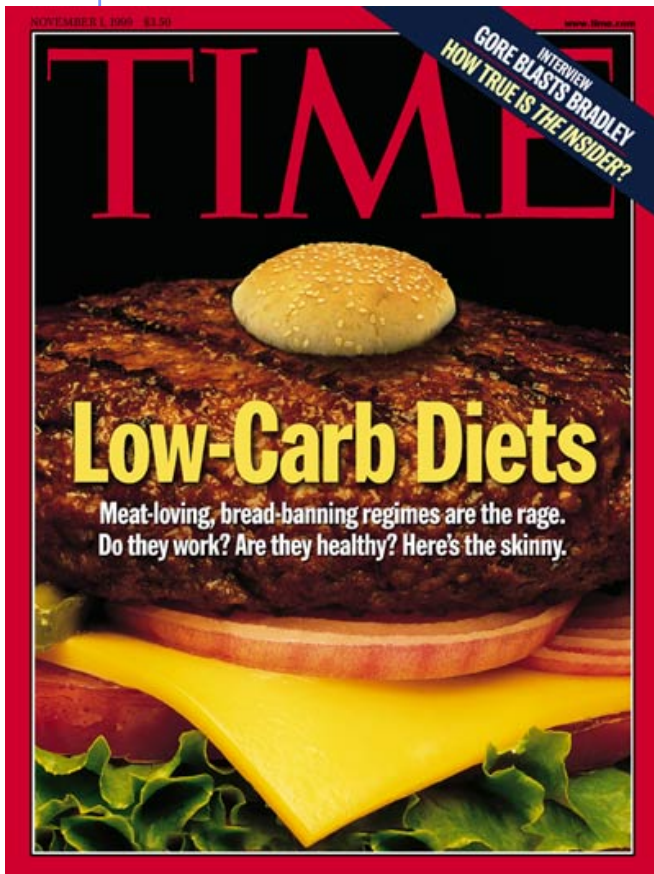


Carbohydrates

Function in providing structural support, as a source of energy and carbon, and as a way of storing energy and carbon



Carbohydrates

(Carbon skeletons with -OH & =O functional groups)

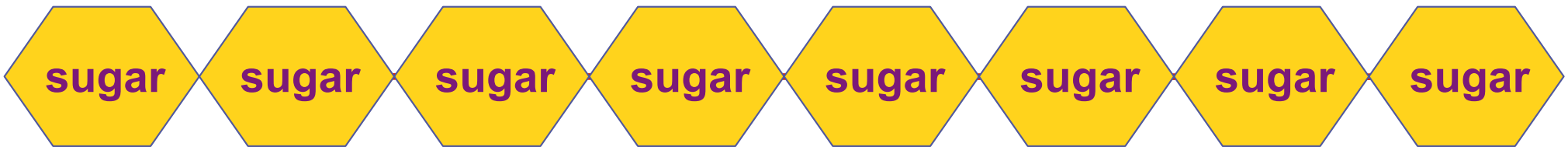
- Includes sugars and polymers of simple sugars
- Carbohydrates are composed of **C, H, O**

carbo - hydr - ate

- **Function:**

- ◆ provide energy
- ◆ energy storage
- ◆ raw building materials
- ◆ structural materials

- **Ex: sugars, starches, glycogen, cellulose, chitin**



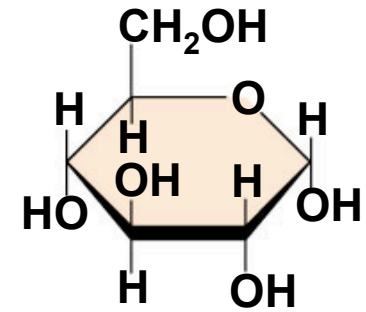
Simple & Complex Sugars

■ Monosaccharides

- ◆ Simple 1 monomer sugars

- Empirical Formula: CH₂O

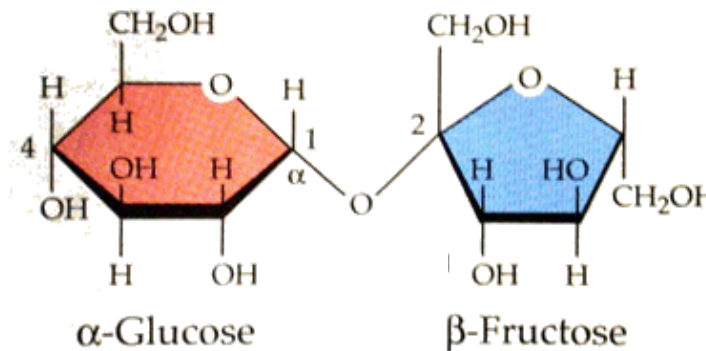
- ◆ **Ex: Glucose** (CH₂O)_x → C₆H₁₂O₆



■ Disaccharides

- ◆ 2 monomers

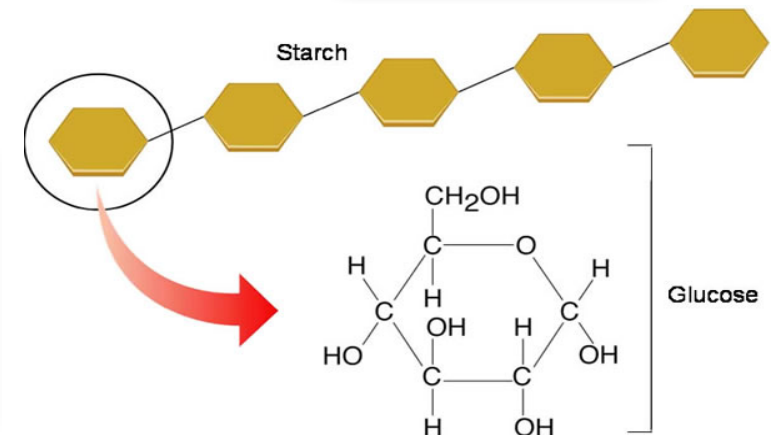
- ◆ **Ex: Sucrose**



■ Polysaccharides

- ◆ Large polymers

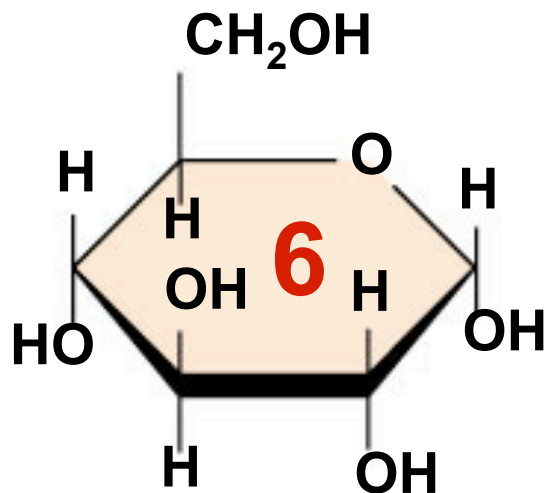
- ◆ **Ex: Starch**



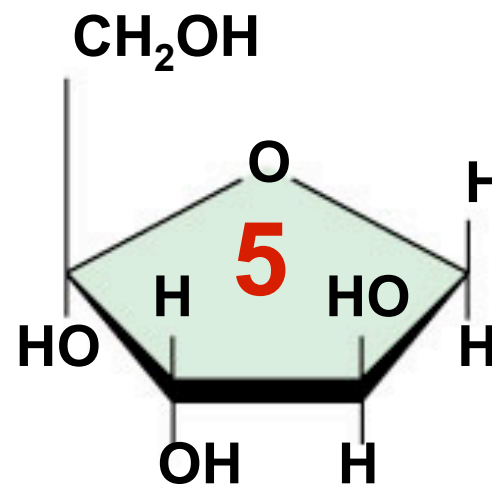
Monosaccharides:

- * Provides energy for cells.
- * Raw material for construction of other organic molecules (ex: polysaccharides, fatty & amino acids).

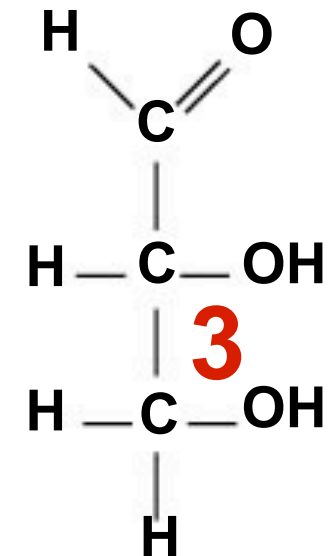
- Most names for sugars end in -ose
- Can be classified by number of carbons (range from 3 to 7 C's long)
 - ◆ 6C = hexose (glucose)
 - ◆ 5C = pentose (ribose)
 - ◆ 3C = triose (glyceraldehyde)



Glucose



Ribose

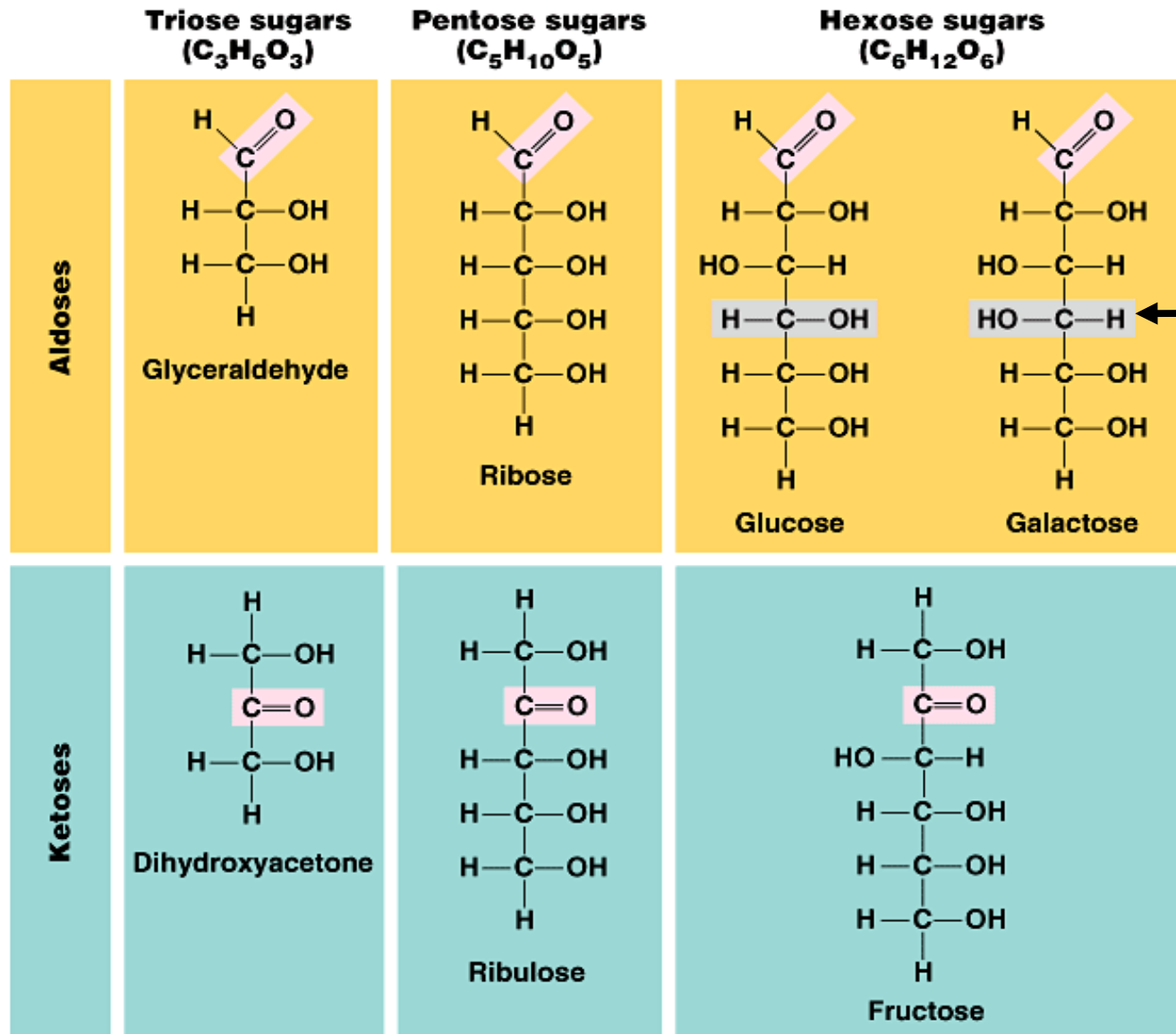


Glyceraldehyde

Classifying sugars according to location of Carbonyl Group

Aldehyde Sugar = aldose

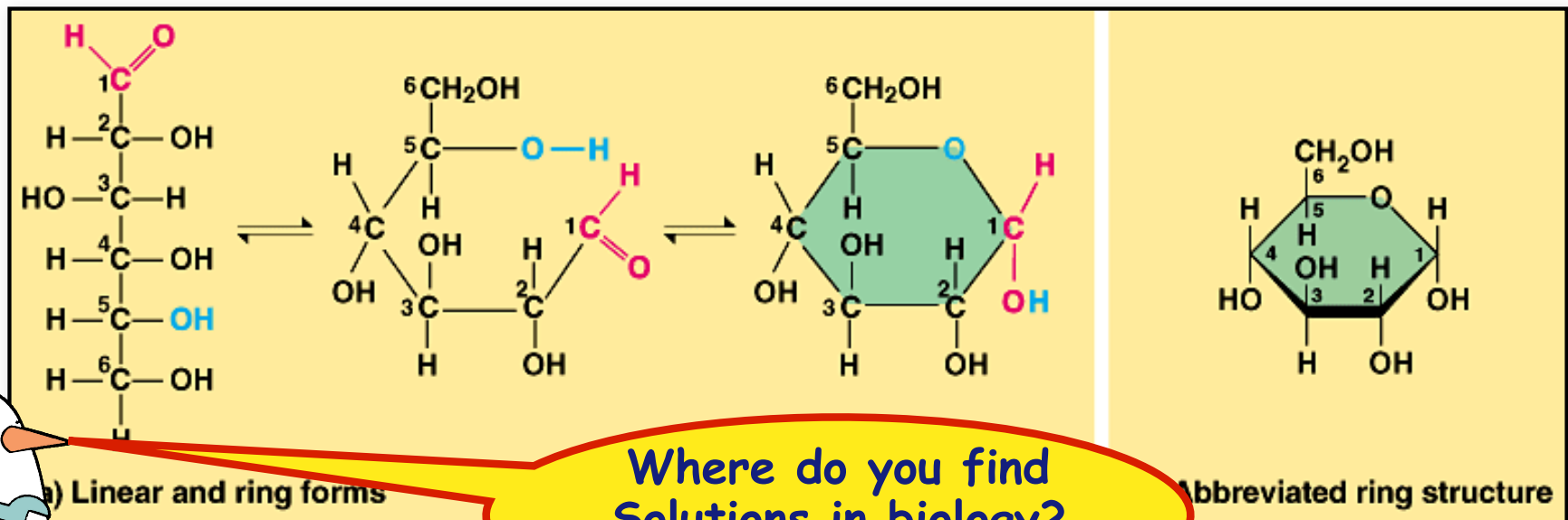
Ketone sugar = ketose



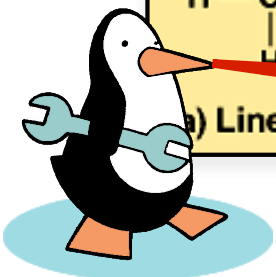
Type of isomer?
Structural Isomer

Sugar Numbering & Structure

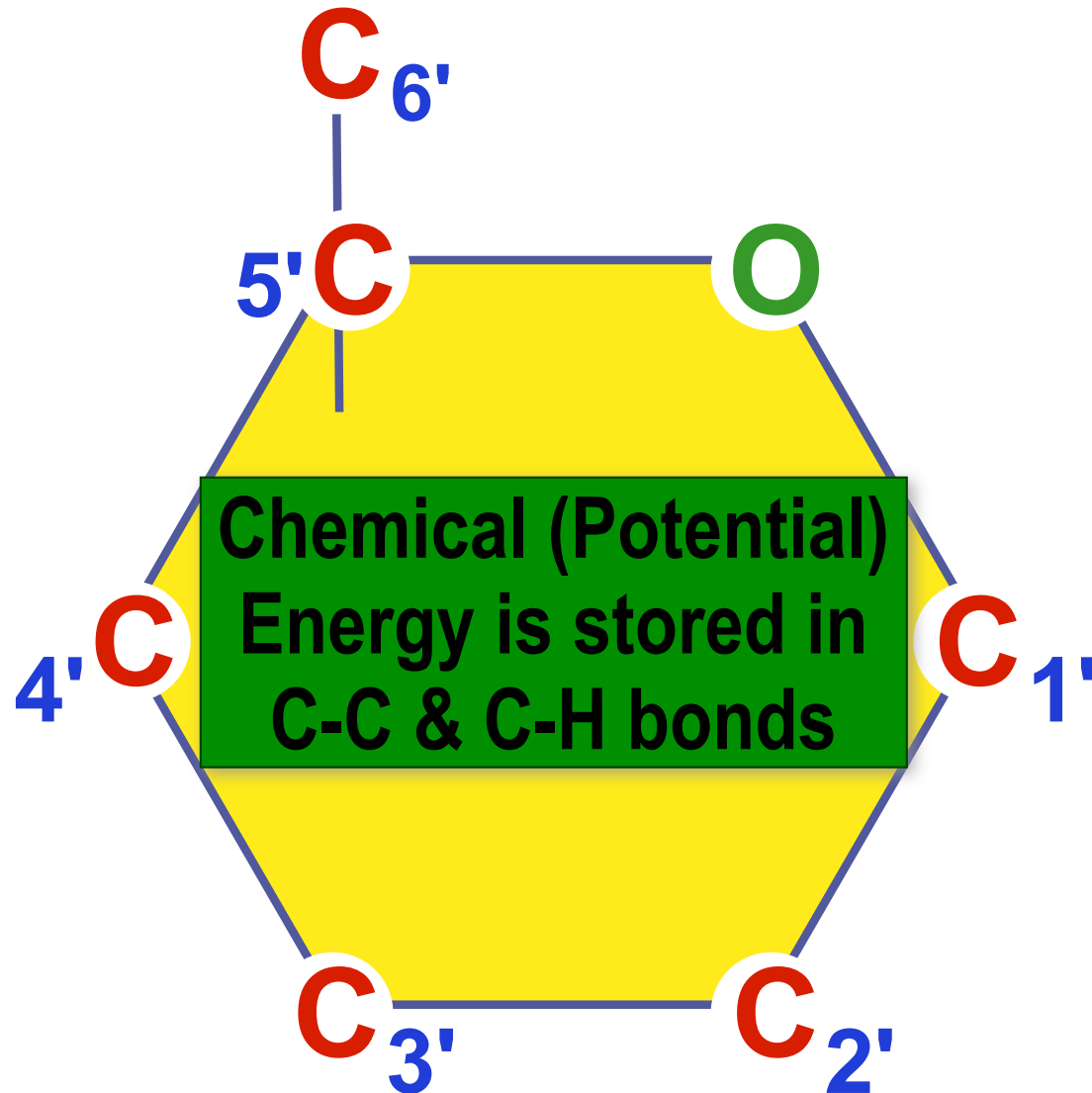
- ◆ Linear sugars are drawn carbonyl end up
- ◆ **Carbons are numbered starting from the carbonyl end**
- ◆ 5C & 6C sugars form rings in solution (there exists a chemical equilibrium between the two shapes, linear and ringed. *Ringed is favored in solution*)
 - The O of the hydroxyl on the #5 C, covalently bonds to the #1 C of the carbonyl



Where do you find
Solutions in biology?
In & around cells!

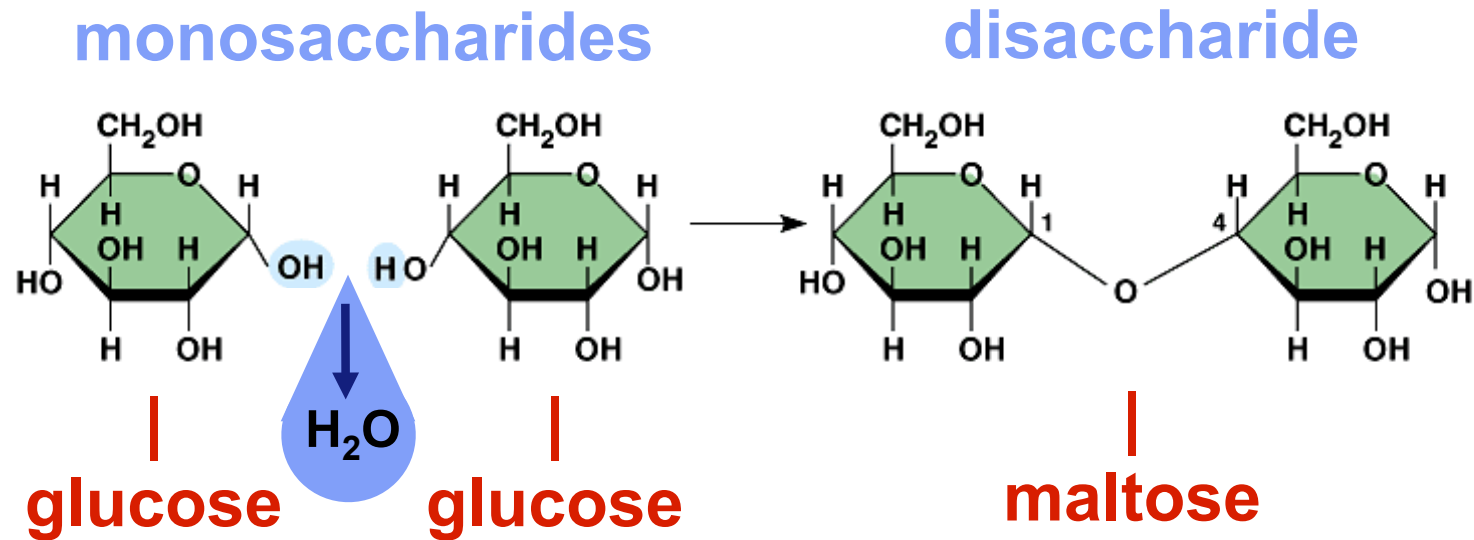


Position of Numbered Carbons



Building double sugars

■ Dehydration synthesis



What is the name of the covalent bond joining two sugar monomers through a dehydration reaction?

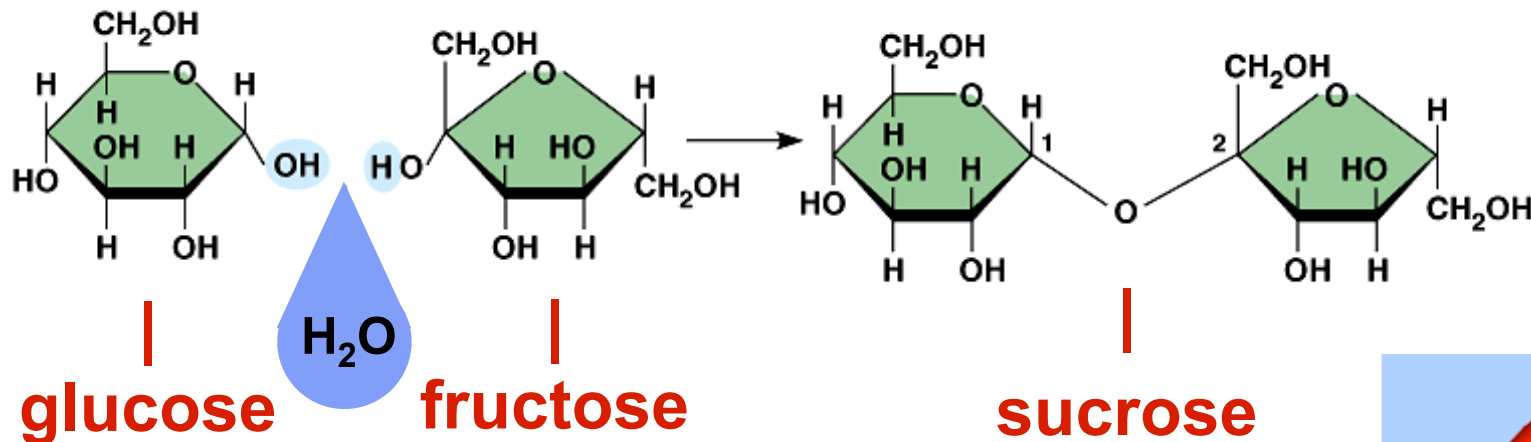
A Glycosidic Linkage



Building double sugars



- Can make distinct sugars by combining different monosaccharides



(table sugar,
plant sugars)

Glucose + Glucose = Maltose
Glucose + Fructose = Sucrose
Glucose + Galactose = Lactose



Polysaccharides are MACROMOLECULES

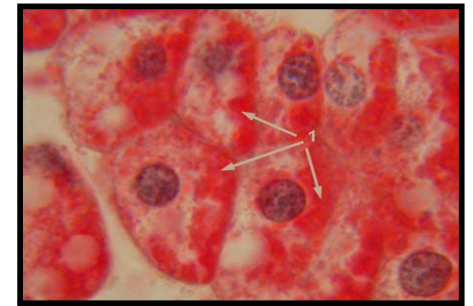
- **Polymers of sugars** (100's to 1000's of monomers)
 - ◆ costs little energy to build
 - ◆ easily reversible, releasing energy when needed
- **Function** - determined by the types of sugar monomers and the positioning of glycosidic linkages.

- ◆ energy storage - can be hydrolyzed to release sugar for cells when needed

- starch (plants)
- glycogen (animals)
 - ◆ in liver & muscles

- ◆ structural

- cellulose (plants)
- chitin (arthropods exoskeleton & fungi cell wall)



Storage Polysaccharides: Linear vs. Branched

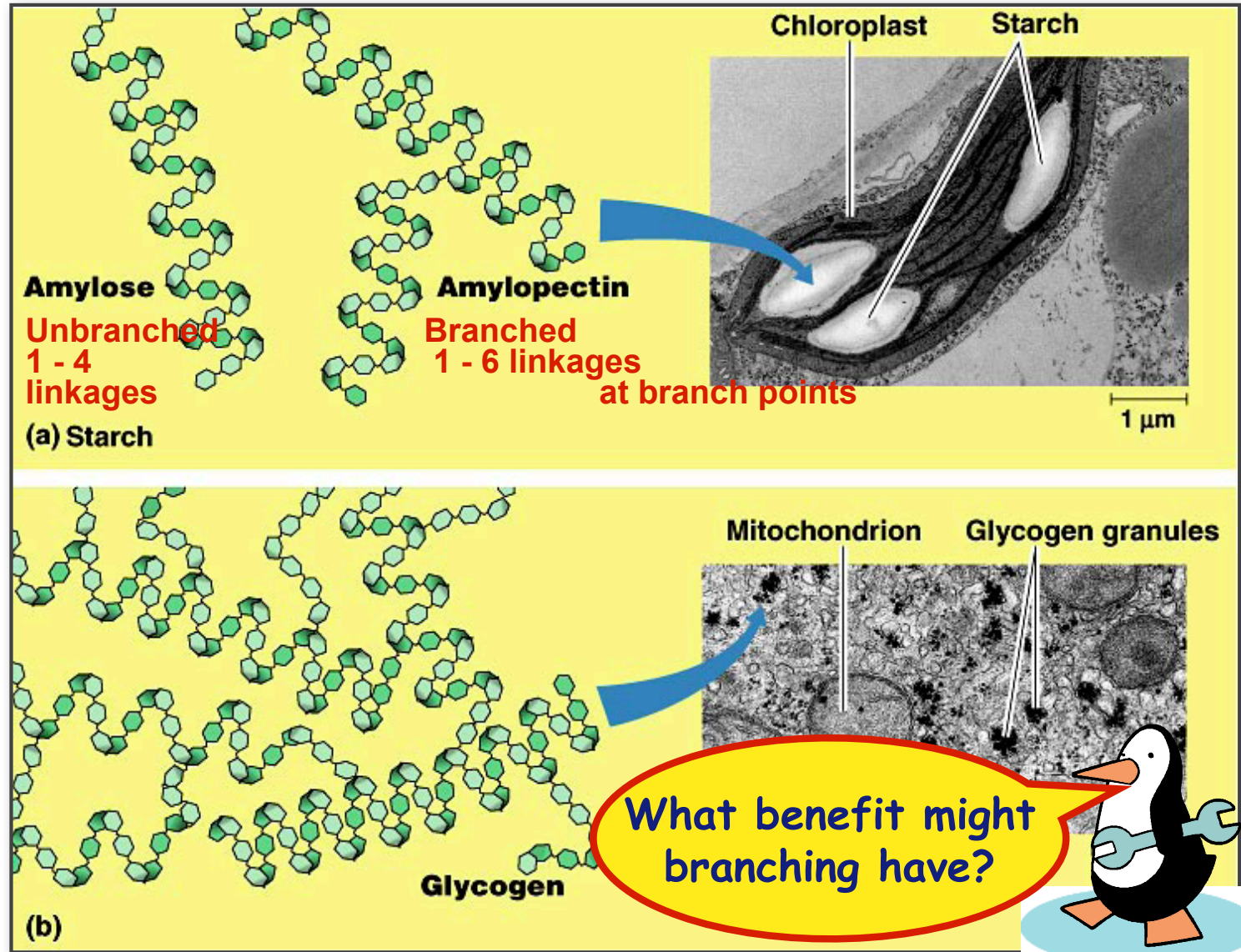
Purpose: Storing sugars for later use

Plants store starch in plastids.

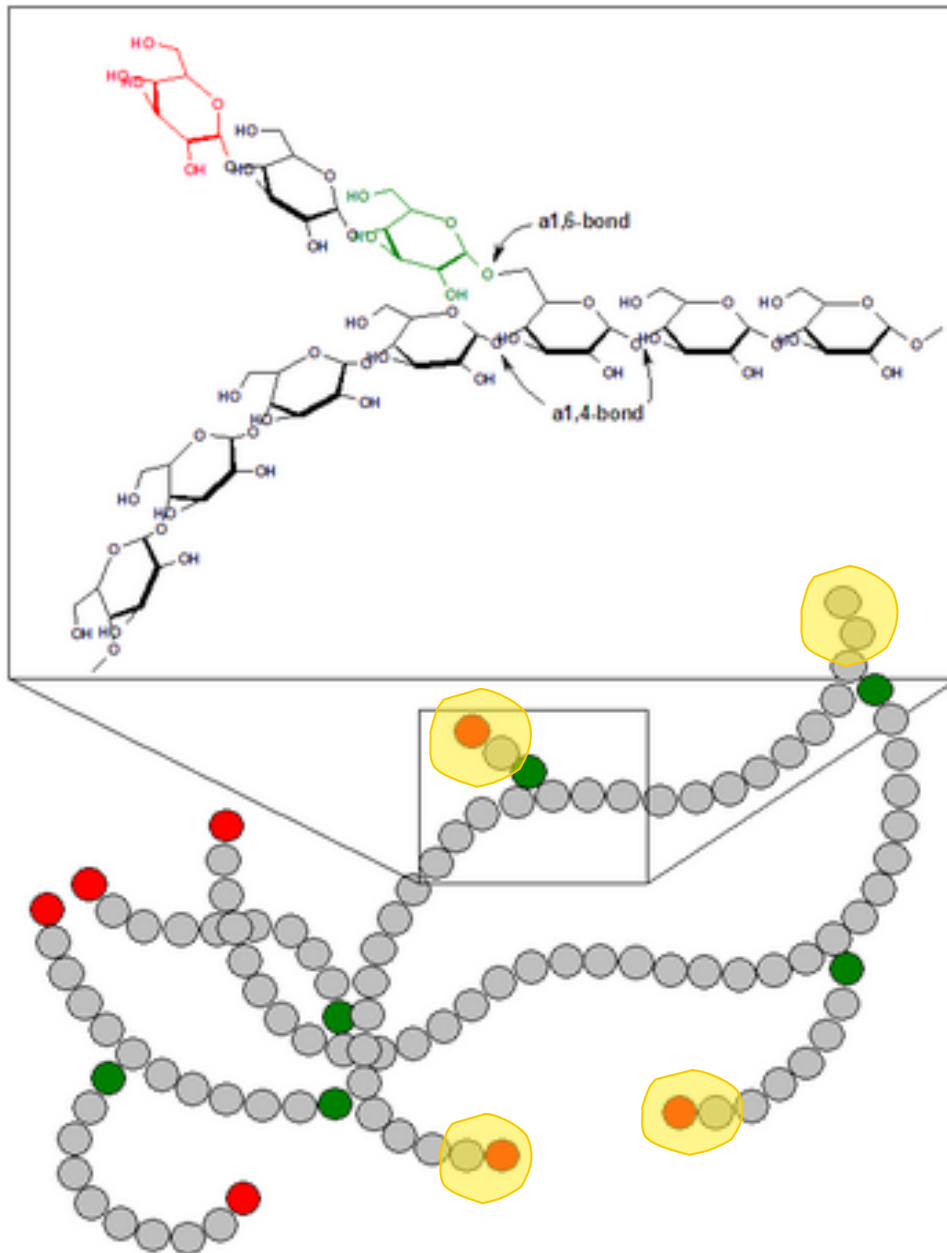
Starch = polymer of glucose monomers

Animals store glycogen in liver and muscles

Glycogen = **HIGHLY BRANCHED** polymer of glucose



Benefits of Branched Polysaccharides



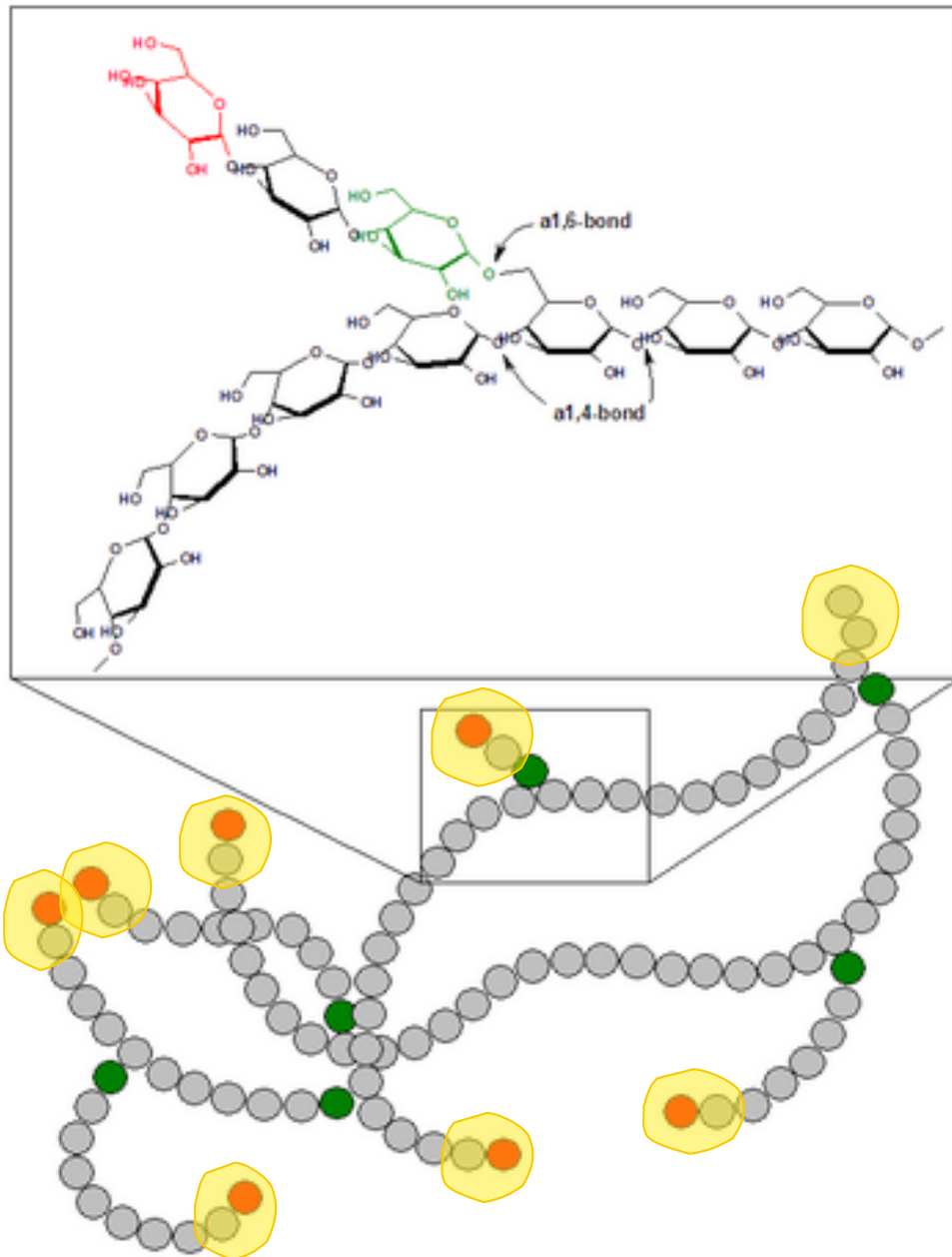
Form Follows Function:

During times of shortage, enzymes attack one end of the polymer chain and cut off glucose molecules, one at a time.

The more branches, the more points at which enzymes attack the polysaccharide.

Thus, a highly branched polysaccharide is better suited for the rapid release of glucose than a linear polymer.

Benefits of Branched Polysaccharides



Form Follows Function:

During times of shortage, enzymes attack one end of the polymer chain and cut off glucose molecules, one at a time.

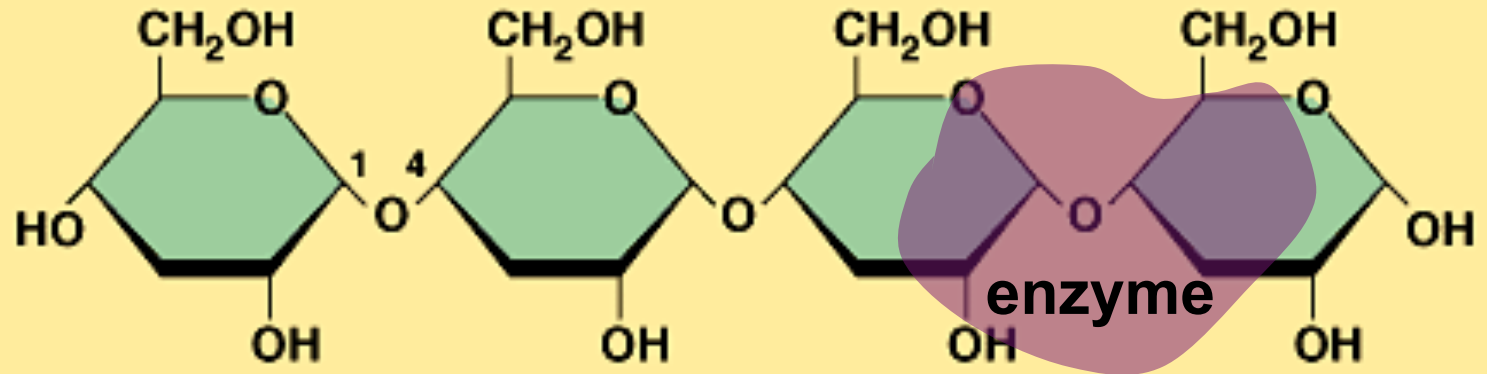
The more branches, the more points at which enzymes attack the polysaccharide.

Thus, a highly branched polysaccharide is better suited for the rapid release of glucose than a linear polymer.



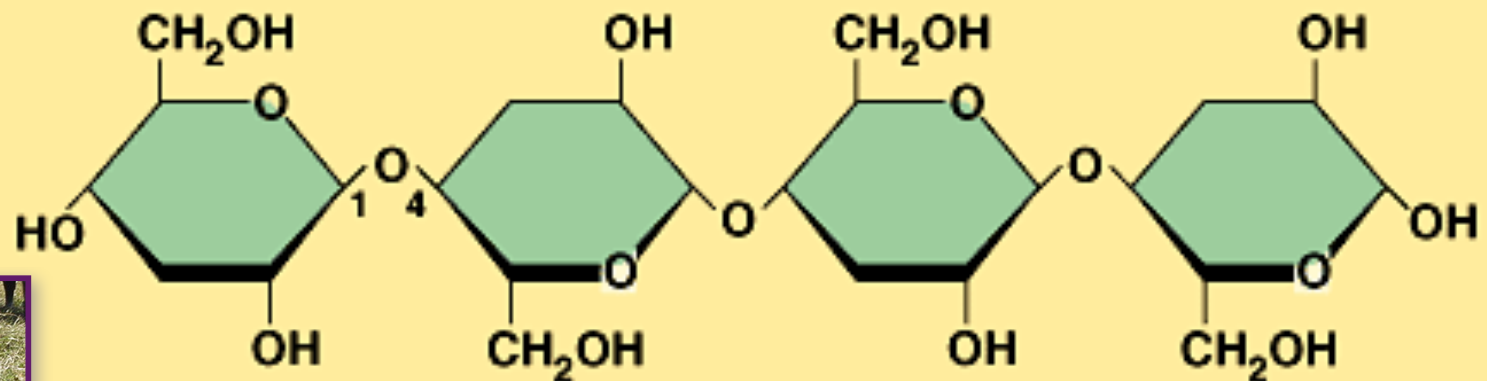
Digesting starch vs. cellulose

starch
easy to
digest



(b) Starch: 1–4 linkage of α glucose monomers

cellulose
hard to
digest

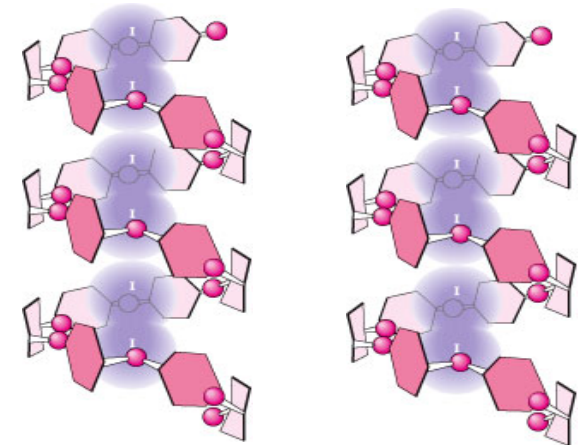
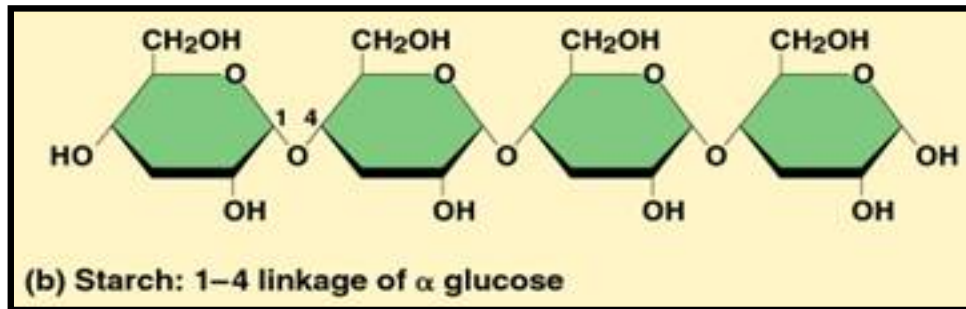


(c) Cellulose: 1–4 linkage of β glucose monomers

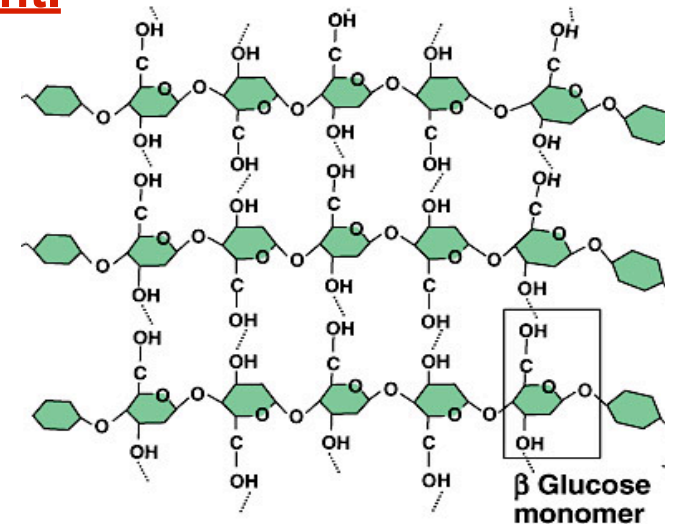
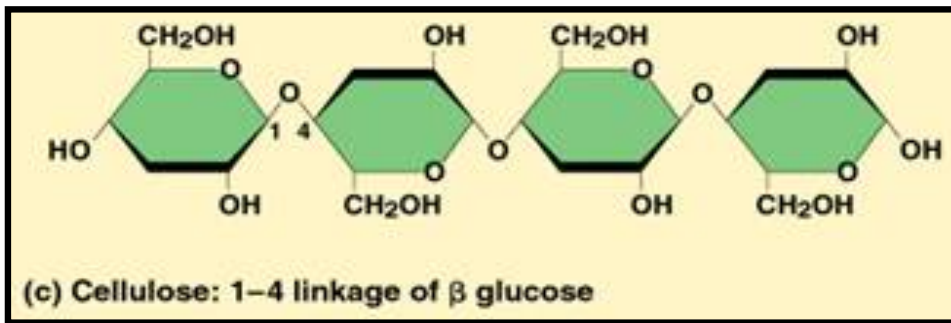


Linkage determines shape of polymers

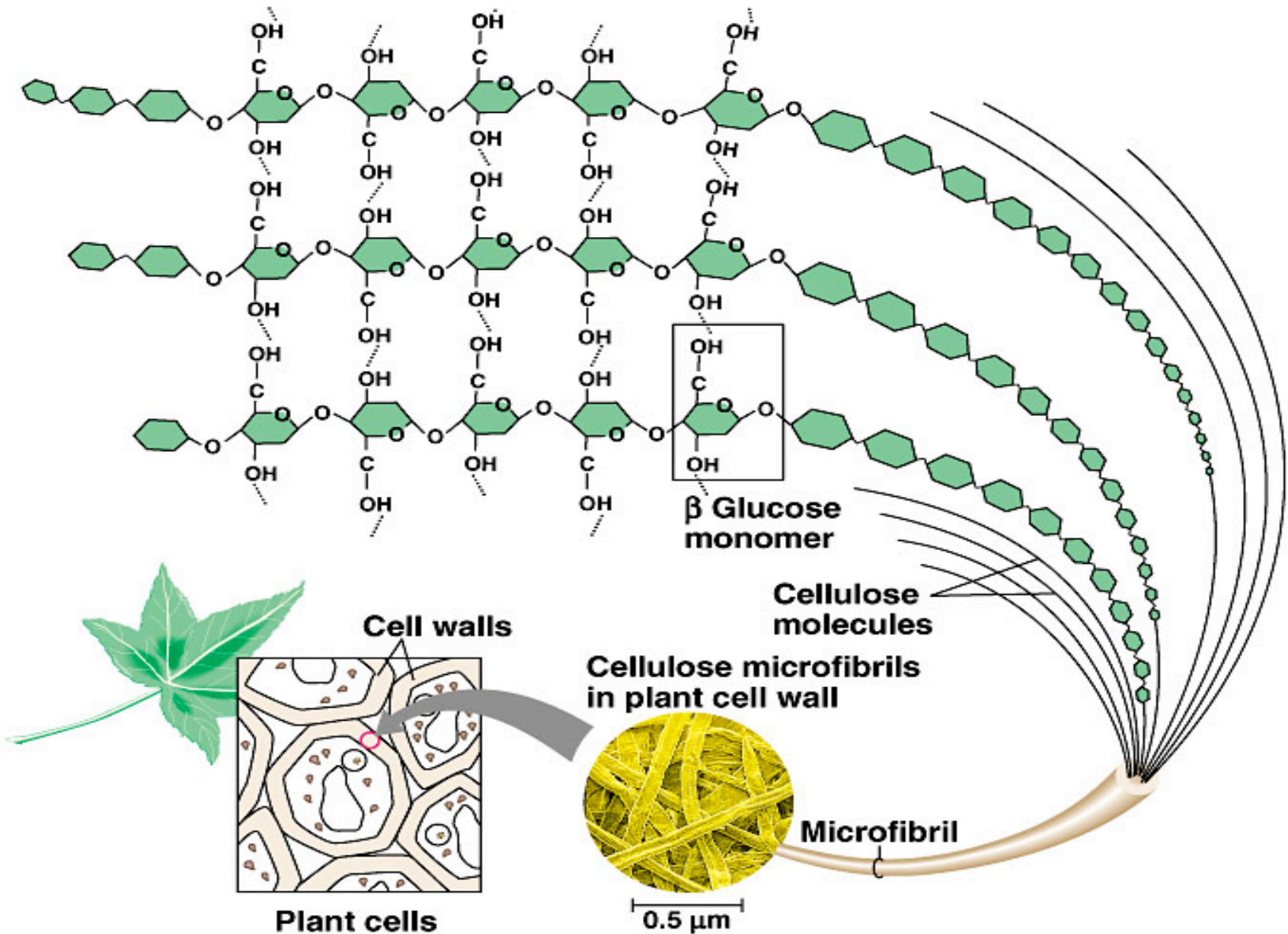
- In Starch glucose monomers are in the same orientation one after the other, but their glycosidic bond causes the entire chain to be helical.



- In Cellulose every other glucose monomer is upside down compared to its neighbor and the chain remains straight.

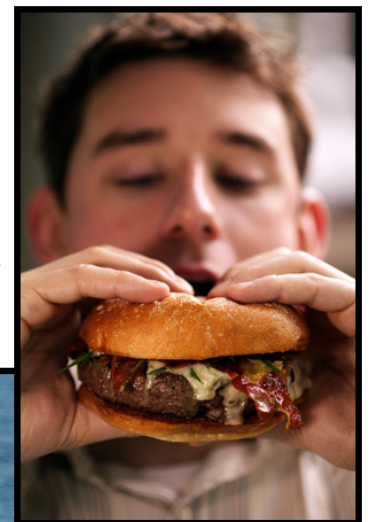


Cellulose: Hydroxyls of adjacent strands hydrogen bond forming strong microfibrils

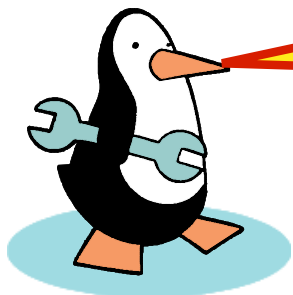


Cellulose

- ◆ Herbivores have evolved a mechanism to digest cellulose
- ◆ Most carnivores have not
 - That's why they eat meat to get their energy & nutrients
 - For us, omnivores, cellulose = undigestible roughage but still a necessary component of a healthy diet

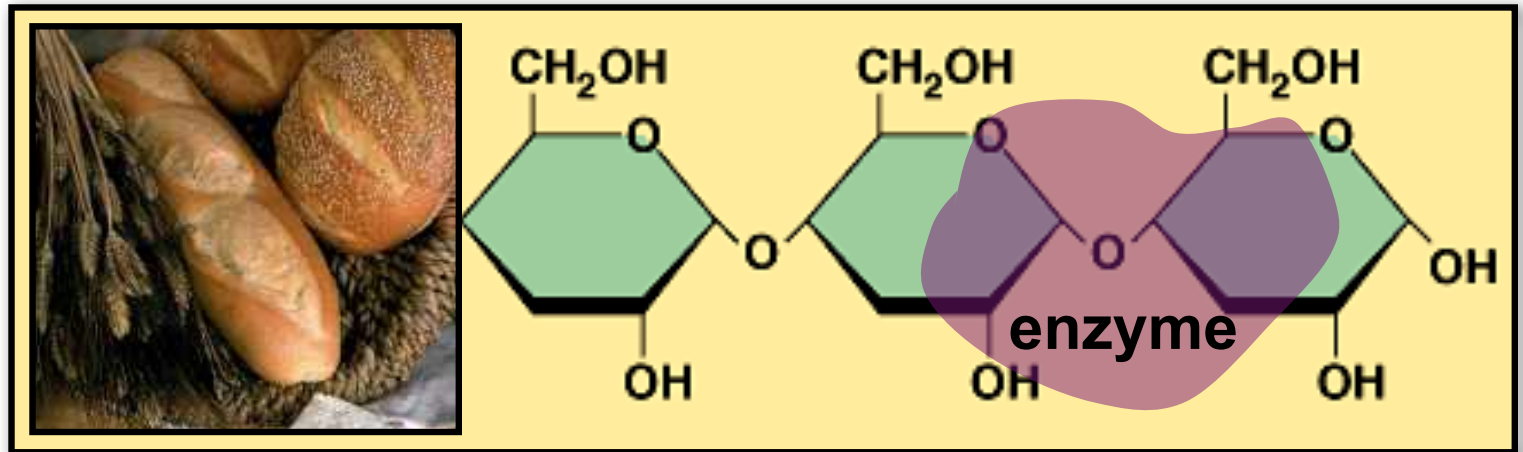


But it tastes
like hay!
Who can live
on this stuff?!



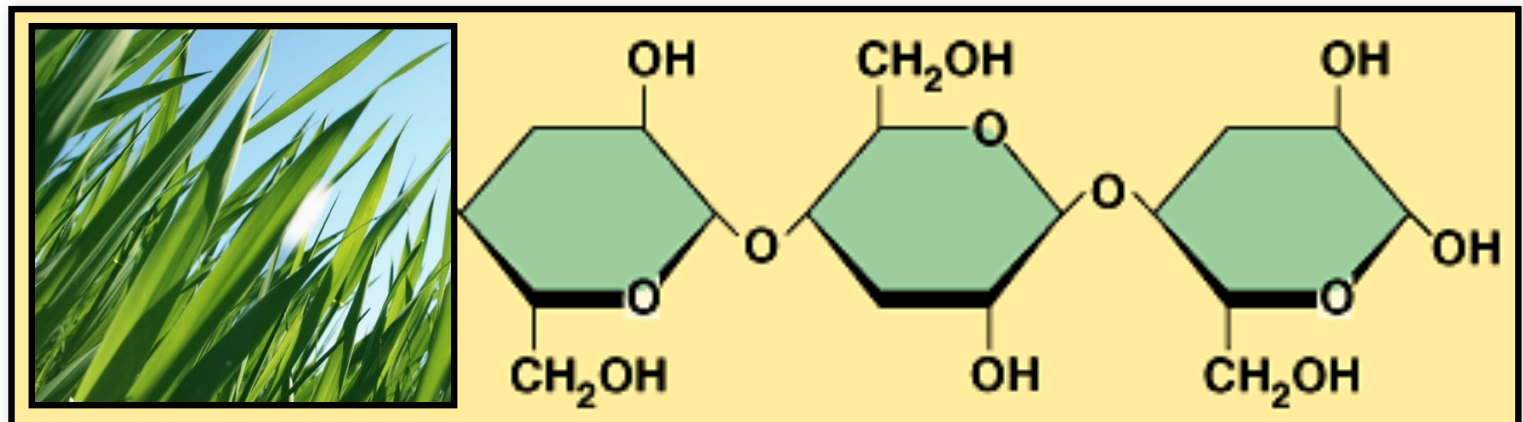
For us humans for example:

**Starch =
easy to
digest**



We have enzymes that can hydrolyze α glycosidic bonds and lack those that hydrolyze β glycosidic bonds.

**Cellulose =
hard to
digest**





Cow:

can digest cellulose well;
no need to eat other sugars

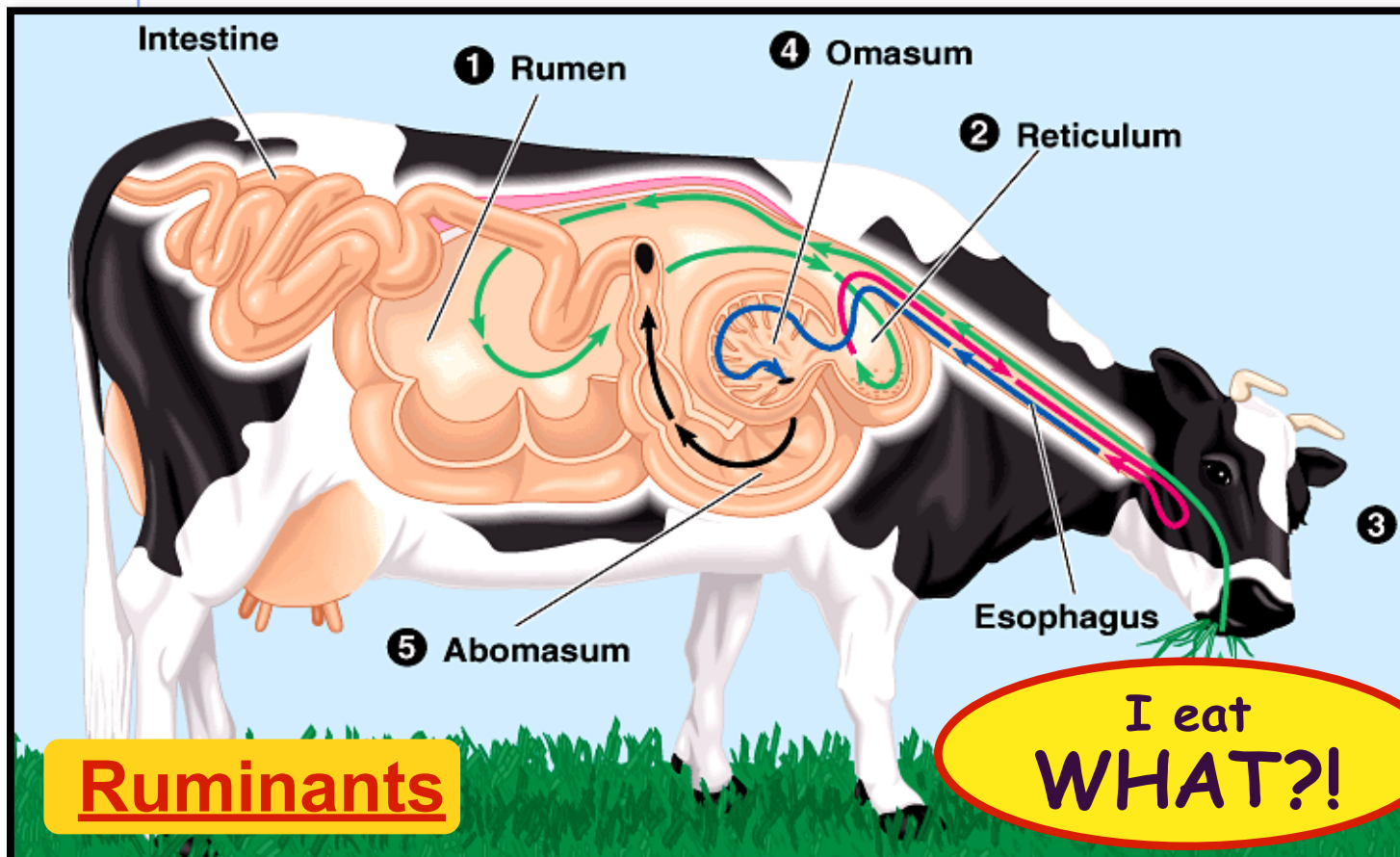
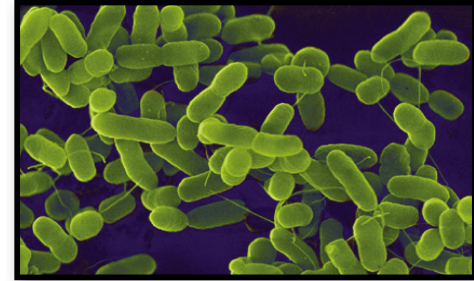
Gorilla:

can't digest cellulose well;
must add another sugar
source, like fruit to diet

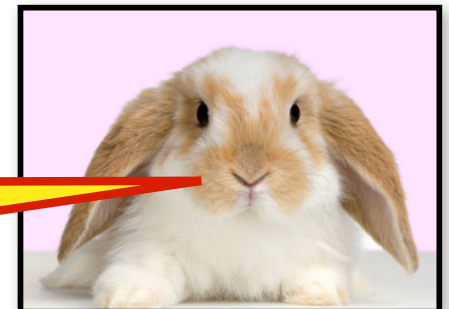


Helpful bacteria

- How can herbivores digest cellulose so well?
 - BACTERIA** live in their digestive systems & help digest cellulose-rich (grass) meals (*These prokaryotes have the right enzyme*)
 - Some will pass the food through the digestive system twice to help soak up more nutrients

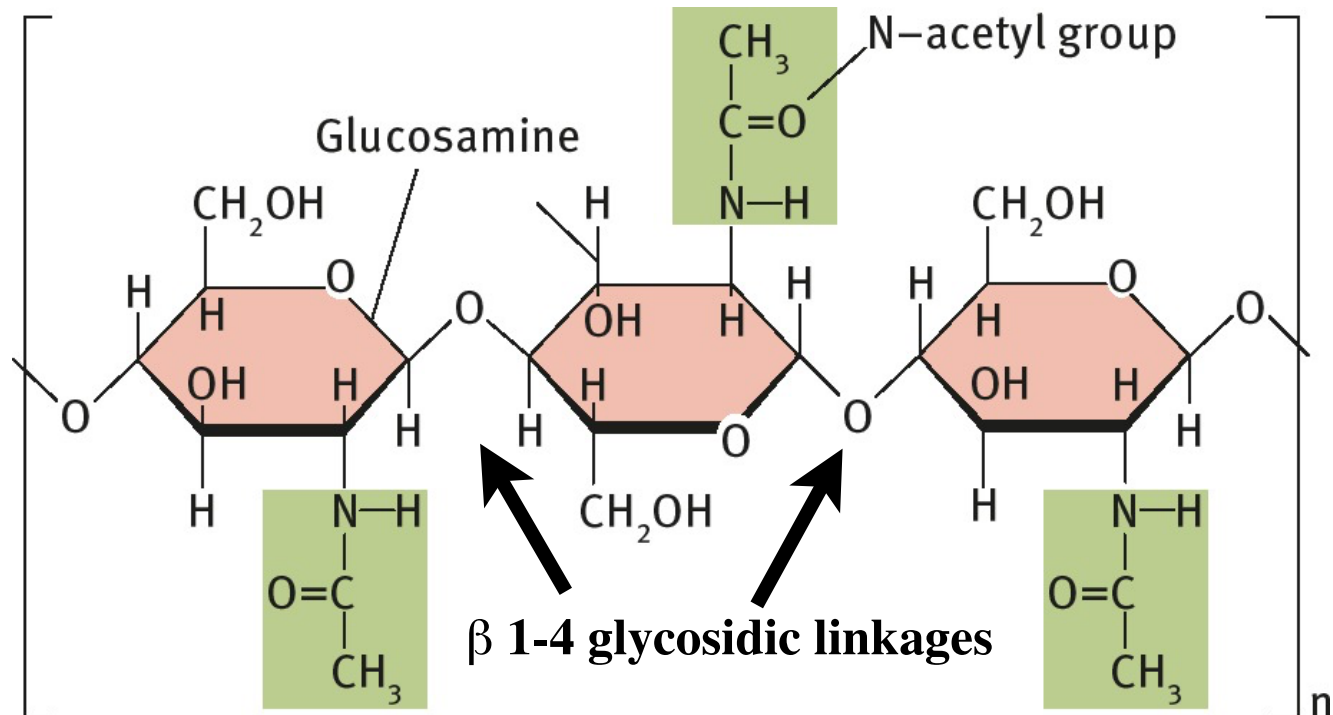


Rabbits practice Coprophagia (consuming feces).



Chitin

- Same structure as cellulose polysaccharide but hydroxyl on the 2' Carbon is replaced with nitrogen-containing group of atoms.
 - ◆ Forms the exoskeleton of arthropods (insects, spiders, lobsters, shrimp)
 - ◆ Also forms the cell walls of fungal cells



EAT
Let's bu~~X~~ild some
Carbohydrates!

