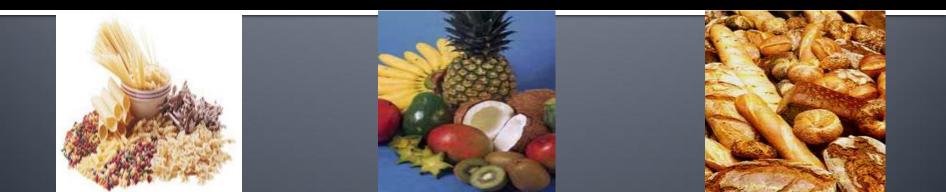




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Carbohydrates





Topic goals

- Two major goals:
- 1. Monosaccharides: to recognize their structure, properties, & their stereochemistry
- 2. The nature of di-, oligo-, & polysaccharides

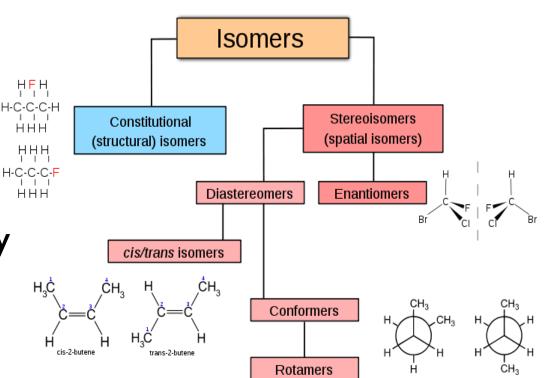
LECTURES OUTLINE

- I. Monosaccharide structures
 - Aldoses and ketoses
 - Optical isomers
 - Fischer projections
 - Enantiomers, Diastereomers, & Epimers
 - Cyclic structures
 - Hemiacetals and hemiketals
 - Anomers & Haworth projections
 - Furanoses and pyranoses
- 2. Monosaccharide reactions
- Oxidation-reductions,
 Esterification, glycosides, & Sugar derivatives

- 3. Oligosaccharides
 - Sucrose & Lactose
- 4. Polysaccharides
- Cellulose & starch (Forms of starch: Amylose & Amylopectin)
- 🗸 Glycogen
- Chitin
- Cell walls
- Glycosaminoglycans
- 5. Glycoproteins

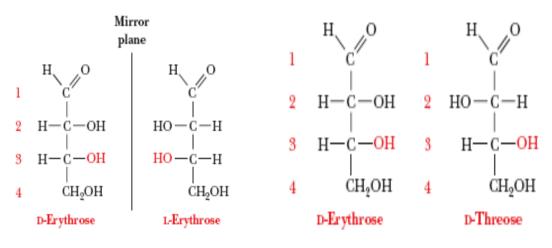
Isomers

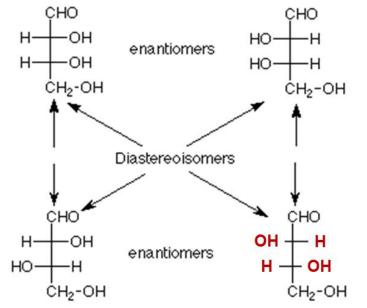
- Greek: isos = "equal", méros = "part"
- Compounds with similar molecular formula but different structural formulas
- Isomers do not necessarily share similar properties
- Two main forms:
 - Structural isomerism
 - Stereoisomerism (spatial isomerism)



Isomers

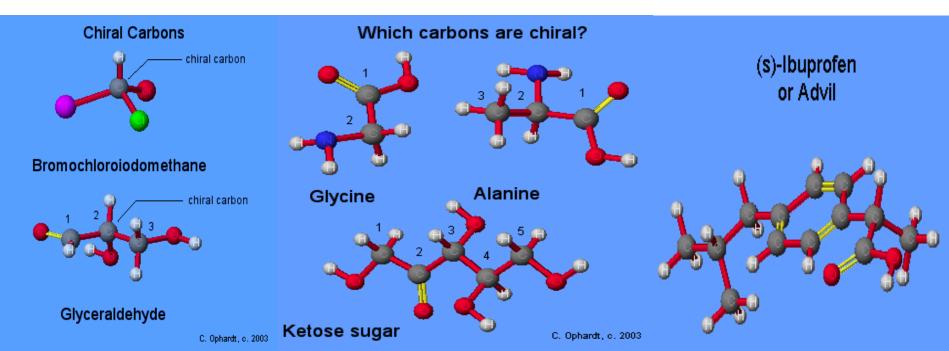
- 1. Structural (constitutional) isomers: atoms & functional groups are joined together in different ways (2° vs. 3° alcohol)
- 2. Stereoisomers: bond structure is the same, but geometrical positioning of atoms & functional groups in space differs
 - Enantiomers: non-superimposable mirror-images
 - Diastereomers: NOT mirror-images
 - Epimers –differ only at one chiral center





Chirality

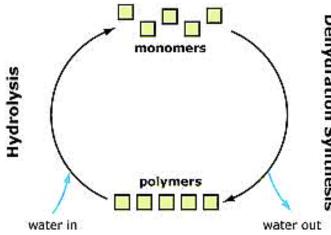
- Chiral carbon: four different "groups"
- Chiral carbon in stereoisomers: "stereocenter"
- Achiral means NOT chiral
- The possible number of stereoisomers that we can have is 2ⁿ(where n is the number of chiral carbons)



Biomacromolecules

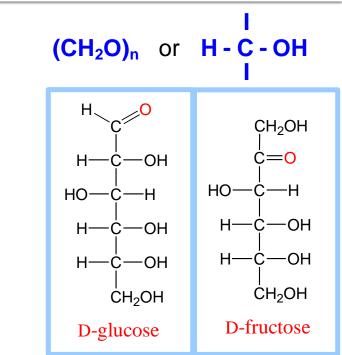
- Subunits: the small building blocks (precursors) used to make macromolecules
- Macromolecules: large molecules made of subunits
 - Carbohydrates (monosaccharides)
 - Proteins (amino acids)
 - Nucleic acids (nucleotides)
 - Lipids (fatty acids)
- **Relationship (monomers and polymers)**
- How water is removed?
 - "H" & "OH" 1)
 - 2 "H" & "O" 2

 Except for lipids, these macromolecules are also considered polymers



Carbohydrates "Saccharides"

- Carbohydrates: glycans that have the following basic formula (n varies from 3-8)
- It is a polyhydroxy (aldehyde) or (ketone), or a substance that gives these compounds on hydrolysis
- Monosaccharide: a carbohydrate that cannot be hydrolyzed to a simpler one



- Aldose: a monosaccharide containing an aldehyde group (glyceraldehyde is the simplest)
- Ketose: a monosaccharide containing a ketone group (dihydroxyacetone is the simplest)

Carbohydrates - Functions

- **1)** Major energy source
- Intermediates in biosynthesis of other basic biochemical structures (fats and proteins)
- **3)** Associated with other structures (vitamins & antibiotics)
- 4) On cells surfaces: cell–cell interactions & immune recognition, activation of growth factors
- 5) Structural tissues: polysaccharides (cellulose & bacterial cell walls)

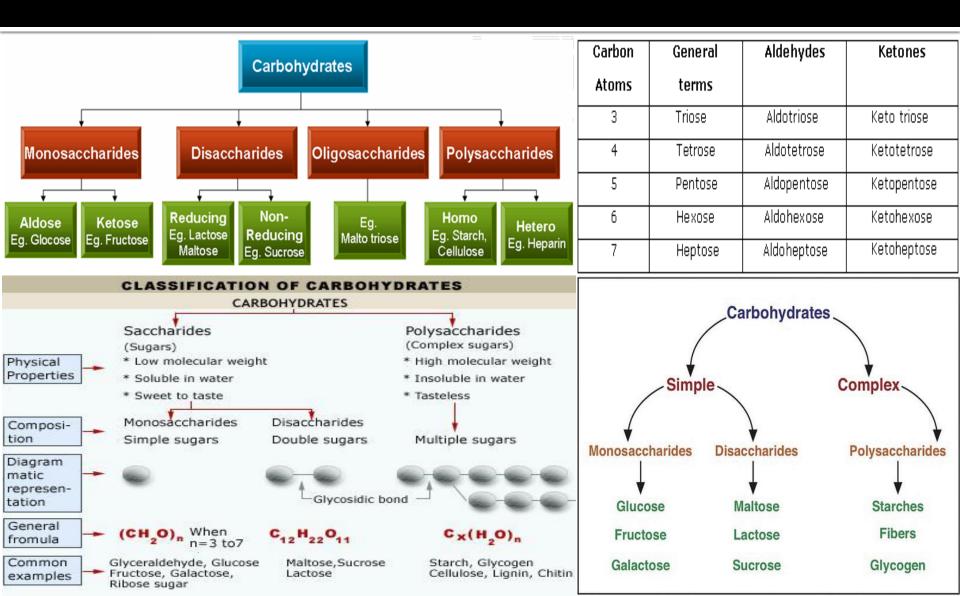
Carbohydrates - Forms

- Monosaccharides carbohydrates that cannot be hydrolyzed to simpler carbohydrates (glucose & fructose)
- Disaccharides carbohydrates that can be hydrolyzed into two monosaccharide units (sucrose → glucose + fructose)
- Oligosaccharides carbohydrates that can be hydrolyzed into a few monosaccharide units (fructo-oligosaccharides (FOS), found in many vegetables)
- Polysaccharides carbohydrates that are polymeric sugars (starch or cellulose)

Carbohydrates – natural forms

- Most carbohydrates are found naturally <u>in bound form</u> 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)

Carbohydrates - Classification



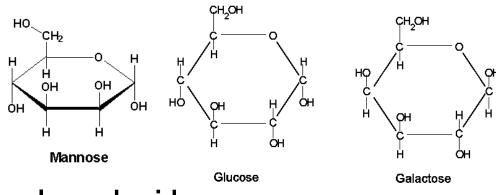
Common Monosaccharides

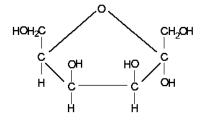
Glucose, fructose, galactose, mannose: All are 6 carbon hexoses:

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• 6 Cs, 12 Hs, 6 Os
```

- Arrangement of groups & atoms differs: varying sweetness
- Glucose:
 - Mild sweet flavor
 - Known as blood sugar
 - Essential energy source
 - Found in every disaccharide & polysaccharide
- Fructose:
 - Sweetest sugar, found in fruits & honey
 - Added to soft drinks, cereals, deserts
- Galactose:

Hardly tastes sweet & rarely found naturally as a single sugar

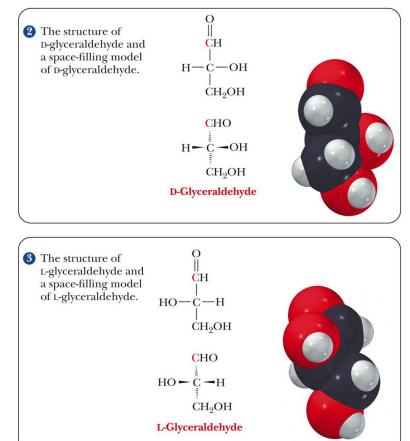


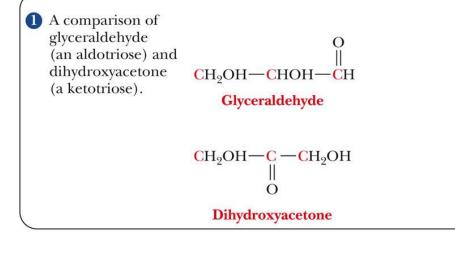


Fructose

Monosaccharides

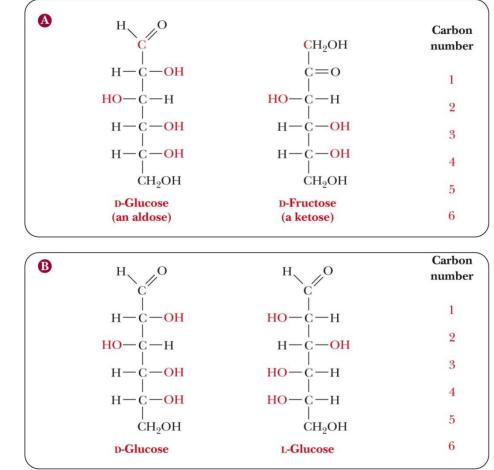
- Monosaccharides are classified by their number of carbon atoms
- Trioses are simplest carbohydrate monosaccharides
- Glyceraldehyde contains a stereocenter & exists as a pair of enantiomers (mirror-images)





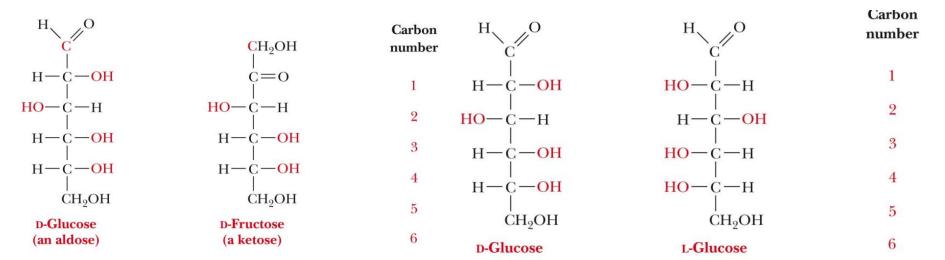
The two dimentional representation Fischer Projections

- Fischer projection:
 - Bonds are written in a two dimensional representation showing the configuration of tetrahedral stereocenters
 - Horizontal lines represent bonds projecting forward
 - Vertical lines represent bonds projecting to the rear



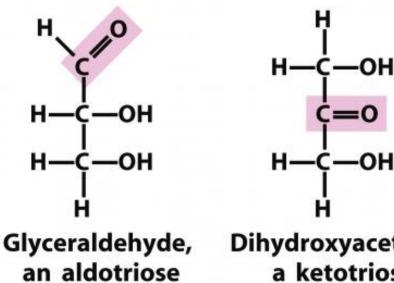
D,L Monosaccharides

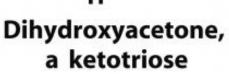
- According to the conventions proposed by Fischer
 - D-monosaccharide: a monosaccharide that, when written as a Fischer projection, has the -OH on its penultimate carbon on the right
 - L-monosaccharide: a monosaccharide that, when written as a Fischer projection, has the -OH on its penultimate carbon on the left



Trioses

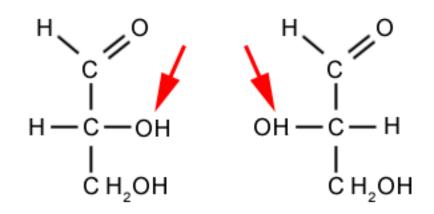
- The simplest aldose & ketose
- Three carbon units
- **D** & L isomers





=0

-с—он



D-Glyceraldehyde L-Glyceraldehyde

Aldotetroses

- D-erythrose & L-erythrose (enantiomers)
- D-erythrose & D-threose (diastereomers)

Н-С-ОН

H - C - OH

D-Erythrose

CH₉OH

1

2

3

4

Mirror

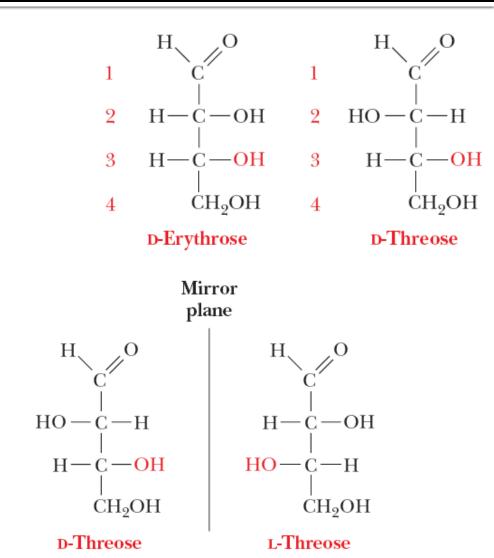
plane

НО-С-Н

НО-С-Н

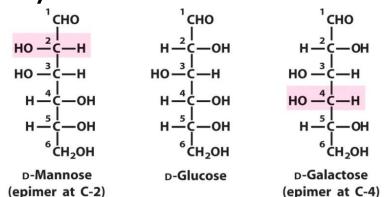
L-Erythrose

CH₉OH

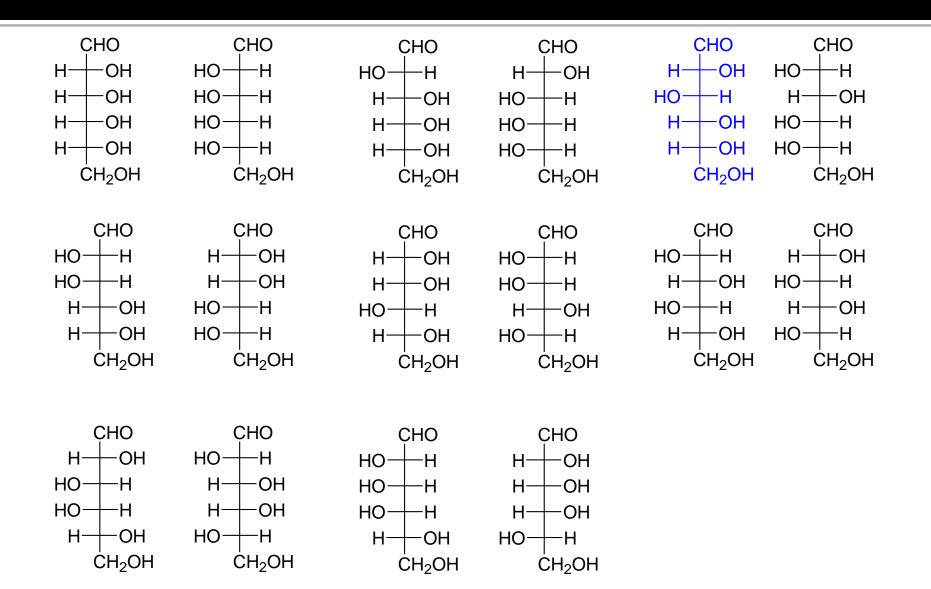


Pentoses & Hexoses

- Most of the sugars we encounter in nature, especially in foods, contain either five or six carbon atoms (glucose, mannose, galactose). Epimers
- Aldopentoses & Aldohexoses (how many chiral carbons? How many stereoisomers?)
- Some stereoisomers are much more common in nature
 - D sugars predominate in nature: e.g. in living organisms, only Dribose & D-deoxyribose are found in RNA and DNA, respectively



Glucose Isomers



Cyclization of sugars

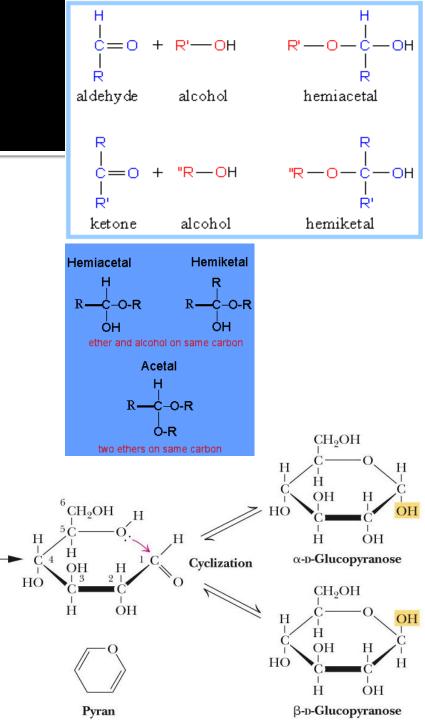
- Cyclization of sugars takes place due to interaction between functional groups on distant carbons, C1 to C5, to make a cyclic hemiacetal
- Cyclization using C2 to C5 results in hemiketal formation

 $H \stackrel{5}{-} \stackrel{.}{C} - OH$

D-Glucose

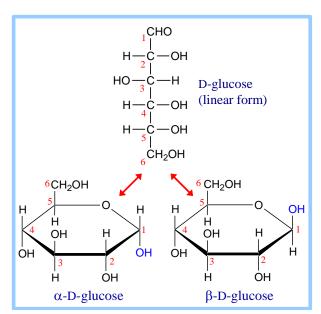
CH₉OH

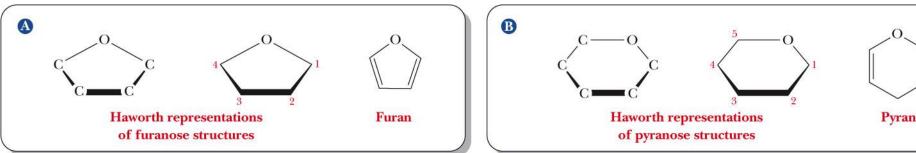
- In both cases, the carbonyl H_{1C} or carbon is new chiral center H²_{1C} or H_{1C} and becomes an anomeric HO³_{1C} or H⁴_{1C}
- Anomers: differ only at their anomeric carbon, either α or β



Haworth Projections

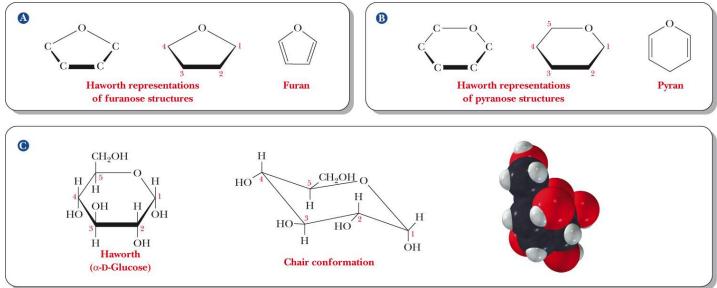
- Haworth projections
 - Five- & six-membered hemiacetals/ketals are represented as planar pentagons or hexagons
 - Most commonly written with the anomeric carbon on right & hemiacetal/ketal oxygen to the back right
 - The designation <u>β</u>- means that anomeric carbon -OH <u>is cis</u> to the terminal -CH₂OH;
 <u>α</u>- means that it <u>is trans</u>





Haworth Projections (Cont'd)

- A six-membered hemiacetal ring is called pyranose
- A five-membered hemiacetal ring is called furanose
- Five-membered rings are so close to being planar that Haworth projections are adequate to represent furanoses
- For pyranoses, the six-membered ring is more accurately represented as a strain-free chair conformation



Haworth Projections (Cont'd)

- Fructose forms either
- ✓ a 6-member pyranose ring, by reaction of the C2 keto group with the OH on C6, or

CH₂OH

C = 0

HOH₂C₆

ÒН

 α -D-fructofuranose

CH₂OH

OH

HO

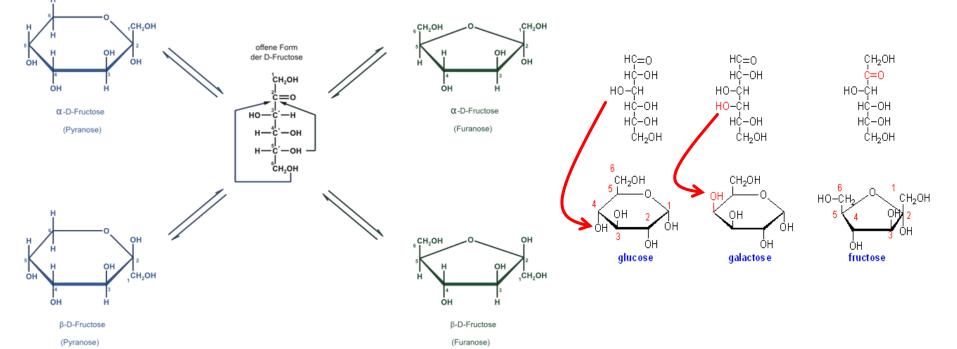
НО-С-Н

н—с—он

Н-С-ОН

₆CH₂OH D-fructose (linear)

✓a 5-member furanose ring, by reaction of the C2 keto group with the OH on C5



Modified Sugars

Reaction of Monosaccharides Reducing Sugars - Oxidation

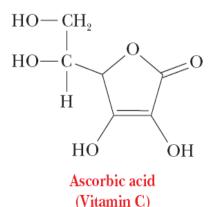
Oxidation-reduction reactions: energy metabolism vs. photosynthesis

CH₉OH

OH

HO

- Reducing sugar (oxidation process): one that reduces an oxidizing agent (aldoses)
- Oxidation of a cyclic hemiacetal form gives a lactone
- Vitamin C (ascorbic acid) is an unsaturated lactone
- Air oxidation followed by hydrolysis of the ester bond, leads to loss of activity
- A lack of fresh food can cause vitamin C deficiencies, which, in turn, can lead to the disease scurvy



CH₉OH

OH

Ag(NH₃)₂

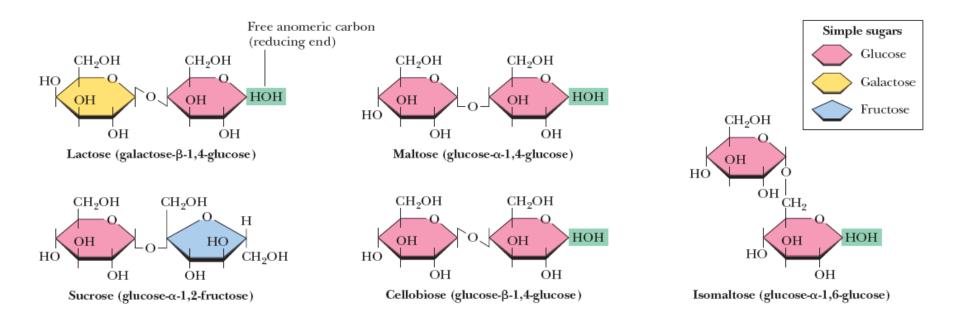
OH

OH

OH

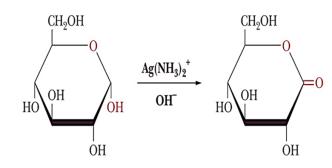
Reducing Sugars – monosaccharides & Disaccharides

- The presence of free anomeric carbon
- Reducing vs. non-reducing sugars (all monosaccharides, aldoses & ketoses). Also, most disaccharides (sucrose?)
- Oxidation of ketoses to carboxylic acids does not occur



Tests for reducing sugars

- Tollen's solution (oxidizing agent); silver ammonia complex ion, Ag(NH₃)²⁺:
 - Silver precipitates as a silver mirror
 - If anomeric carbons are involved in glycosidic linkage, there will be a negative Tollen's reagent test
- Glucose oxidase: <u>specific for glucose</u>, but not other reducing sugars
 - Based on the use of the enzyme glucose oxidase





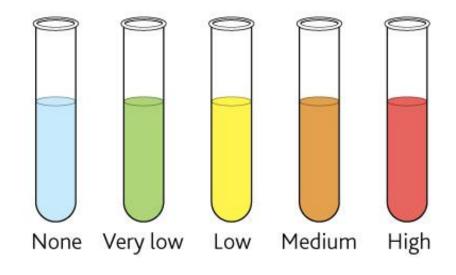


Tests for reducing sugars

- Benedict's reagent:
 A positive test is shown by a color change:
 H C O + Cu(citrate)2²⁻ C O + R + Cu(citrate)2²⁻ R + Cu(citrate)2²⁻ Carboxylate anion
 - Clear blue → brick-red (precipitate)



- Yellowish: 1%
- Orange: 1.5%
- Red: 2% or higher concentration

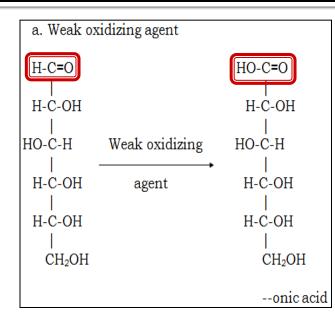


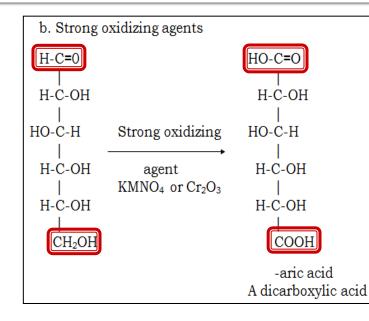
Cu₂O(s)

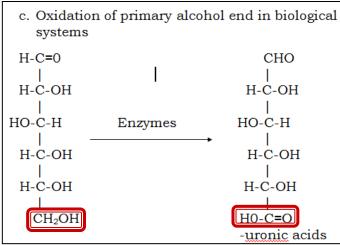
Brick-red

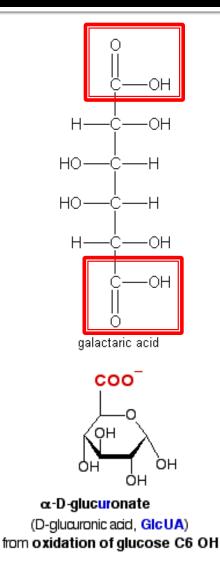
precipitate

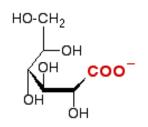
Reaction of Monosaccharides Oxidation







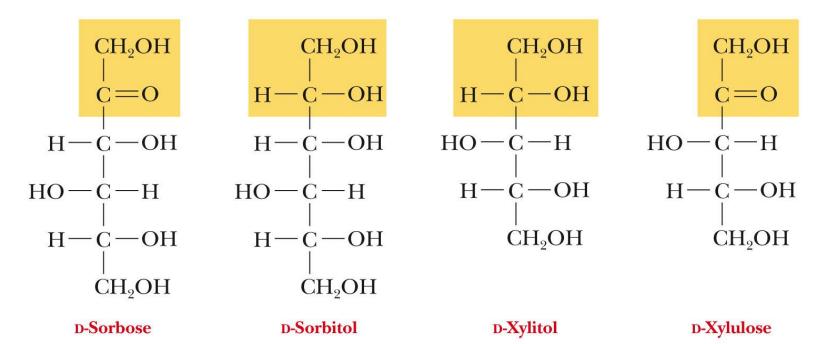




D-gluconate (D-gluconic acid, GlcA) from oxidation of glucose C1 aldehyde)

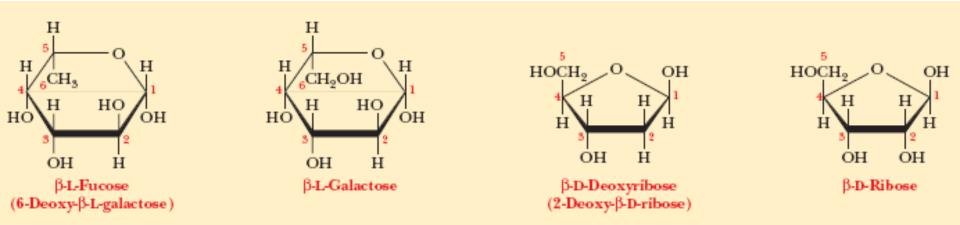
Reaction of Monosaccharides Reduction

- Reduction of the carbonyl group to a hydroxyl group by a variety of reducing agents (eg. NaBH4)
 - The product is a polyhydroxy compound called an <u>alditol</u>
 - <u>Xylitol & sorbitol</u>: derivatives of xylulose & sorbose, have commercial importance (sweeteners in sugarless chewing gum & candy)

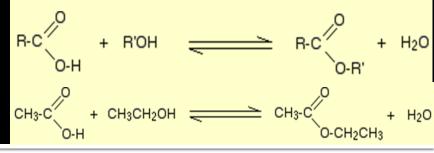


Reaction of Monosaccharides Reduction

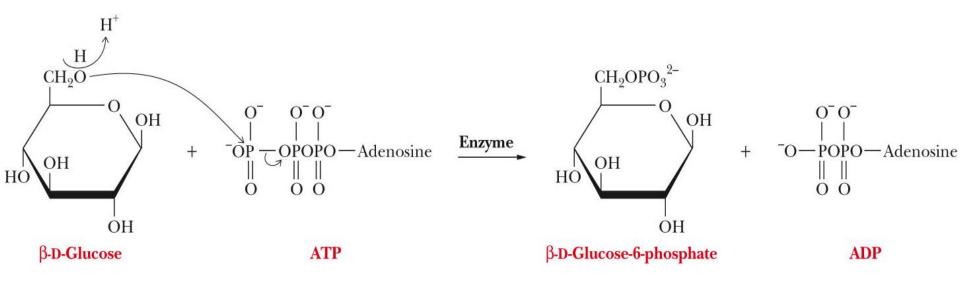
- 2) Deoxy sugars, a hydrogen atom is substituted for one of the hydroxyl groups of the sugar
 - L-fucose (L-6-deoxygalactose): some glycoproteins including the ABO blood-group antigens
 - D-2-deoxyribose: in DNA



Esterification -Phosphoric Esters



- Hydroxyl groups behave exactly like alcohols;
 - React with acids & acid derivatives to form esters
- Phosphate esters: particularly important (the usual intermediates in breakdown of carbohydrates to provide energy)
- ATP: the most common donor

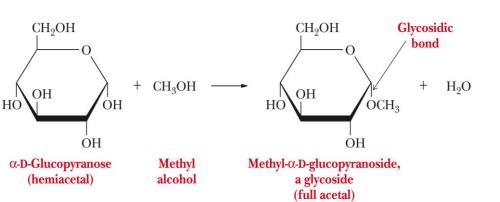


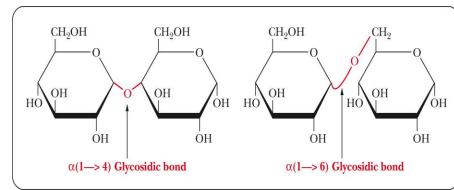
Glycosidic Bond Formation Formation of full acetal

- Glycoside: the -OH of the anomeric carbon is replaced by –OR
 Glycosidic bond: bond from the anomeric carbon to the -OR group
- Involves the anomeric carbon of the sugar in its cyclic form

✓ Derived from furanoses: furanosides

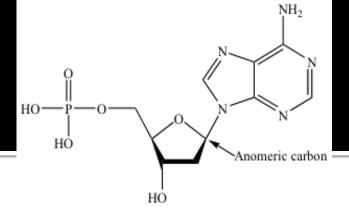
- Derived from pyranoses: pyranosides
- The basis for the formation of (di/oligo/poly)saccharides
- Nature of them depends on types & linkages (Two Different Disaccharides of α-D-Glucose)



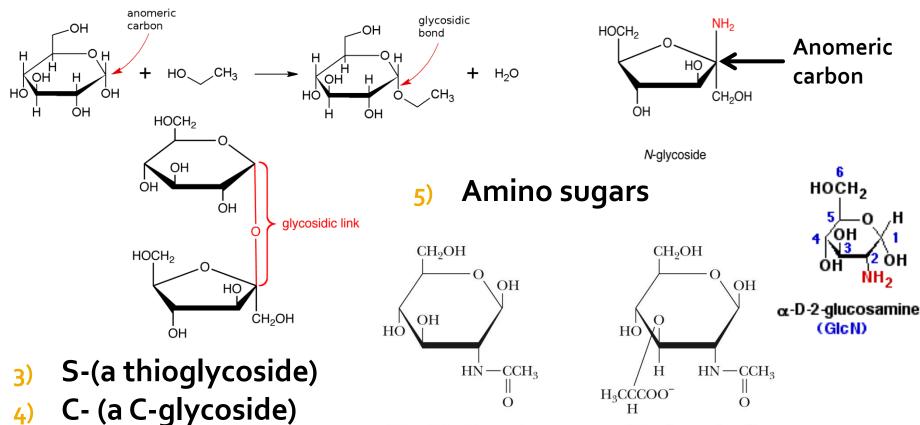


Glycosidic Bond Formation

Glycosides can be linked by:O- (an O-glycoside)



N- (a glycosylamine)



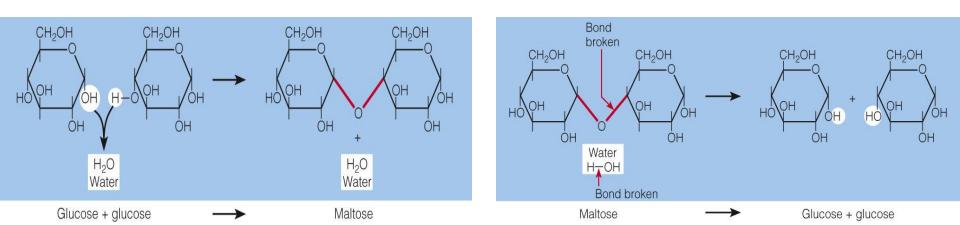
N-Acetyl-β-D-glucosamine

N-Acetylmuramic acid

Disaccharides

Disaccharides

- Pairs of monosaccharides (always glucose)
- Condensation reactions & Hydrolysis reactions
- Maltose is produced during fermentation
- Sucrose is refined from sugarcane, tastes sweet, and is readily available
- Lactose is found in milk & milk products

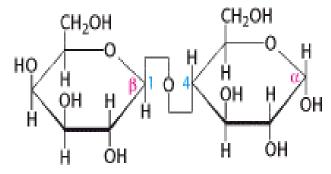


Disaccharides

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

1,2-qlycosidic bond)

Sucrose (α -D-Glucopyranosyl-(1 \rightarrow 2)- β -D-fructofuranose



Lactose

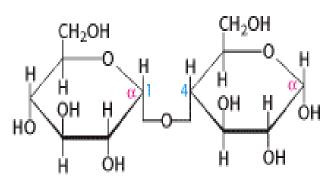
Sucrose

✓ D-galactose & D-glucose (β-1,4-glycosidic bond). Galactose is a C-4 epimer of glucose

 \checkmark Table sugar: D-glucose & D-fructose (α -

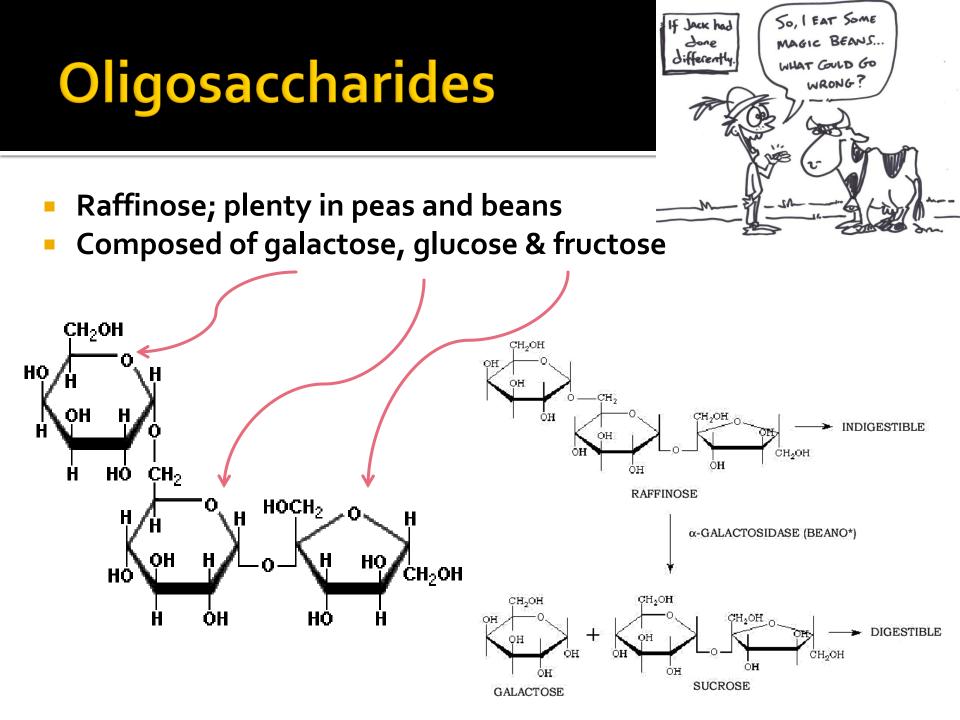
- Maltose
 - Two units of D-glucose (α-1,4-glycosidic bond)
 - Formed from the hydrolysis of starch

Lactose (β -D-Galactopyranosyl-($1 \rightarrow 4$)- α -D-glucopyranose



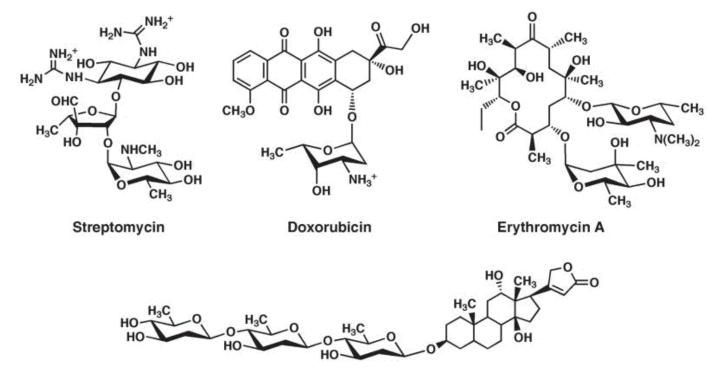
Maitose (α -D-Glucopyranosyl-($1 \rightarrow 4$)- α -D-glucopyranose

Oligosaccharides



Oligosaccharides

- Oligosaccharides as drugs:
 - Streptomycin and erythromycin (antibiotics)
 - Doxorubicin (cancer chemotherapy)
 - Digoxin (cardiovascular disease)



Digoxin

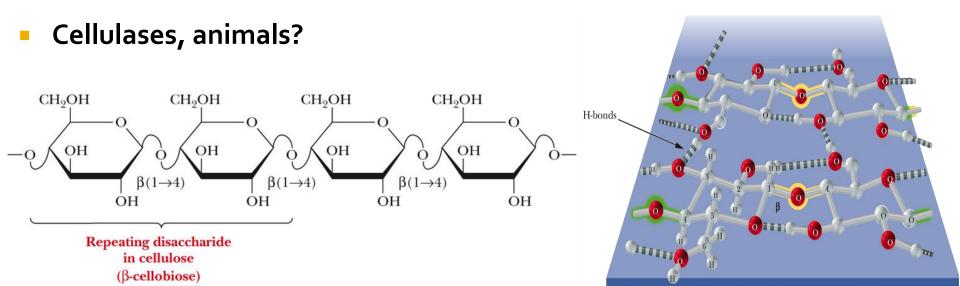
Polysaccharides

Structures and Function of Polysaccharides

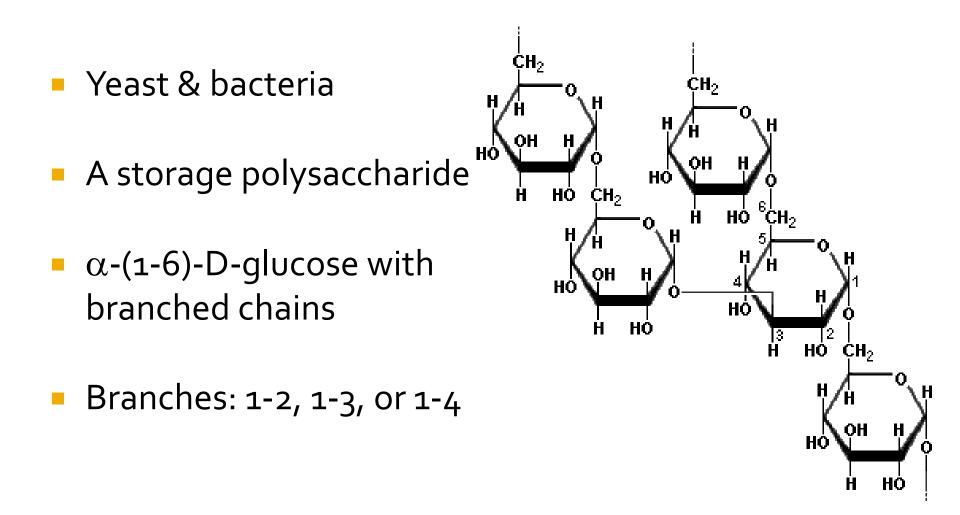
- Polysaccharides:
 - Homopolysaccharide (most common)
 - Heteropolysaccharide (di- in a repeating sequence)
- Glucose is the most common monomer
- Complete characterization of a polysaccharide: monomers, sequence & type of glycosidic linkage
- Cellulose & chitin: <u>β-glycosidic linkages</u>; <u>structural materials</u>
- Starch & glycogen: <u>α-glycosidic linkages</u>; storage polymers in plants & animals, respectively

Cellulose

- Major structural component of plants, especially wood and plant fibers
- A linear polymer (\approx 2800 D-glucose units per molecule)
- β-1,4-glycosidic bonds
- Extensive intra- & inter-molecular hydrogen bonding between chains

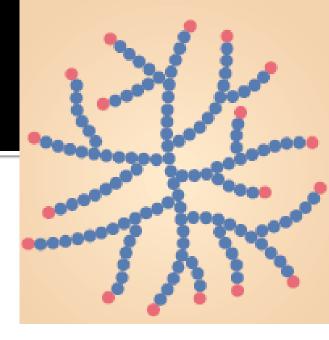


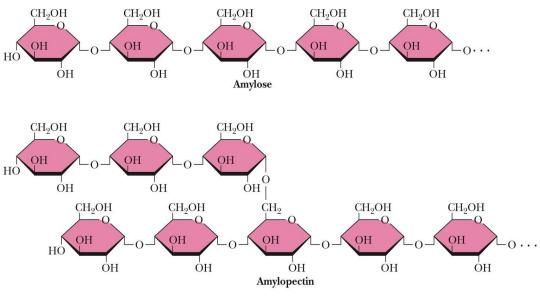
Dextran



Starch

- Energy storage in plants
- A polymers of α-D-glucose units
- A mylose:
 - Continuous, unbranched chains
 - Up to 4000 α-D-glucose units
 - α-1,4-glycosidic bonds
- Amylopectin:
 - Highly branched polymer
 - 24-30 units of D-glucose
 - α-1,4-glycosidic bonds & branches created by α-1,6glycosidic bonds



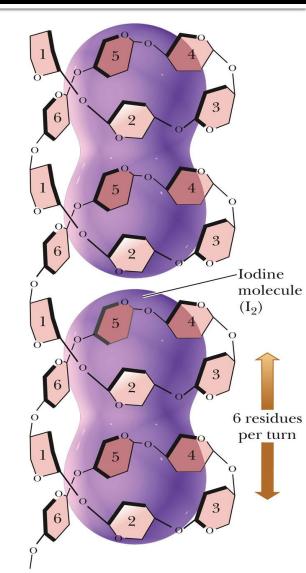


Starch

- Amylases catalyze hydrolysis of α-1,4-glycosidic bonds
- β-amylase is an exoglycosidase and cleaves from the nonreducing end of the polymer
- α-amylase is an endoglycosidase and hydrolyzes glycosidic linkages anywhere along the chain to produce glucose and maltose
- Can amylose & amylopectin be completely degraded to glucose and maltose by the two amylases?
- Debranching enzymes catalyze the hydrolysis of α-1,6-glycosidic bonds

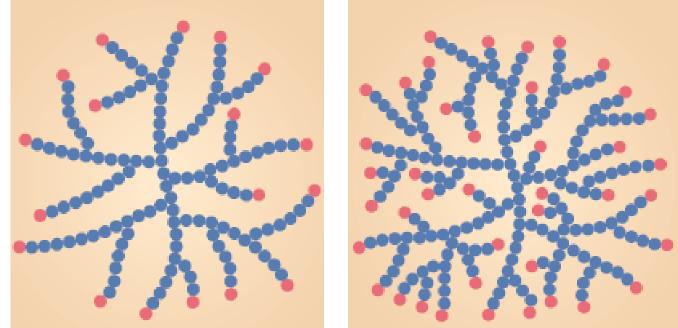
Iodine can Fit Inside Amylose to Form Starch-Iodine Complex

- Amylose occurs as a helix with six residues per turn
- Iodine molecules can fit parallel to the long axis of the helix
- Six turns of the helix, containing 36 glycosyl residues:
 - Required to produce the characteristic blue color of the complex



Glycogen

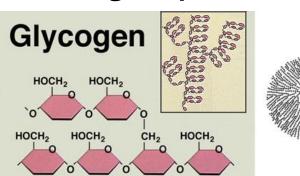
- A branched-chain polymer of α-D-glucose (amylopectin)
- A chain of $\alpha(1 \rightarrow 4)$ linkages with $\alpha(1 \rightarrow 6)$ linkages
- Glycogen is more highly branched (≈ 10 residues)
- The average chain length is 13 glucose residues
- At the heart of every glycogen molecule is a protein called Glycogenin

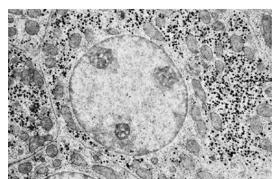


Glycogen

- Found in animal cells in granules (similar to starch in plants)
- Granules: liver & muscle cells, but hardly in other cell types
- Various degradative enzymes:
 - Glycogen phosphorylase: cleaves one glucose at a time from the non-reducing end of a branch to produce glucose-1-P
 - Debranching enzymes
- Is the number of branch points significant?
 - The higher, the higher the water solublility (plant vs. animals)
 - The higher, the higher potential targets for enzymes (plant vs.

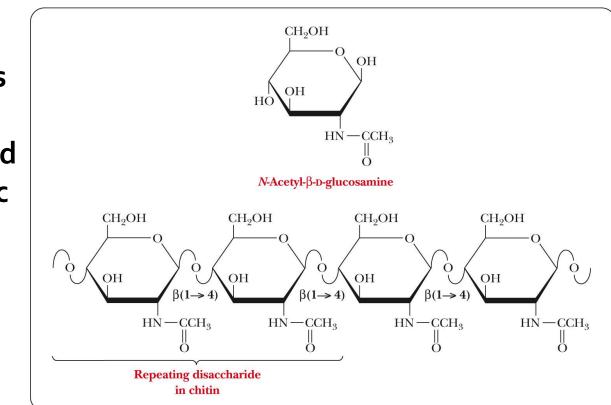
animals)





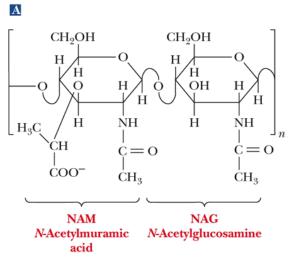
Chitin

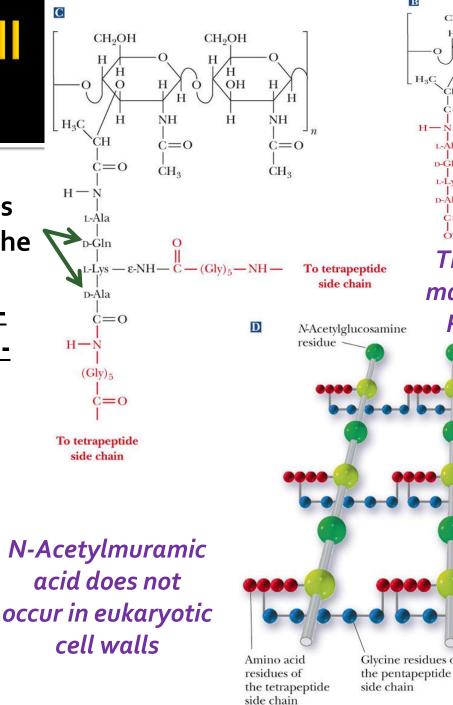
- The major structural component of the exoskeletons of invertebrates, such as insects; also occurs in cell walls of algae, fungi, & yeasts
- Composed of units of N-acetyl-β-Dglucosamine joined by β-1,4-glycosidic bonds

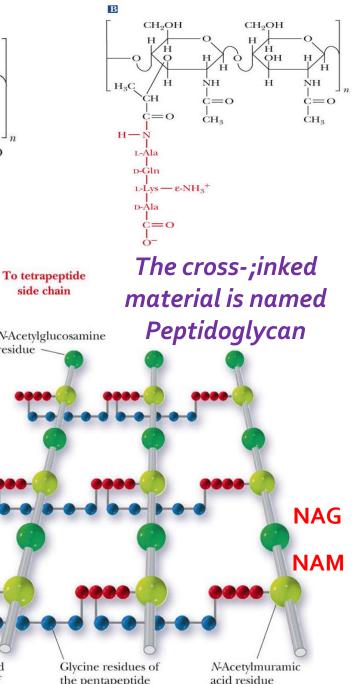


Bacterial cell walls

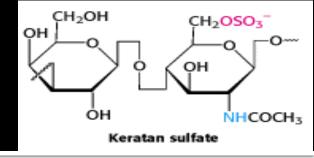
 Prokaryotic cell walls are constructed on the framework of the repeating unit <u>NAM-</u> <u>NAG</u> joined by <u>β-1,4-</u> glycosidic bonds
 <u>Ala-Gln-Lys-Ala</u>



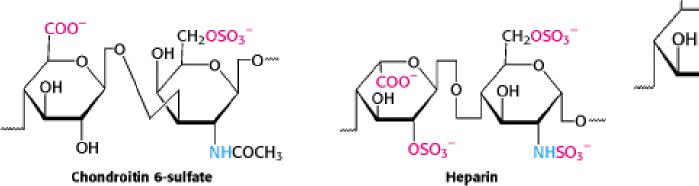


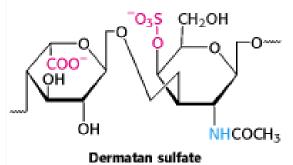


Glycosaminoglycans



- Polysaccharides based on a repeating disaccharide:
 - <u>Amino sugar + negatively charged (SO₄⁻² or COO⁻)</u>
 - Heparin: natural anticoagulant
 - Hyaluronic acid: a component of the vitreous humor of the eye & the lubricating fluid of joints
 - Chondroitin sulfate and keratan sulfate: components of connective tissue





CH₂OH

NHCOCH₃

OH

Hyaluronate

COOT

OH

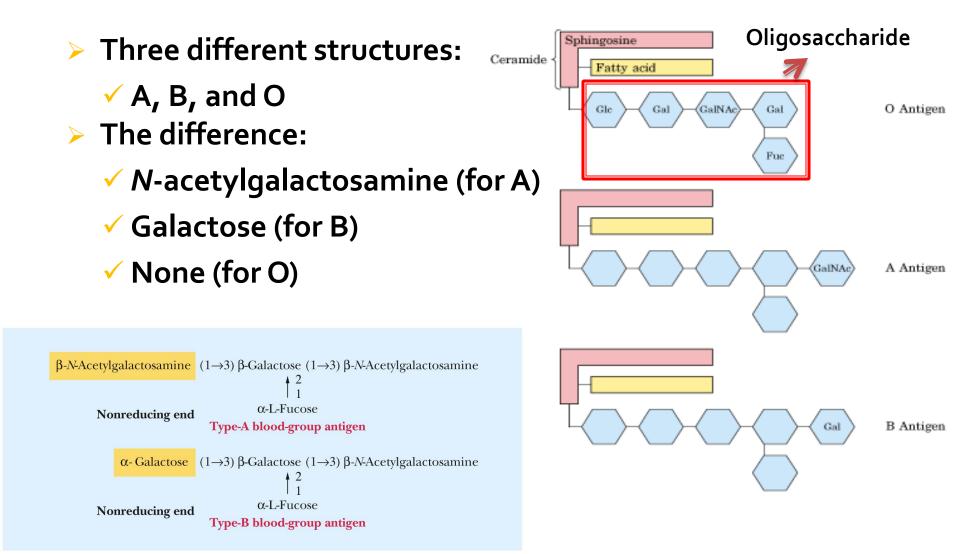
Localization and function of GAG

GAG	Localization	Comments
Hyaluronate	<i>synovial fluid, vitreous humor,</i> ECM of loose connective tissue	<i>the lubricant fluid , shock</i> <i>absorbing</i> As many as 25,000 disaccharide units
Chondroitin sulfate	cartilage, bone, heart valves	most abundant GAG
Heparan sulfate	<i>basement membranes</i> , components of cell surfaces	contains higher acetylated glucosamine than heparin
Heparin	component of <i>intracellular granules of</i> <i>mast cells</i> lining the arteries of the lungs, liver and skin	A natural anticoagulant
Dermatan sulfate	skin, blood vessels, heart valves	
Keratan sulfate	cornea, bone, cartilage aggregated with chondroitin sulfates	

Glycoproteins

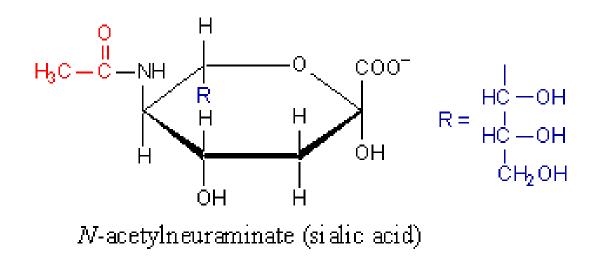
- Carbohydrate units covalently bonded to a polypeptide chain
- Antibodies are glycoproteins
- Oligosaccharide portion act as antigenic determinants
- Among the first antigenic determinants discovered were the blood group substances
- In the ABO system, individuals are classified according to four blood types: A, B, AB, and O
- At the cellular level, the biochemical basis for this classification is a group of relatively small membrane-bound carbohydrates

Structures of Blood-Group Antigenic Determinants



Sialic acid

 <u>N-acetylneuraminate</u>, (N-acetylneuraminic acid, also called sialic acid) is derived from the amino sugar, neuraminic acid and is <u>often found as a terminal residue of</u> <u>oligosaccharide chains of glycoproteins giving</u> glycoproteins negative charge



Proteoglycans

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

