

# Carbohydrates

- Polyhydroxy compounds (poly-alcohols) that contain a carbonyl (C=O) group
- Elemental composition  $C_x(H_2O)_y$
- About 80% of human caloric intake
- >90% dry matter of plants
- Functional properties
  - Sweetness
  - Chemical reactivity
  - Polymer functionality

# Types of Carbohydrates

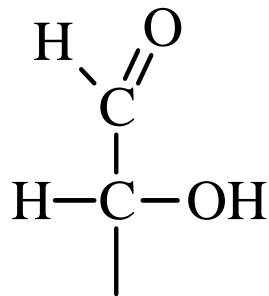
- Classifications based on number of sugar units in total chain.

Monosaccharides	- single sugar unit
Disaccharides	- two sugar units
Oligosaccharides	- 2 to 10 sugar units
Polysaccharides	- more than 10 units

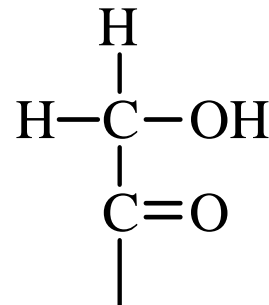
Chaining relies on 'bridging' of oxygen atoms  
**glycoside bonds**

# Monosaccharides

- Monosaccharides are categorized by the number of carbons (typically 3-8) and whether an aldehyde or ketone
- Most abundant monosaccharides are hexoses (6 carbons)
- Most monosaccharides are aldehydes, i.e. aldoses

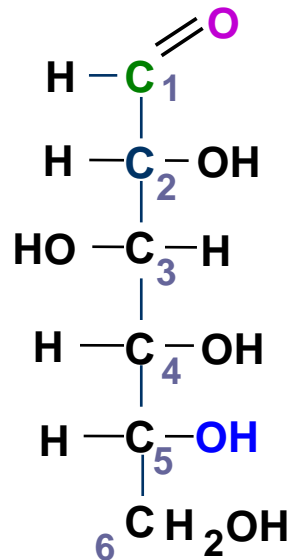


**aldehyde**

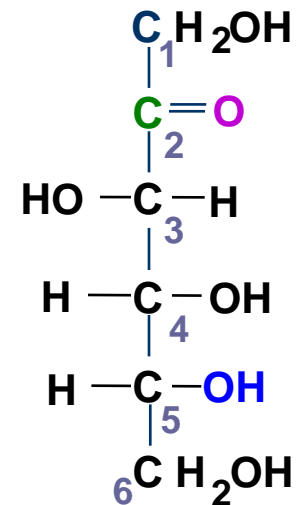


**ketone**

# Fisher projections

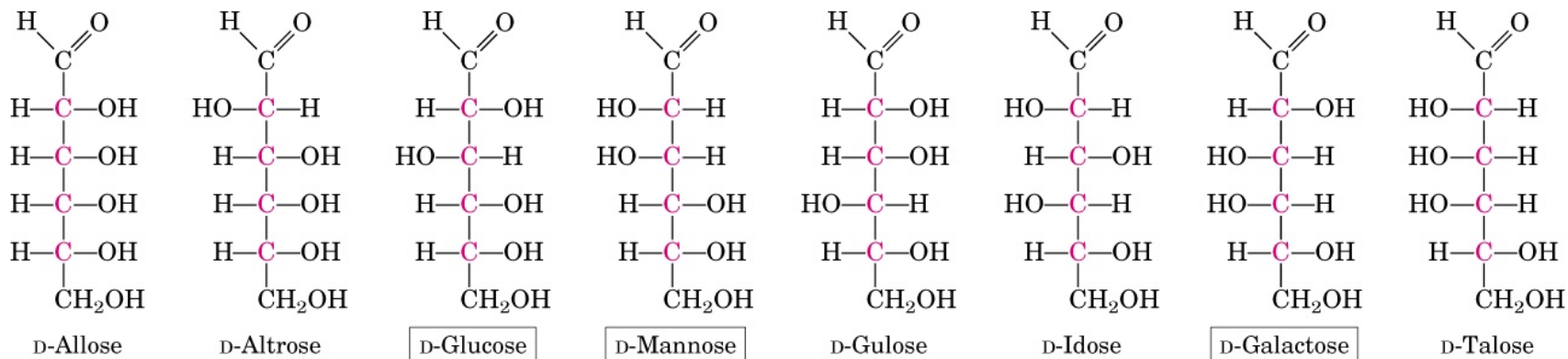


**D-glucose**  
(an aldohexose)



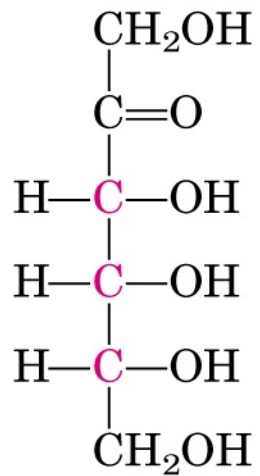
**D-fructose**  
(an ketohexose)

Six carbons

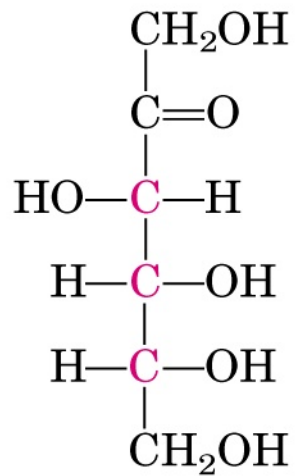


D-Aldoses  
(a)

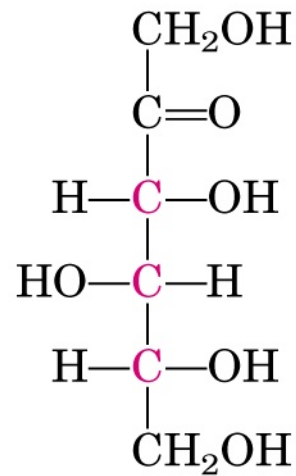
**Six carbons**



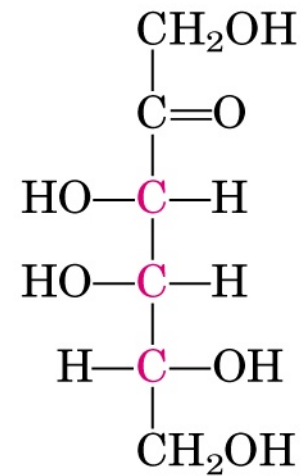
D- Psicose



D-Fructose



D-Sorbose



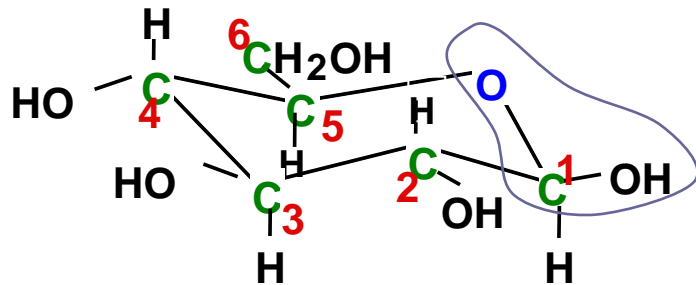
D-Tagatose

**D-Ketoses**

(b)

# Cyclic Forms

- Lowest energy state



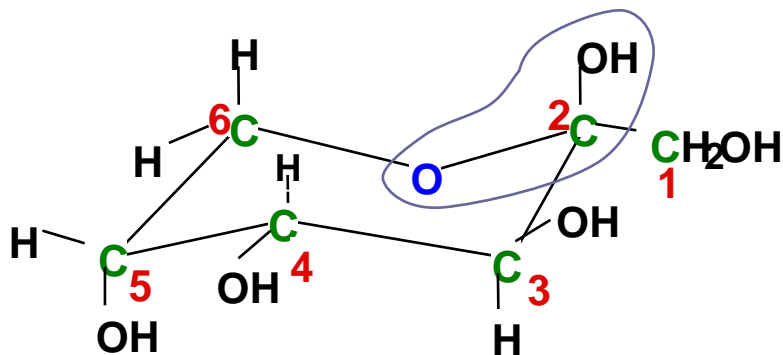
$\beta$ -D-glucopyranose (glucose)

—an aldose

a hexose

an aldohexose

— $C_1$  chair conformation



$\beta$ -D-fructopyranose (fructose)

—a ketose

a hexulose

a ketohexose

— $C_1$  chair conformation

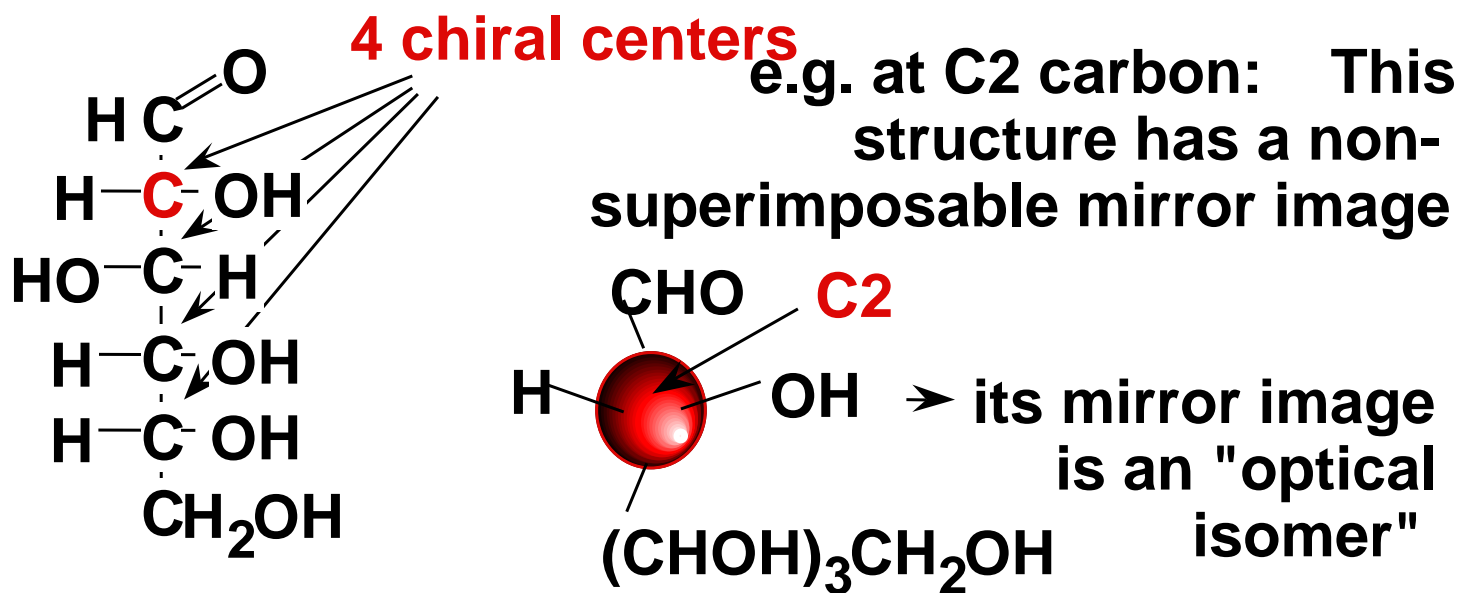
# Ring Nomenclature

- **pyranose** is a **six-membered** ring (a very stable form due to optimal bond angles)
- **furanose** is a **five-membered** ring



# Chirality

- Geometric property of a rigid object (or spatial arrangement of atoms) of being non-super-imposable on its mirror image

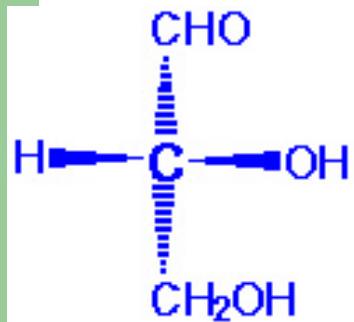


# Isomers

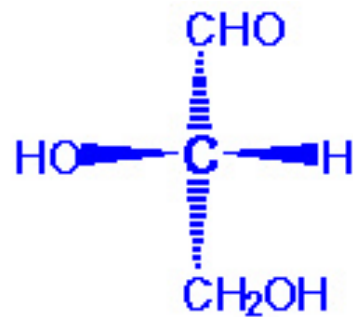
- **Isomers** are molecules that have the same chemical formula but different structures
- **Stereoisomer** differs in the 3-D orientation of atoms
- **Diastereomers** are isomers with  $> 1$  chiral center.
  - Pairs of isomers that have opposite configurations at one or more of the chiral centers but that are not mirror images of each other.
- **Epimers** are a special type of diastereomer.
  - Stereoisomers with more than one chiral center which differ in chirality at only one chiral center.
  - A chemical reaction which causes a change in chirality at one one of many chiral center is called an epimerisation.

# Enantiomers

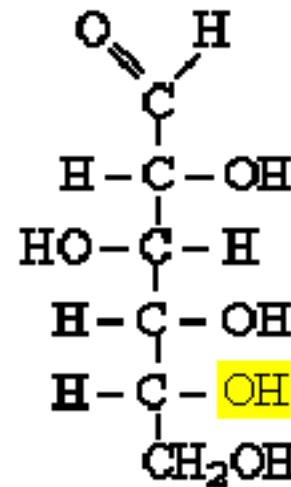
- Isomerism in which two isomers are mirror images of each other. (D vs L)



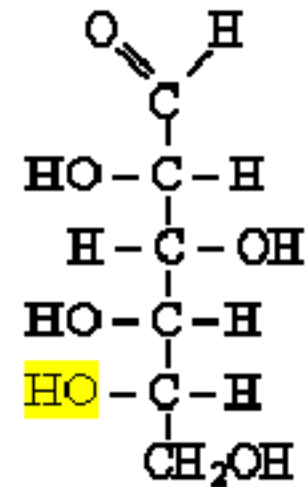
D-Glyceraldehyde



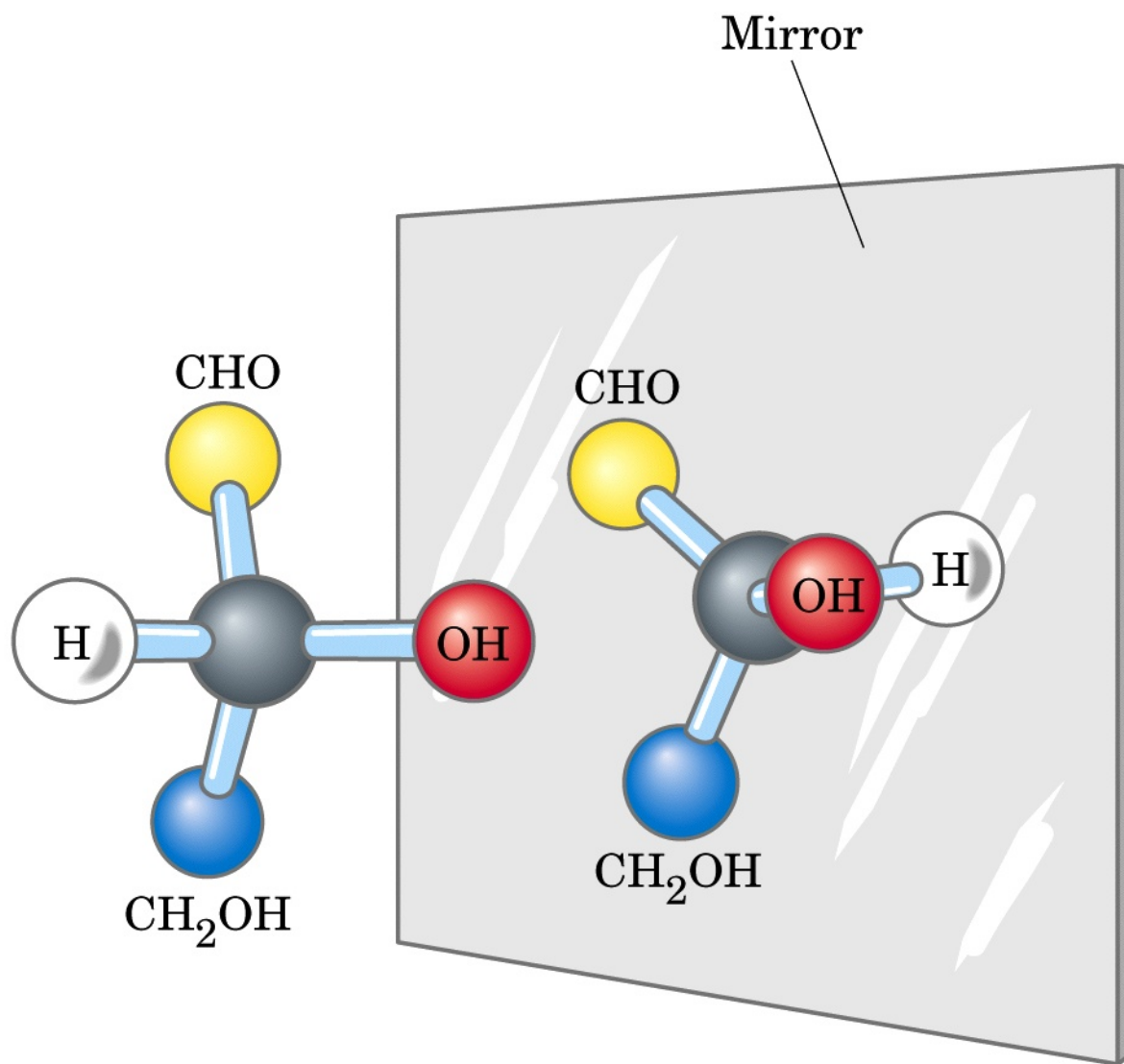
L-Glyceraldehyde



D-glucose



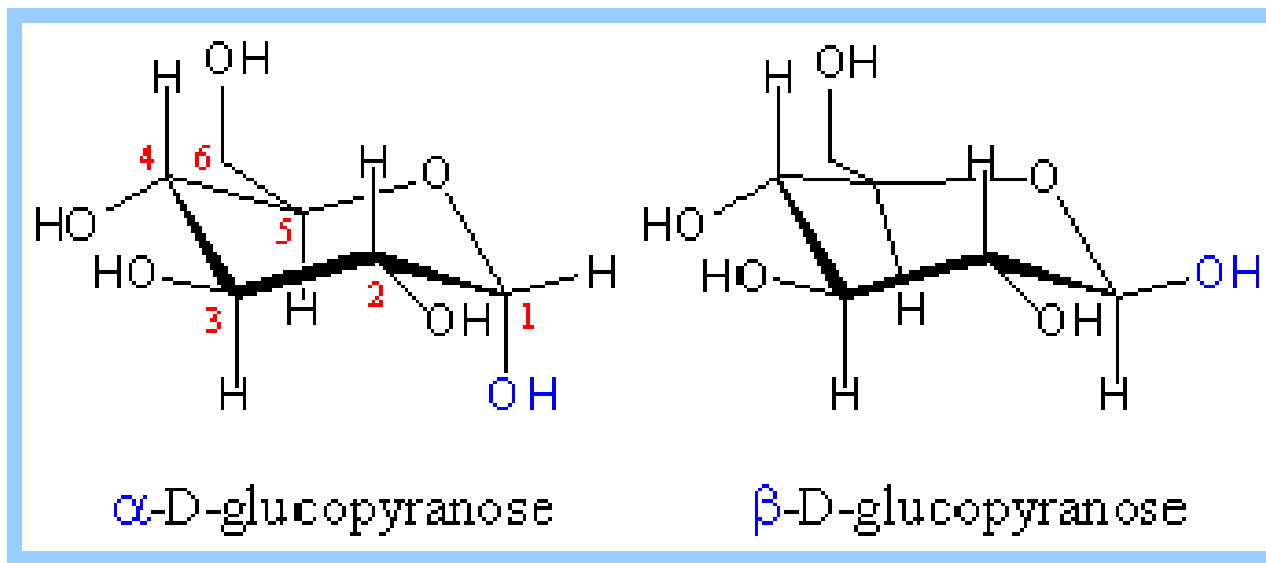
L-glucose



**Ball-and-stick models**

# Anomer

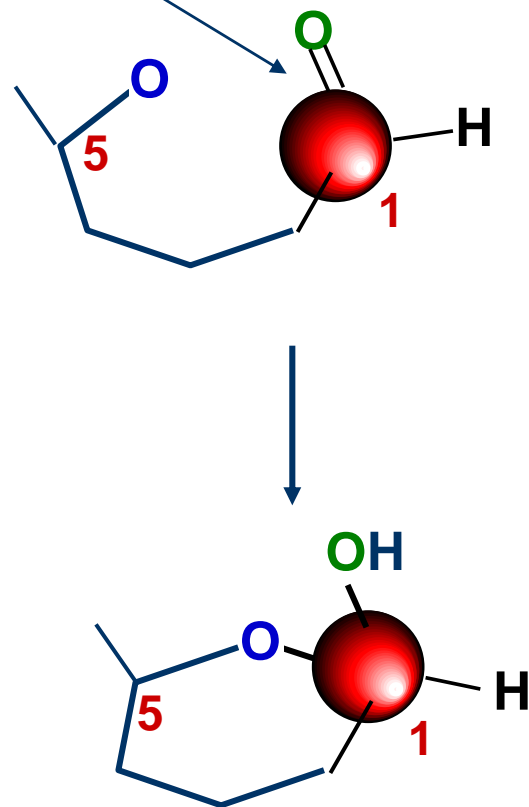
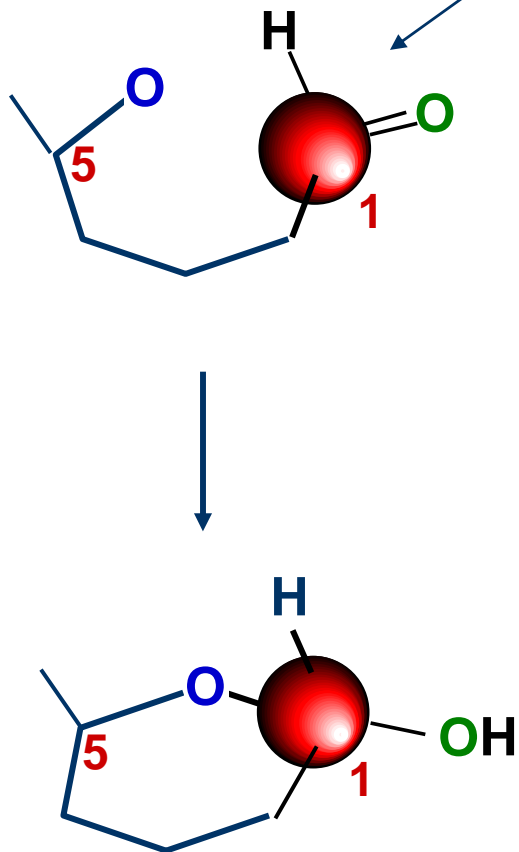
- An **anomer** is one of a special pair of diastereomeric aldoses or ketoses
  - differ only in configuration about the **carbonyl carbon** (C1 for aldoses and C2 for ketoses)



# Carbonyl Group

- Carbonyl groups subject to nucleophilic attack, since carbonyl carbon is electron deficient:
  - -OH groups on the same molecule act as nucleophile, add to carbonyl carbon to recreate ring form

Carbonyl carbon freely rotates  
→ O can attack either side



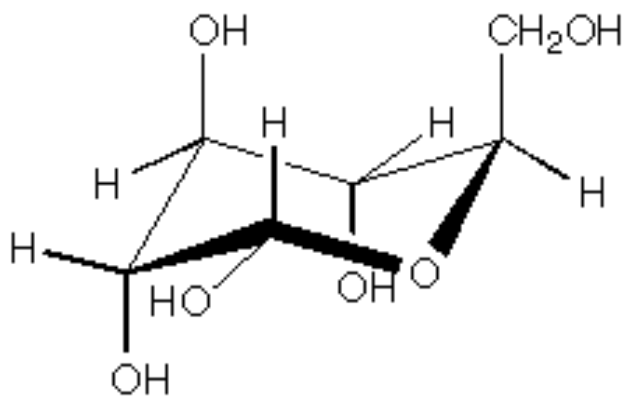
# Specification of Conformation, chirality and anomeric form of sugars

- Determination of chair conformation
  - Locate the anomeric carbon atom and determine if numbering sequence is clockwise ( $n = +ve$ ) or counterclockwise ( $n = -ve$ ).
  - Observe if the puckered ring oxygen atom lies “above” ( $p = +ve$ ) the plane of the ring or below ( $p = -ve$ ).
  - Multiply  $n \cdot p$ . If the product is  $+ve$  then C1,  $-ve$  then 1C
- Determination of chiral family
  - Locate the reference carbon atom contained within the ring and determine whether the bulky substituent (OH or  $CH_2OH$ ) is equatorial ( $r = +ve$ ) or axial ( $r = -ve$ ).
  - Multiply  $n \cdot p \cdot r$ . If product is  $+ve$  the chiral family is D, when it is  $-ve$  the chiral family is L



# Specification of Conformation, chirality and anomeric form of sugars

- Determination of Anomeric form:
  - Determine if the hydroxyl substituent on the anomeric carbon atom is equatorial (a= +ve) or axial (a= -ve).
  - Multi[ly (n\*p) by (n\*p\*r) by a. When the product is positive, the anomer is  $\beta$ ; when the product is negative the anomer is  $\alpha$

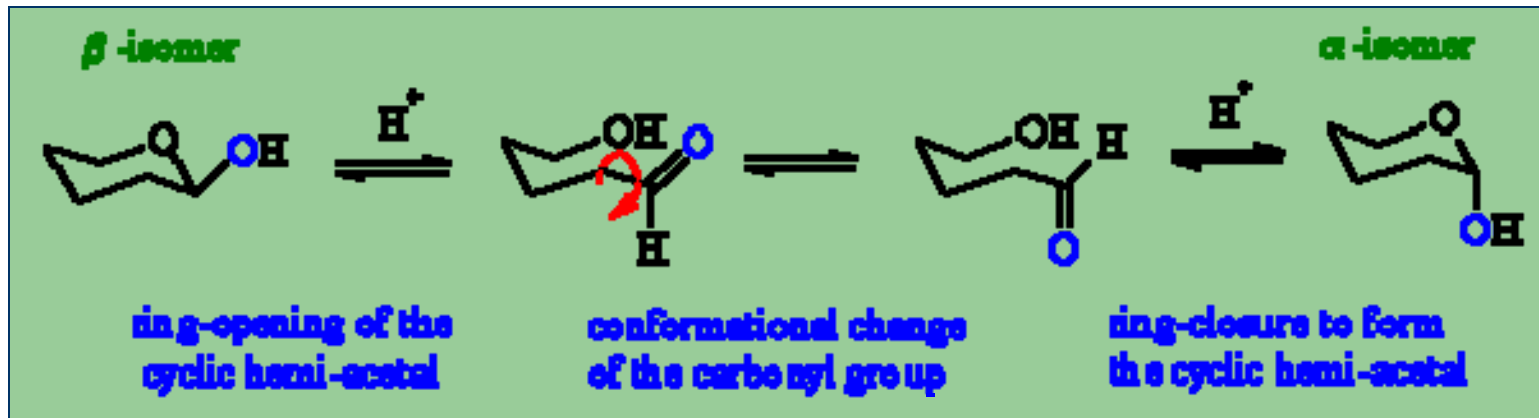


# Mutarotation

- The  $\alpha$ - and  $\beta$ - anomers of carbohydrates are typically stable solids.
- In solution, a single molecule can interchange between
  - straight and ring form
  - different ring sizes
  - $\alpha$  and  $\beta$  anomeric isomers
- Process is
  - dynamic equilibrium
  - due to reversibility of reaction
- All isomers can potentially exist in solution
  - energy/stability of different forms vary

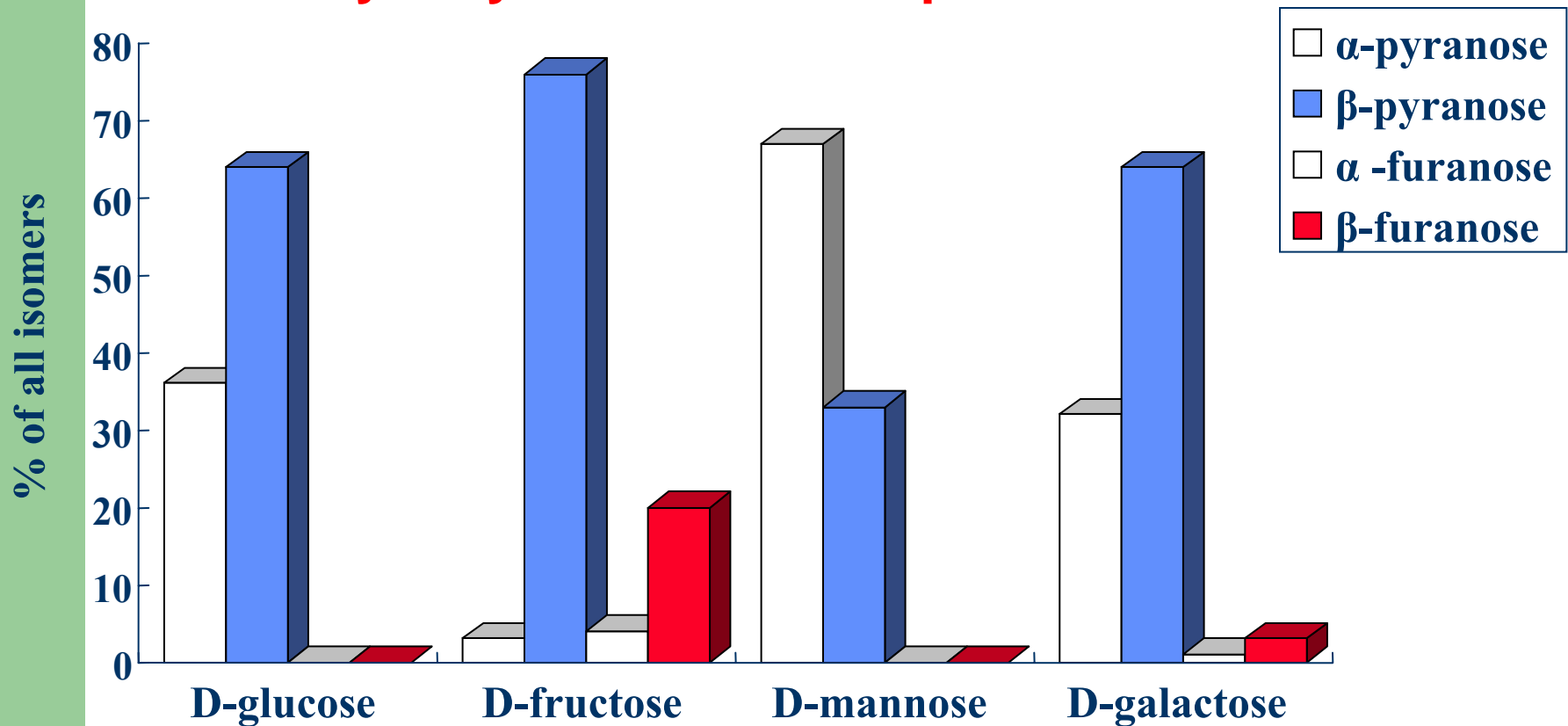
# Mutarotation : interconversion of $\alpha$ - and $\beta$ - anomers

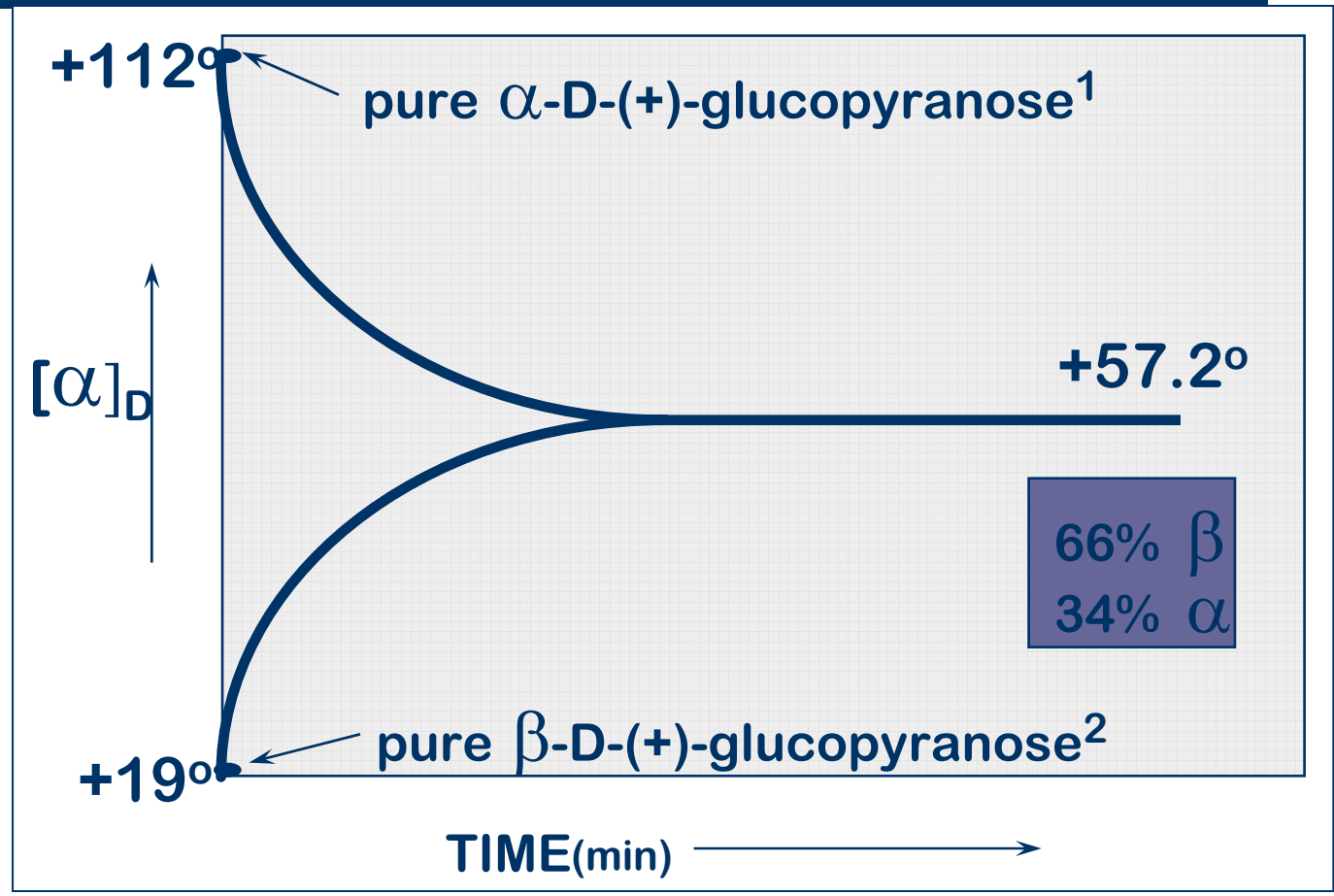
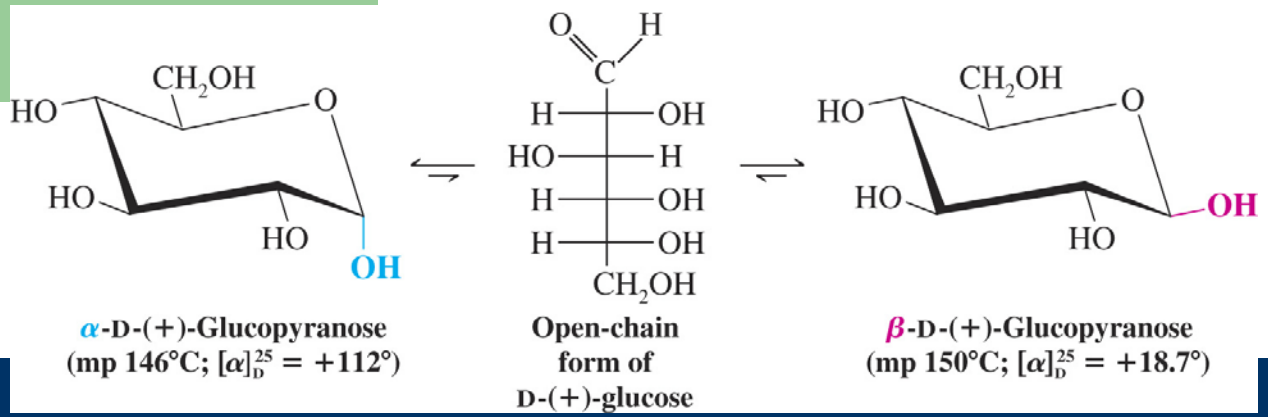
- For example, in aqueous solution, glucose exists as a mixture of 36%  $\alpha$  - and 64%  $\beta$  - (>99% of the pyranose forms exist in solution).

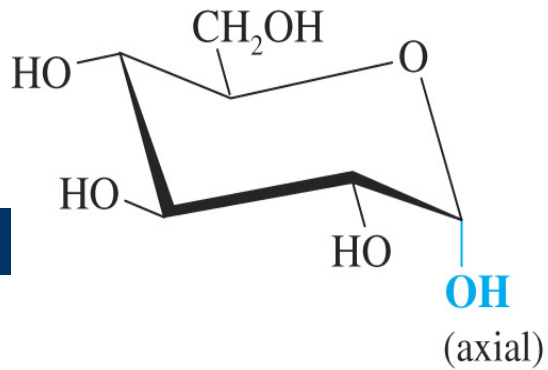


# Anomer Interconversion

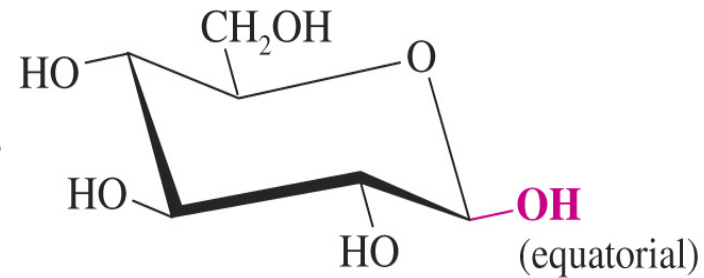
Generally only a few isomers predominate



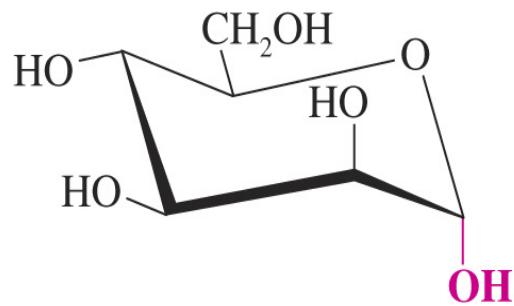




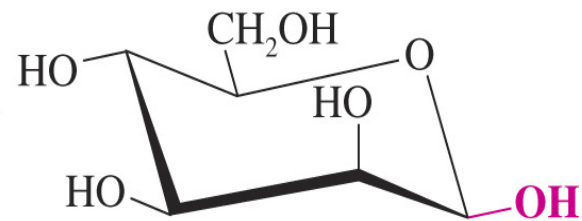
**$\alpha$ -D-(+)-Glucopyranose**  
(36% at equilibrium)



**$\beta$ -D-(+)-Glucopyranose**  
(64% at equilibrium)

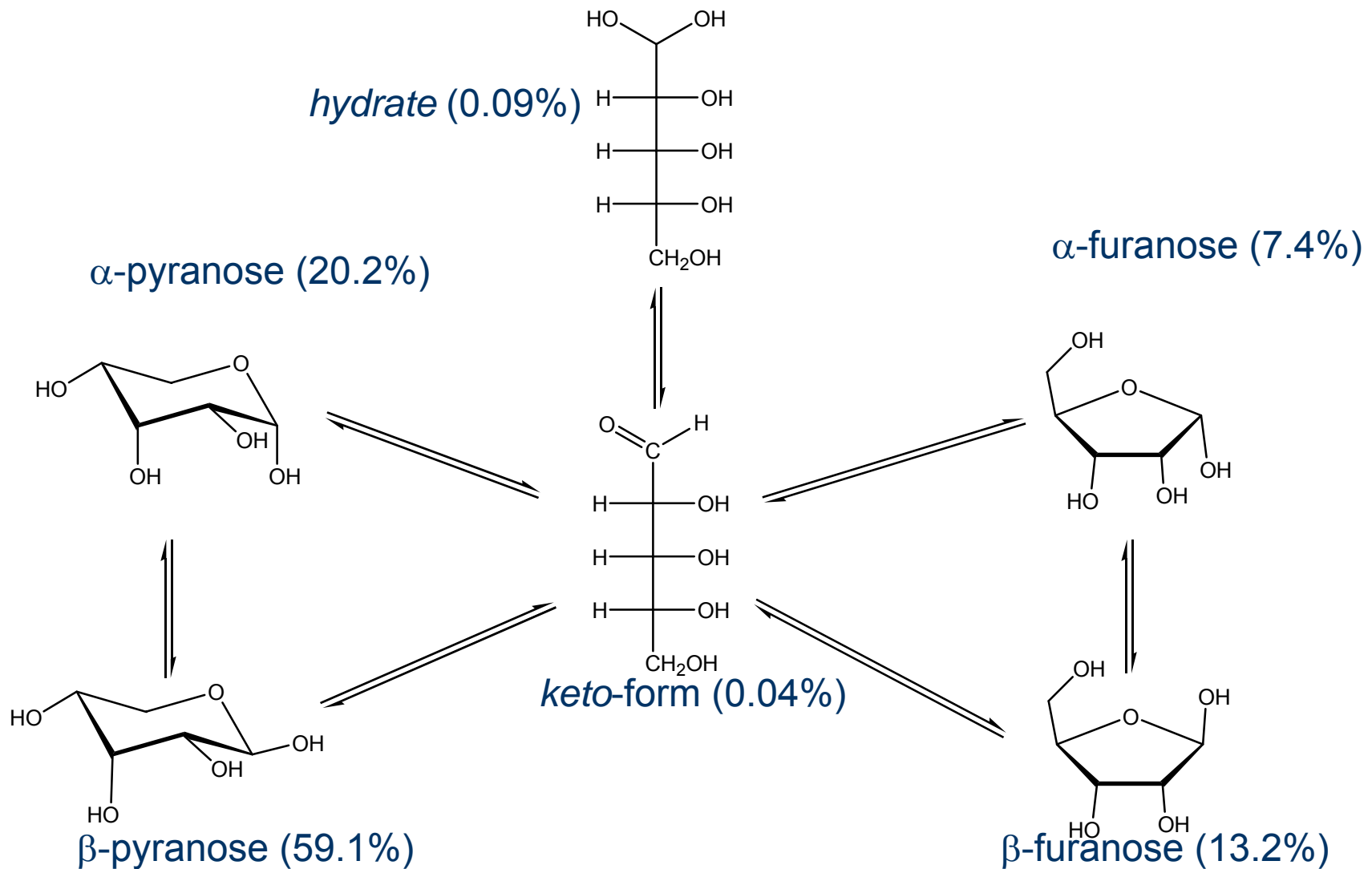


**$\alpha$ -D-Mannopyranose**  
(69% at equilibrium)



**$\beta$ -D-Mannopyranose**  
(31% at equilibrium)

# Mutarotation of ribose



# Stability of Hemiacetals/Hemiketals

- As general rule the most stable ring conformation is that in which all or most of the bulky groups are equatorial to the axis of the ring



# Reactions

- Isomerization



- Oxidation



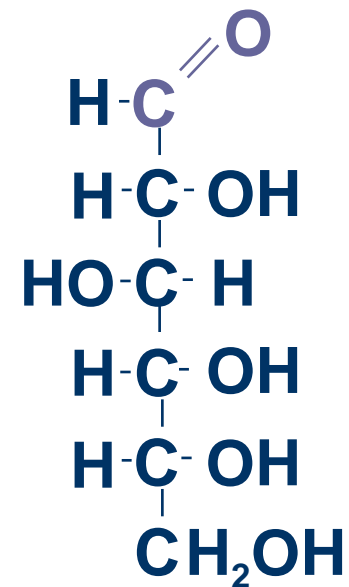
- Reduction



- Acetal formation



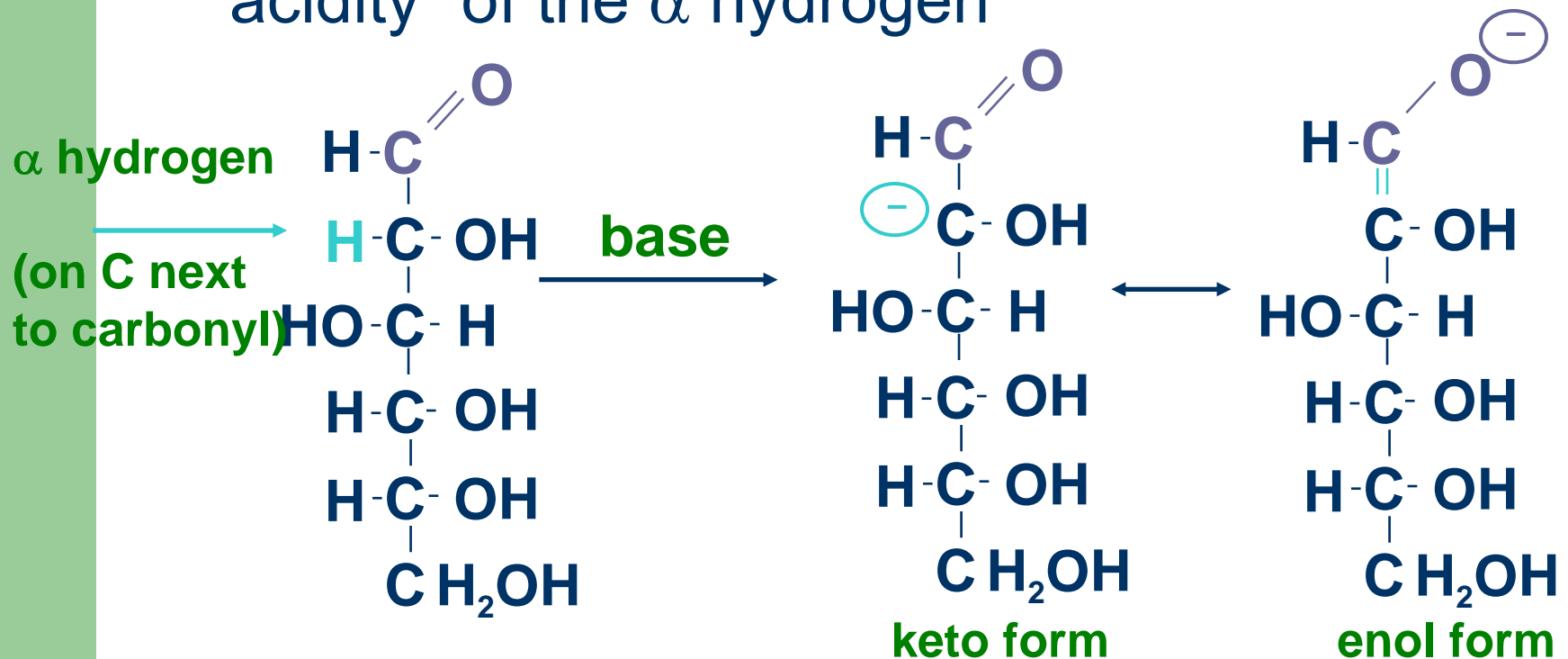
- Browning reactions



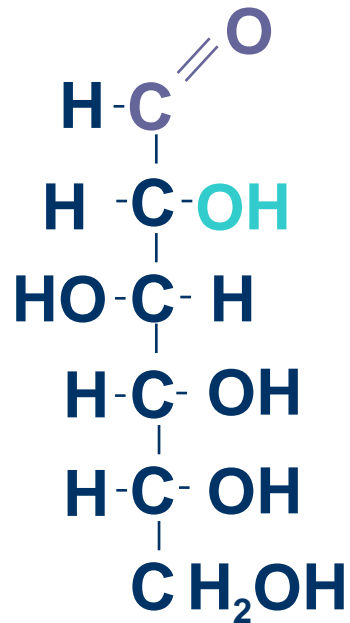
*carbonyl group is key*

# Isomerization

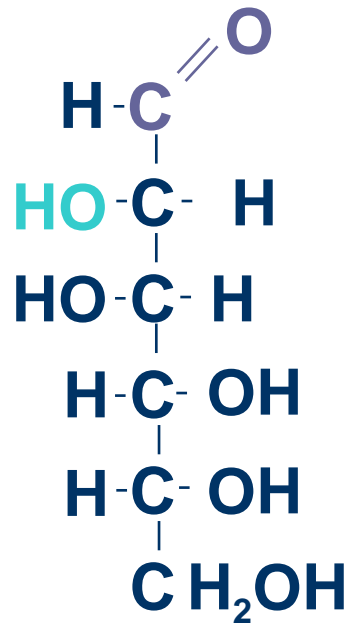
- Isomerization is possible because of the “acidity” of the  $\alpha$  hydrogen



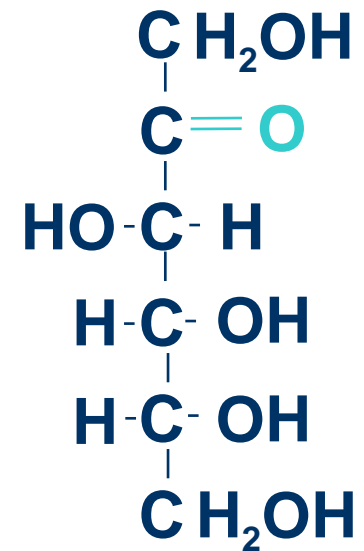
# Isomerization



D-glucose



D-mannose



D-fructose

# Oxidation/Reduction



The diagram features a light green L-shaped background on the left side. A thick dark blue horizontal bar is positioned below the title. Below this bar, the word 'Oxidation' is underlined in green. Three lines of green text describe oxidation: 'Increase oxygen or decrease hydrogen', 'Increase oxidation state', and 'Remove electrons'. A thick green arrow points to the right, starting from the left edge of the diagram. Below the green arrow, the word 'Reduction' is underlined in blue. Three lines of blue text describe reduction: 'Decrease oxygen or increase hydrogen', 'Decrease oxidation state', and 'Add electrons'. A thick dark blue arrow points to the left, starting from the right edge of the diagram.

## Oxidation

Increase oxygen or decrease hydrogen

Increase oxidation state

Remove electrons

## Reduction

Decrease oxygen or increase hydrogen

Decrease oxidation state

Add electrons

# Oxidation

- Carbonyl group can be oxidized to form carboxylic acid
- Forms “-onic acid” (e.g. gluconic acid)
- Can not form hemiacetal
- Very hydrophilic
  - Ca gluconate
- Can react to form intramolecular esters:
  - lactones

# Oxidation

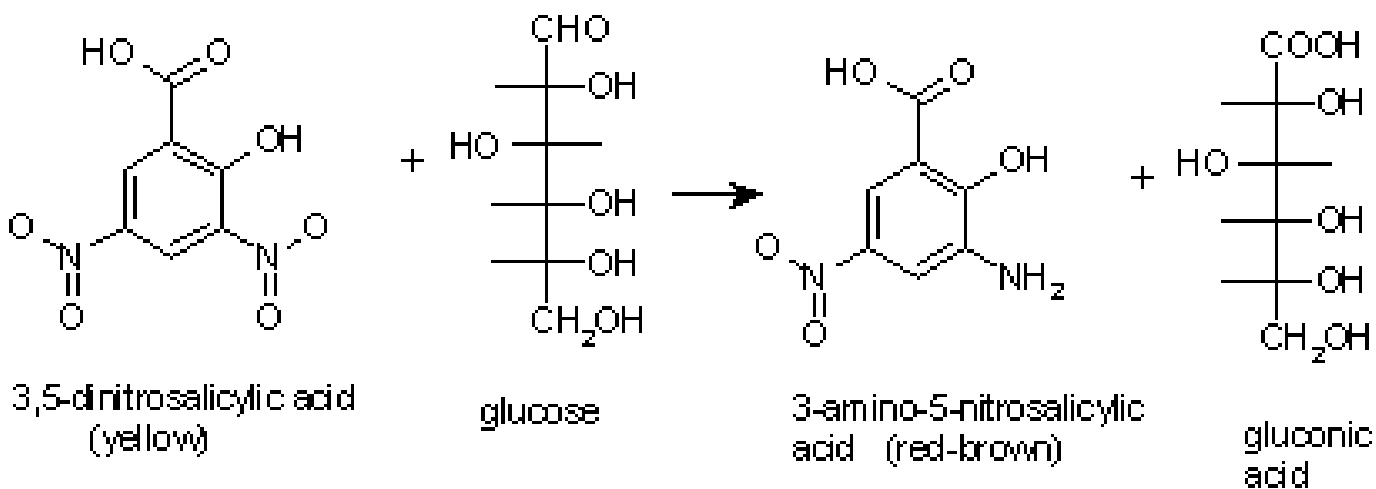
- Also possible to oxidize alcohols to carboxylic acids
  - “-uronic acids”
    - Galacturonic acids
    - Pectin
- **Reactivity**
  - Aldehydes are more reactive than ketones
    - In presence of base ketones will isomerize
    - Allows ketones to oxidize

# Reducing sugars

- **Reducing sugars** are carbohydrates that can reduce oxidizing agents
- Sugars which form open chain structures with free carbonyl group
- Reduction of metal ions
  - Fehling test:  $\text{CuSO}_4$  in alkaline solution




# DNSA assay

- Colorimetric analysis: the sugars present reduce 3,5-dinitrosalicylic acid, DNSA, to 3-amino-5-nitrosalicylic acid



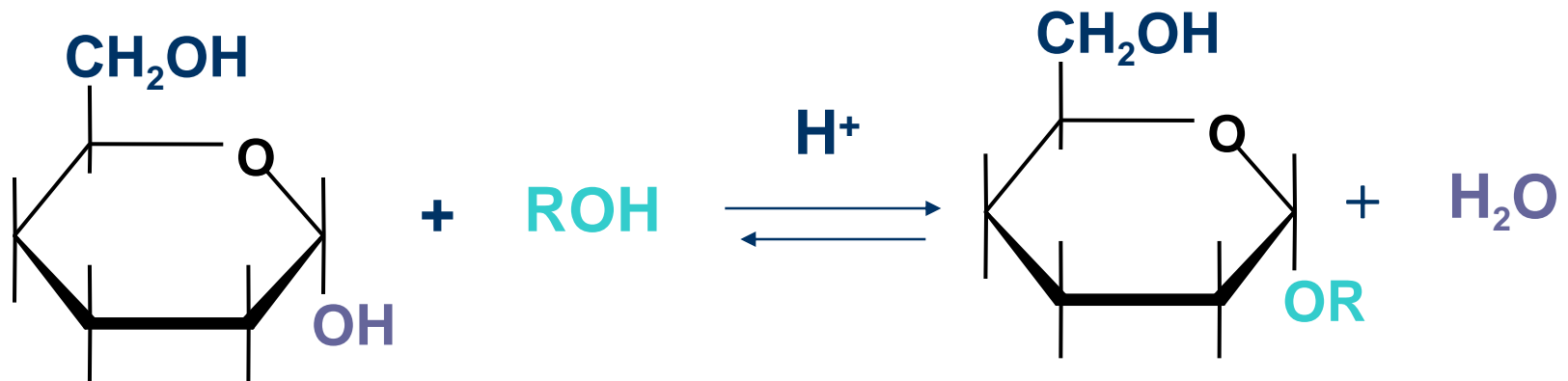


# Reduction

- Carbonyl group can be reduced to form alcohol
  - hydrogenation reaction
- Forms sugar alcohol (“-itol”)
  - glucose  glucitol (aka sorbitol)
  - mannose  mannitol
  - xylose  xylitol
- Sweet, same calories as sugar, non-cariogenic
- Very hydrophilic
- Good humectants

# Acetal Formation

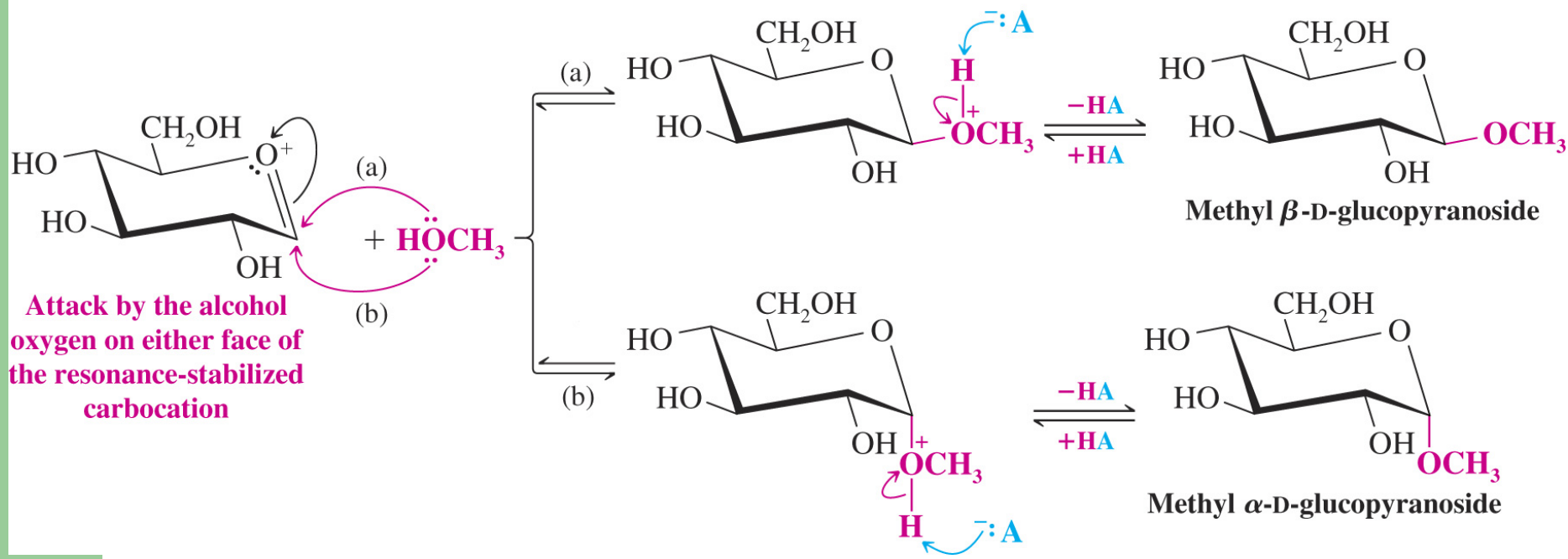
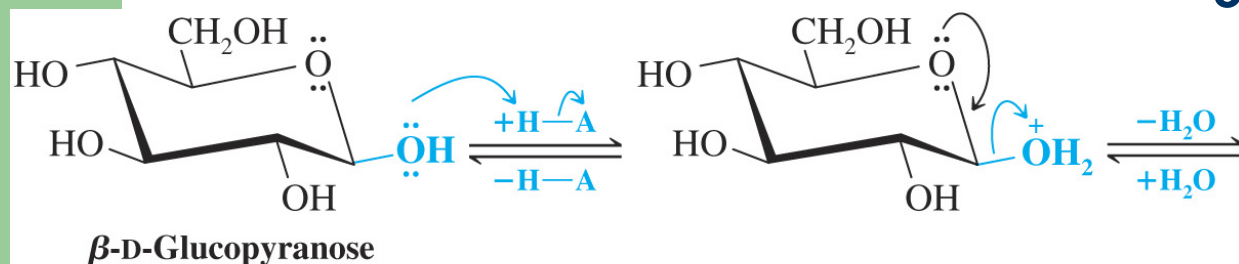
- In acid solution, sugars can react with alcohols to form acetals known as glycosides

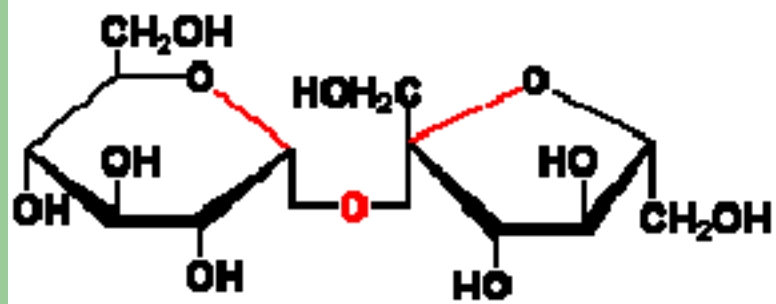
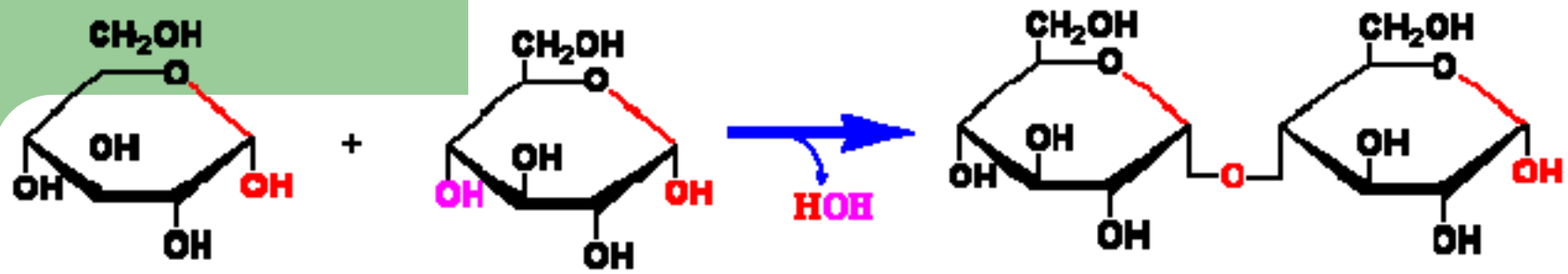


- Reaction is a nucleophilic addition of two alcohols to aldehydes

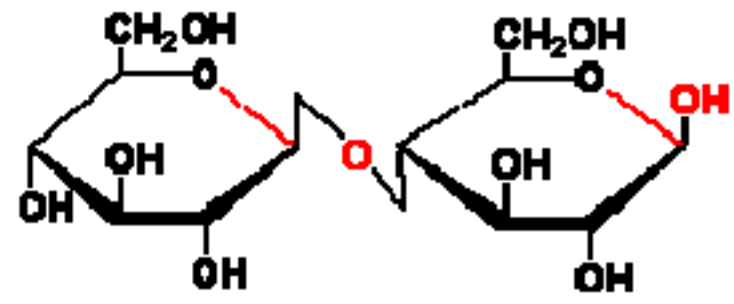
# Acetal Formation

1. Protonation of OH group
2. water removal to form carbocation
3. alcohol addition and release of proton

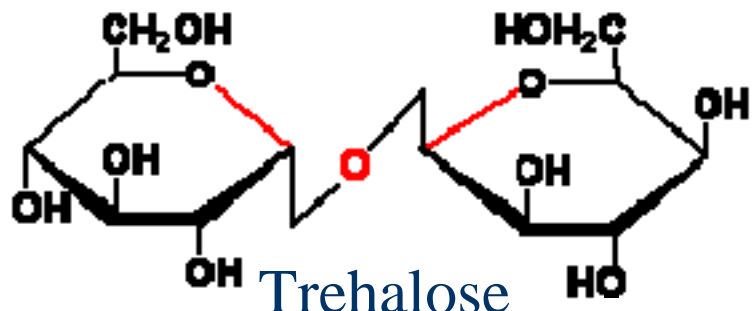




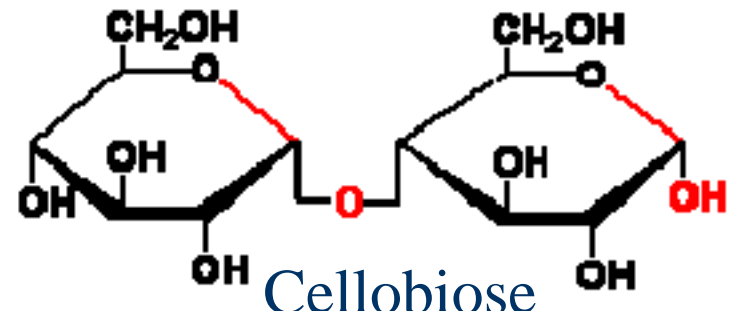
Sucrose



Maltose



Trehalose



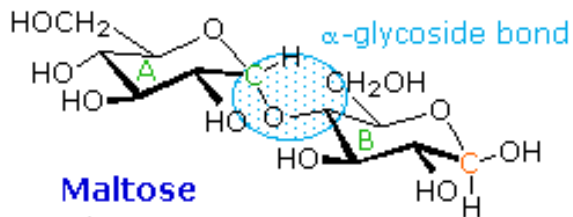
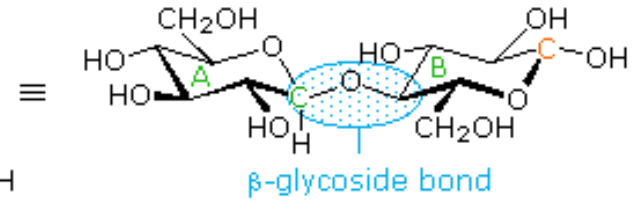
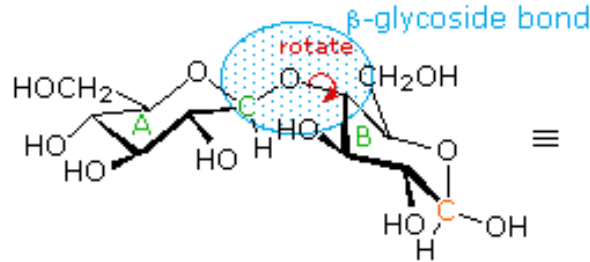
Cellobiose

## Disaccharides Composed of Glucose

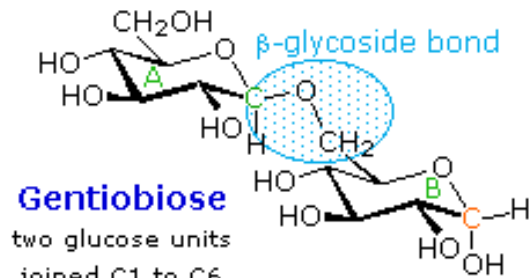
**C** = hemiacetal  
a reducing sugar

**C** = acetal  
non-reducing sugar

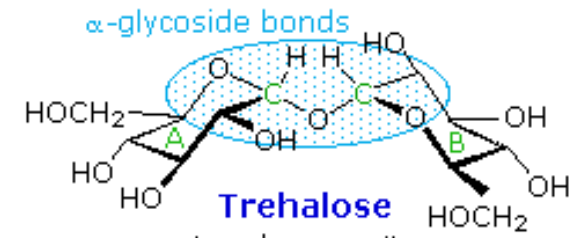
**Cellobiose**  
two glucose units  
joined C1 to C4  
as a  $\beta$ -glycoside



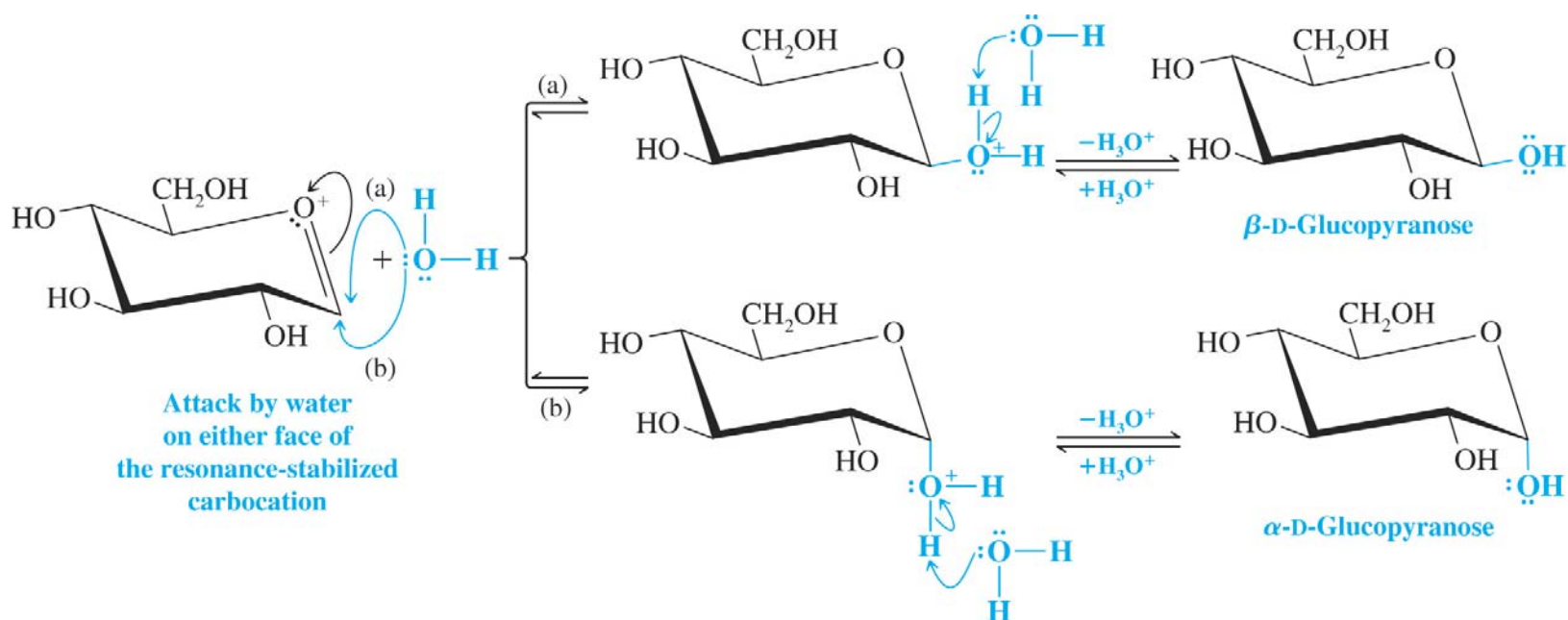
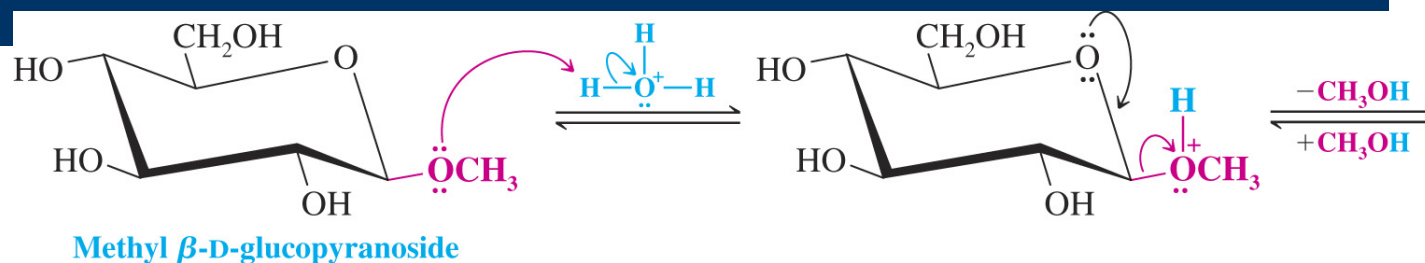
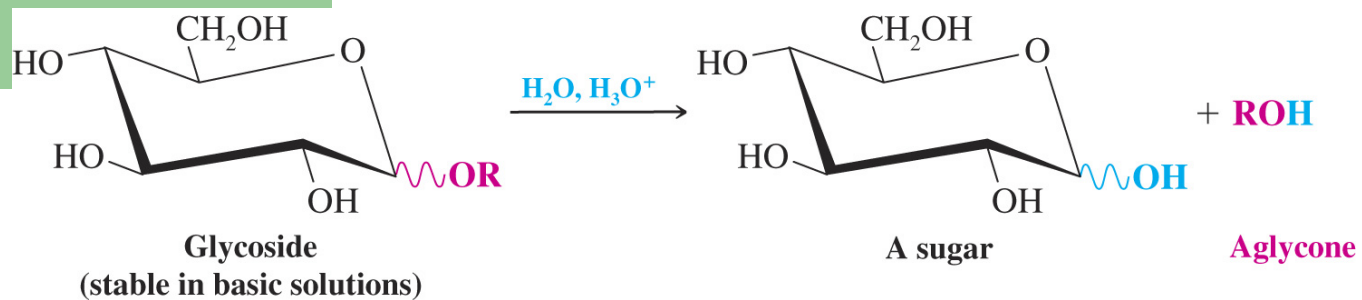
**Maltose**  
two glucose units  
joined C1 to C4  
as an  $\alpha$ -glycoside



**Gentiobiose**  
two glucose units  
joined C1 to C6  
as a  $\beta$ -glycoside



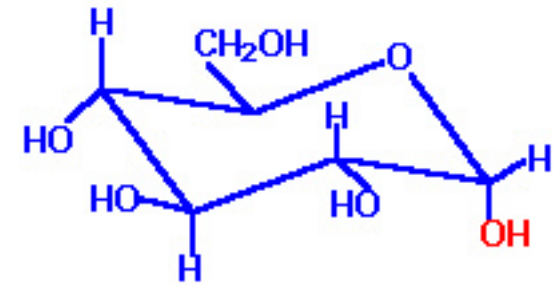
**Trehalose**  
two glucose units  
joined C1 to C1  
as two  $\alpha$ -glycosides



# Stability of acetals

- Pyranose >>>> Furanose
- $\beta$ -glycosidic >  $\alpha$ -glycosidic
- 1,6 > 1,4 > 1,3 > 1,2
  
- Allow to predict stability of glycosidic linkages in terms of their resistance to hydrolysis
  - Gentiobiose

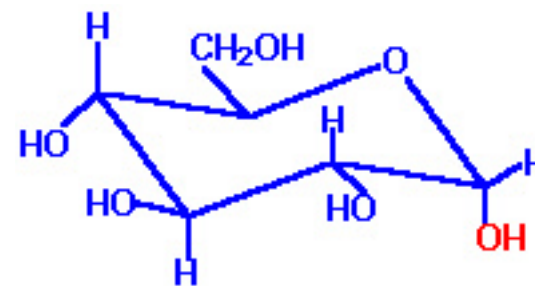
# Acid catalyzed Rxns



- Acid hydrolysis of hemiacetals and hemiketals (mutarotation)
- Anhydro sugars
  - 1C conformation
- Reversion sugars
  - Formation of oligosaccharides under conditions of high sugar concentration, dilute acid..... Maple syrup, fruit juice concentrates
  - Detection of invert sugar in juices/honey
- Enolization and Dehydration
  - Formation of 3-deoxyosones and HMF/furfural



# Base catalyzed Rxns



- Hydrolysis of hemiacetals and hemiketals (mutarotation)
  - Base catalyzed loss of H from anomeric –OH
- Acetals and Ketals are stable
  - Sugar esters will be hydrolyzed in alkali
- Enolization
  - Favored by alkali
- Reduction of metal ions
  - Alkali prevents hydrolysis of non-reducing sugar