



Handwritten Notes  
On  
carbohydrates

# Carbohydrates

- all  $C_x(H_2O)_y$  aren't carbs
- all compounds, not following  $(C_x(H_2O)_y)$  aren't necessarily non-carbohydrates (eg, Rhamnose ( $C_6H_{12}O_5$ ), deoxyribose ( $C_5H_{10}O_4$ ))
- chemically, defined as optically active polyhydroxy ald./ketones or compounds which produce such units on hydrolysis.
- All carbs giving Fehling's <sup>and</sup> Tollen's Test are reducing.
- All monosacch. are reducing.
- In disacch, if reducing grp of constituent monosacch are bonded, non reducing (Sucrose)
- 'D' and 'L' refers to their relation with a particular isomer of glyceraldehyde.

## Glucose

(Two crystalline forms)

$\alpha$  (mp - 419K)

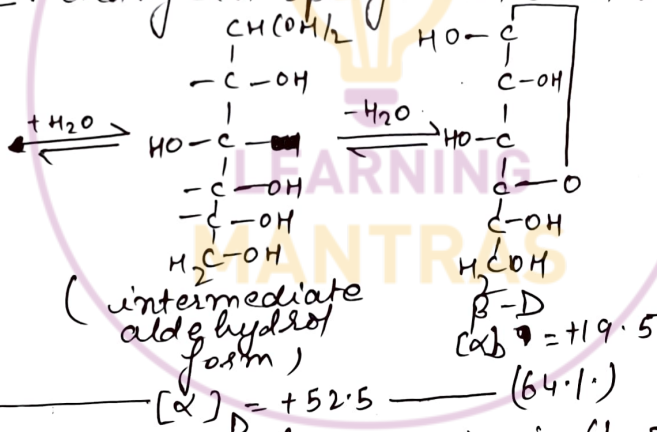
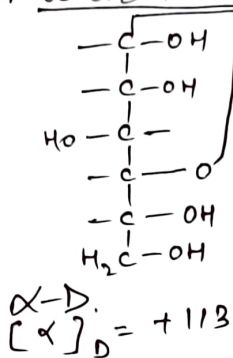
$\beta$  (mp - 423K)  
@ 371K ( $\pm 50^\circ C$ )

→ obtained by crystallization from conc. sol<sup>n</sup> of glucose @ 303K (30°C)

→ The word pyranose / furanose derived from:

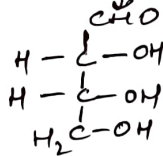
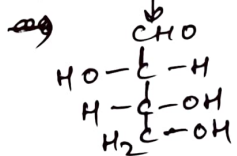


→ Mutarotation: change in specific rotation value due to inter-conversion

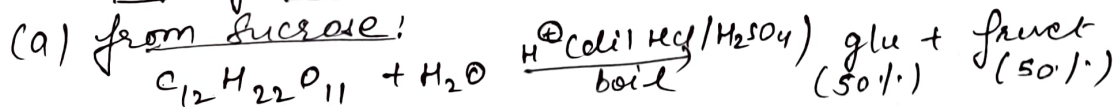


→ If C at which epimer forms aren't specified, assume C<sub>2</sub>

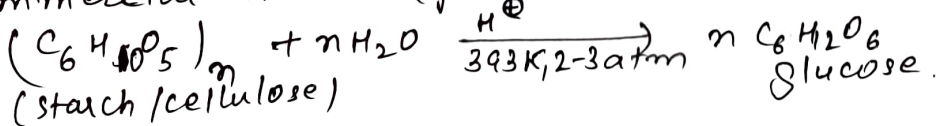
→ threose is a C<sub>2</sub> epimer of erythrose.



→ Prep<sup>n</sup> of Glucose:

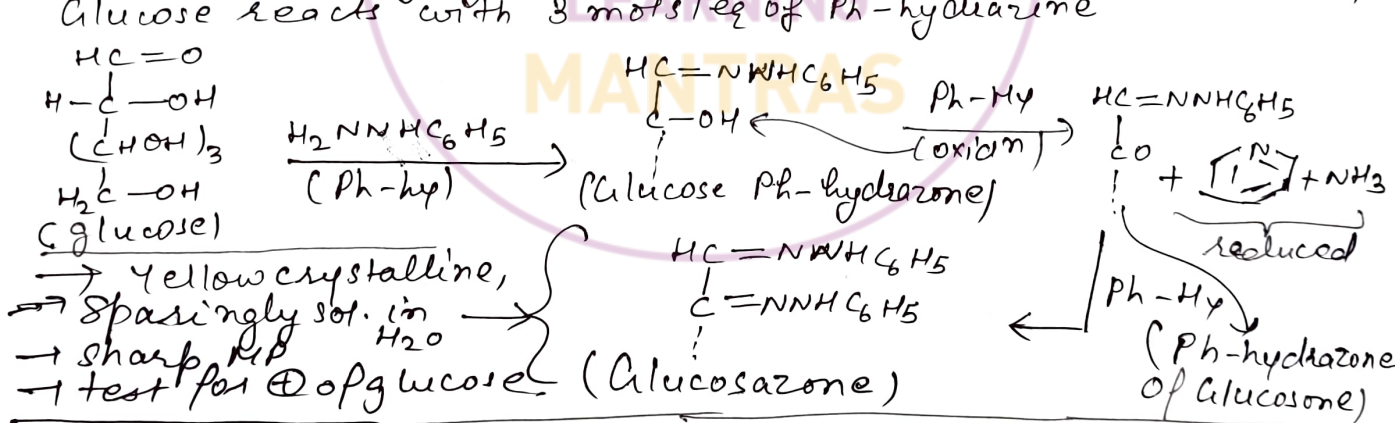
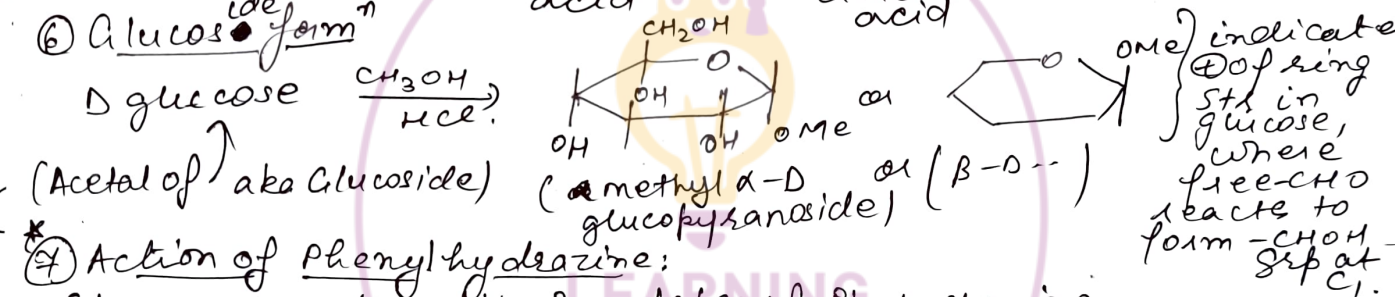


(b) commercial method (from starch):



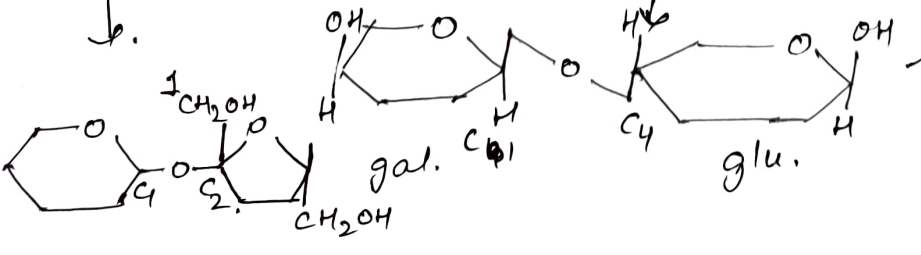
rx<sup>n</sup>s of glucose:

- (1) glucose  $\xrightarrow[\text{HI}/\Delta]{\text{Red P}}$  (n-Hexane) (suggests that all 6 carbons are linearly arranged)
- (2) rx<sup>n</sup> of ald. grp.  $\xrightarrow[\text{HCHO}]{\text{(i) } \text{NH}_2\text{OH}}$  (hydroxylamine)  $\text{C}_5\text{H}_{11}\text{O}_5 - \text{CHO} \rightarrow \text{C}_5\text{H}_{11}\text{O}_5 - \text{CH}=\text{N}-\text{OH}$  (confirm<sup>n</sup> of  $\oplus$  of carbonyl grp)  
 $\xrightarrow[\text{HCN}]{\text{(ii)}}$   $\text{C}_5\text{H}_{11}\text{O}_5 - \text{CH}(\text{CN}) - \text{OH}$  (cyanohydrin)
- (3)  $\text{CHO}$   $\xrightarrow[\text{(eg Br}_2)]{\text{mild o.a.}}$   $\text{COOH}$  (glucosonic acid) } (indicates  $\oplus$  of ald grp as carbonyl grp.)  
 $(\text{CHOH})_4$   
 $\text{CH}_2\text{OH}$
- (4)  $\text{CHO}$   $\xrightarrow[\text{(Acetic anhydride)}]{\text{Acetylation}}$   $\text{CH}(\text{OCOCH}_3)_4$  } confirms  $\oplus$  of 5-OH grps on diff carbons.  
 $(\text{CHOH})_4$   
 $\text{CH}_2\text{OH}$
- (5)  $\text{CHO}$   $\xrightarrow[\text{(oxid<sup>n</sup>)}]{\text{HNO}_3}$   $\text{COOH}$  } indicates  $\oplus$  of a 1<sup>o</sup> alcohol grp.  
 $(\text{CHOH})_4$   
 $\text{CH}_2\text{OH}$   
 Saccharic acid      Gluconic acid



Disacch: Done

- Sucrose (α-D glu + β-D fruct)
- Maltose (α-D, α-D) → Lactose (β-D gal, β-D glu)



lysacch: amylose  
starch: amylopectin

amylose  
 → 15-20%  
 → water soluble  
 → linear, α → (1,4)  
 → 200-1000  
 → I<sub>2</sub> test (blue-black) ✓

amylopectin  
 → 80-85%  
 insoluble  
 → branched, α → (1,4 or 1-6)  
 → T high  
 → x

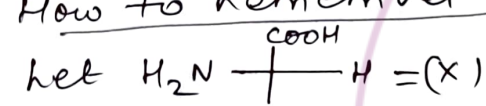
Glycogen: ⊕ in liver, brain, muscles  
 → animal starch (like to amylopectin but branching T)  
 → also ⊕ in yeast, fungi

(Rest Done)

Amino acids: Depending on position of NH<sub>2</sub> grp w.r.t COOH grp (α, β, γ, δ, ...)

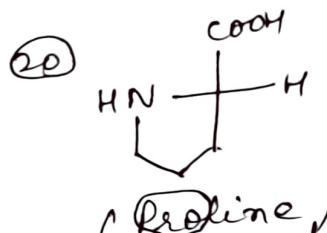
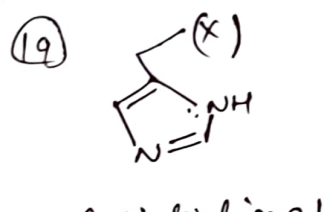
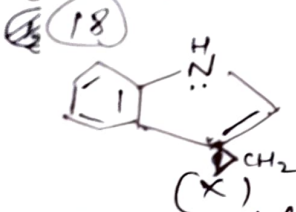
→ proteins → α ⊕  
 → Glycine (as Glykos: sweet), tyrosine was first obtained from cheese (tyros: cheese)

How to Remember Amino acid Structures:

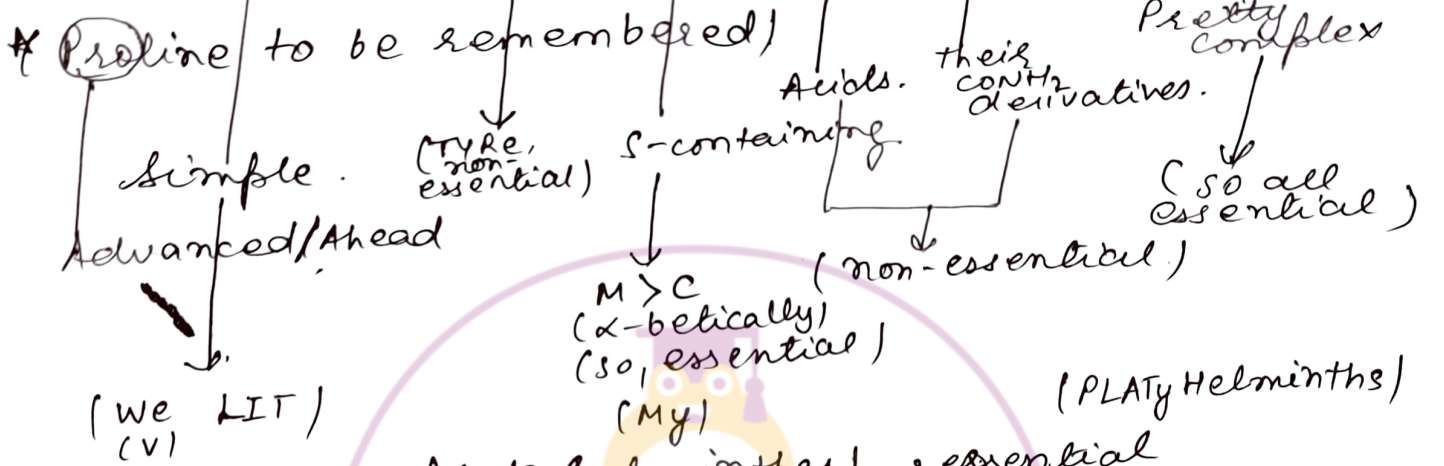


- ① (X) - H (Glycine)
- ② (X) - CH<sub>3</sub> (Alanine)
- ③  $\begin{matrix} Y \\ | \\ (X) \end{matrix}$  (Valine)
- ④  $\begin{matrix} Y \\ | \\ (X) \end{matrix}$  (Leucine)
- ⑤  $\begin{matrix} Y \\ | \\ (X) \end{matrix}$  (Isoleucine) (inverted L)
- ⑥  $\begin{matrix} CH_2-OH \\ | \\ (X) \end{matrix}$  (Serine)
- ⑦  $\begin{matrix} OH \\ | \\ (X) \end{matrix}$  (Threonine) (L in 1 line)
- ⑧  $\begin{matrix} OH \\ | \\ (X) \end{matrix}$  (Tyrosine)
- ⑨  $\begin{matrix} SH \\ | \\ (X) \end{matrix}$  (Cysteine)
- ⑩  $\begin{matrix} S^- \\ | \\ (X) \end{matrix}$  or  $\begin{matrix} S \\ | \\ (X) \end{matrix}$  (Methionine)
- ⑪  $\begin{matrix} S \\ | \\ (X) \end{matrix}$  (Aspartic acid)
- ⑫  $\begin{matrix} COOH \\ | \\ (X) \end{matrix}$  (Glutamic acid)
- ⑬  $\begin{matrix} CONH_2 \\ | \\ (X) \end{matrix}$  (Asparagine)
- ⑭  $\begin{matrix} CONH_2 \\ | \\ (X) \end{matrix}$  (Glutamine)
- ⑮  $\begin{matrix} (X)-CH_2-Ph \\ | \\ (X) \end{matrix}$  (Phenylalanine) (Refer)
- ⑯  $\begin{matrix} NH_2 \\ | \\ NH \\ | \\ NH \\ | \\ NH \\ | \\ NH \\ | \\ NH_2 \end{matrix}$  (Lysine) (2 L's)
- ⑰  $\begin{matrix} NH_2 \\ | \\ NH \\ | \\ NH \\ | \\ NH \\ | \\ NH \\ | \\ NH_2 \end{matrix}$  or  $\begin{matrix} NH_2 \\ | \\ NH \\ | \\ NH \\ | \\ NH \\ | \\ NH \\ | \\ NH_2 \end{matrix}$  (Arginine)
- ⑱  $\begin{matrix} NH \\ || \\ NH_2 \\ | \\ NH \\ | \\ NH_2 \end{matrix}$  (almost 3 A's)

Complex: (Just Remember)



[GAVE LIST; TYRE CAM AGE AGE; PLATy Helminths]



(we list my platyhelminthes) → essential

Exceptions to one letter code:

1. Arginine → R
  2. Lysine → K
  3. Glutamic acid → E
  4. Aspartic acid → D
  5. Glutamine → Q
  6. Asparagine → N
  7. Ph-OH<sub>3</sub> → F
  8. Tyrosine → Y
  9. Tryptophan → W
- all irregular

As per the above seq:

- A. acid → D
- G. acid → E
- A → N
- G. → Q

α-betically

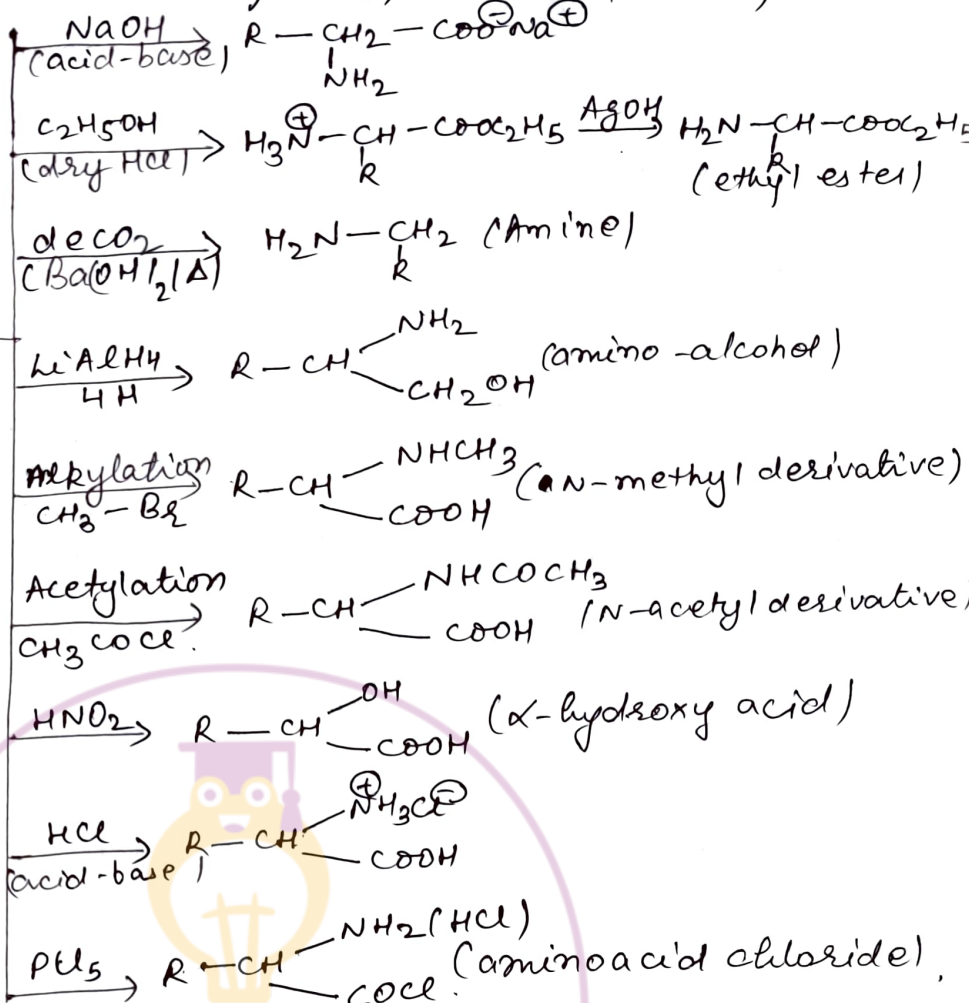
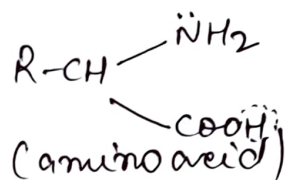
- Arg → R (as A was already used)
- Lysine → K (as after K, L comes)
- Ph-OH<sub>3</sub> → F (as OE already used above)
- Tyr → Y (as T was already used)
- Trp → W (to follow the trend, two skipped)

\* for others, blindly use the 1<sup>st</sup> letter.  
(also, PLATy 9 acids and derivatives and TYRE are exceptions).

Exceptions to three letter code (very less):

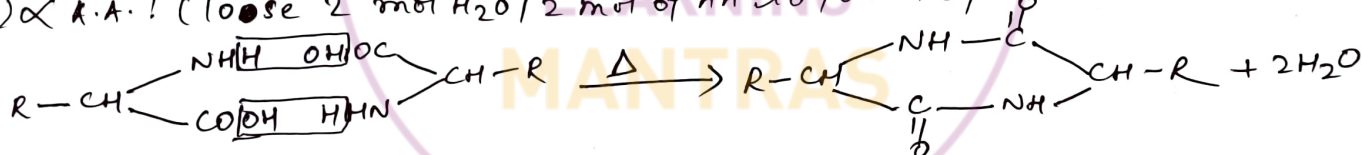
1. Isoleucine → Ile (Iso can't be used)
  2. Glutamine → Gln (to indicate they are amides)
  3. Asparagine → Asn
  4. Tryptophan → Trp (already learnt in Trp operon)
- ↳ I cut it. (I got it)!

Chemical Properties: (show rxns of  $-NH_2$ ,  $-COOH$  and/or both)

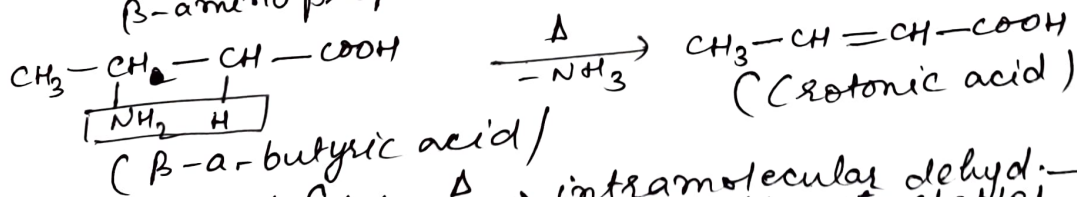
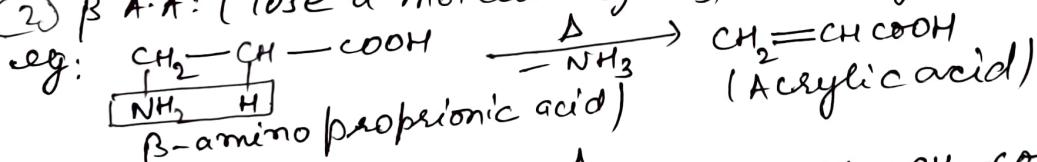


Action of heat on diff. types of A.As:

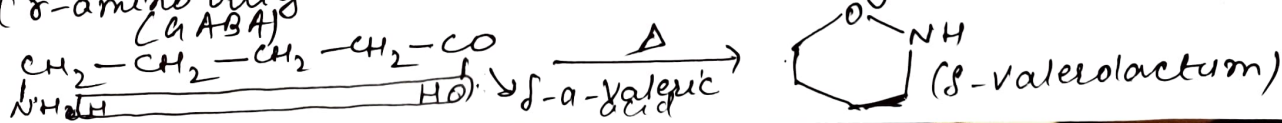
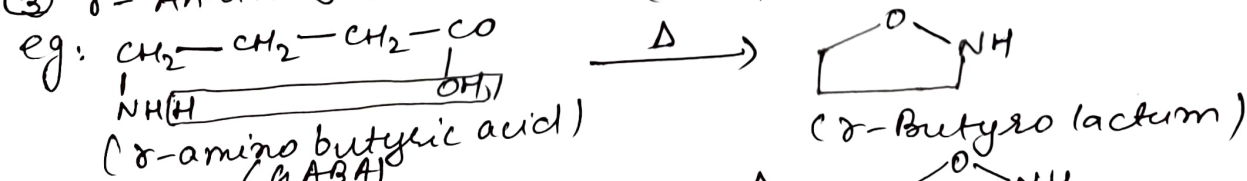
①  $\alpha$  A.A.: (lose 2 mol  $H_2O$  / 2 mol of AA to form cyclic amides)



②  $\beta$  A.A.: (lose a molecule of  $NH_3$  / mol to yield  $\alpha,\beta$ -unsaturated acids)

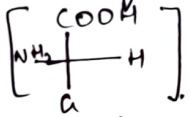


③  $\gamma$ -AA and  $\delta$  A.A  $\xrightarrow{\Delta}$  intramolecular dehyd.  $\rightarrow$  cyclic aka lactam amides (as 5/6 m.c.s. stable)



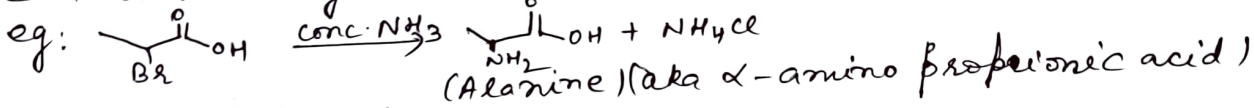
→ Amino acids: usually colourless, crystalline solids, water soluble, high melting solids, behave as salts (rather as acid/amides) due to existence in zwitterion form.

→ most naturally occurring A.A. are 'L' form, represented by writing  $\text{NH}_2$  grp on LHS

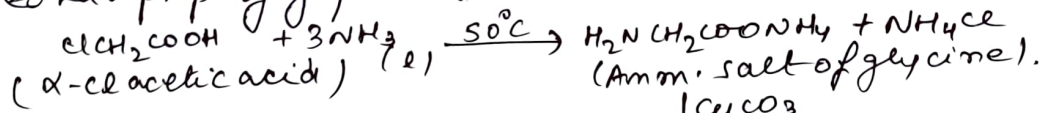


### Methods of Prep<sup>n</sup> of A.A:

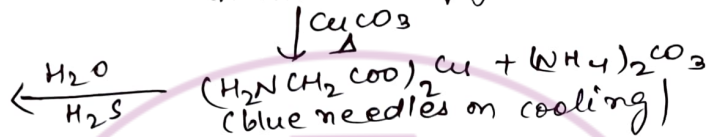
#### ① Amination of $\alpha$ -halo acids



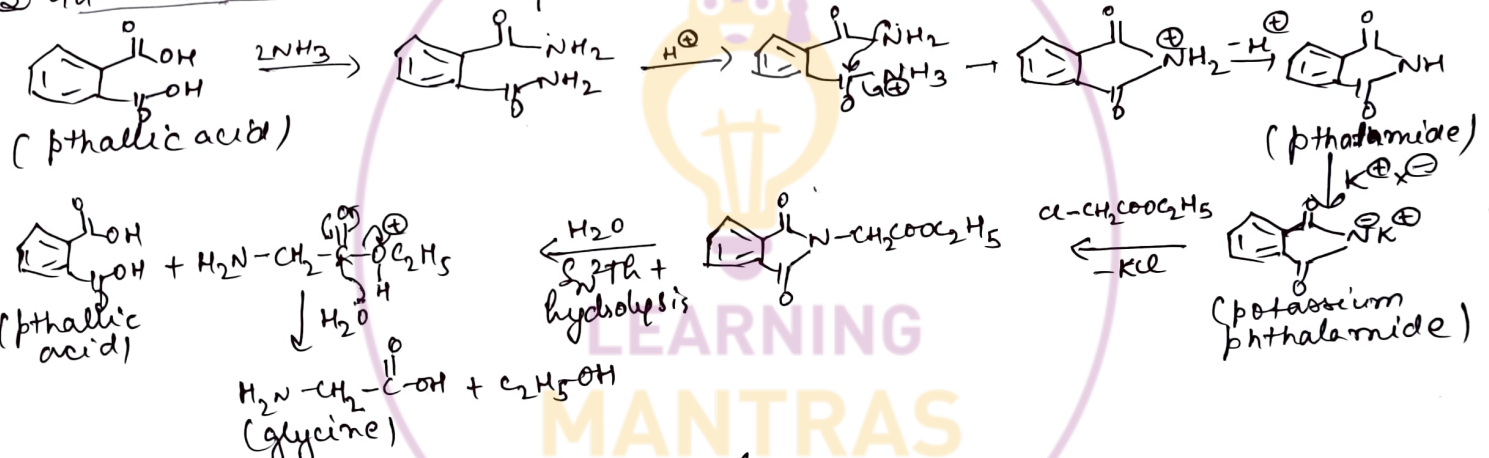
#### ② Lab prep<sup>n</sup> of glycine:



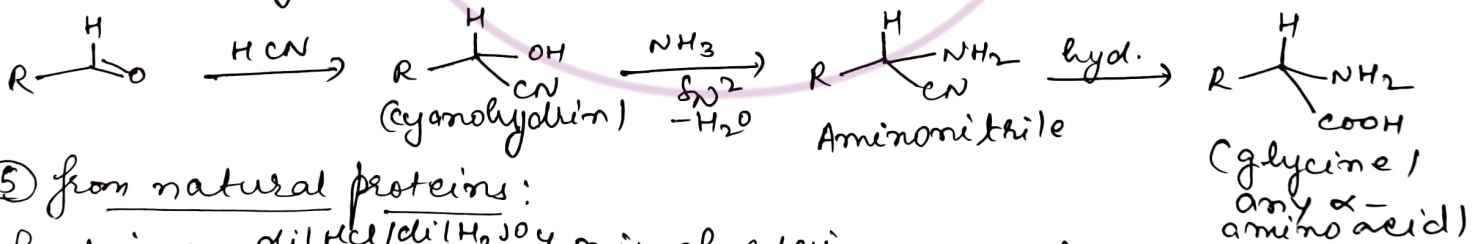
$\text{CuS} \downarrow + \text{glycine}$



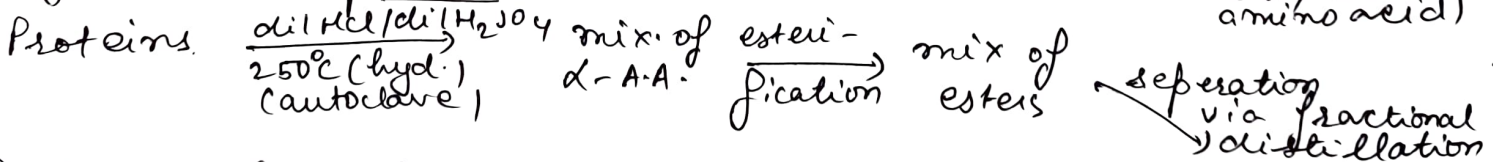
#### ③ Gabriel Phthalimide synthesis:



#### ④ Strecker synthesis (from aldehyde)



#### ⑤ from natural proteins:

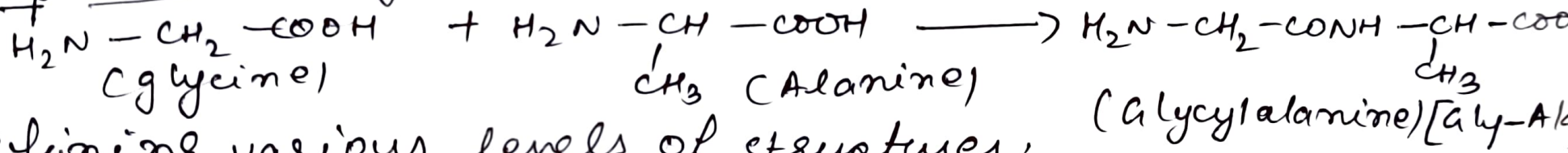


### Properties of A.A. (Physical)

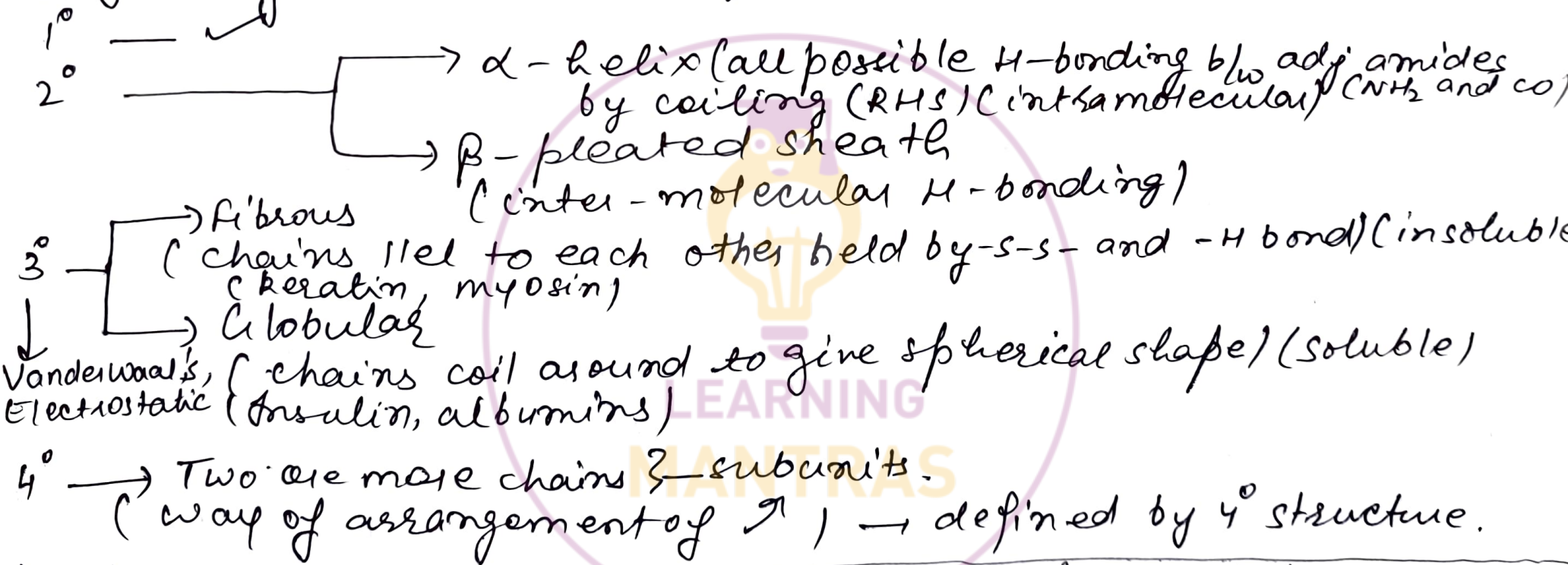
- ① Colourless, crystalline, sweet taste, melt via decomposition @  $>200^\circ\text{C}$ . soluble in water but insoluble in organic solvents.
- ② In proteins, mostly L-conformation of A.A. found.
- ③ In neutral medium, 'inner salt' formed, aka bipolar ion/zwitterion which is why - high melting solids (∴ charged, ionic)
- ④ Isoelectric point depends on nature of -R grp.

Proteins: (word proteios: primary / of prime importance)

peptide linkage:



Defining various levels of structures:



\* Hb — 574 amino acids

Normal Hb: V H I T P E E K  
(remember) (we hit Peek)

SCA: V H I T P V E K  
(automatically ✓)

Composition (normally):		
C (50-53%)	S (1%)	→ Con H <sub>2</sub> S ↓
O (23-25%)	Hb → Fe	
N (16-17%)	T <sub>4</sub> → I	
H (6-7%)	nucleic acids - P	

native protein: Biologically active protein

Denaturation: Coagulation of egg white, curdling of milk.