

Lecture :...<sup>1</sup>.....

Dr. Name : Dr. Mamoun Ahram

SECTION : 1 , 2 , 3

■ Slide □ Sheet



# Biochemistry

biometrics  
ecology  
biometrics  
taxonomy  
biophysics  
bacteriology  
apoptosis  
biological  
radiobiology  
anatomy  
microbiology  
science  
life  
molecular  
embryology  
exobiology  
xenobiology  
botany  
gnatobiotics  
pharmacology  
astrobiology  
biochemistry  
physiology  
ethnobiology  
biocology  
virology  
zoology  
biometry  
enzymology  
genetics  
bionics  
cell





# Carbohydrates

Lecture 6

Dr. Mamoun Ahram

Summer, 2014

# Resource



- This lecture
- Campbell and Farrell's Biochemistry, Chapter 16

# What are they?



- Carbohydrates are polyhydroxy aldehydes or ketones
- **Saccharide** is another name for a carbohydrate
- Functions:
  - Source of energy
  - Structure (cellulose and chitin)
  - Building blocks
  - Cellular recognition



# Classification I



- By the number of sugars that constitute the molecule
- Monosaccharides
- Disaccharides
- Oligosaccharides
- Polysaccharides

# Carbohydrates – natural forms

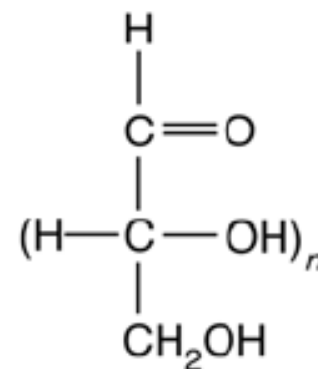


- Most carbohydrates are found naturally in bound form rather than as simple sugars
  - Polysaccharides (starch, cellulose, inulin, gums)
  - Glycoproteins and proteoglycans (hormones, blood group substances, antibodies)
  - Glycolipids (cerebrosides, gangliosides)
  - Glycosides
  - Mucopolysaccharides (hyaluronic acid)
  - Nucleic acids (DNA, RNA)

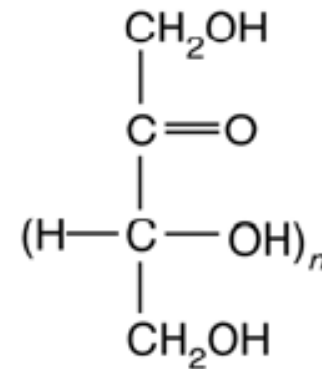
# Monosaccharides



- Basic chemical formula:  $(\text{CH}_2\text{O})_n$
- They contain two or more hydroxyl groups

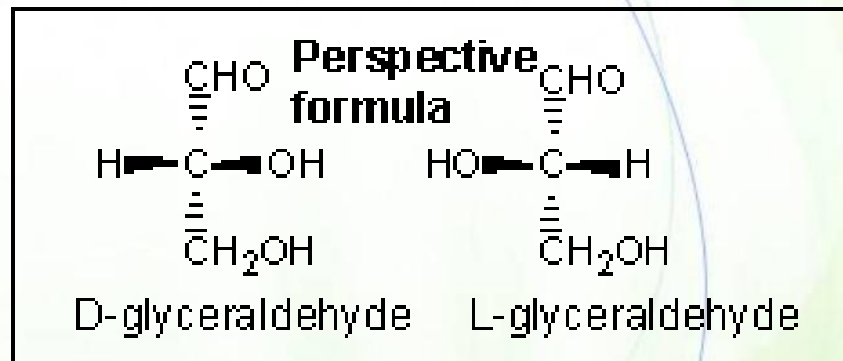
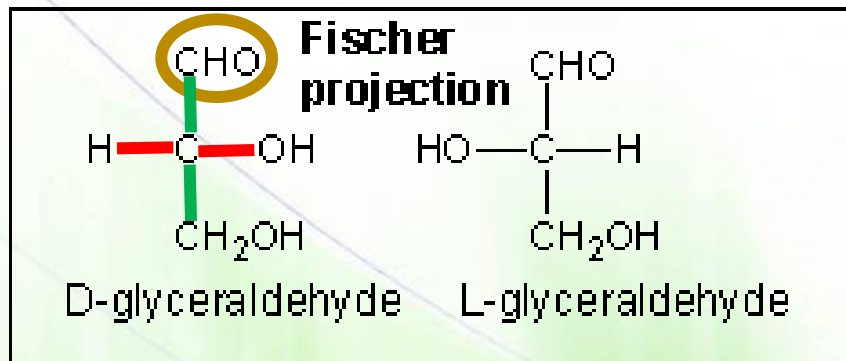


An aldose



A ketose

Fischer projections or perspective structural formulas.



— Forward

| Backward

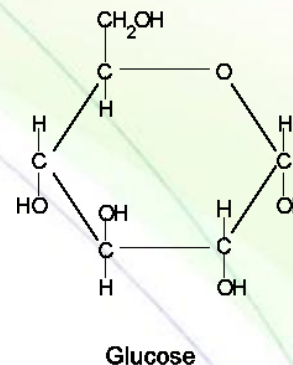
○ Top (C1): Most highly oxidized C

# Common Monosaccharides

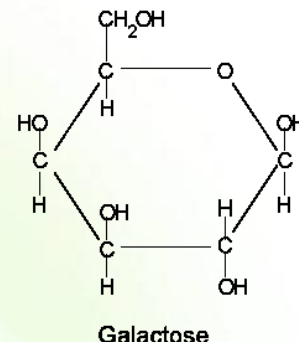


## Glucose:

- Mild sweet flavor
- Known as blood sugar
- Essential energy source
- Found in every disaccharide and polysaccharide



Glucose



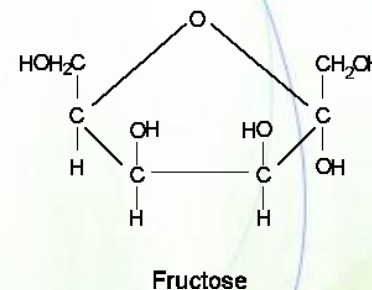
Galactose

## Galactose:

- Hardly tastes sweet & rarely found naturally as a single sugar.

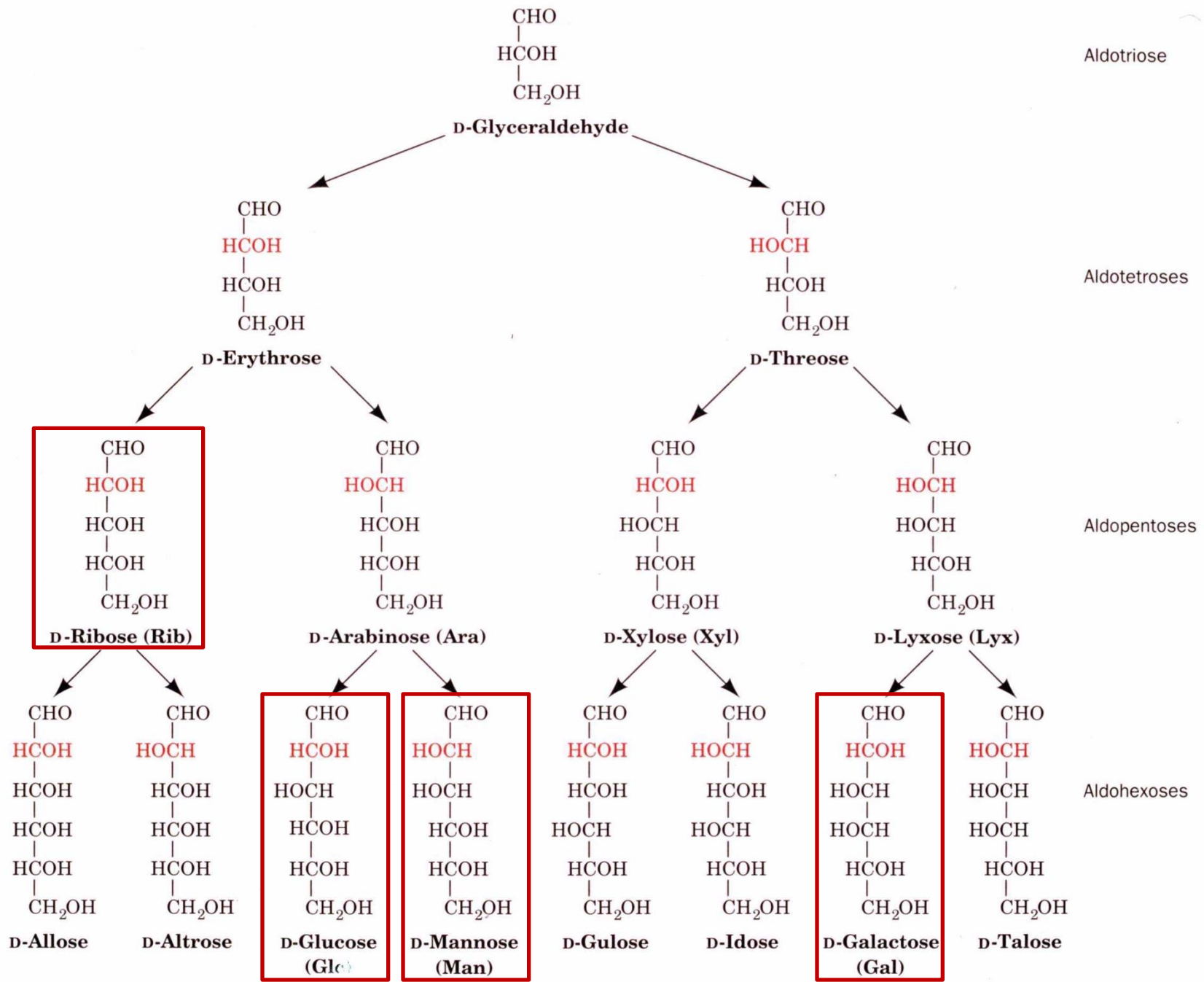
## Fructose:

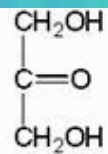
- Sweetest sugar, found in fruits and honey
- Added to soft drinks, cereals, deserts



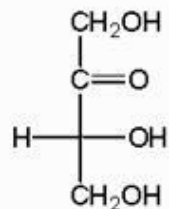
Fructose



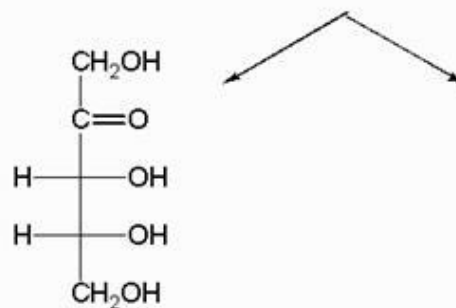




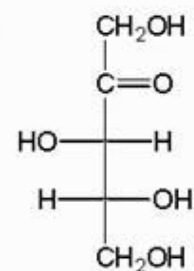
Dihydroxyacetone



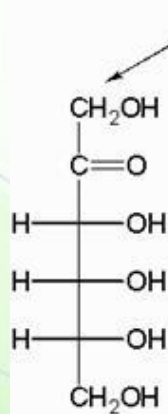
D-Erythrulose



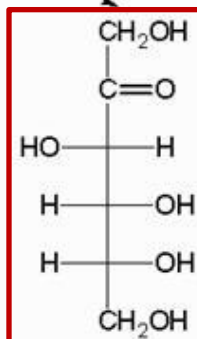
D-Ribulose



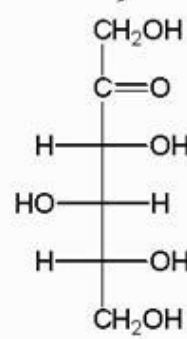
D-Xylulose



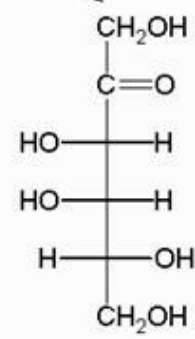
D-Psicose



D-Fructose



D-Sorbose



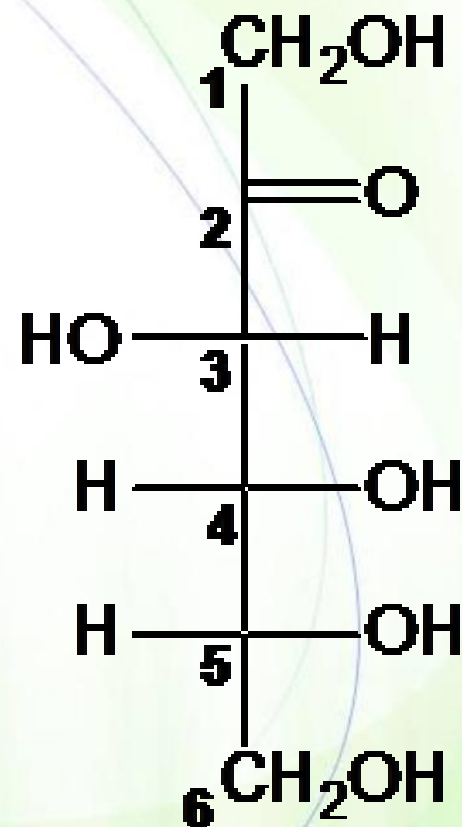
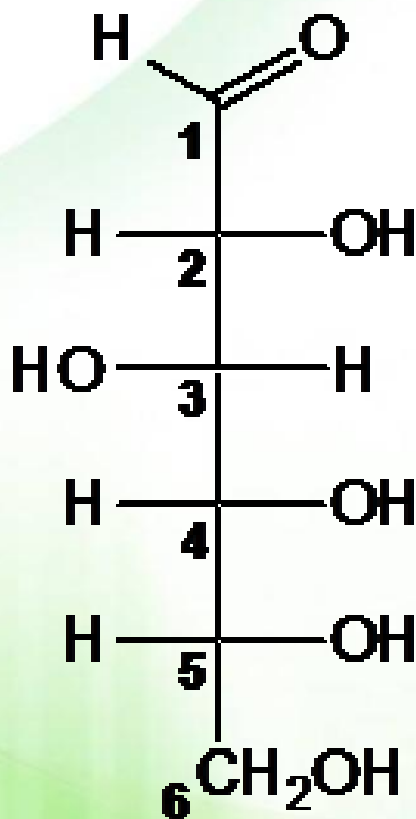
D-Tagulose

# Classification 2

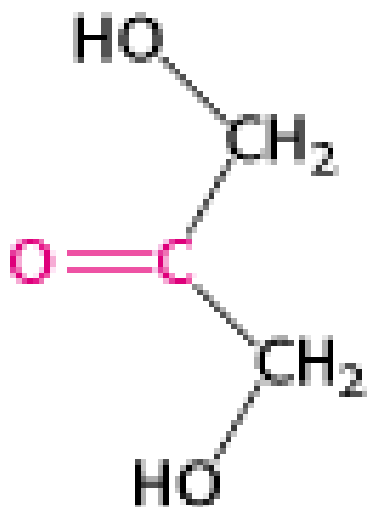


- By the number of carbon atoms they contain

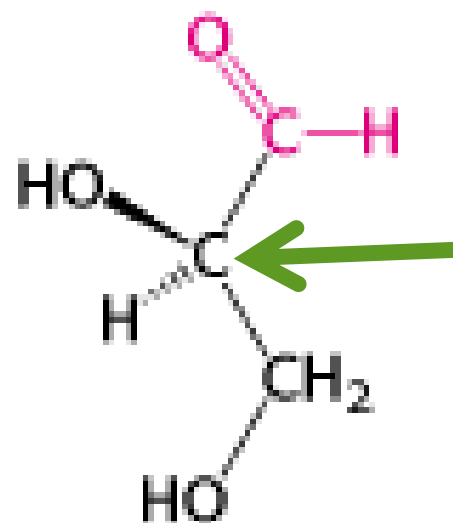
- Triose
- Tetrose
- Pentose
- Hexose
- Heptose
- ...



# Trioses



**Dihydroxyacetone**  
(a ketose)

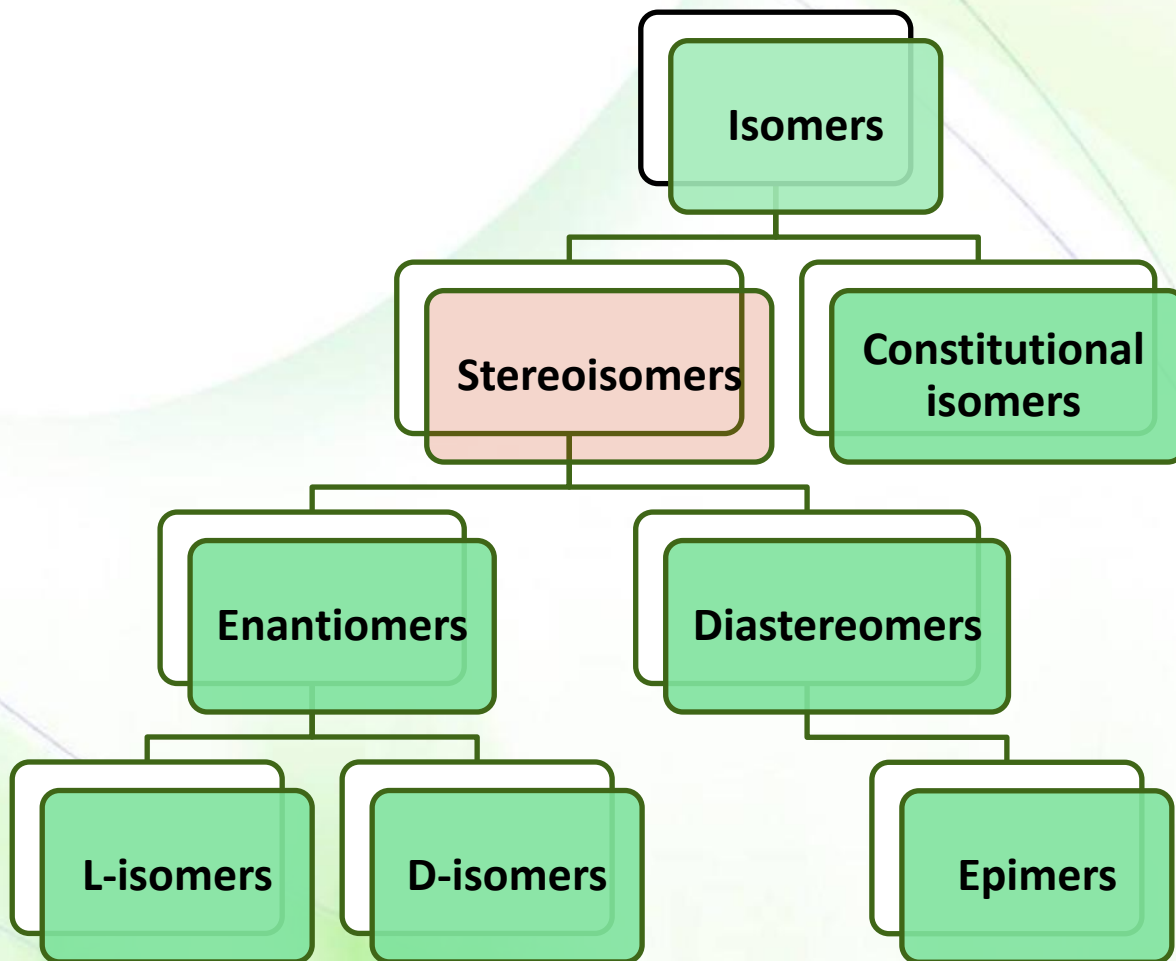


**Chiral  
carbon**

**D-Glyceraldehyde**  
(an aldose)

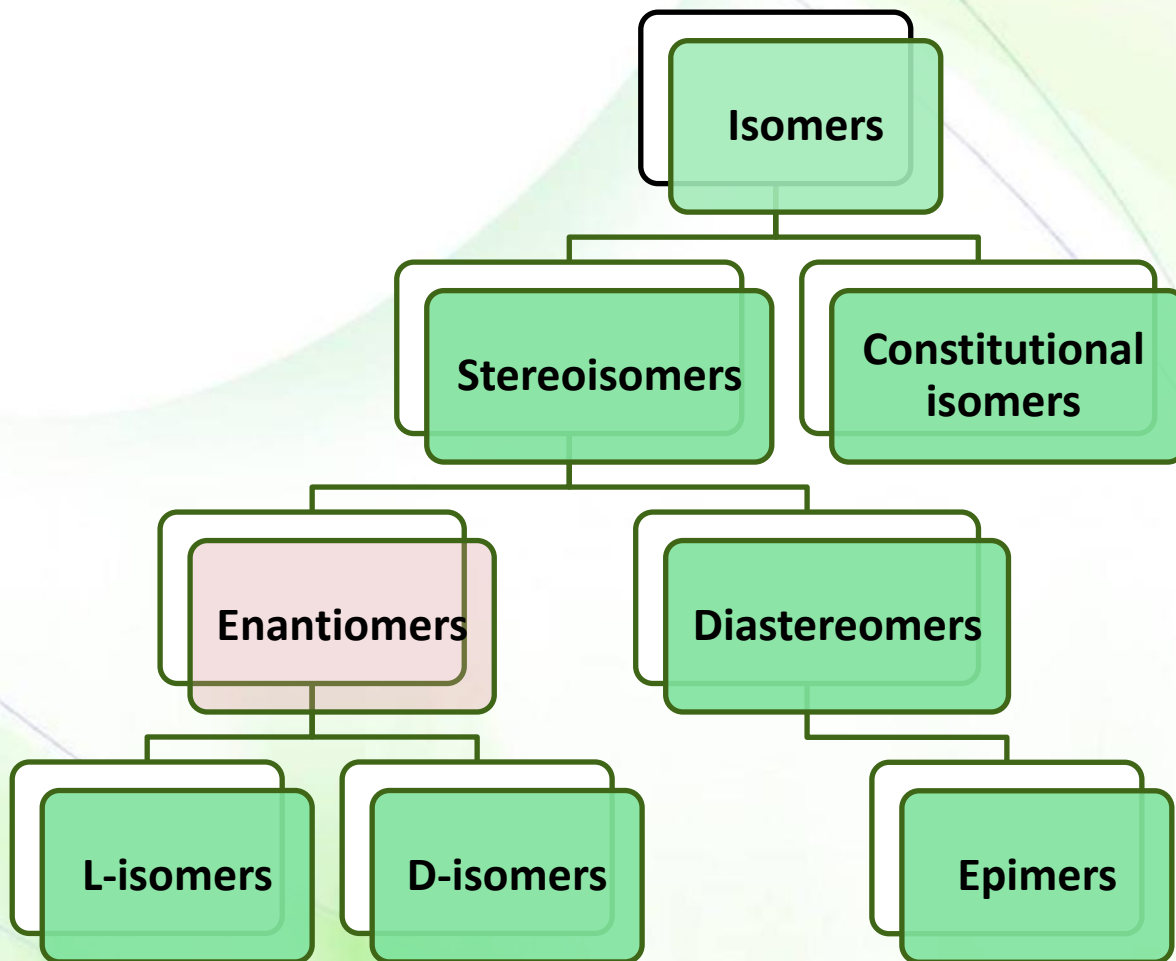


# Isomerism

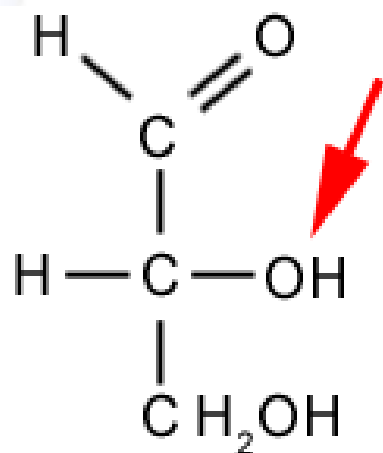




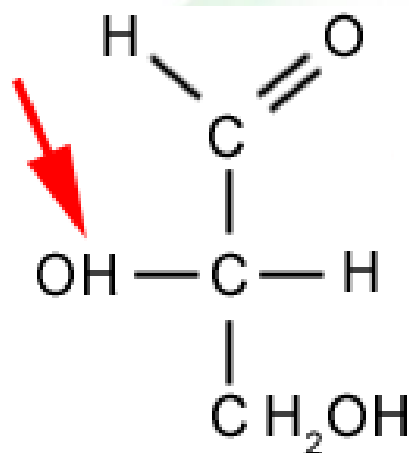
# Isomerism



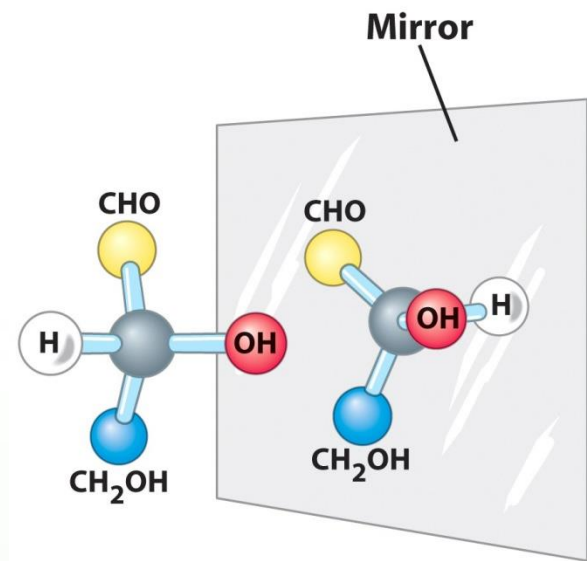
# Sugar enantiomers (D- vs. L-)



D-Glyceraldehyde



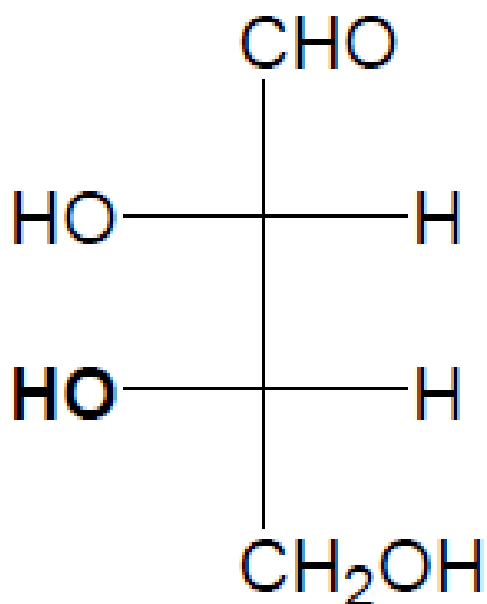
L -Glyceraldehyde



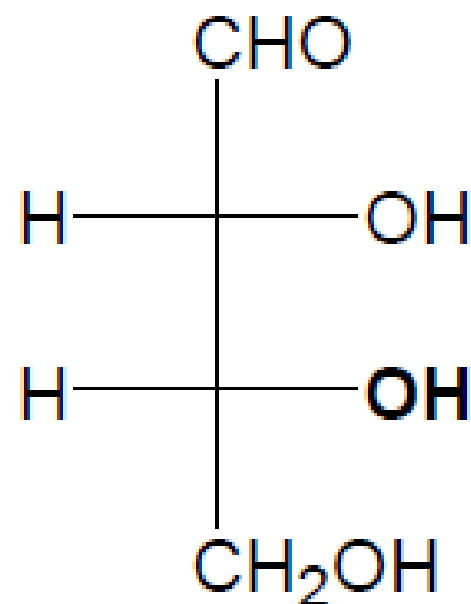
**Ball-and-stick models**



# Which one(s) is a chiral carbon?

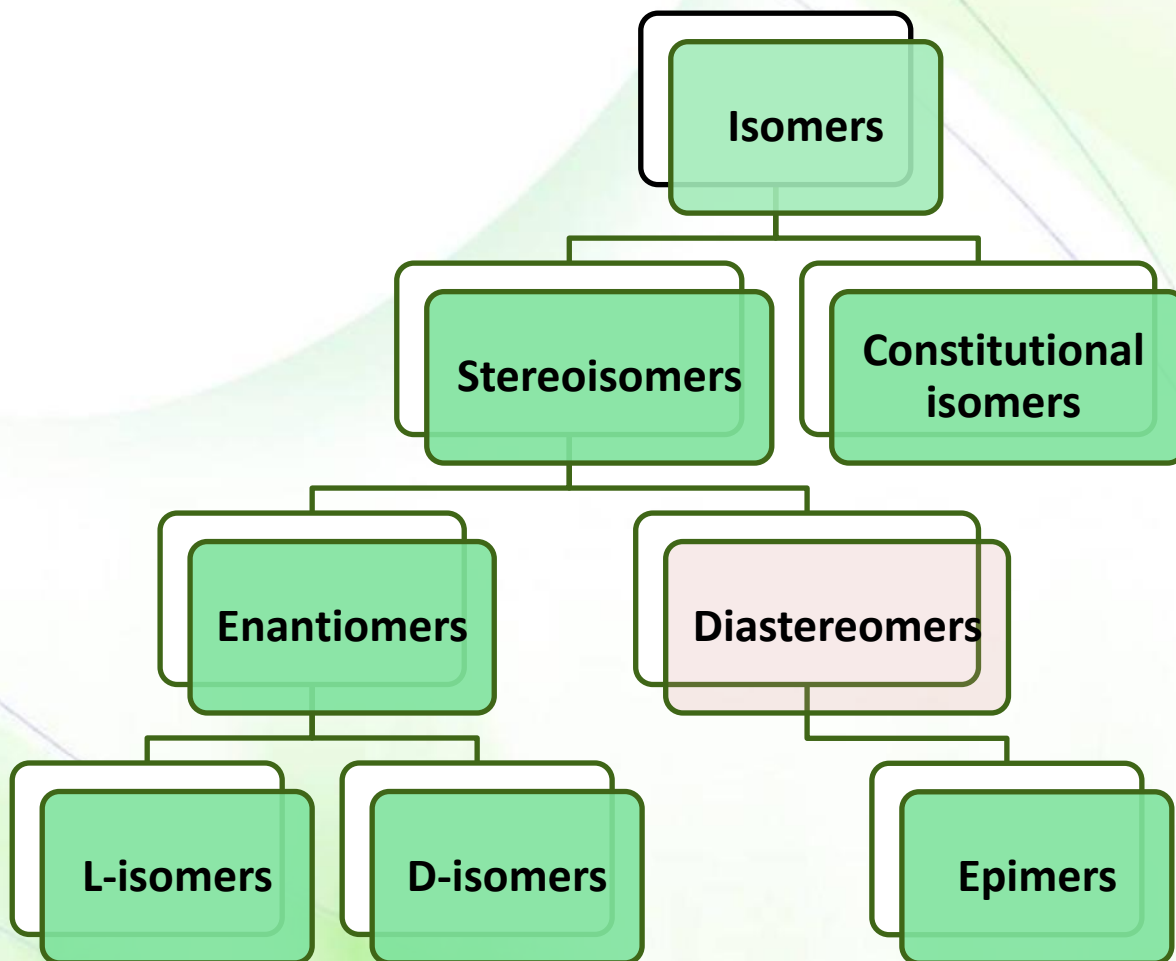


L-erythrose

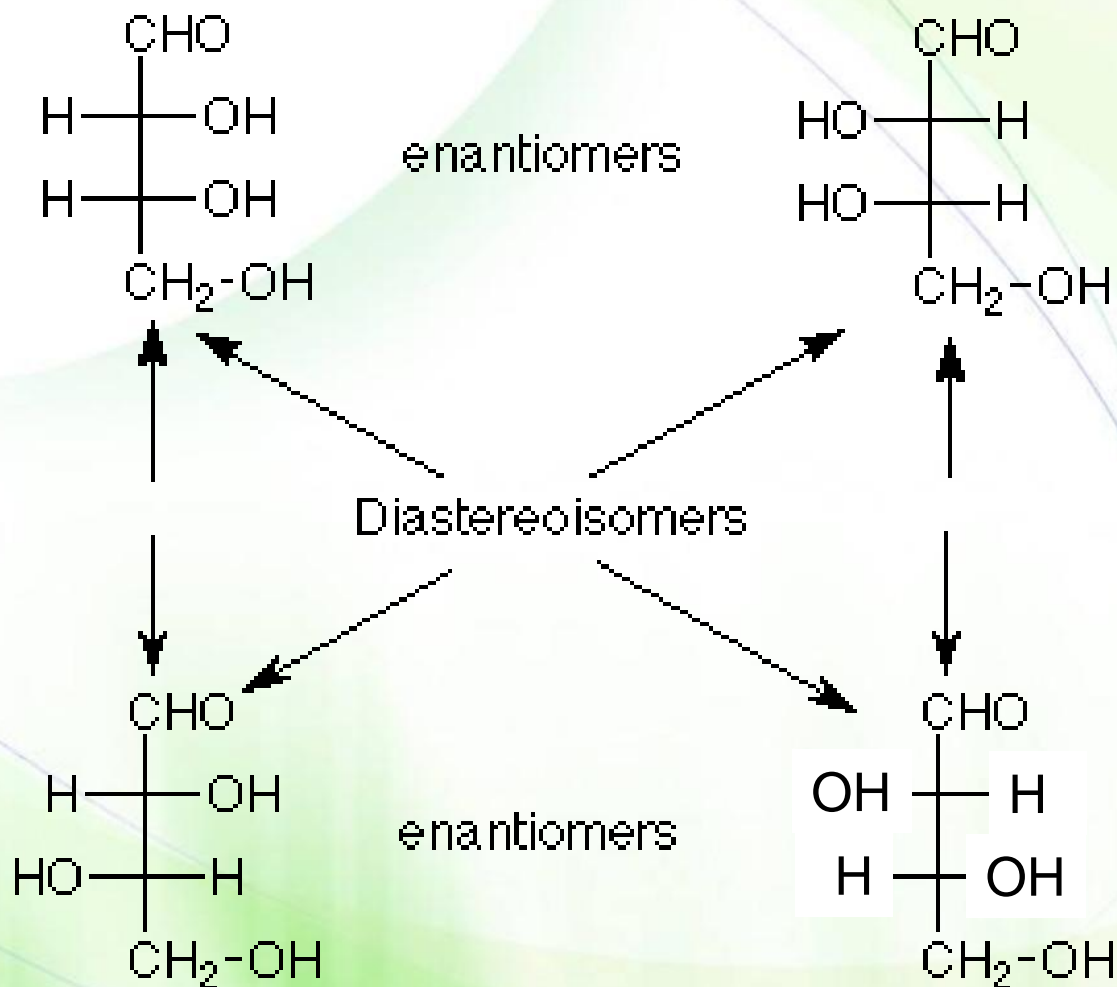


D-erythrose

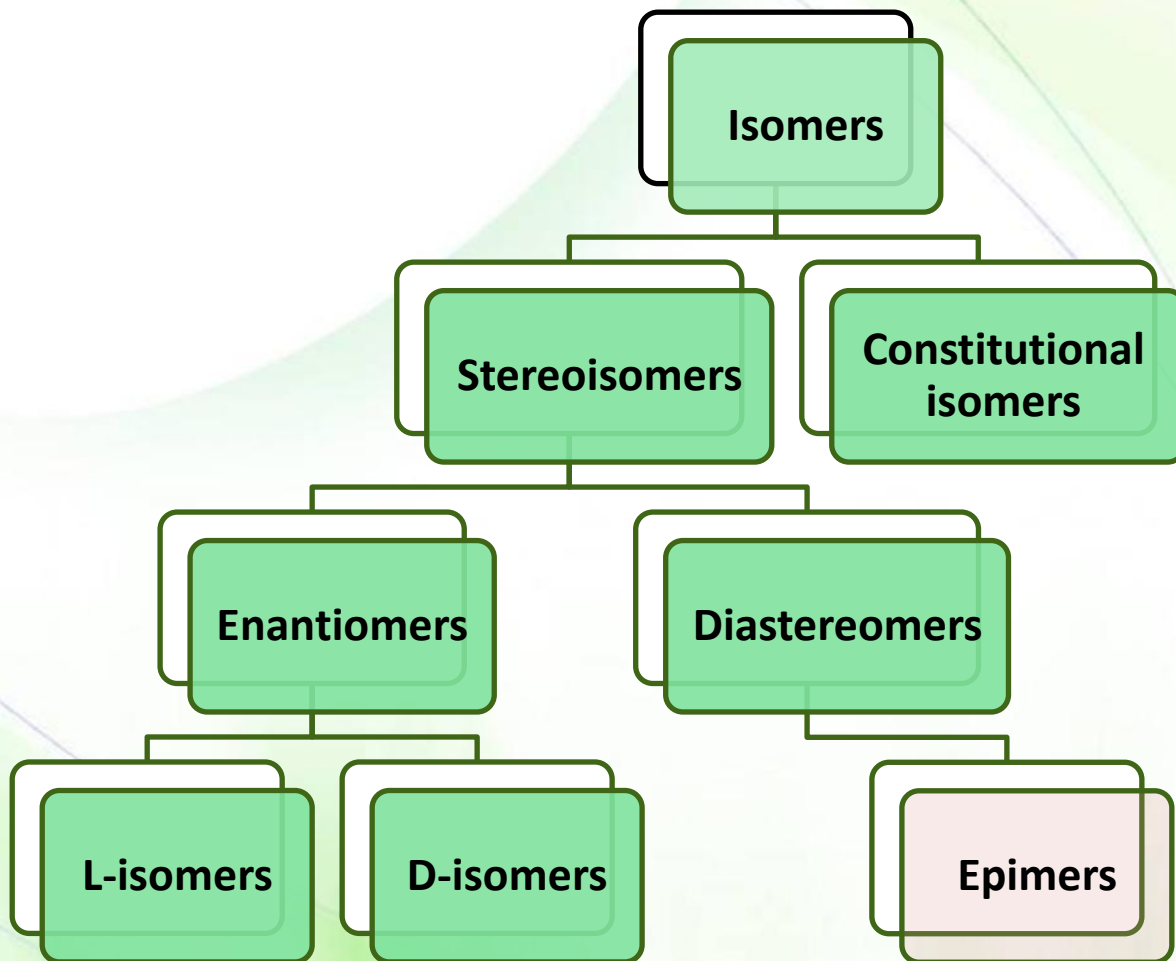
# Isomerism



# Stereoisomers, but non-mirror images and non-superimposable, then...*diastereomers*



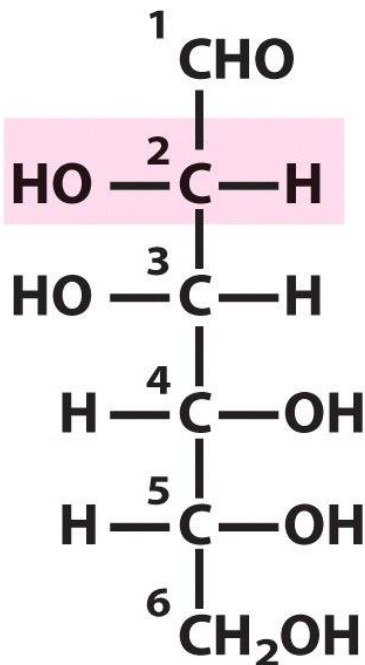
# Isomerism



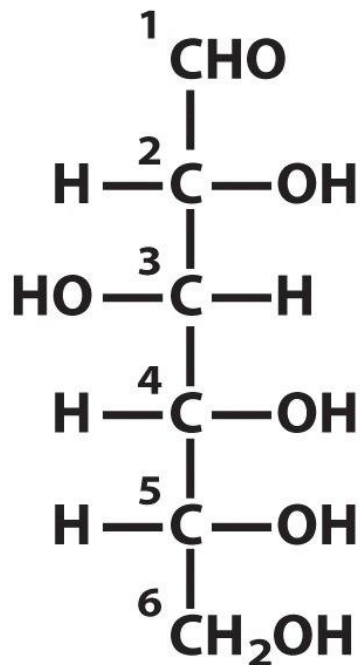




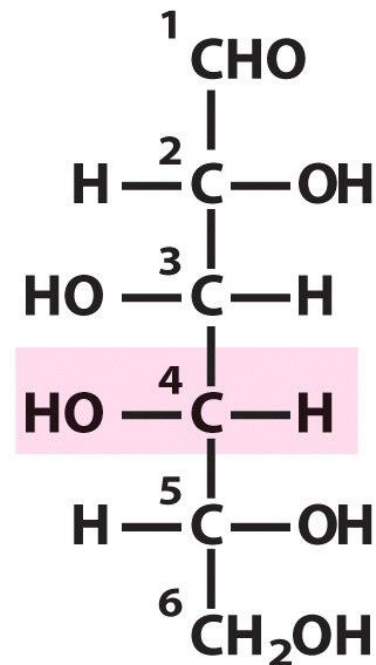
# Diastereomers that differ in the orientation of one chiral carbon...*epimers*



**D-Mannose**  
(epimer at C-2)



**D-Glucose**

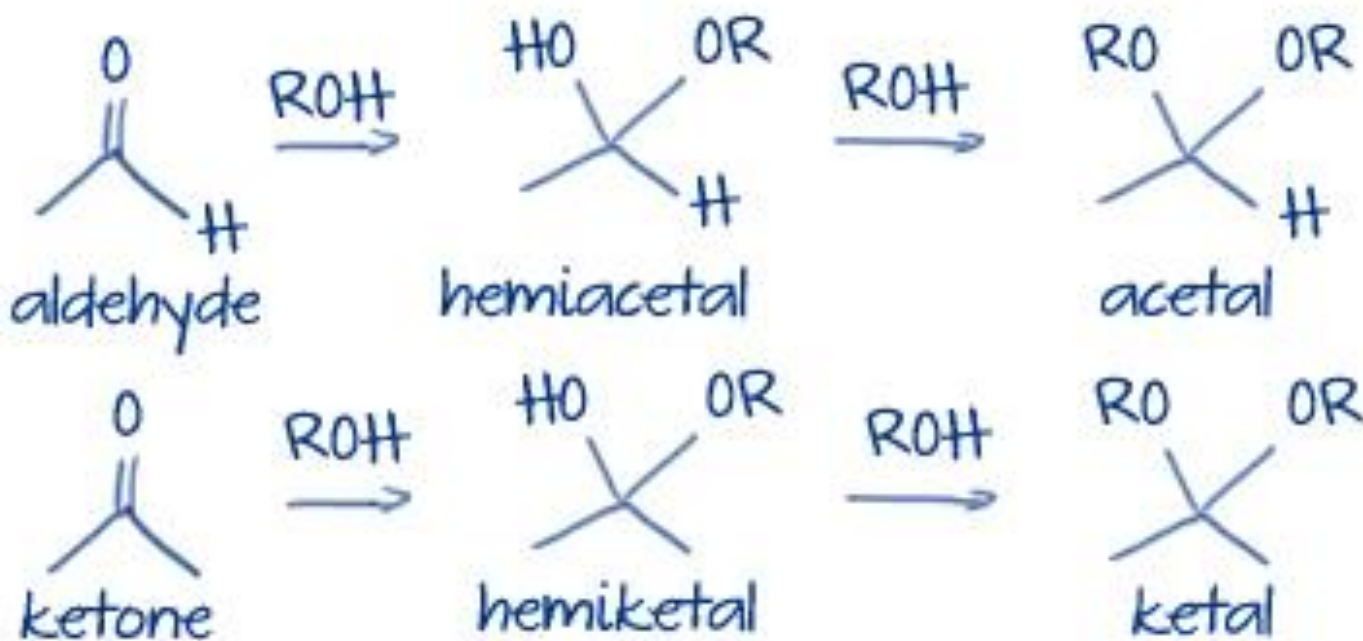


**D-Galactose**  
(epimer at C-4)

# Acetal/ketal vs. hemiacetal/hemiketal



Hemiacetal and hemiketal: ether and alcohol on same carbon  
Acetal and ketal: two ethers on same carbon

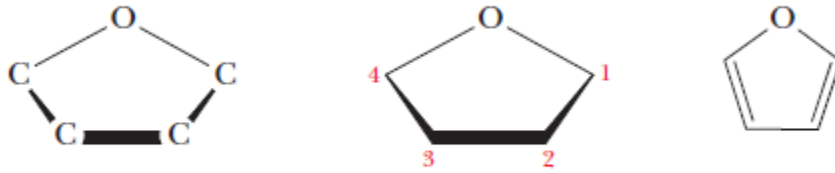


*What is the difference between hemiacetal and hemiketal and the difference between acetal and ketal?*

# Formation of a ring structure



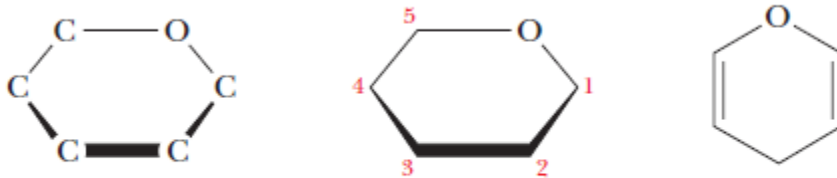
A



Haworth representations  
of furanose structures

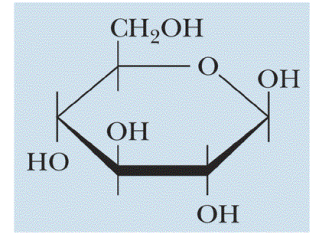
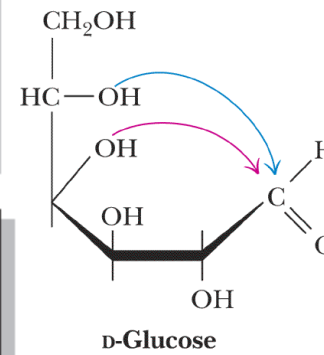
Furan

B

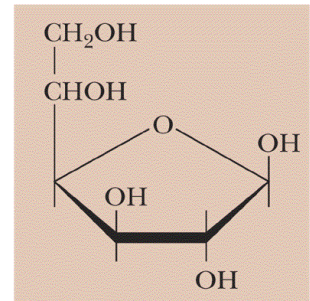


Haworth representations  
of pyranose structures

Pyran

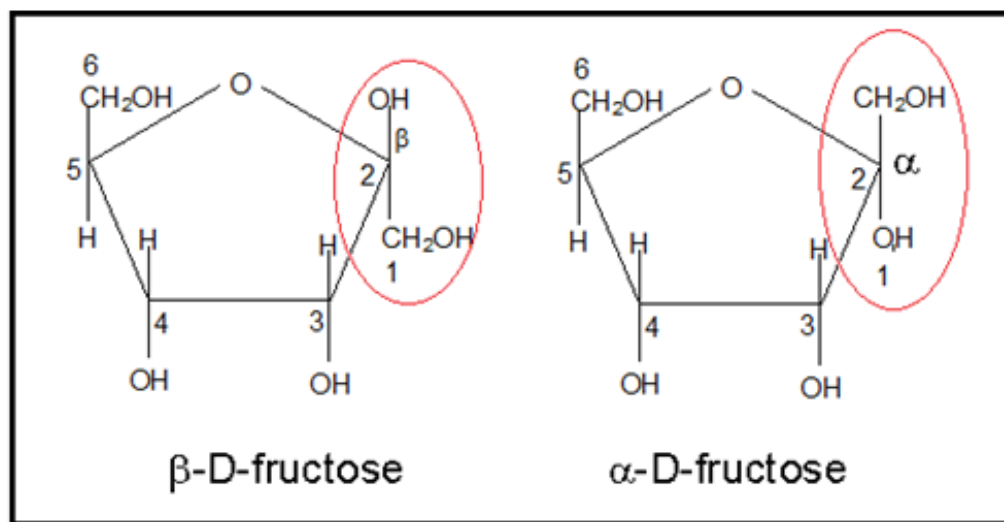
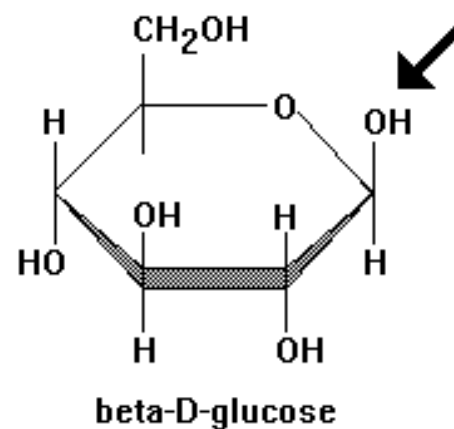
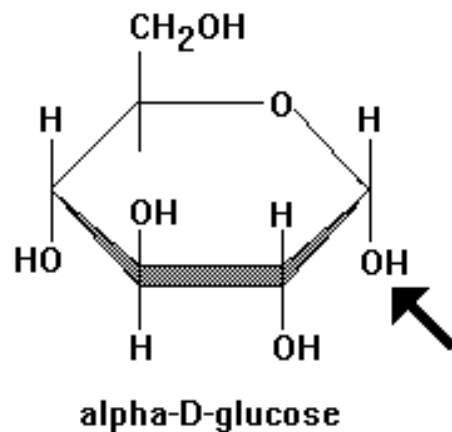


Pyranose form



Furanose form

# Anomers

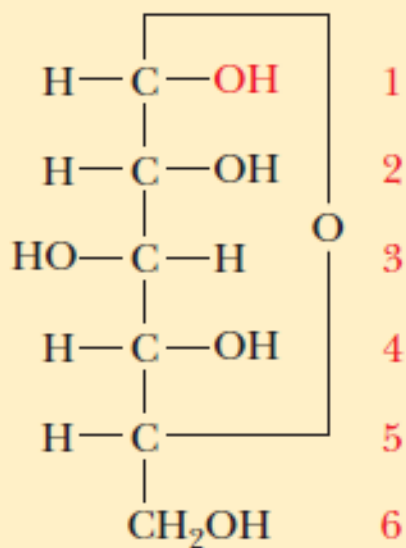




# Anomers as Fischer projection

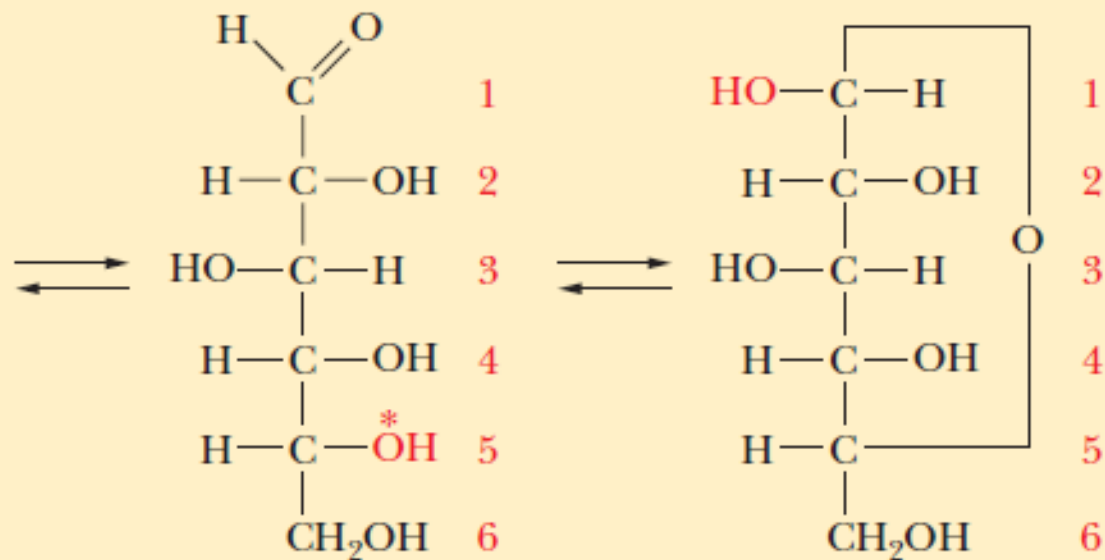


$\alpha$ -Configuration  
OH to right of  
anomeric carbon



$\alpha$ -D-Glucose

$\beta$ -Configuration  
OH to left of  
anomeric carbon



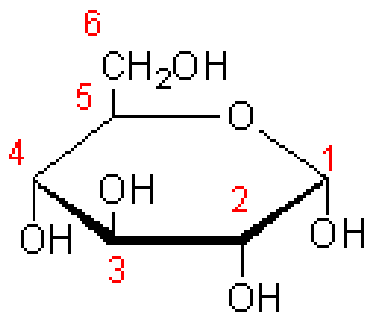
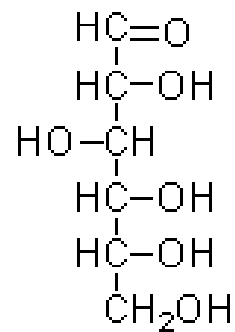
$\beta$ -D-Glucose

\*Reacts with  $\text{CH}=\text{O}$   
to form hemiacetal  
Open chain form

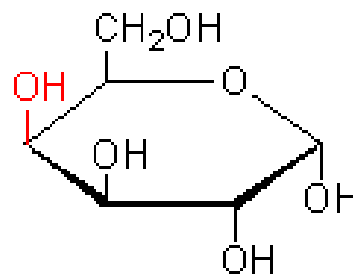
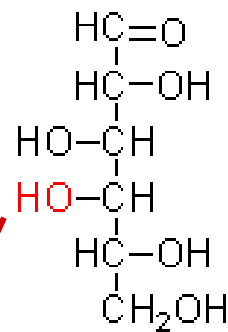


# Chain to ring

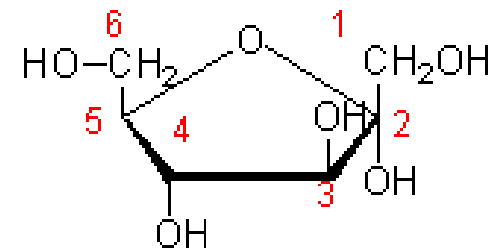
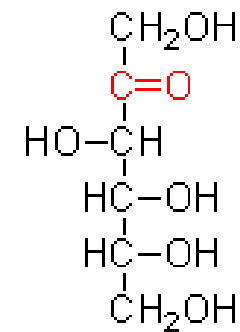
## Left-right vs. up-down



**glucose**



**galactose**

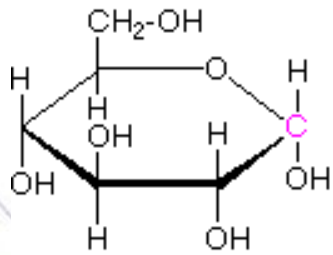


**fructose**

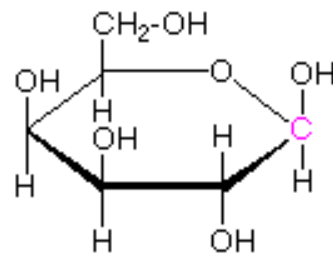
# Cyclic aldohexoses



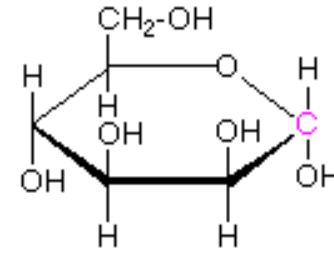
## Examples of Some Pyranose Forms of Hexoses



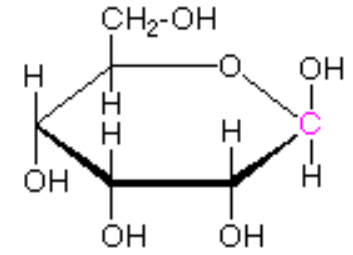
$\alpha$ -D-glucopyranose



$\beta$ -D-galactopyranose

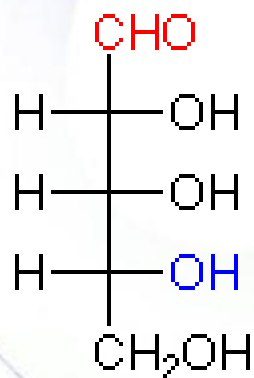


$\alpha$ -D-mannopyranose

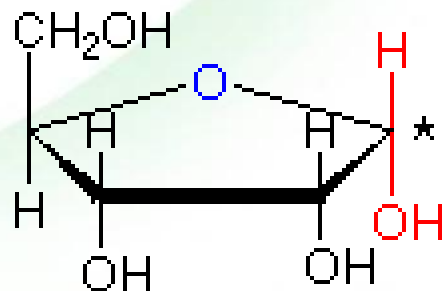
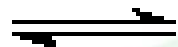


$\beta$ -D-allopyranose

# Cyclic ribofuranose

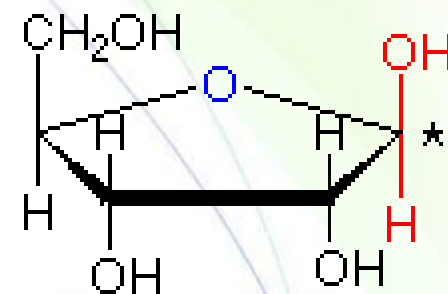
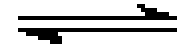


D-ribose



$\alpha$ -D-ribose

OH at anomeric carbon down



$\beta$ -D-ribose

OH at anomeric carbon up

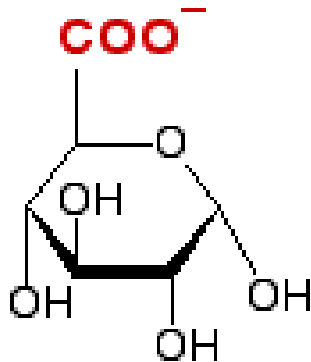


# ***Modified sugars***

# Sugar acids (oxidation)



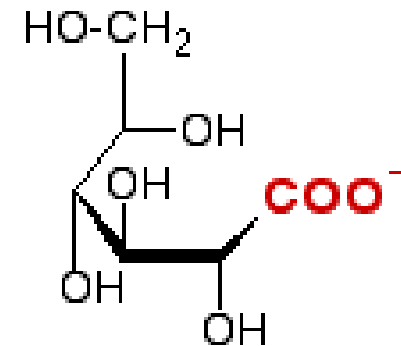
- Where is it oxidized? What does it form?



**$\alpha$ -D-glucuronate**

(D-glucuronic acid, **GlcUA**)

from **oxidation of glucose C6 OH**



**D-gluconate**

(D-gluconic acid, **GlcA**)

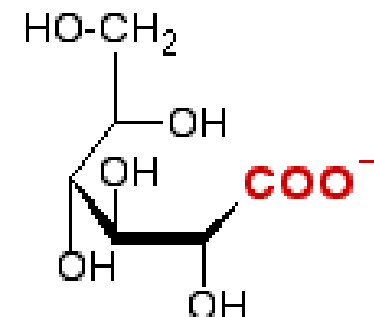
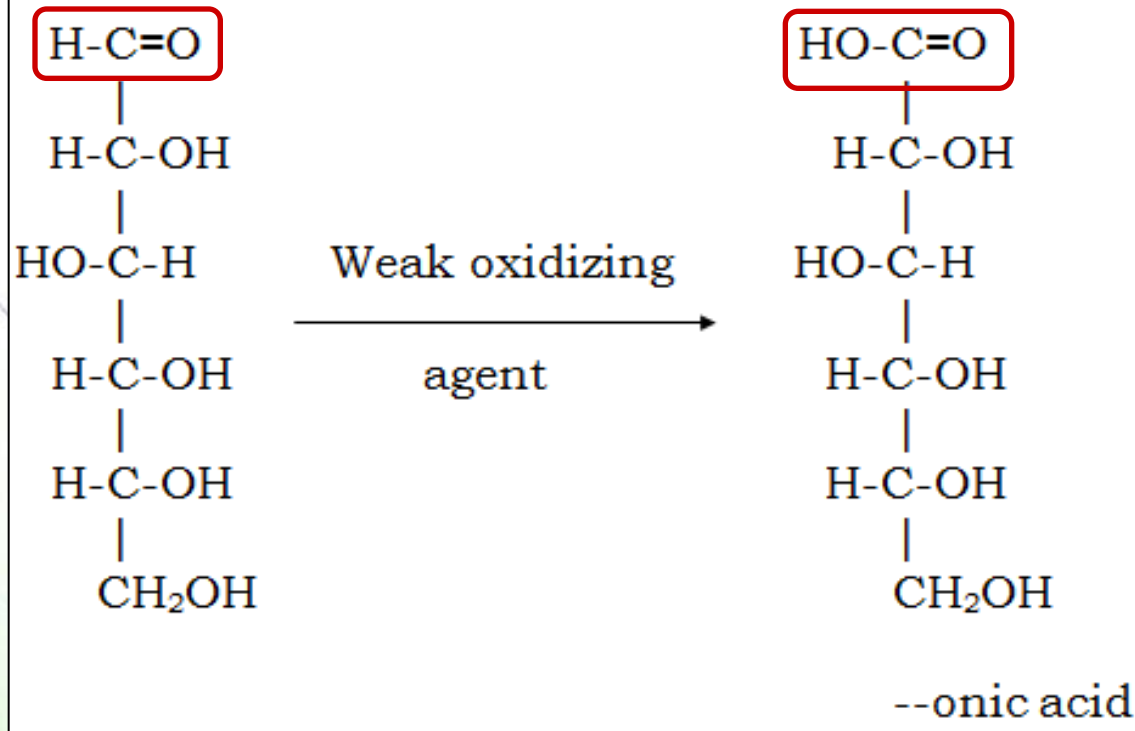
from **oxidation of glucose C1 aldehyde**



# Example 1



a. Weak oxidizing agent



**D-gluconate**

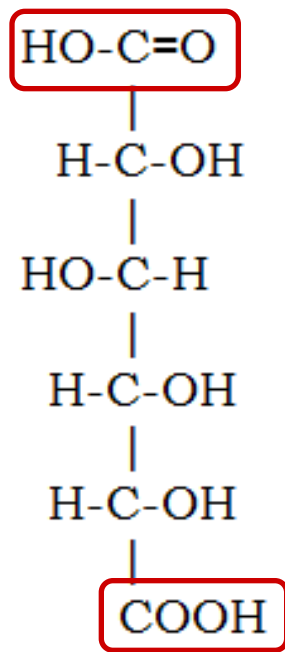
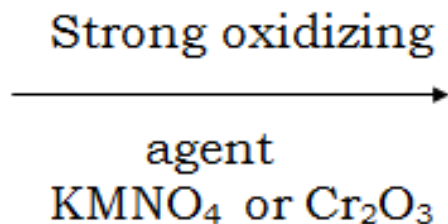
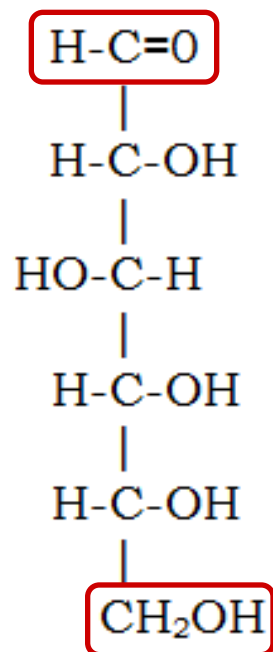
(D-gluconic acid, **GlcA**)

from **oxidation of glucose C1 aldehyde**)

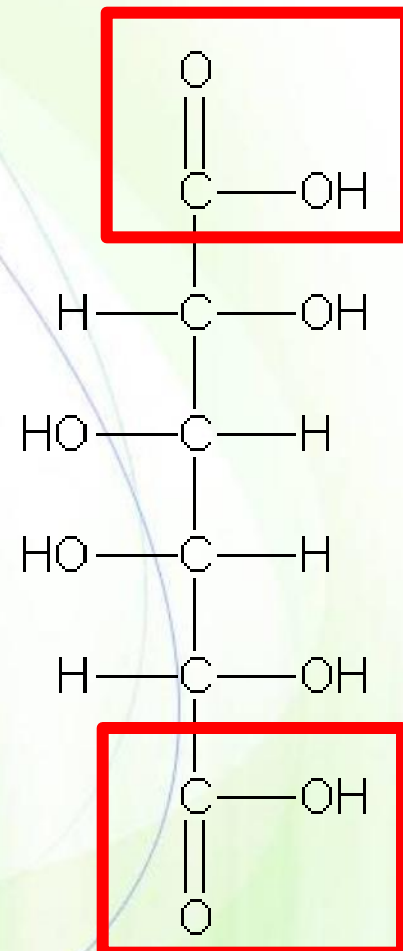
# Example 2



## b. Strong oxidizing agents



-aric acid  
A dicarboxylic acid

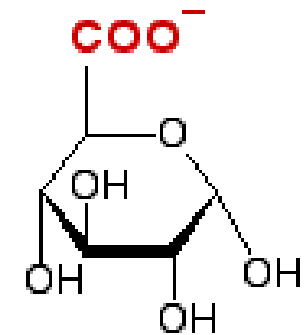
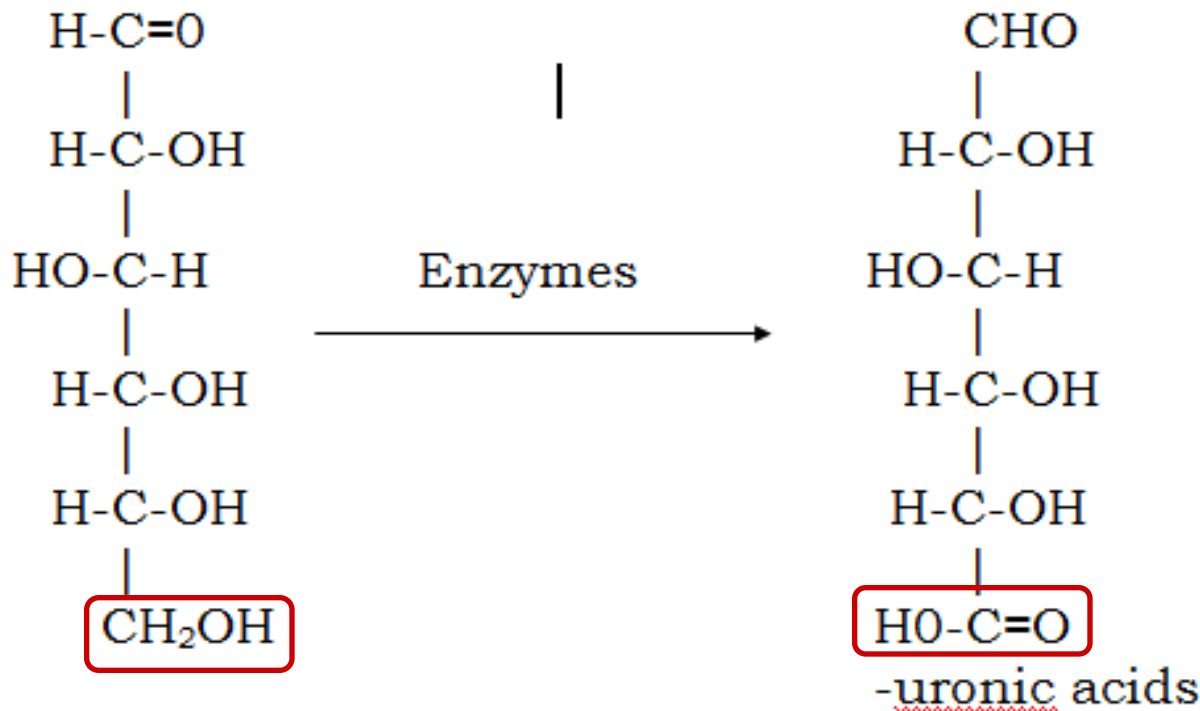


galactaric acid

# Example 3



c. Oxidation of primary alcohol end in biological systems



**$\alpha$ -D-glucuronate**

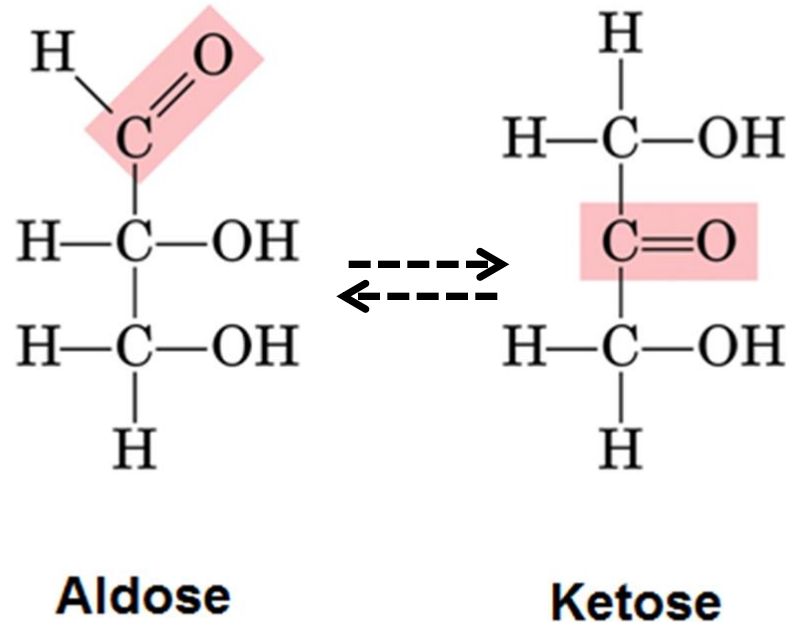
(D-glucuronic acid, **GlcUA**)

from **oxidation of glucose C6 OH**

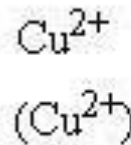
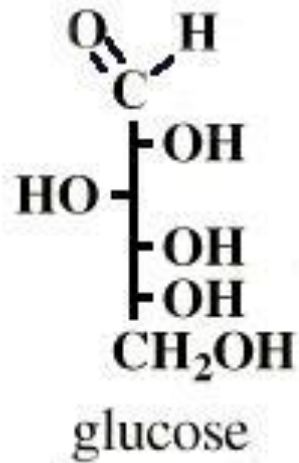
# Note



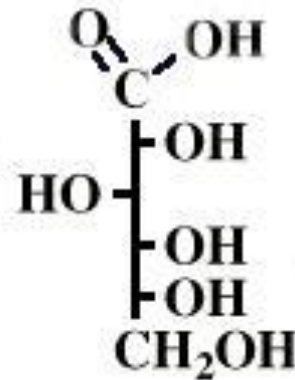
- Oxidation of ketoses to carboxylic acids does not occur, but they can be oxidized because of formation of enediol form



# Benedict's test



NaOH  
heat  
---->



+  $\text{Cu}_2\text{O}$   
(brick red precipitate)



None



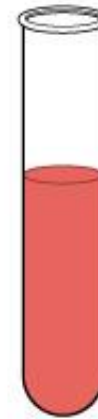
Very low



Low



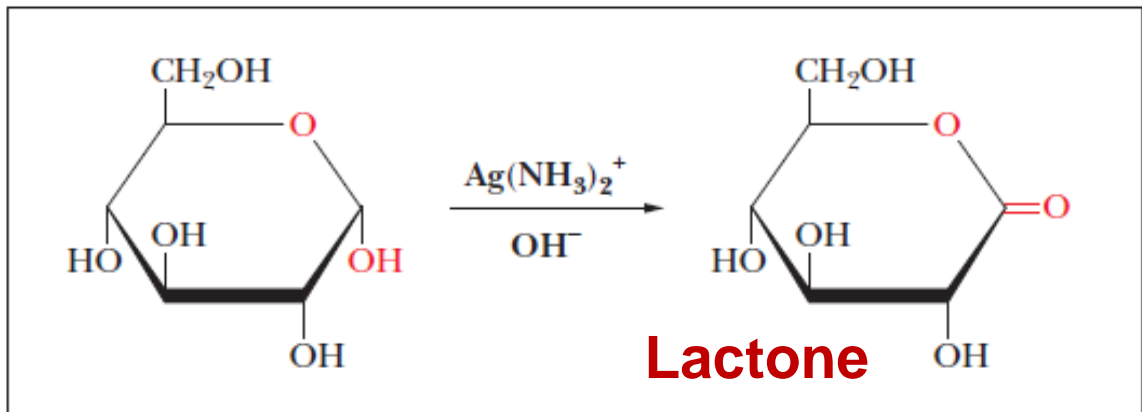
Medium



High



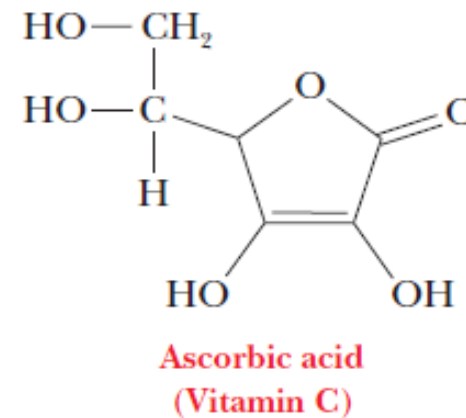
# Oxidation of cyclic sugars (lactone)



**Tollen's test**

detection of glucose, but not other reducing sugars, is based on the use of the enzyme glucose oxidase

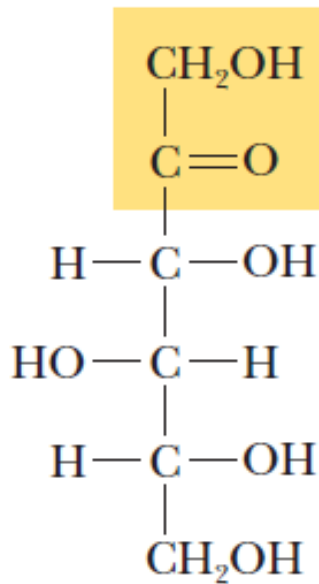
- **Vitamin C (ascorbic acid) is an unsaturated lactone.**
- **Air oxidation of ascorbic acid, followed by hydrolysis of the ester bond, leads to loss of activity as a vitamin.**
- **a lack of fresh food can cause vitamin C deficiencies, which, in turn, can lead to the disease scurvy.**



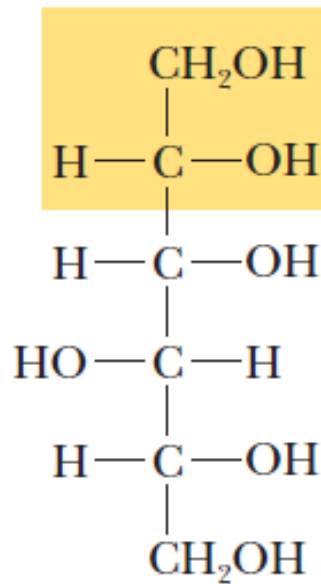
# Sugar alcohols (reduction)



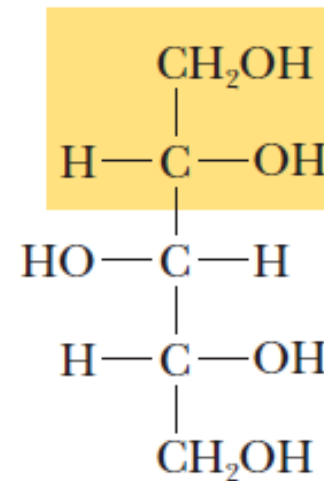
- What does it form?
- Examples include sorbitol, mannitol, and xylitol, which are used to sweeten food products



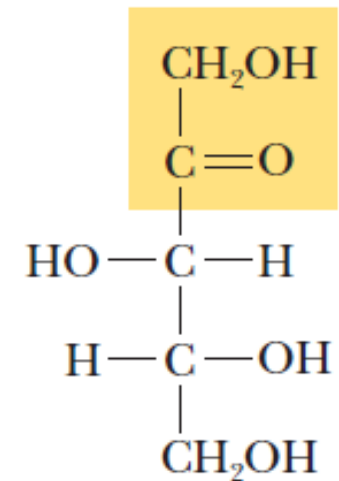
D-Sorbose



D-Sorbitol



D-Xylitol

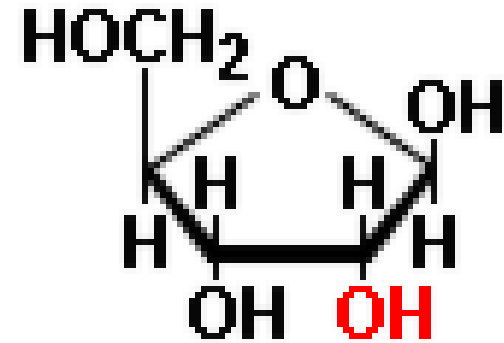


D-Xylulose

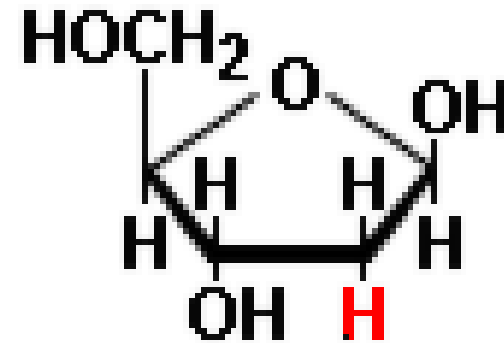
# Deoxy sugars (reduced sugars)



- One or more hydroxyl groups are replaced by hydrogens
- An example is 2-deoxyribose, which is a constituent of DNA



Ribose

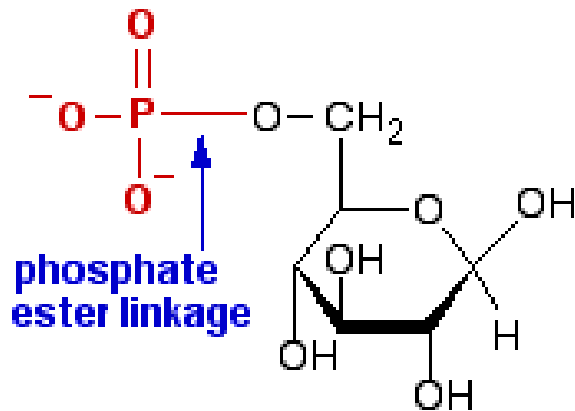


Deoxyribose

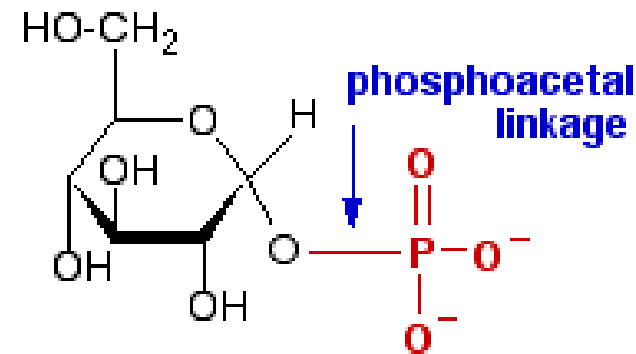
# Sugar esters (esterification)



- What is the reacting functional group? Where does it react? What are the end products? Where are they used?



**$\beta$ -D-glucose-6-phosphate**  
(an ordinary **phosphate ester**)

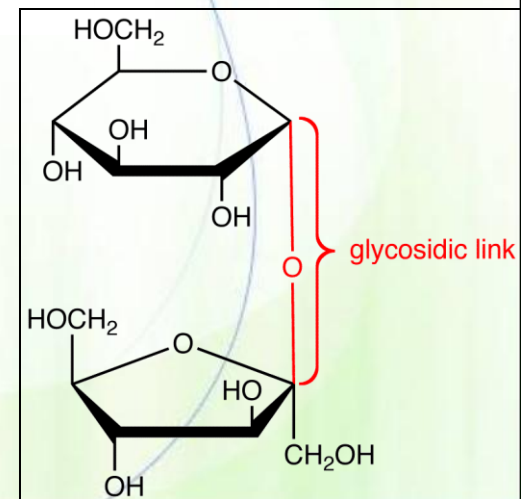
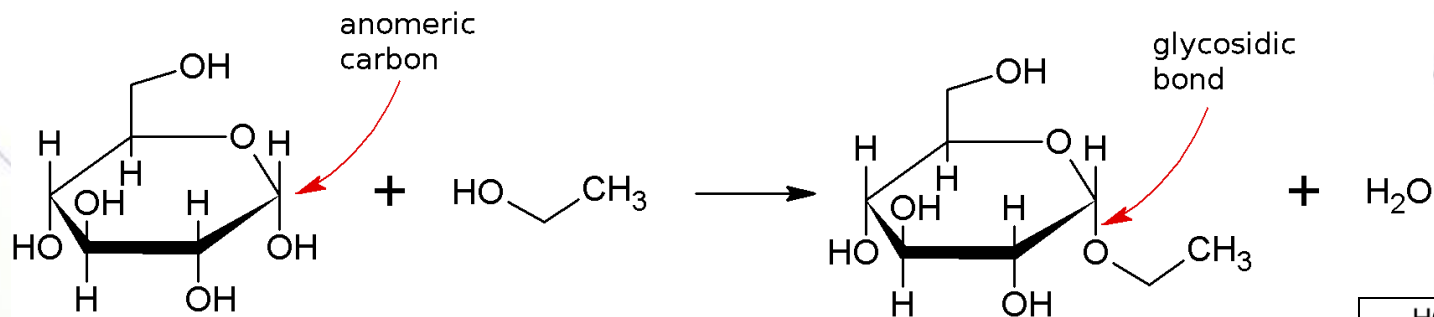


**$\alpha$ -D-glucose-1-phosphate**  
(a **phosphoacetal**)

# O-Glycosides



- What is the reacting functional group? Where does it react? What are the end products? Where are they used?

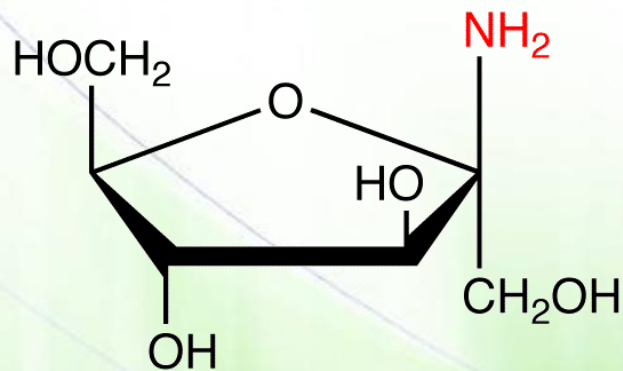




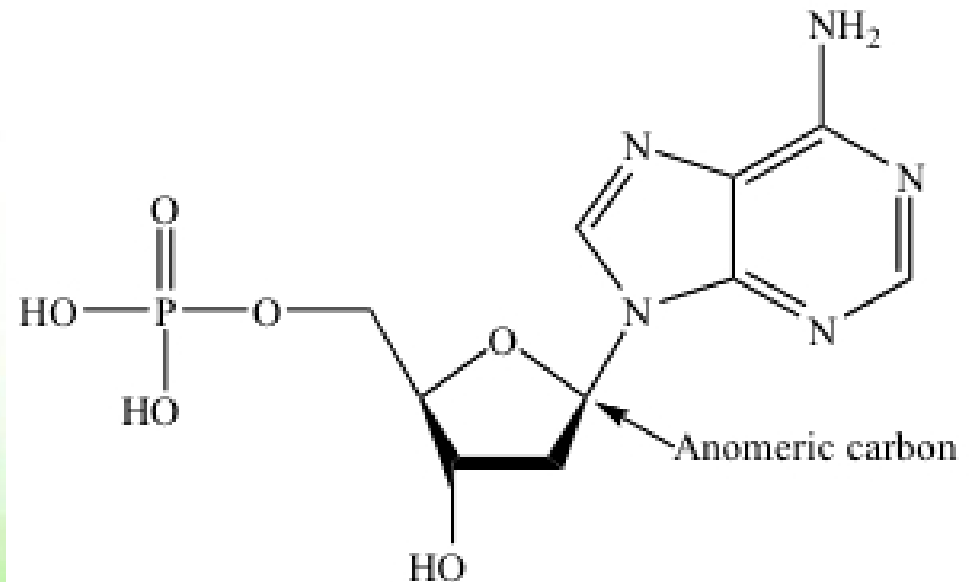
# N-glycosides



- What is the reacting functional group? Where does it react? What are the end products? Where are they used?
- Examples: nucleotides (DNA and RNA)



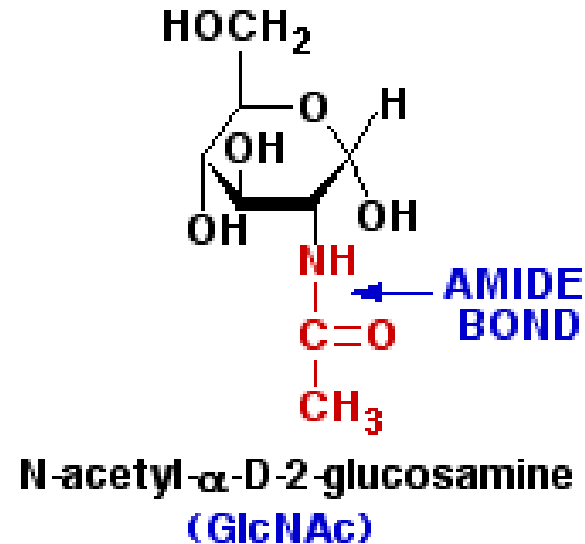
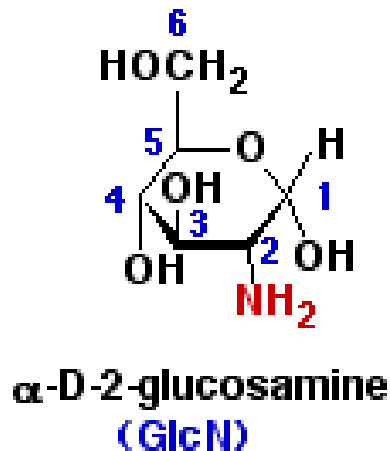
N-glycoside



# Amino sugars



- What is the reacting functional group? Where does it react? What are the end products? Where are they used?
- Further modification by acetylation



# Disaccharides



- What are disaccharide? Oligosaccharides? Hetero- vs. homo-?
- What is the type of reaction?
- What is a residue?
- Synthesizing enzymes are glycosyltransferases
- Do they undergo mutarotation?
- Are products stable?

# Distinctions of disaccharides

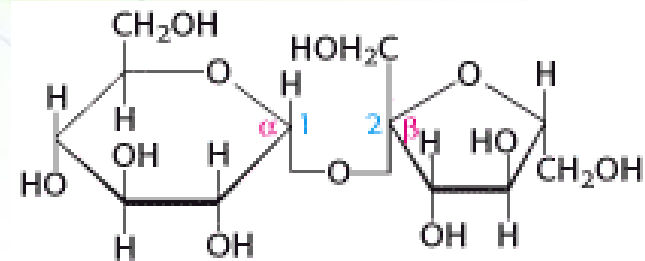


- The 2 specific sugar monomers involved and their stereoconfigurations (D- or L-)
- The carbons involved in the linkage (C-1, C-2, C-4, or C-6)
- The order of the two monomer units, if different (example: galactose followed by glucose)
- The anomeric configuration of the OH group on carbon 1 of each residue ( $\alpha$  or  $\beta$ )

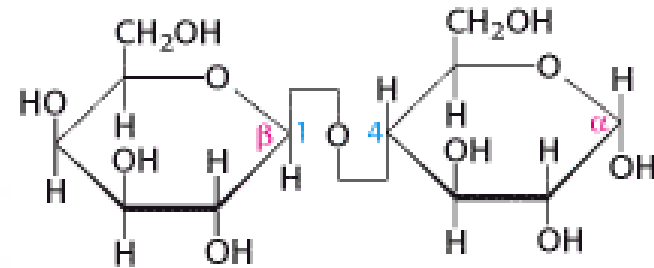
# Abundant disaccharides



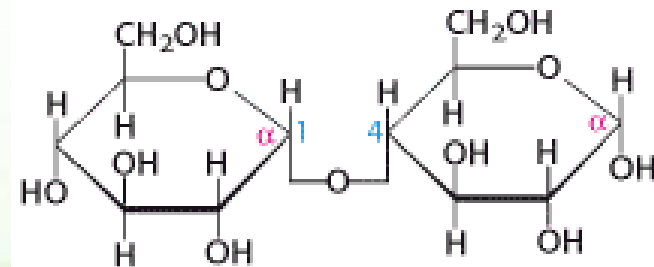
- Configuration
- Designation
- Naming (common vs. systematic)
- Reducing vs. non-reducing



**Sucrose**  
( $\alpha$ -D-Glucopyranosyl-(1  $\rightarrow$  2)- $\beta$ -D-fructofuranose)



**Lactose**  
( $\beta$ -D-Galactopyranosyl-(1  $\rightarrow$  4)- $\alpha$ -D-glucopyranose)



**Maltose**  
( $\alpha$ -D-Glucopyranosyl-(1  $\rightarrow$  4)- $\alpha$ -D-glucopyranose)



**Name**      **Formula**

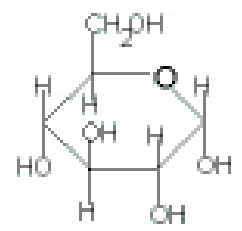
**Formed from**

**Structure**

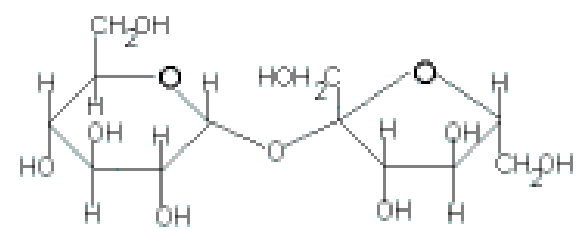
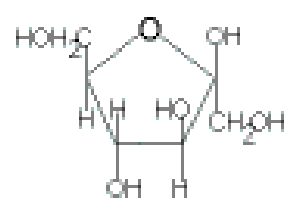
glucose + fructose

---> sucrose + H<sub>2</sub>O

sucrose C<sub>12</sub>H<sub>22</sub>O<sub>11</sub>



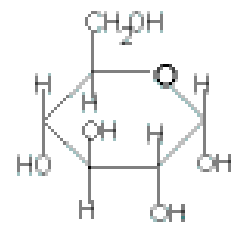
+



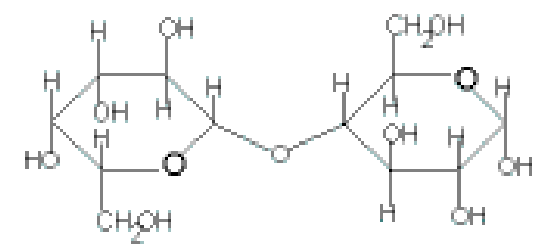
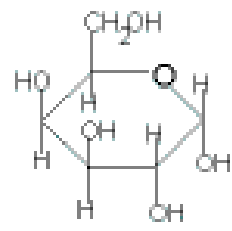
glucose + galactose

---> lactose + H<sub>2</sub>O

lactose C<sub>12</sub>H<sub>22</sub>O<sub>11</sub>



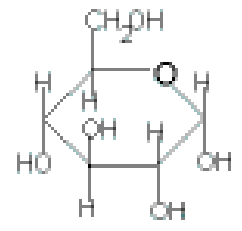
+



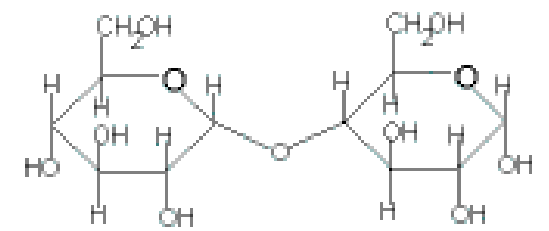
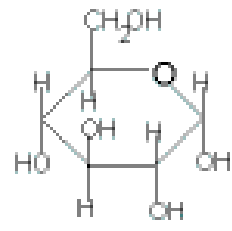
glucose + glucose

---> maltose + H<sub>2</sub>O

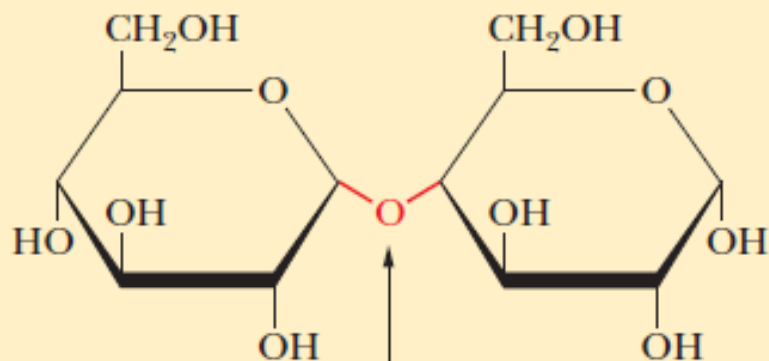
maltose C<sub>12</sub>H<sub>22</sub>O<sub>11</sub>



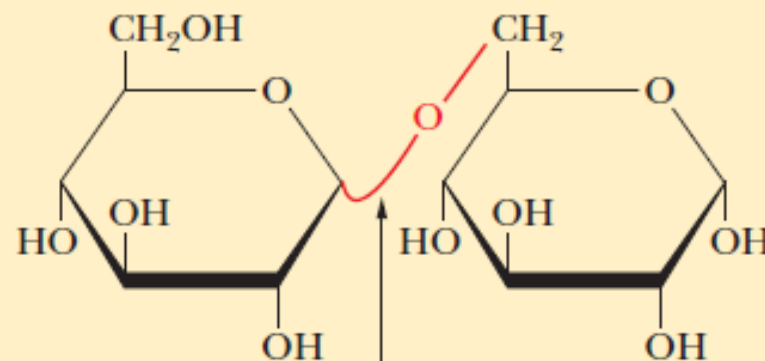
+



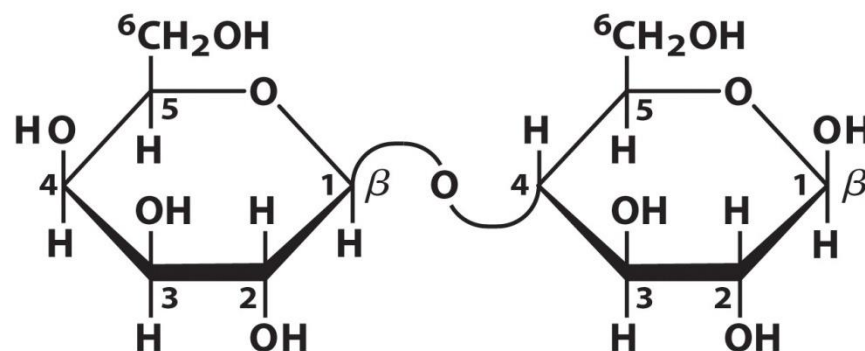
# Different forms of disaccharides



$\alpha(1 \rightarrow 4)$  Glycosidic bond



$\alpha(1 \rightarrow 6)$  Glycosidic bond

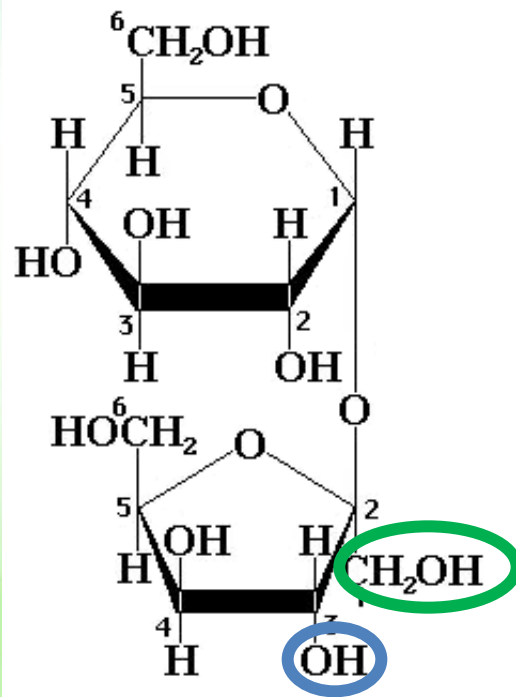
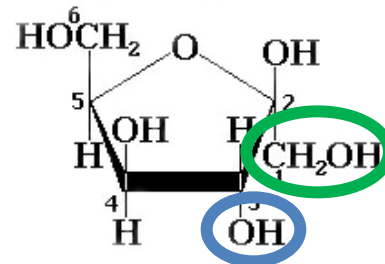
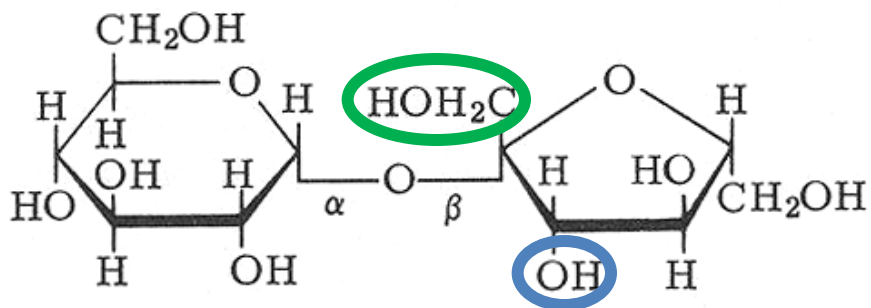


Lactose ( $\beta$  form)

$\beta$ -D-galactopyranosyl-(1  $\rightarrow$  4)- $\beta$ -D-glucopyranose

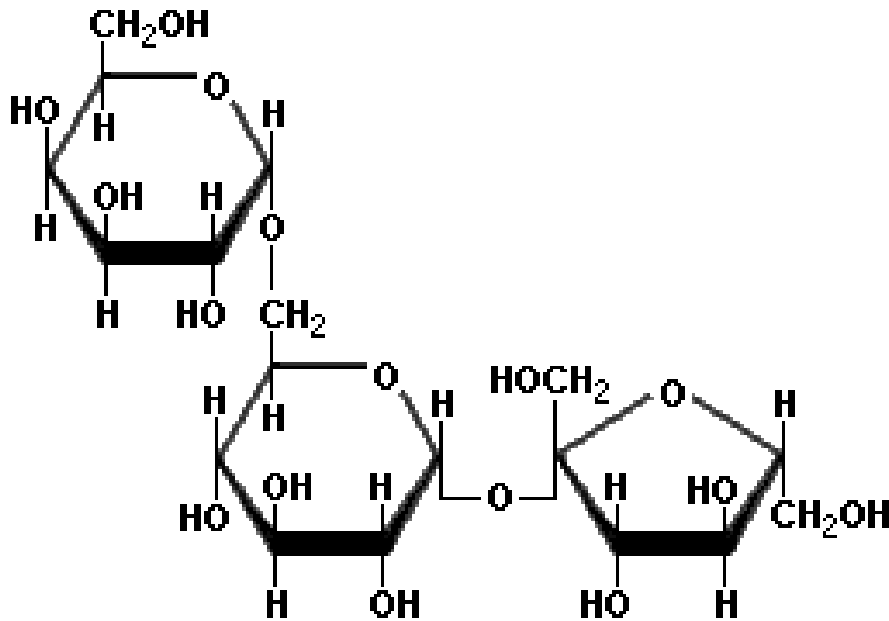
Gal ( $\beta 1 \rightarrow 4$ ) Glc

# Sucrose



# Raffinose

- What are oligosaccharide?
- Example: raffinose
- It is found in peas and beans



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"You want that double-order of our world-famous baked beans for here... or, we sincerely hope... to go?"

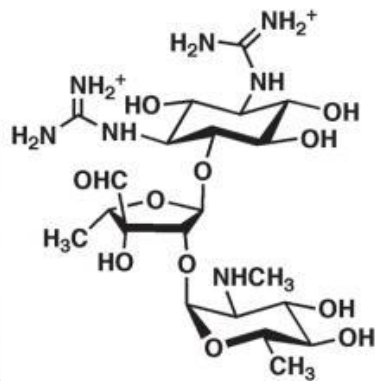
## Homework

1. What are the names of monosaccharides that make up raffinose?
2. What is the monosaccharide that is attached to *what* disaccharide?

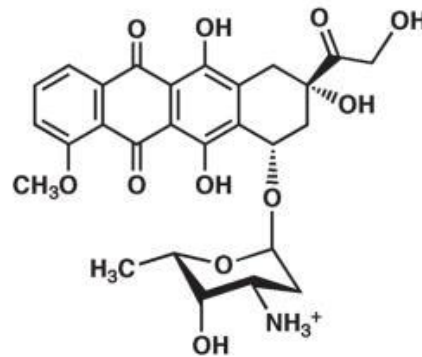
# Oligosaccharides as drugs



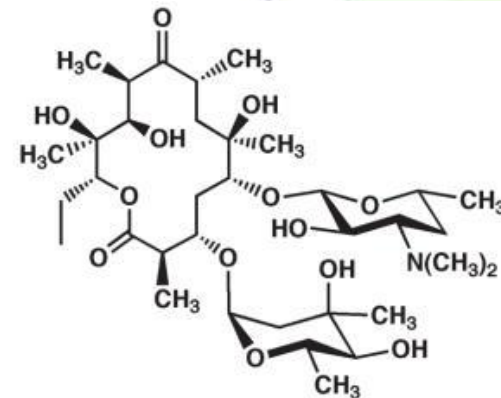
- Streptomycin and erythromycin (antibiotics)
- Doxorubicin (cancer chemotherapy)
- Digoxin (cardiovascular disease)



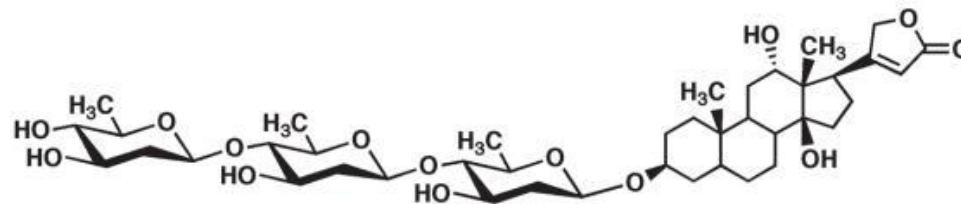
Streptomycin



Doxorubicin



Erythromycin A



Digoxin



# Polysaccharides



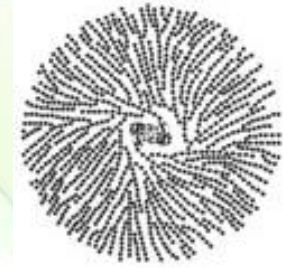
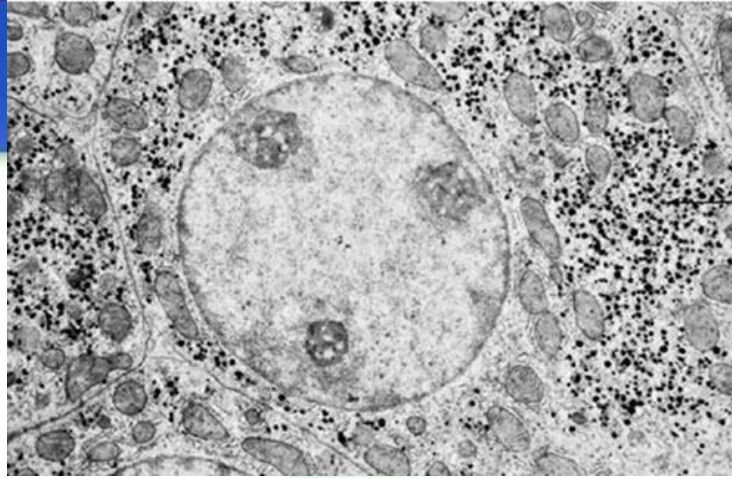
- What are polysaccharides?
- Homopolysaccharide (homoglycan) vs. heteropolysaccharides

# Features of polysaccharides

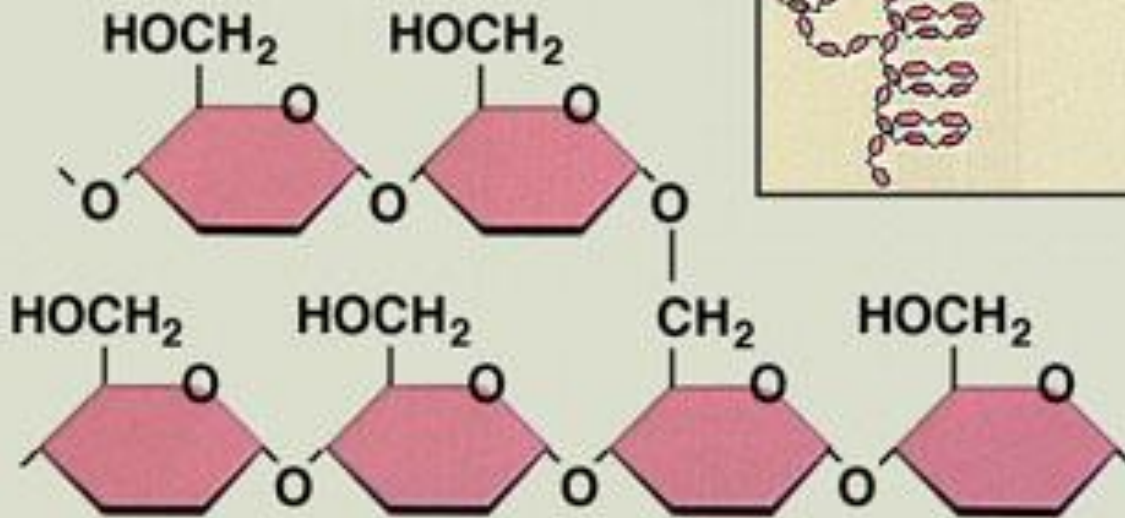
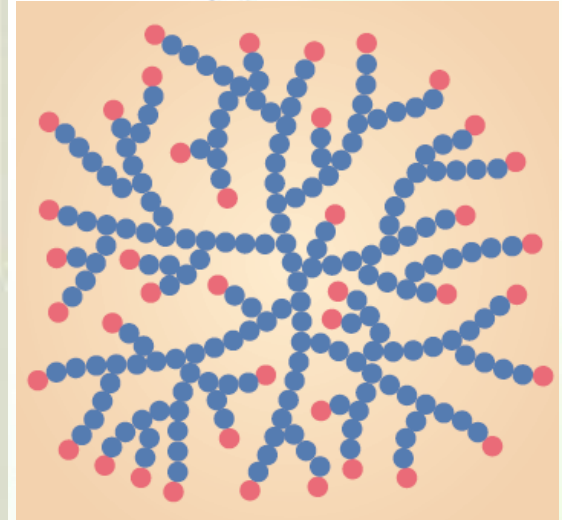
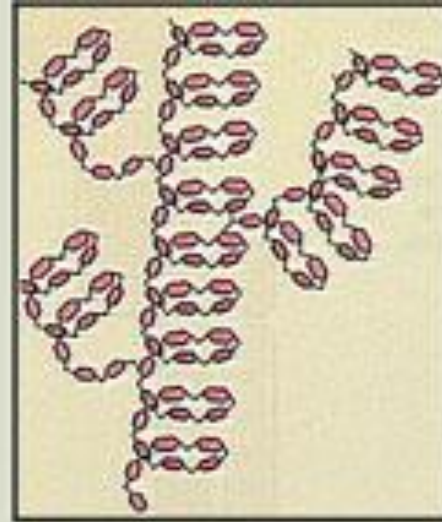


- Monosaccharides
- Length
- Branching
- Purpose:
  - Storage (glycogen, starch, dextran)
  - Structural (cellulose, pectin, chitin)

# Glycogen



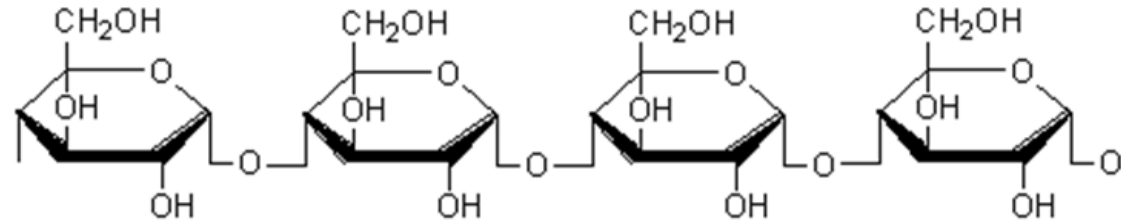
# Glycogen



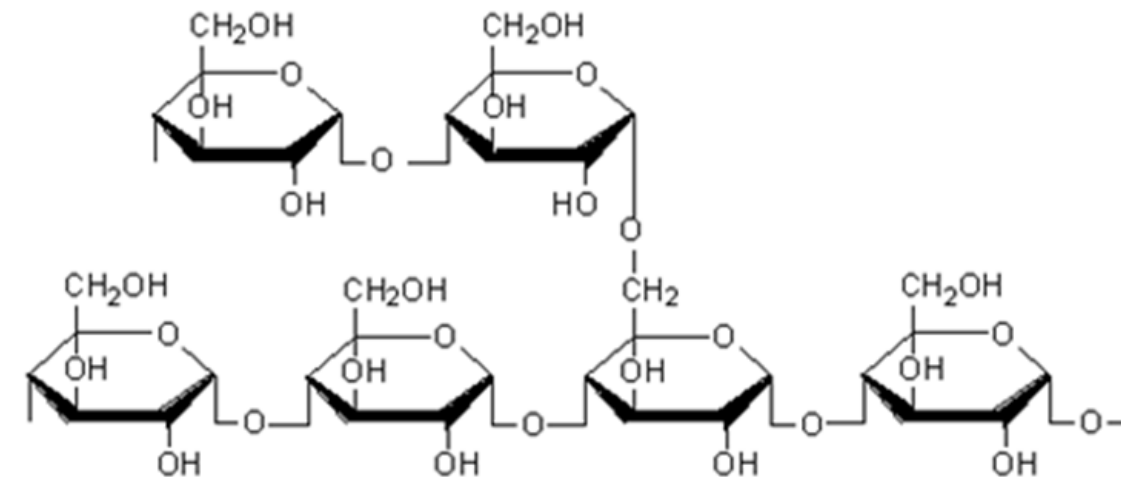
# Starch



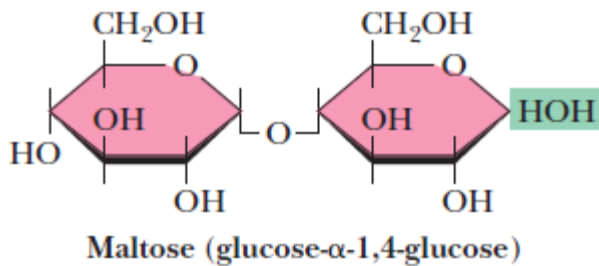
- Which organisms?
- Forms:
  - amylose (10-20%)
  - amylopectin (80-90%)



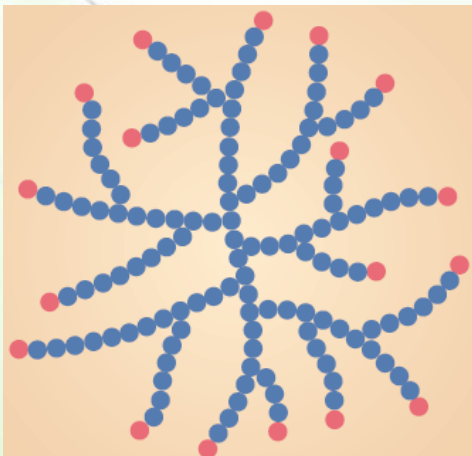
Amylose Structure



Amylopectin Structure



Maltose (glucose- $\alpha$ -1,4-glucose)

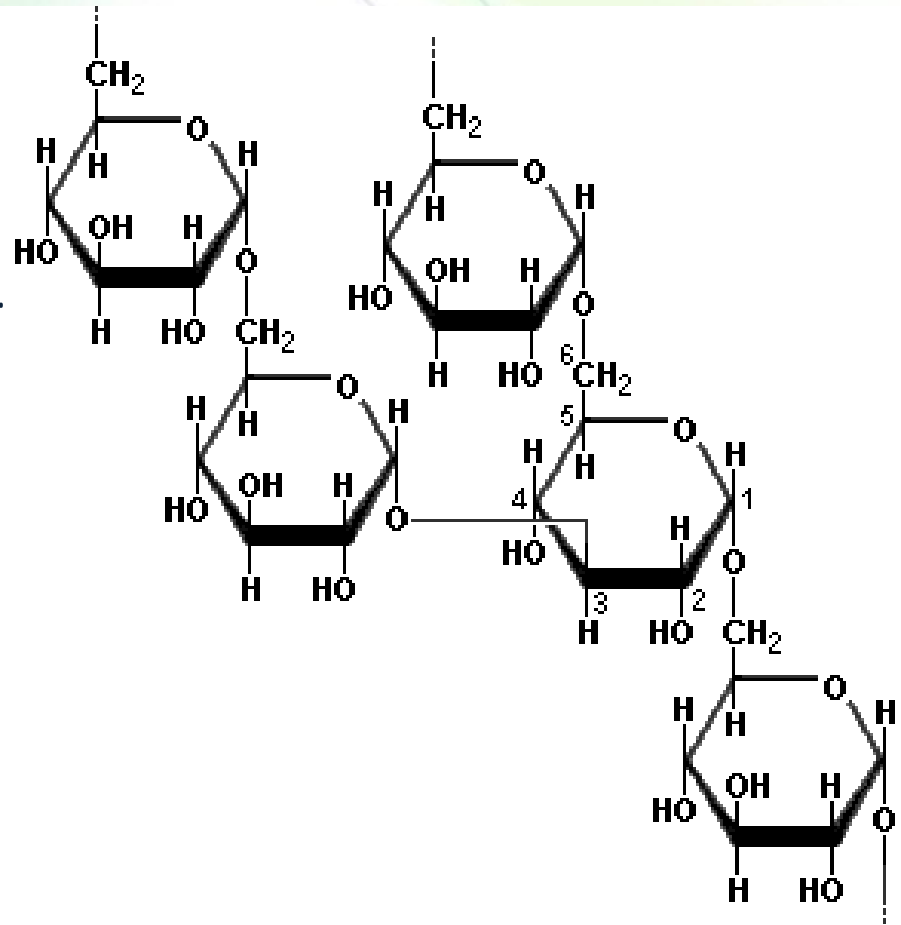




# Dextran

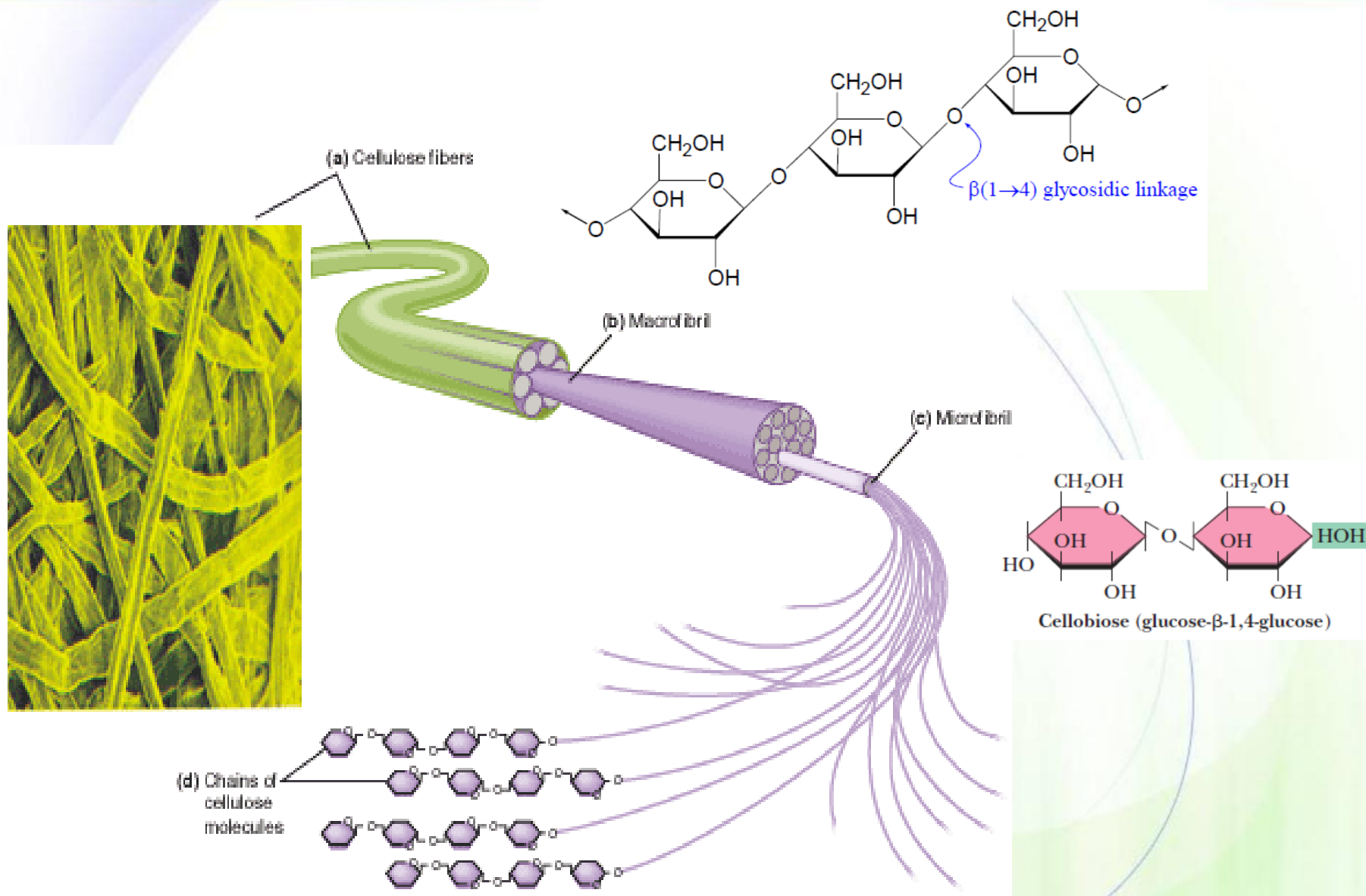


- A storage polysaccharide
- Yeast and bacteria
- $\alpha$ -(1-6)-D-glucose with branched chains
- Branches: 1-2, 1-3, or 1-4





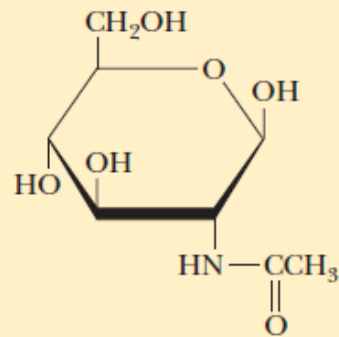
# Cellulose



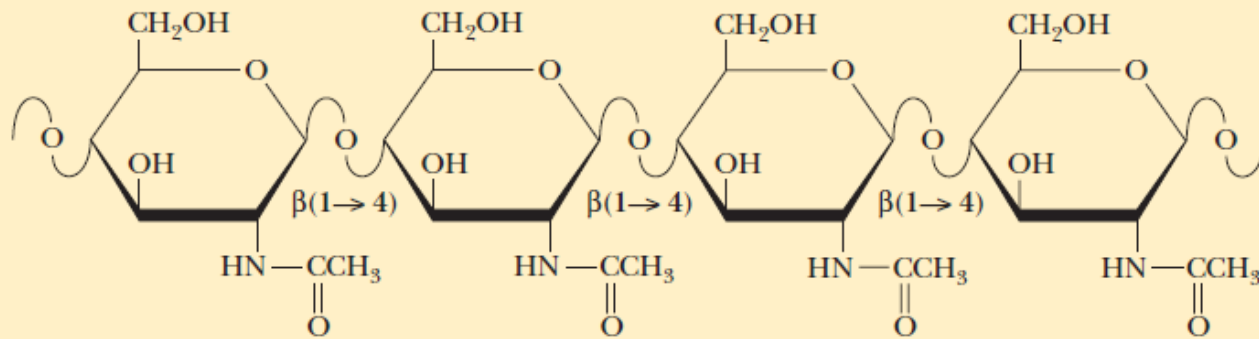
# Chitin



- What is the precursor?
- Where does it exist?



*N*-Acetyl- $\beta$ -D-glucosamine



Repeating disaccharide  
in chitin

What manner of armor is this!?!?

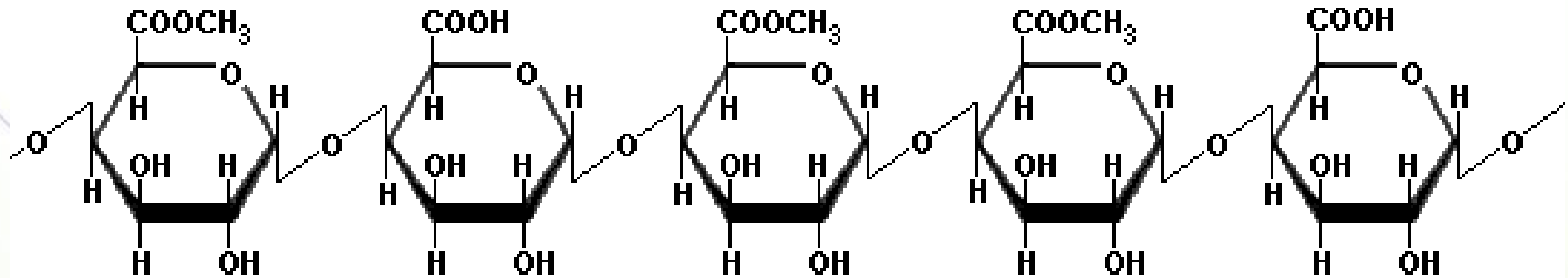


heh heh...  
**EXOSKELETON!**

# Pectin



- What is the precursor?
- Where does it exist?



# Are polysaccharides reducing?

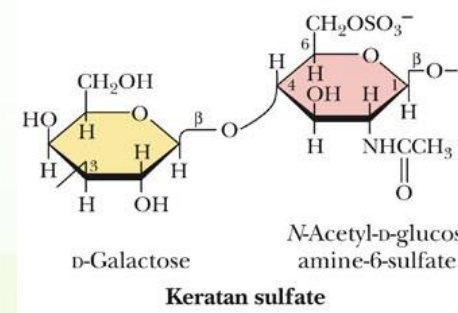
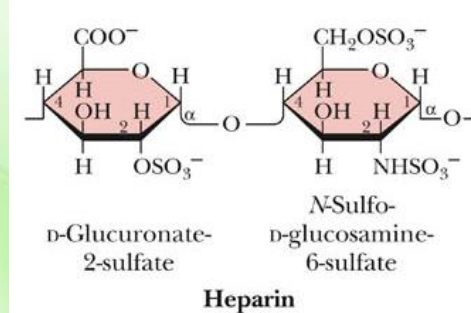
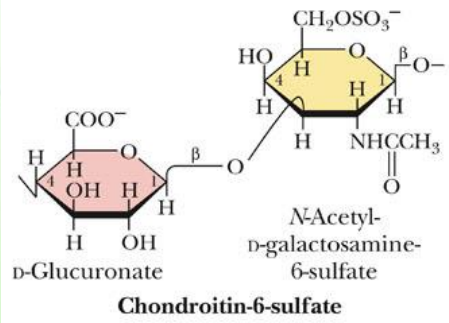
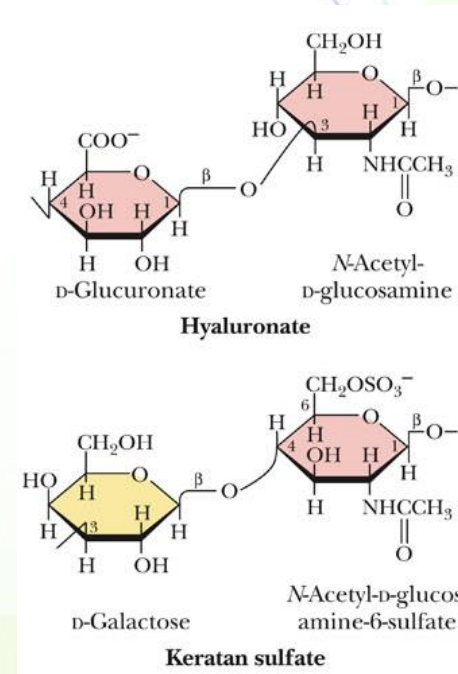
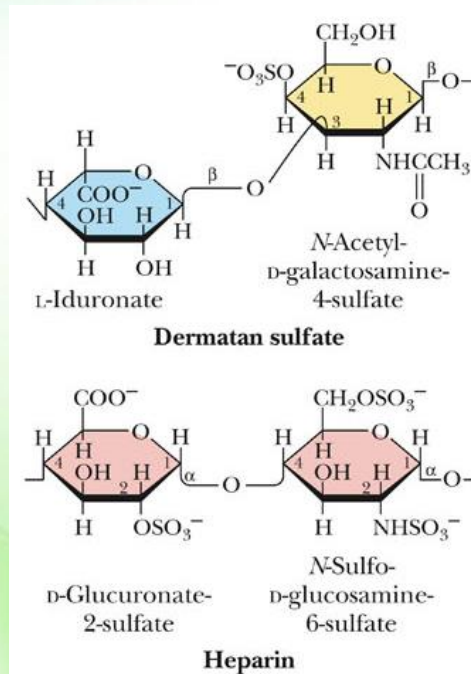
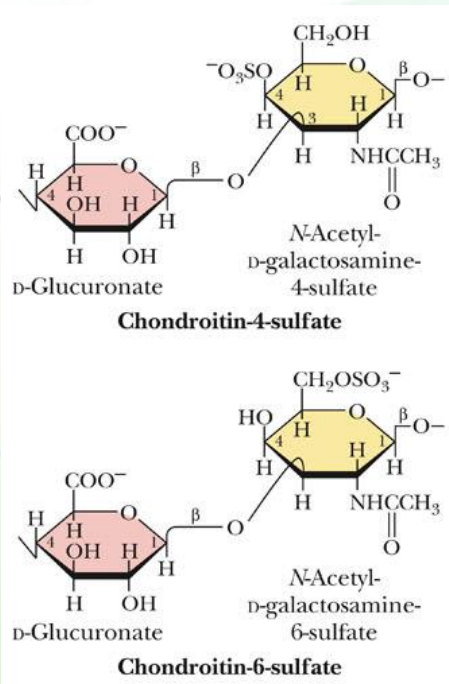


- A sample that contains only a few molecules of a large polysaccharide, each molecule with a single reducing end, might well produce a negative test because there are not enough reducing ends to detect.

# Glycosaminoglycans



- What are they? Where are they located?
- Derivatives of an amino sugar, either glucosamine or galactosamine
- At least one of the sugars in the repeating unit has a negatively charged carboxylate or sulfate group





# Localization and function of GAG

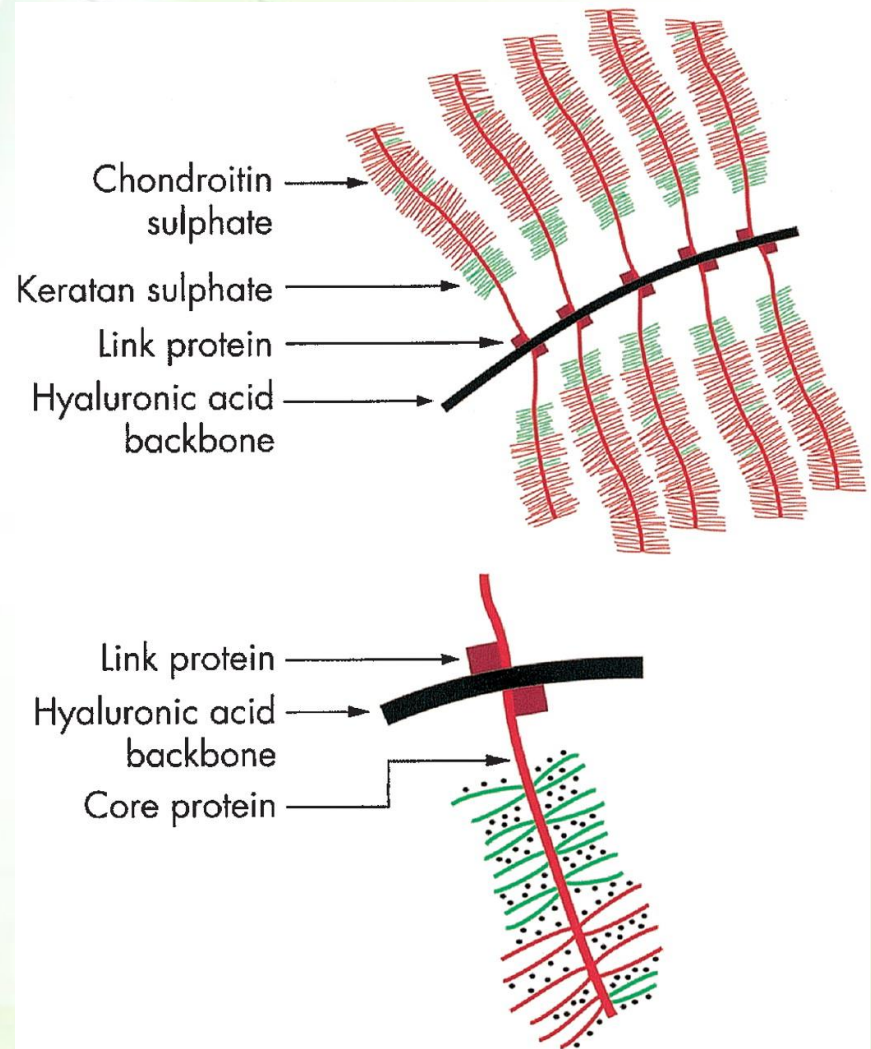


GAG	Localization	Comments
Hyaluronate	synovial fluid, vitreous humor, ECM of loose connective tissue	the lubricant fluid , shock absorbing As many as 25,000 disaccharide units
Chondroitin sulfates	cartilage, bone, heart valves	most abundant GAG
Heparan sulfates	basement membranes, components of cell surfaces	contains higher acetylated glucosamine than heparin
Heparin	component of intracellular granules of mast cells lining the arteries of the lungs, liver and skin	A natural anticoagulant
Dermatan sulfates	skin, blood vessels, heart valves	
Keratan sulfates	cornea, bone, cartilage aggregated with chondroitin sulfates	Only one not having uronic acid

# Proteoglycans



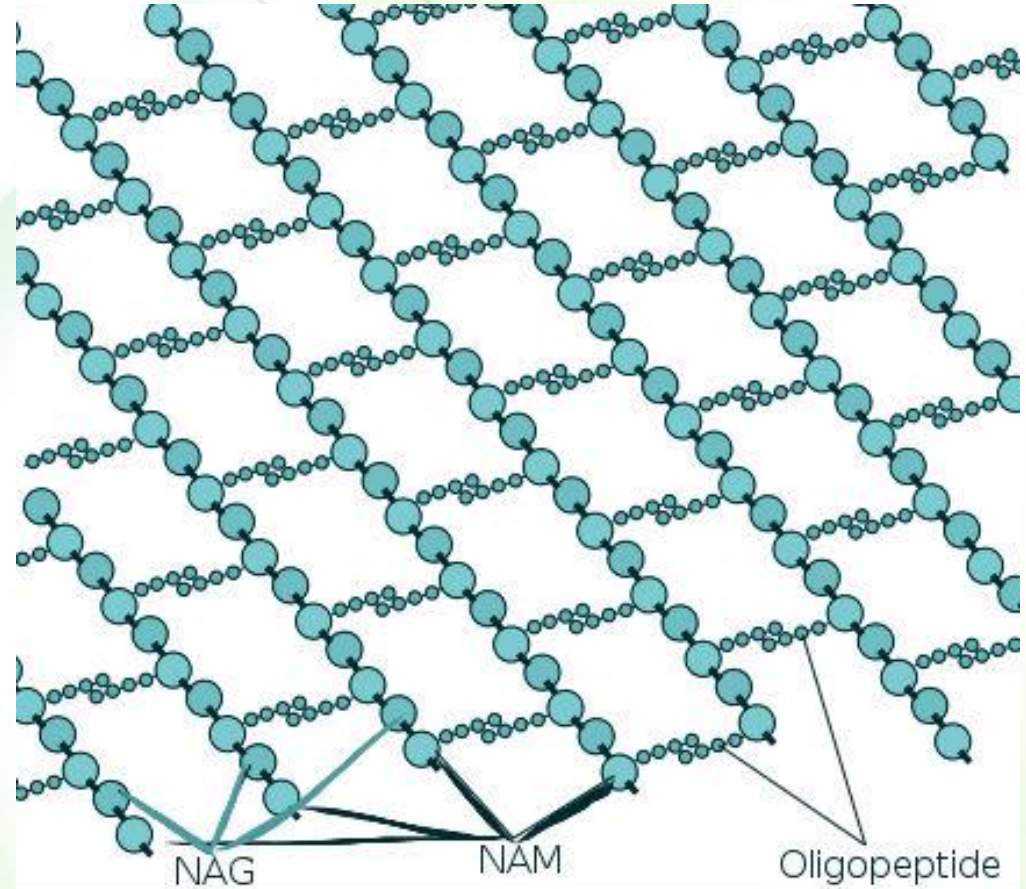
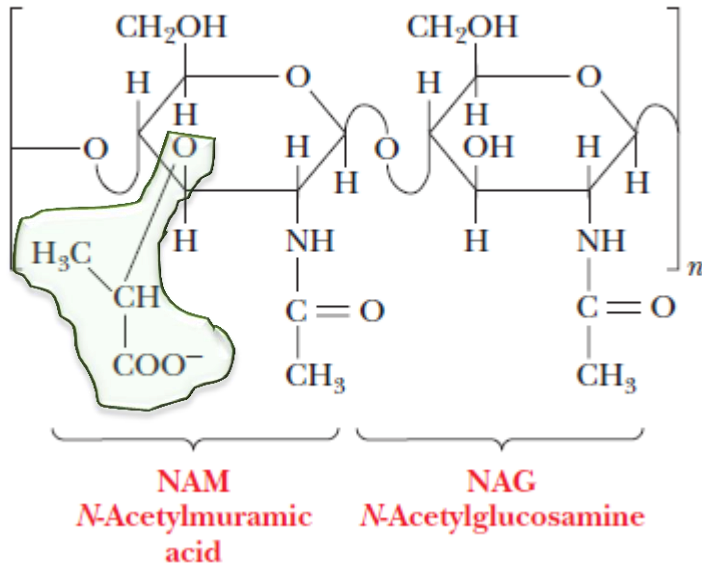
- Lubricants
- Structural components in connective tissue
- Mediate adhesion of cells to the extracellular matrix
- Bind factors that stimulate cell proliferation



# Bacterial cell wall

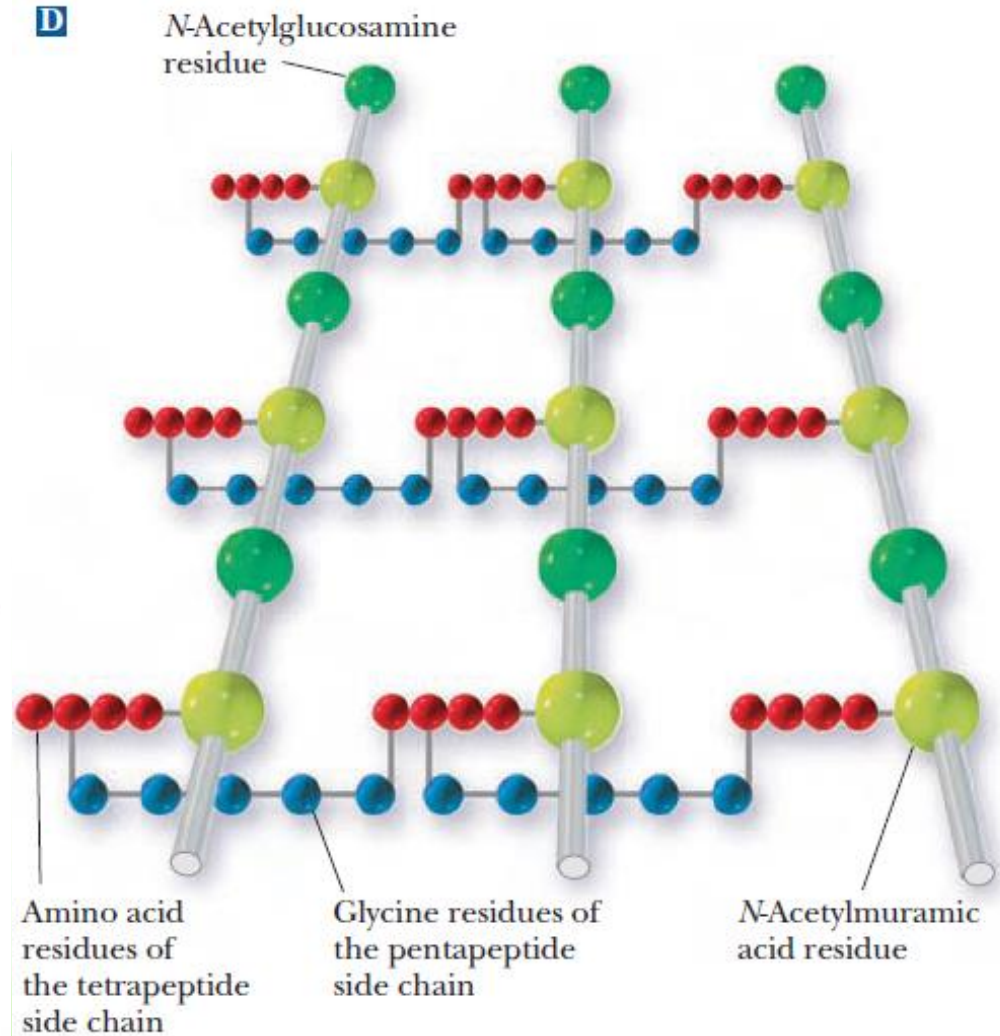
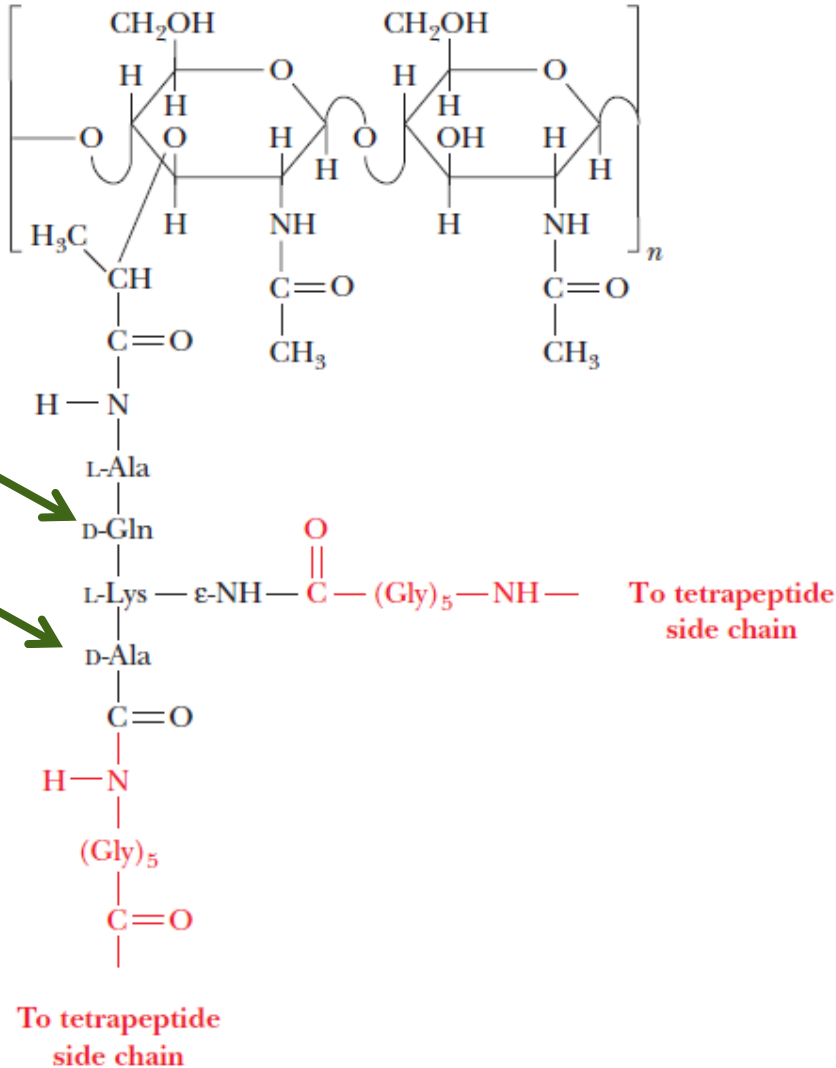


**A**





# Peptidoglycan



# Glycoproteins



- The carbohydrates of glycoproteins are linked to the protein component through either *O*-glycosidic or *N*-glycosidic bonds
  - The *N*-glycosidic linkage is through the amide group of asparagine (Asn, N)
  - The *O*-glycosidic linkage is to the hydroxyl of serine (Ser, S), threonine (Thr, T) or hydroxylysine (hLys)

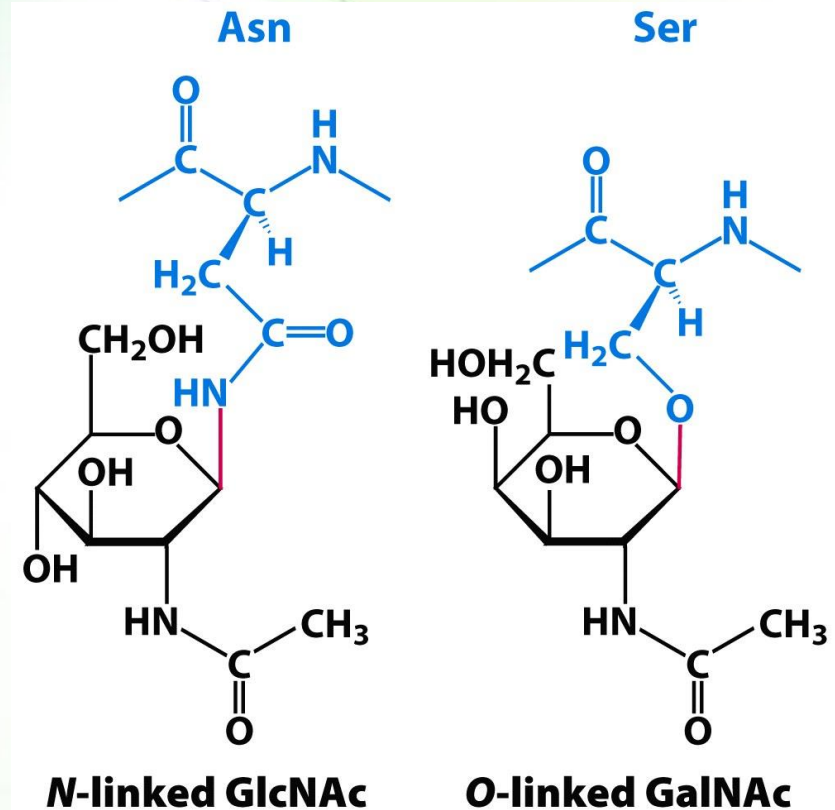


Figure 11.15  
Biochemistry, Seventh Edition  
© 2012 W. H. Freeman and Company



# Significance of protein-linked sugars

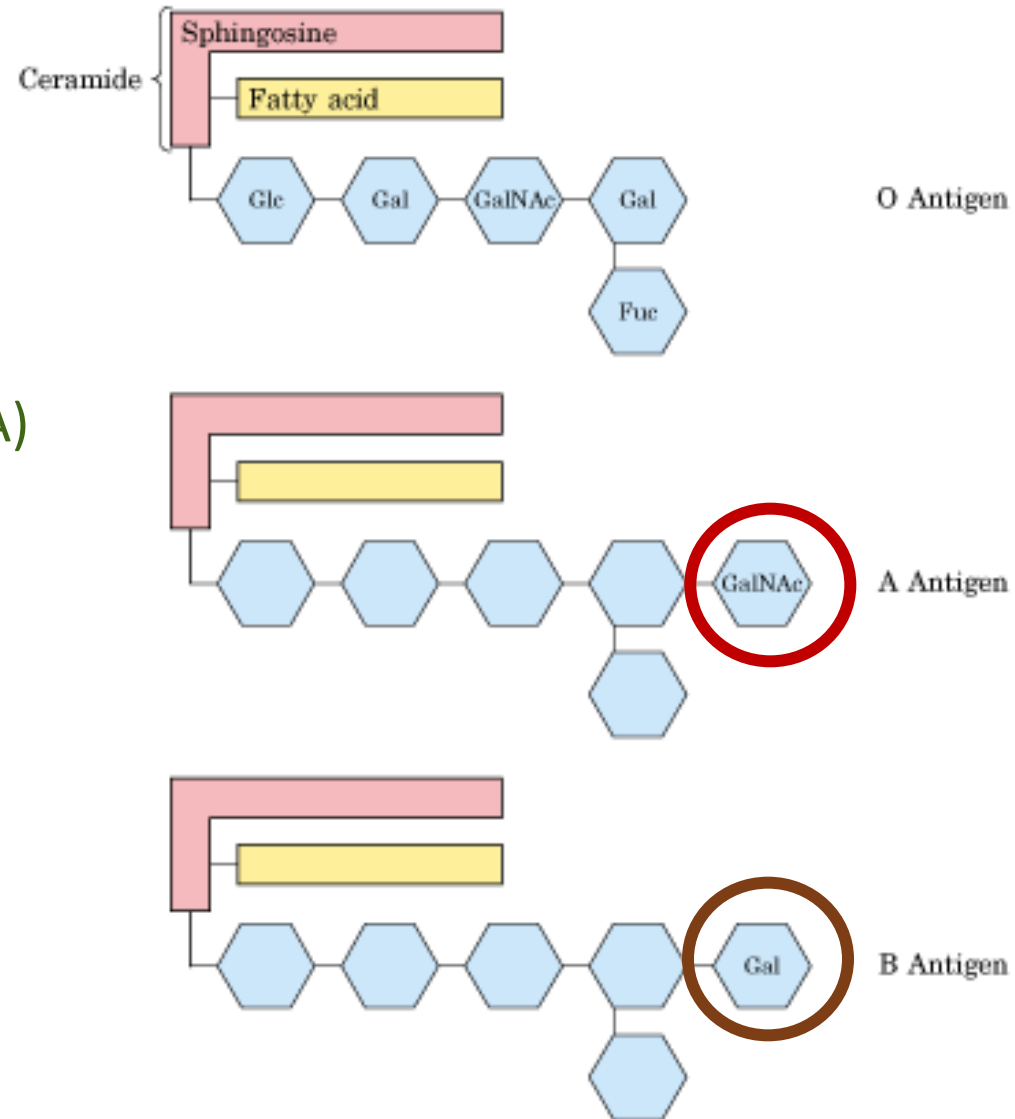


- Soluble proteins as well as membrane proteins
- Purpose:
  - Protein folding
  - Protein targeting
  - prolonging protein half-life
  - Cell-cell communication
  - Signaling

# Blood typing



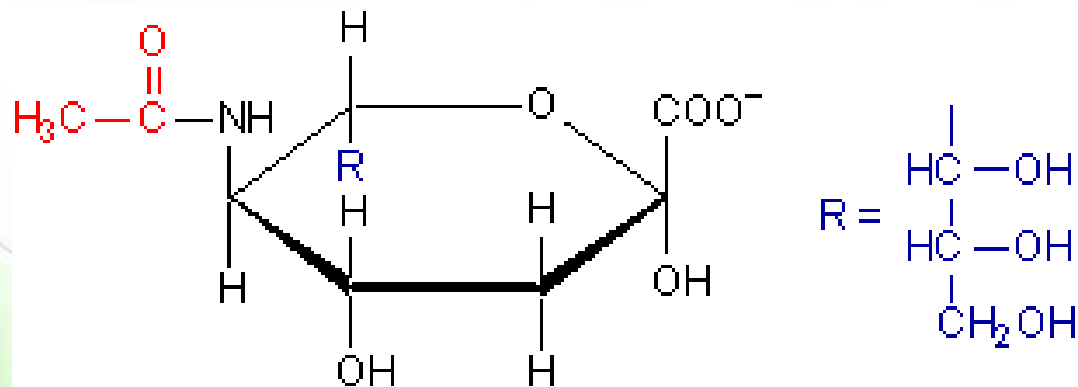
- Three different structures:
  - A, B, and O
- The difference:
  - *N*-acetylgalactosamine (for A)
  - Galactose (for B)
  - None (for O)



# Sialic acid



- *N*-acetylneuraminate
- Precursor: the amino sugar, neuraminic acid
- Location: a terminal residue of oligosaccharide chains of glycoproteins and in glycolipids.



*N*-acetylneuraminate (sialic acid)