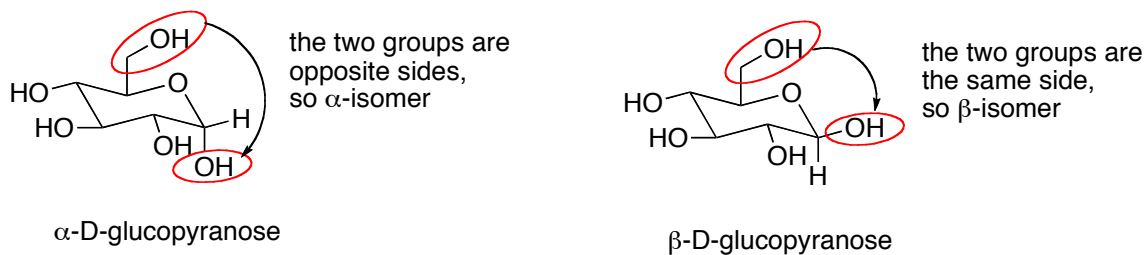
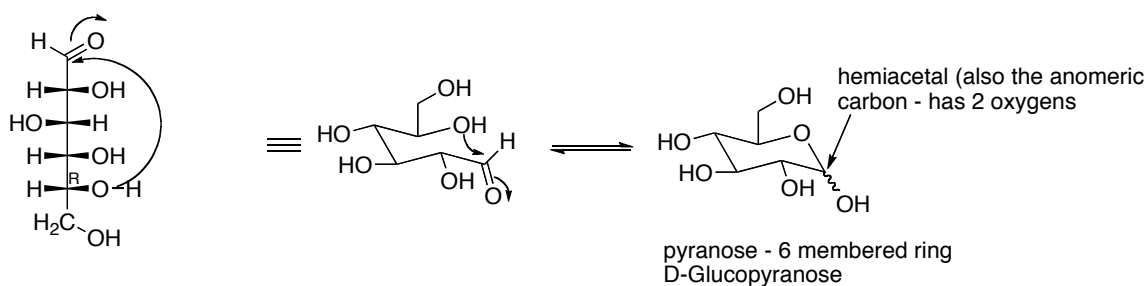
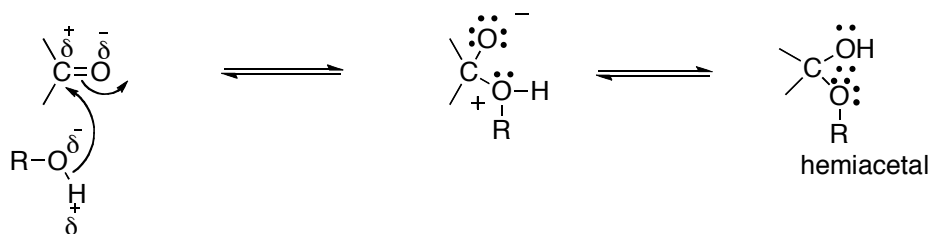
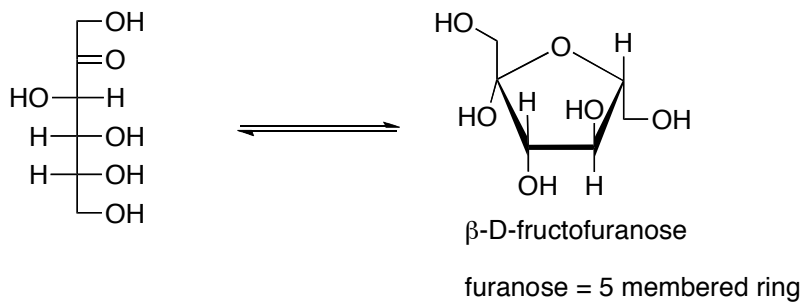


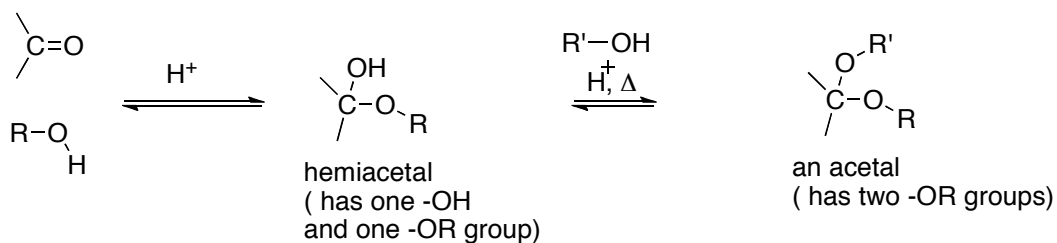
Hemiacetal formation:

* in the above case, the hemiacetal formation could give both isomers (α and β), depending on which face of the carbonyl is attacked. Usually α favoured (anomeric effect)

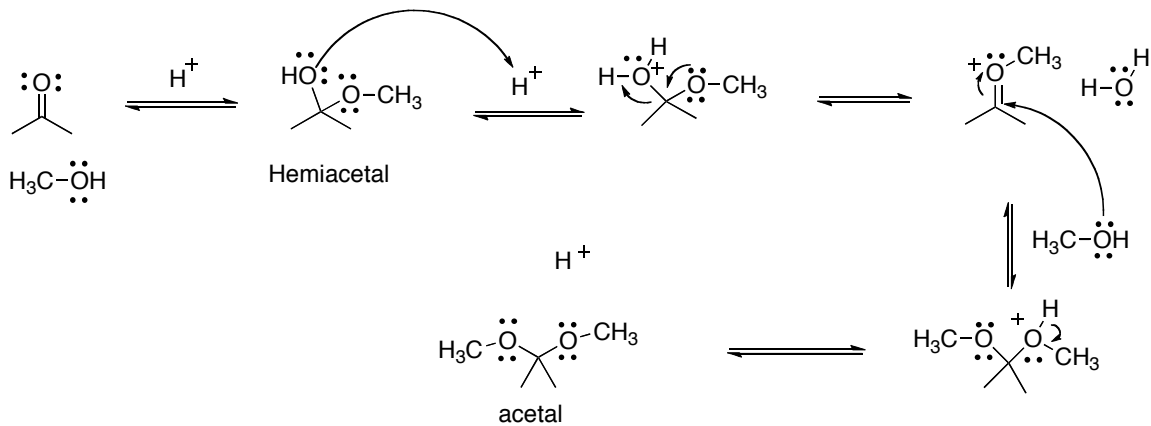
❖ Closed and opened structures of D-glucose are structural isomers while two closed structures are diastereomers.



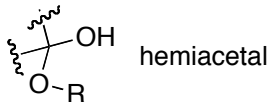
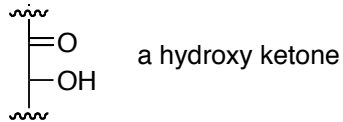
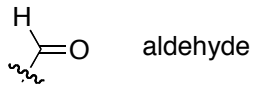
Acetal formation:



Mechanism of acetal formation:



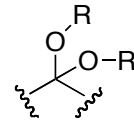
Reducing sugars:



Non-reducing sugars

- all other sugars

- acetal



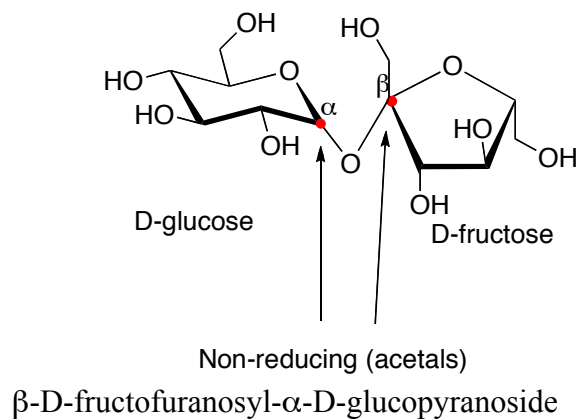
Eg.

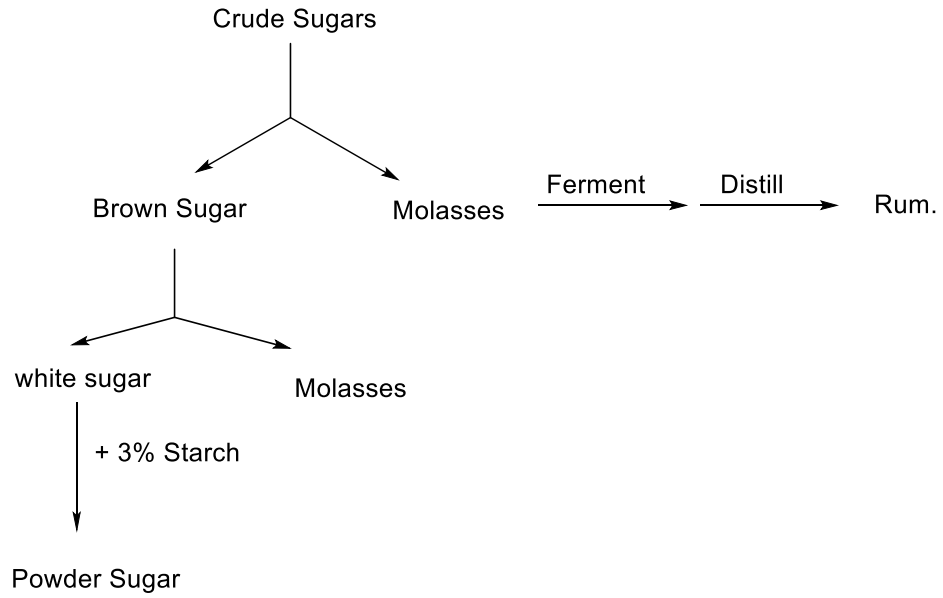
Polysaccharides

➤ Classifications of sugars based on the number of monomers:

1. Disaccharides : 2 sugars linked
2. Trisaccharides: 3 sugars linked
3. Tetrasaccharides: 4 sugars linked
4. Oligosaccharides: Oligo meaning a few
5. Polysaccharides: Poly means many

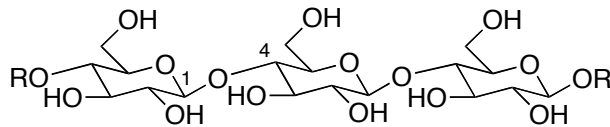
-Sucrose – disaccharides (glucose + fructose)





Sugar polymers:

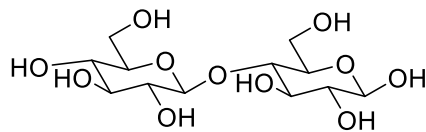
- Cellulose (cotton, paper)



Cellulose (β -1,4-linkages)

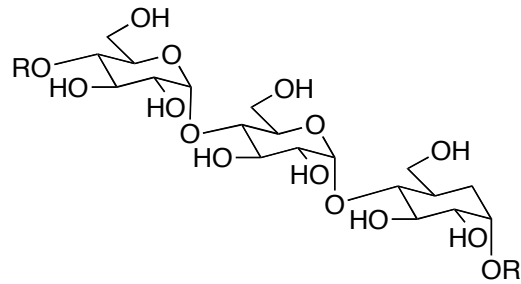
Contains acetals (non-reducing sugars)

- Cellobiose, a disaccharide of glucose, with the same β -1,4- linkage;



Cellobiose

- Starch (20% amylose and 80% amylopectin)



Amylose (1000 units) above, contains a linear chain of Glucose with α -1,4 linkages

- Maltose, a disaccharide of glucose, with the same α -1,4 linkage;

