

Carbohydrates: Structure and Function

Color index :

Main text




IMPORTANT

Extra Info

Drs Notes



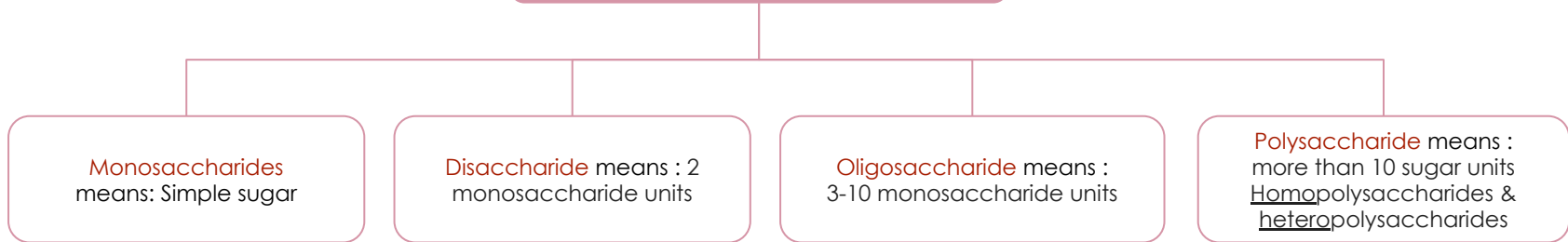
Objectives:

-  The structure of carbohydrates of physiological significance.
-  The main role of carbohydrates in providing and storing of energy.
-  The structure and function of glycosaminoglycans.

Overview of carbohydrates

- The most abundant organic molecules in nature.
- The empiric formula is $(\text{CH}_2\text{O})_n$, "hydrates of carbon"
- Provide important part of **energy in diet**.
- Act as the storage form of energy in the body.
- Are **structural component of cell membranes**.
- Many diseases associated with disorders of carbohydrate metabolism including:
 - **Diabetes mellitus** a chronic disease associated with abnormally high levels of the sugar glucose in the blood.
 - **Galactosemia** condition in which the body cannot process or 'metabolise' the sugar galactose. Which means High galactose level in the blood. عنده مشكلة في تحويل المركب.
 - **Glycogen storage diseases** is the result of defects in the processing of glycogen synthesis or breakdown within muscles, liver, and other cell types.
 - **Lactose intolerance** is the inability of adults and children to digest lactose حساسية في مركبات اللاكتوز

Classification of carbohydrates



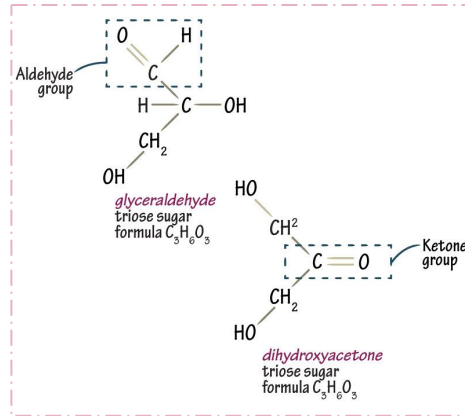
a) Monosaccharides

Monosaccharides classified according to:

No. of carbon atoms.

Functional sugar group :
Aldehyde (aldoses)
and keto (ketoses).

Generic names	Examples
3 carbons : <u>tr</u> ioses	Glyceraldehyde
4 carbons : <u>te</u> troses	Erythrose
5 carbons : <u>pe</u> ntoses	Ribose
6 carbons : <u>he</u> xoses	Glucose
7 carbons : <u>he</u> ptoses	Sedoheptulose
9 carbons : <u>non</u> oses	Neuraminic acid

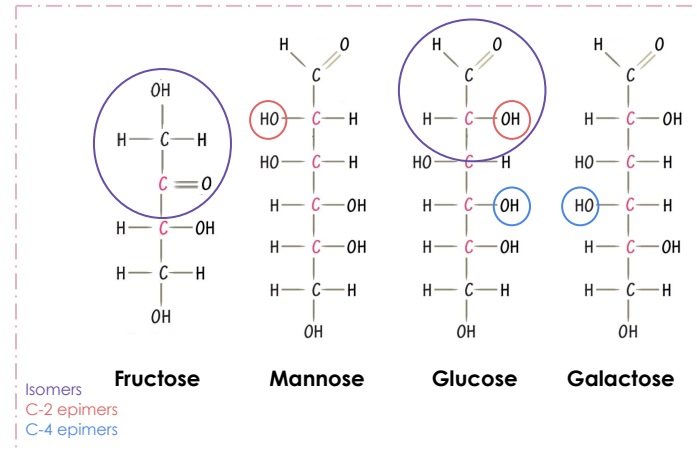


a) Monosaccharides, contd..

	Aldose	Ketose
Triose	Glyceraldehyde	Dihydroxyacetone
Pentose	Ribose	Ribulose
Hexose	Glucose	Fructose

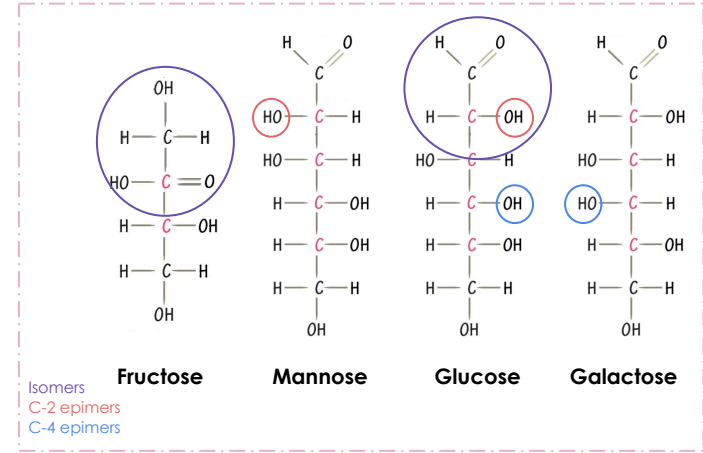
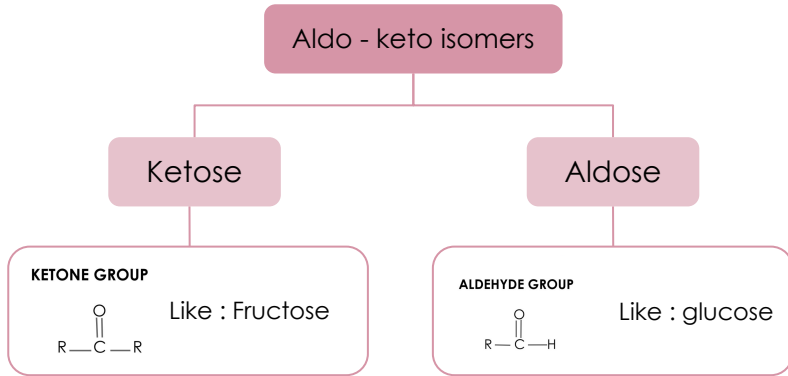
Isomerism

- Compounds having the **same** chemical formula but **different structural formula**.
- Because the position of individual atoms within a sugar molecule varies, many monosaccharides are isomers of one another. For example, glucose and fructose share the molecular formula $C_6H_{12}O_6$, but are structurally different. Differences between isomers are not always as readily apparent as in structural isomers like glucose and fructose.



Isomerism , contd..

1) isomers



2) Epimers

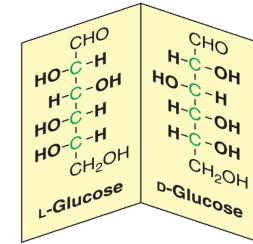
- CHO dimers that differ in configuration around **only one** specific carbon atom
 - Glucose and galactose, **C4**
 - Glucose and Mannose, **C2**
- Galactose and mannose are **not epimers**.
- glucose & mannose are epimers in C2 , in the second carbon the position of H & OH varies , Glucose (OH)→ right and Mannose(OH)→ left

Isomerism , contd..

 [A helpful video](#)

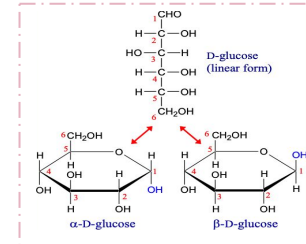
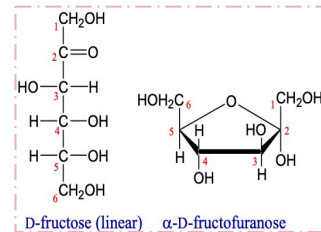
3) Enantiomers (D- and L-Forms)

- Structures that are **mirror images of each other** and are designated as D- and L- sugars based on the position of -OH group on these conditions :
 - an **asymmetric carbon** group .
 - the **farthest carbon from the carbonyl carbon**.
- Majority of sugars in humans are **D-sugars** and majority of amino acids in humans body are found in **L- configuration**.
- **D**: OH group on the Right , **L**: OH group on the Left
- D- and L- sugars are MIRROR IMAGES of each other (OH group in each carbon are on the opposite side of the enantiomer) but based on the position of -OH group on the **asymmetric carbon farthest from the carbonyl carbon** , We can recognize whether it is D or L



4) α & β forms

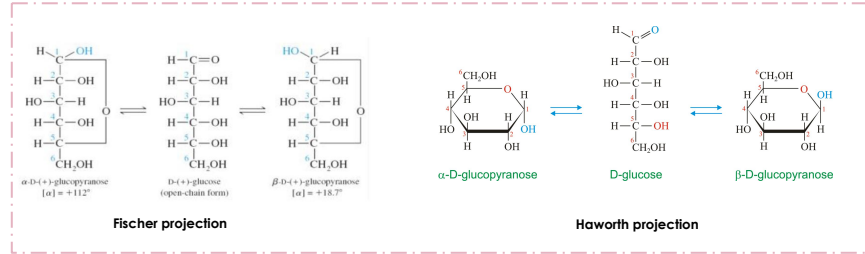
- Cyclization of **monosaccharides** with 5 or more carbon are predominantly found in the ring form.
 - The aldehyde or ketone group reacts with the -OH group on the same sugar.
 - Cyclization creates an **anomeric carbon** (former carbonyl carbon) generating the α up and β down configurations.
- the structure of these carbohydrates might show that they are an open chain in fact carbs with 5+ carbons are cyclic.
- For monosaccharide in the D-series: the OH group is down in α anomer, up in β anomer



Mutarotation

 A helpful video

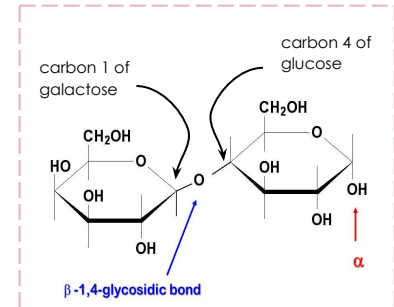
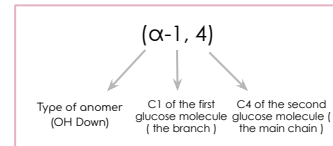
- In solution, the cyclic α and β anomers of a sugar are in equilibrium with each other, and can be interconverted spontaneously.



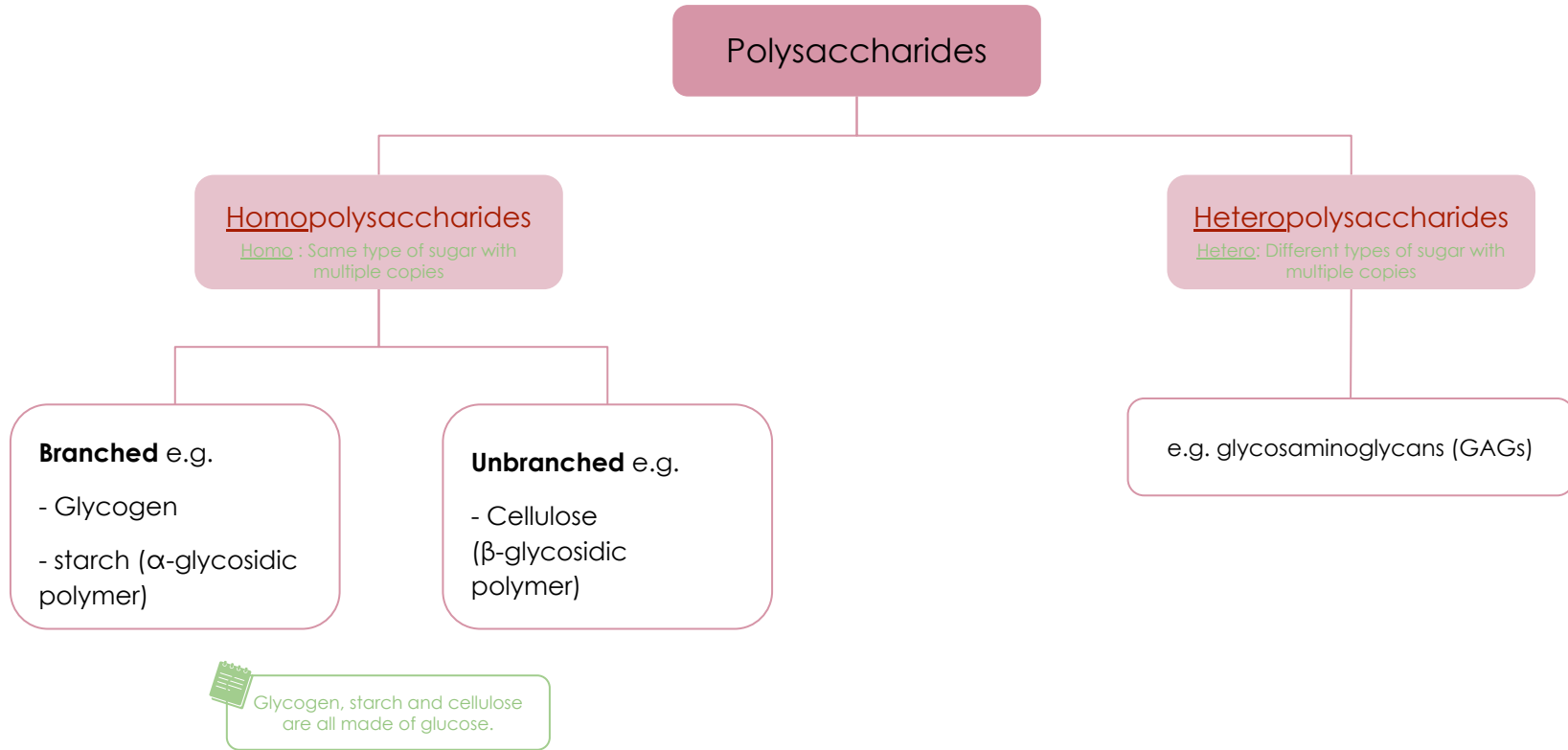
السكر في حالته الطبيعية دائما يأخذ الشكل الحلقي "Haworth projection" ولكن عندما يوضع السكر في محلول تفتح الحلقة ويصبح شكله سلسلة مفتوحة "Fischer projection" وبالتالي موضع OH يتغير ما يكون ثابت مرات تحت α ومرات فوق β

Disaccharides

- Joining of 2 monosaccharide by **O-glycosidic bond**:
 - Maltose (α -1, 4) = glucose + glucose
 - Sucrose "table sugar" (α -1,2) = glucose + fructose
 - Lactose (β -1,4) = glucose + galactose



Polysaccharides



Reducing Sugars

Free anomeric carbon + reducing agent = reducing sugar

- **When ?** If the O on the anomeric C of a sugar is not attached to any other structure (**Free**), that sugar can act as a reducing agent.
- **Where ?** reducing sugars reduce chromogenic agents like Benedict's reagent or Fehling's solution to give a colored precipitate.
- **Why do we need it ?** Urine is tested for the presence of reducing sugars using these colorimetric tests.
- **Examples:**
 - Monosaccharides
 - Lactose (Disaccharides)
 - Maltose (Disaccharides)
 - **Sucrose is non-reducing, Why?** sucrose is the combination of **Glucose** and **Fructose** (each of them combine with the other in the carbonyl group) and therefore none of them have a free aldehyde or ketone group. (the anomeric C is attached)

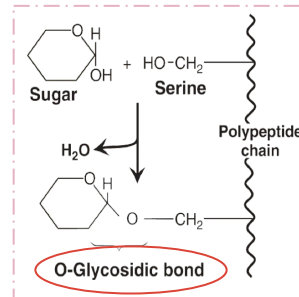
بمعنى آخر الـ anomeric carbon مشغولة

Complex carbohydrates

- Carbohydrates attached to non-carbohydrate structures by glycosidic bonds (O- or N-type) e.g.
 - Purine and pyrimidine bases in nucleic acids.
 - Bilirubin.
 - Proteins in glycoproteins and proteoglycans.
 - glycoprotein: proteins that have some sugar attached to it
 - proteoglycans: carbohydrate having some protein attached to it.
 - Lipids found in glycolipids.
 - Glycolipids: lipids that have some sugar attached to it.

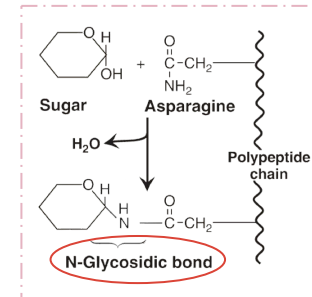
O-Glycosidic

- Attachment happens at a Oxygen atom.



N-Glycosidic

- Attachment happens at a Nitrogen atom.



Glycosaminoglycans (GAGs)

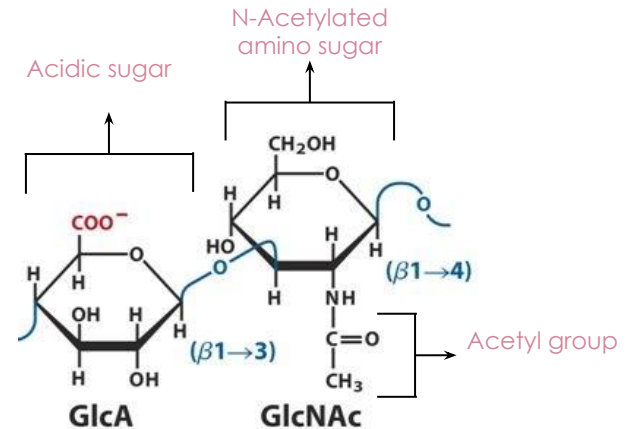
- Glycosaminoglycans (GAGs) are large complexes of **negatively** charged **heteropolysaccharide chains**.
- are associated with a small amount of protein, forming **proteoglycans**, which consist of over 95 percent carbohydrate.
- bind with large amounts of water, producing the gel-like matrix that forms body's ground substance.
- Ground substance : are the non-fibrous protein of our extracellular matrix (the stuff outside the cell of our bodies) in which the other components are held in place.
- The viscous, lubricating properties of mucous secretions also result from GAGs, which led to the original naming of these compounds as **mucopolysaccharides**.
- GAGs are linear polymers of repeating disaccharide units **[acidic sugar-amino sugar]_n**

Glycosaminoglycans
(GAGs)

The acidic sugar is either **D-glucuronic acid** or **L-iduronic acid**

The amino sugar (usually sulfated) is either **D-glucosamine** or **D-galactosamine**

GAGs are strongly negatively-charged: due to **carboxyl groups of acidic sugars** and **Sulfate groups**



Examples of GAGs

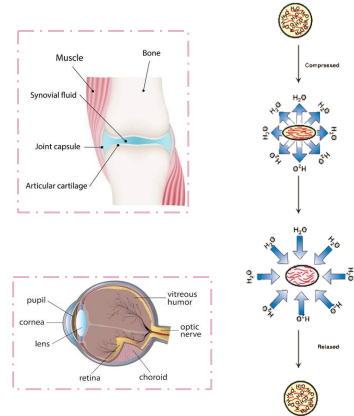
- 01 **Chondroitin sulfates**: Most abundant GAG.
- 02 **Keratan sulfates**: Most heterogeneous GAGs.
- 03 **Hyaluronic acid**: Compared to other GAGs, it is unsulfated and not covalently attached to protein.
- 04 **Heparin**: Unlike other GAGs, unlike other GAGs that are extracellular, heparin is intracellular and serves as an anticoagulant.

Resilience of GAGs

Relationship between glycosaminoglycan structure and function

- Because of **negative charges**, the GAG chains tend to be **extended** in solution and **repel** each other and when brought together, they "slip" past each other this **produces the "slippery" consistency** of mucous "مخاطي" secretions and **synovial fluid**
- When a solution of GAGs is **compressed**, the water is "squeezed out" and the GAGs are forced to occupy a smaller volume. When the compression is released, the GAGs spring back to their original, hydrated volume because of the repulsion of their negative charges. This property **contributes** to the resilience of **synovial fluid** and the **vitreous humor** of the eye

الـ vitreous humor هو سائل يتواجد بين المفاصل ويمنع الاحتكاك اما الـ synovial fluid هو سائل يتواجد داخل العين



Take home messages



Mono-, Di-, and Poly-saccharides.



Sugar Isomers: Aldo-keto, epimers, D- and L-, α - and β -anomers



Complex carbohydrates: e.g., Glycosaminoglycans and proteoglycans



Structure and function of GAGs.



Examples of GAGs: chondroitin sulfate, keratin sulfate, hyaluronic acid and heparin.

Quiz

Q1 : Ribulose sugar is

- | | | | |
|------------|------------|-------------|------------|
| A) Hixose | B) Triose | C) Pentose | D) Aldose |
|------------|------------|-------------|------------|

Q2 : The functional group in fructose is

- | | | | |
|--------------------|------------------|---------------------------|-----------------|
| A) Aldehyde group | B) Ketone group | C) Carboxylic Acid group | D) Amino Group |
|--------------------|------------------|---------------------------|-----------------|

Q3 : Maltose is made of two monosaccharide

- | | | | |
|-----------------------|------------------------|--------------------------|-------------------------|
| A) Glucose + Glucose | B) Glucose + Fructose | C) Galactose + Fructose | D) Galactose + Glucose |
|-----------------------|------------------------|--------------------------|-------------------------|

Q4 : Carbohydrates attached to non-carbohydrate structures by

- | | | | |
|---------------------|-------------------|-------------------|-------------------------|
| A) Glycosidic bond | B) Covalent bond | C) Hydrogen bond | D) Phosphodiester bond |
|---------------------|-------------------|-------------------|-------------------------|

Q5 : Majority of sugars in humans are ?

- | | | | |
|-------------|-------------|------------|------------|
| A) D- sugar | B) L- sugar | C) F-sugar | D) G-sugar |
|-------------|-------------|------------|------------|

Q6 : The empiric formula is :

- | | | | |
|----------------|--------------|----------------|----------------|
| A) $(CHO_2)_n$ | B) $(CHO)_n$ | C) $(CH_2O)_n$ | D) $(C_2HO)_n$ |
|----------------|--------------|----------------|----------------|

SAQs :

Q1: What are the isomers ?

Q2: Why do GAG molecules tend to repel each other, and for why is this considered an advantage for mucous secretions and the synovial fluid?

★ **MCQs Answer key:**

1) C 2) B 3) A 4) A 5) A 6) C

★ **SAQs Answer key:**

- 1) Compounds having same chemical formula but different structural formula
- 2) They repel each other because they're negatively charged molecules, and like repels like. It is an advantage since it produces the slippery consistency of synovial fluid and mucous secretions.



Girls team:

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Reem alamri

Reema Alomar

Reem Alqahtani

Renad Alhumaidi

Shaden Alobaid

Noura Alsalem

Lama Alahmadi

Sadem Alhazmi

Somow Abdulrahman

Budoor Almubarak

Samar Almohammedi



Boys team:

Mansour albawardi

Hassan alshuraf

Abdulrahman almbki

Mohammed alsayari

Abdullaziz alomar

Abdulaziz alrabiah

Saud alrasheed

Abdullah almazro

Hamad almousa

Ahmad alkhayat

“Setting goals is
the first step in
turning the invisible
into the visible”

Shatha Aldhohair

Mishal Althunayan

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