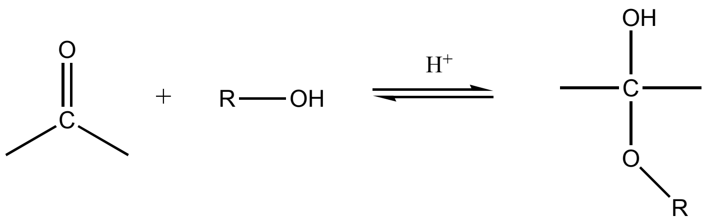
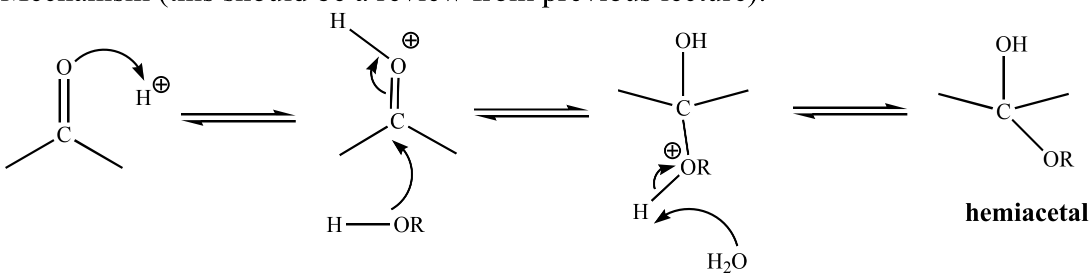
Carbohydrates- Hemiacetal Formation

You know from previous lectures that carbonyl compounds react with all kinds of nucleophiles. Hydration and hemiacetal formation are typical examples.



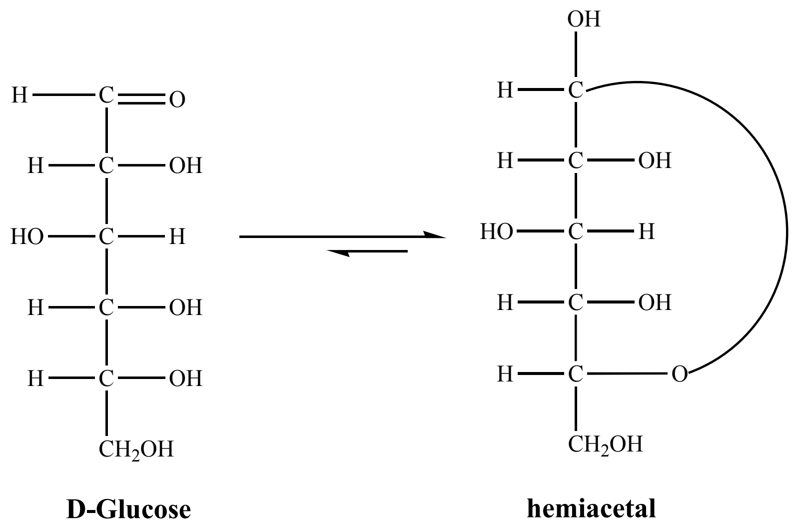
Mechanism (this should be a review from previous lecture):



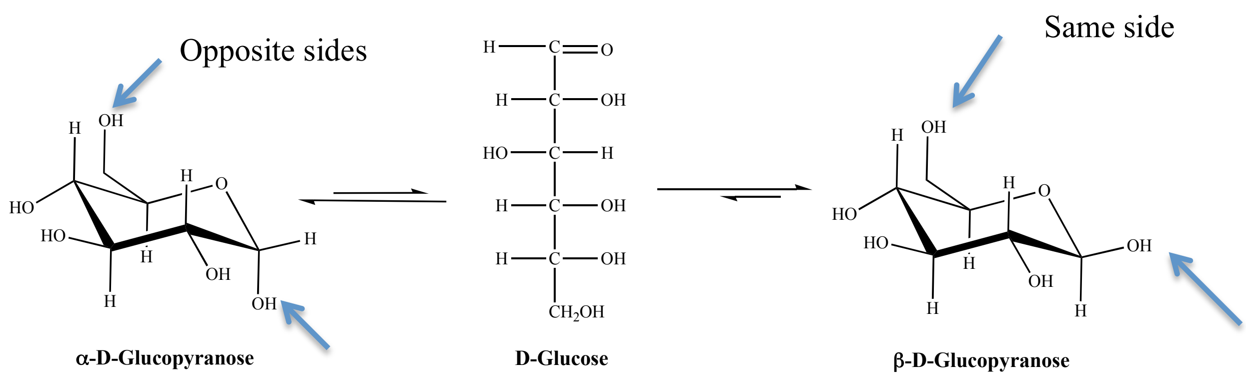
In nature, formations of 5- and 6-membered rings are favored, and if possible, a molecule will form such a ring when it can.

In sugars, the cyclic forms with 5-membered rings are called **furanoses,** and 6-member rings are called **pyranoses.** For most aldohexoses, the five membered furanose and six-membered pyranose can be formed. However, with D-glucose the six-membered pyranose usually predominates.

For example, glucose can react internally to form a hemiacetal (an intramolecular cyclization).



The molecule exists predominantly in the cyclic form; however, it is still in equilibrium with a small amount of the acyclic form. The cyclic 6-membered rings exist in energy minimum chair forms (shown in figure below). This is also depicted in the handouts given.



The cyclic forms are indicated in the name by combining the simple name of the sugar with "furanose" or "pyranose" to indicate the size of the ring. Therefore, glucose in its 6-membered ring form is called glucopyranose.

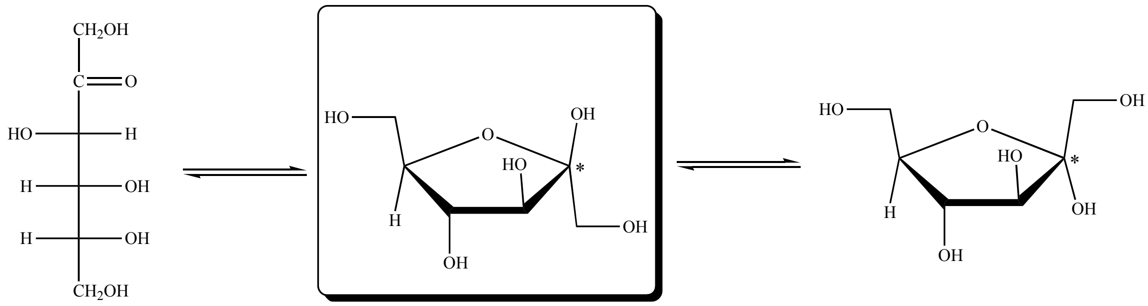
The intramolecular cyclization reaction creates a new stereogenic carbon that can be either R or S configuration, with OH group in equatorial or axial position. The terms ***α*** and ***β*** refer to position of OH at C1 relative to CH_2OH group of C6.

When the OH group attached to C1 is down relative to the CH_2OH group that is up (they are *trans* to each other), The configuration is ***α***. When they are on the same side (both are up), the configuration is ***β***.

The two stereoisomers are interconverting structural isomers called **anomers**. They differ only in stereochemistry at C1 position, which is known as the **anomeric carbon**.

The ***α*** and ***β*** anomers can equilibrate through the linear form.

Formation of a 5-membered ring is possible for D-glucose, but it exists predominantly as the 6-membered ring. Fructose, on the other hand, exists predominantly as 5-membered ring.



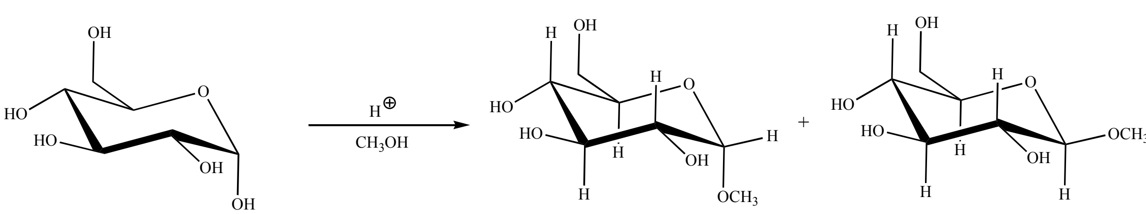
D-Fructose D-β-Fructofuranose D-α-Fructofuranose

D-fructose is a ketohexose ("keto" since it contains ketone). Its cyclized form, D-fructofuranose is a hemiacetal since the anomeric carbon (marked by asterisk) has a free OH group and a OR group attached. An easy way to find the anomeric carbon is to find a carbon with 2 oxygen atoms attached directly.

Is the fructofuranose highlighted in box an ***α*** or ***β*** *sugar?*

Answer: It is ***β***. The rule is to find the CH_2OH group (not on the anomeric carbon) and the OH substituent of the anomeric carbon, and see of they are on the same or opposite side. Since the OH group and the CH_2OH group are on the **same** side as each other, the ring is ***β***.

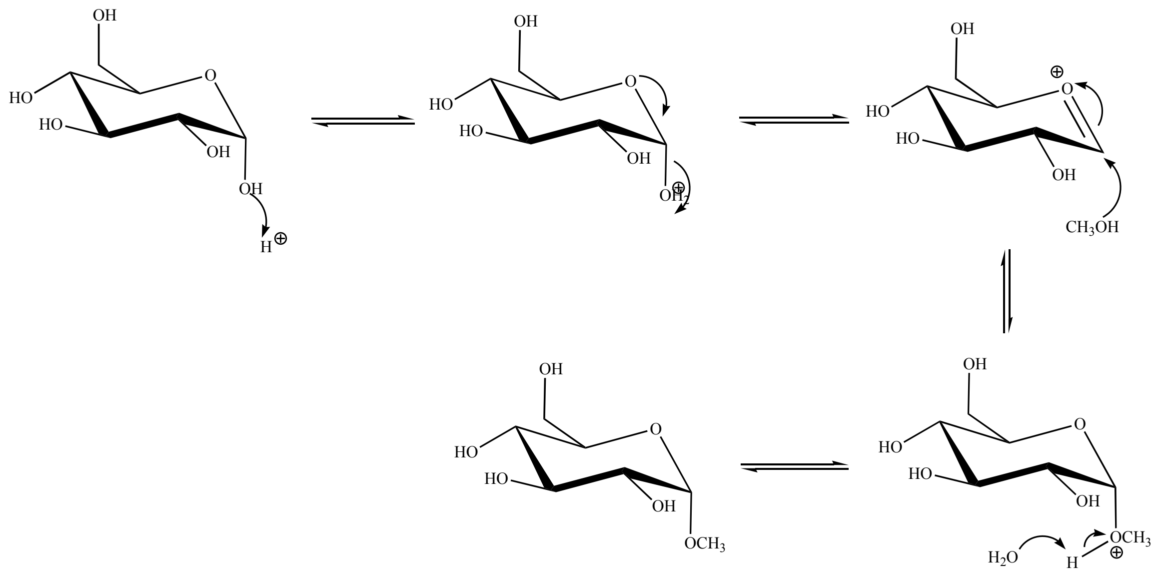
Acetal formation



α-D-Glucopyranose α-D-Glucopyranoside (favored) β-D-Glucopyranoside (minor)

Treatment with dilute acid and alcohol converts only the OH at the anomeric position into an acetal called a glycoside. Specific glycosides are named by replacing the "ose" of the simple sugar's name with "oside". When glucopyranose is reacted, its product is called glucopyranoside.
The ***α*** anomer with the methoxy group in axial position is favored due to the anomeric effect (details about the anomeric effect is beyond the scope of this class).

Mechanism:



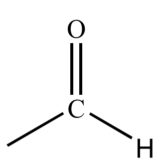
Reducing or non-reducing sugars

We can perform chemical reactions on a sugar to find out if it's a reducing or non-reducing sugar, such as the silver mirror reaction. Silver nitrate in aqueous ammonia is allowed to react with sugar. If a silver mirror is observed, then the sugar is reducing.

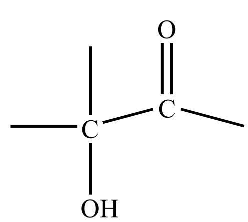
$$Ag(NH_3)_2OH \xrightarrow{\text{Sugar}} Ag^{\bullet}$$

silver nitrate **silver mirror**

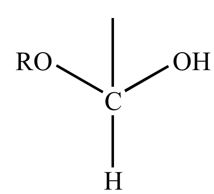
Usually, reducing sugars contain one of the three functional groups:



aldehyde

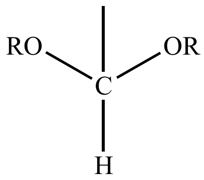


α-hydroxyketone



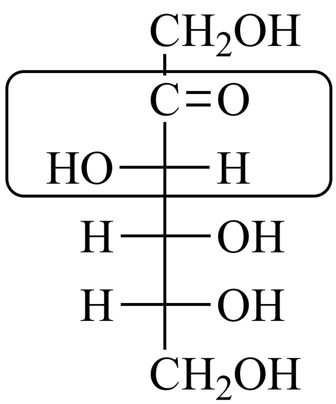
hemiacetal

The non-reducing sugars do NOT contain the above functionality, but may contain acetal functionality:



acetal

Example:

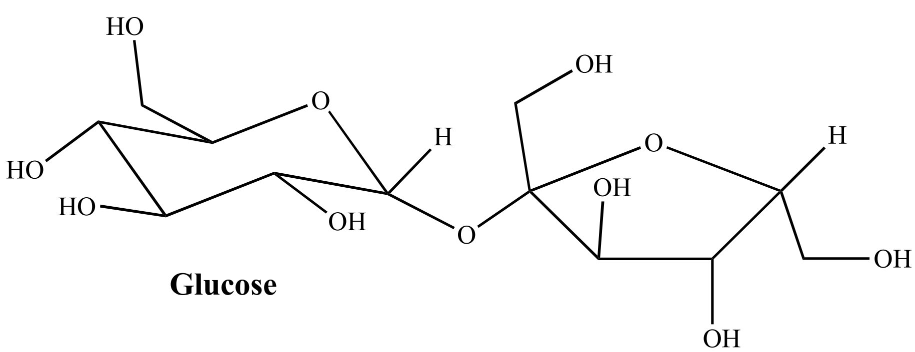


D-Fructose

Fructose is the sweetest sugar of all (sweetness index 180)

Is it a reducing or non-reducing sugar?
It is reducing since it contains a α-hydroxyl ketone group in open form and the cyclized form is a hemiacetal at anomeric position.

Example: a disaccharide



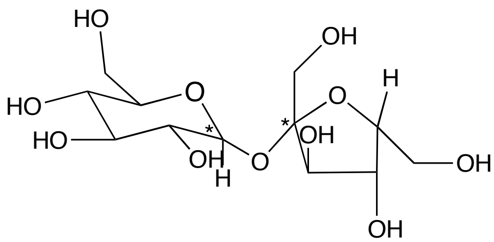
Glucose

Fructose

The structure shown is sucrose (table sugar). It is made up of a glucose and a fructose molecule (sweetness index 100)

Does this molecule have anomeric carbon?
Yes.

Identify the anomeric carbon.
They are highlighted with asterisks.

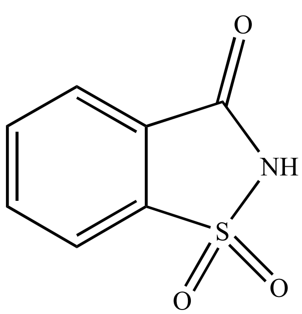


Glucose Fructose

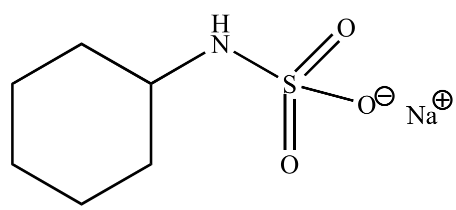
Are they acetals or hemiacetals?
They are acetals. In both cases, the carbon has two OR group attached. There is no free OH group.

Is this sugar reducing or non-reducing?
Non-reducing since the anomeric carbons has acetal groups.

Some artificial sweeteners are shown below:

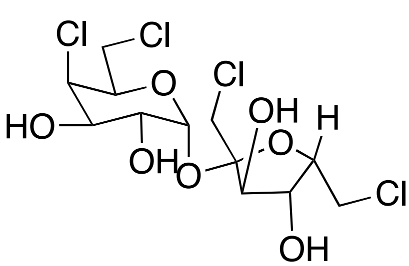


saccharin



sodium cyclamate

Although a small amount tastes a lot sweeter than sugars, these are suggested to be carcinogenic in very large doses.

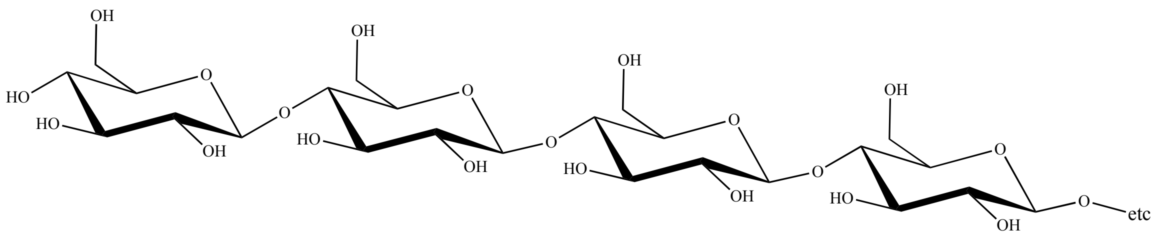


Splenda (sucralose)

Polysaccharides = polymers of sugars

Disaccharides = 2 sugar linked
Trisaccharides = 3 sugar linked
Tetrasaccharides = 4 sugar linked
.
Oligosaccharides = Polysaccharides

Example: Cellulose; β-(1,4) linked D-glucose polymer

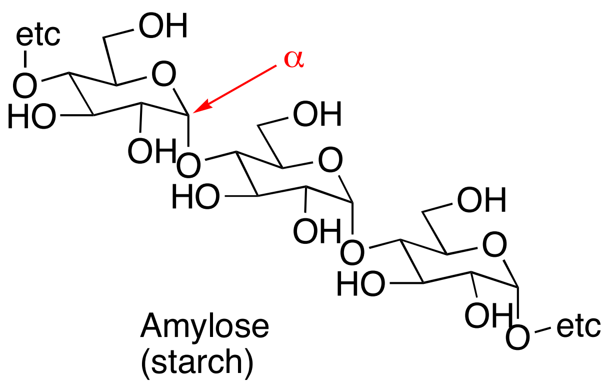


Cellulose is a polymer of simple repeating monosaccharide units (D-glucose).

<u>Polysaccharides</u>

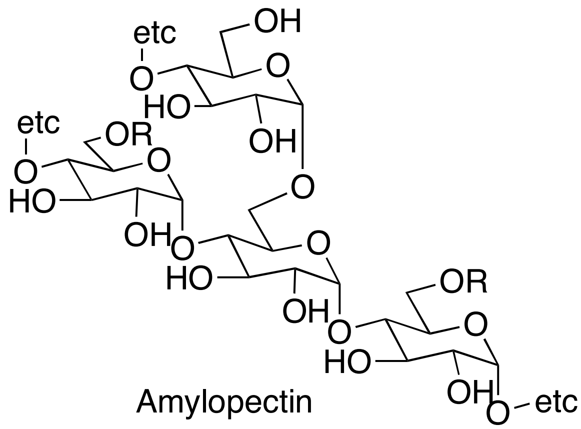
Many mammals cannot digest cellulose directly. Ruminants such as cows or goats have bacteria in their stomach to break it down to its simpler unit. The bacteria have a cellulose hydrolysis enzyme called cellulase which we do not have. Humans cannot metabolize β linkages.

Example: Amylose; α-(1,4) linked D-glucose polymer



In contrast, amylose is a polysaccharide with α linkage between each monosaccharide units. Humans can digest amylose. Starch is comprised of approximately 20% amylose.

Example: Amylopectin



Amylopectin

Amylopectin is the other component in starch (~ 80%), which is similar to glycogen.