sugar*; present in honey and fruits. Glucose is metabolized in the body for energy. Other sugars absorbed into the body must be converted to glucose by the liver.



Also known as *levulose* and *fruit sugar*. Fructose is the sweetest of the monosaccharides. It is present in honey (1:1 ratio with glucose), fruits, and corn syrup. It is often used to sweeten foods, since less fructose is needed to achieve the same degree of sweetness.



