

Class XI Academic Program-2020

BIOLOGY

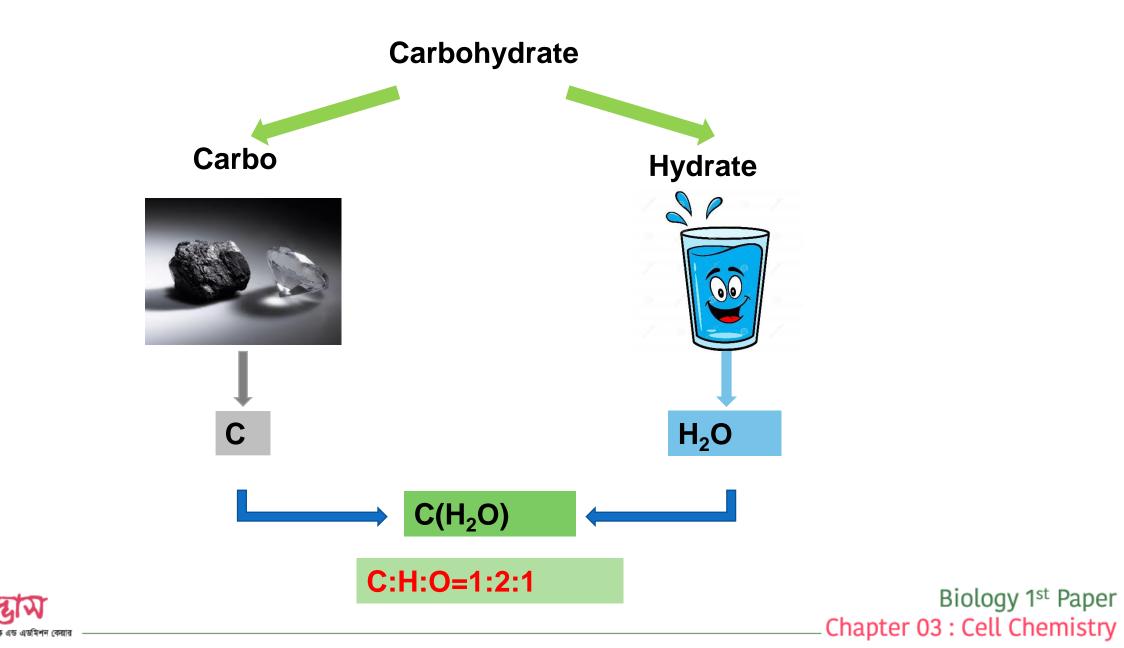
Lecture : B-06

Chapter 03 : Cell Chemistry



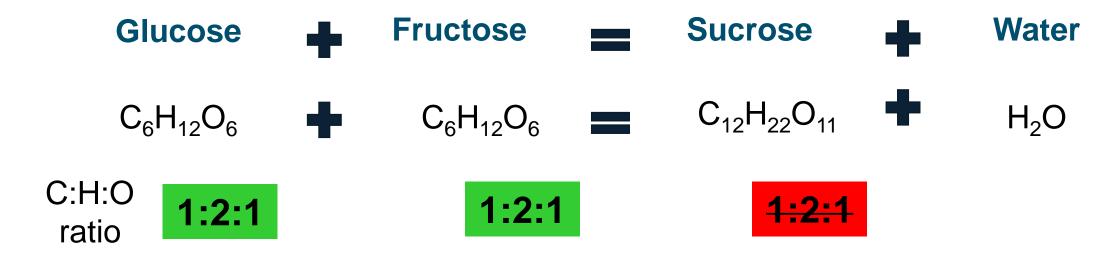


Hydrates of Carbon



Do all the Carbohydrates have a 1:2:1 ratio ?

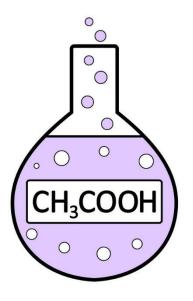
Sometimes two or more small carbohydrate molecules combine to form a new bigger carbohydrate molecule. At this time, one molecule of water comes out of every two adjacent carbohydrate molecules. Therefore C:H:O=1:2:1 ratio is not always maintained.





All that glitters isn't gold

Despite the C:H:O = 1:2:1 ratio, many compounds are not carbohydrates. e.g.,



Acetic acid

Formula: CH₃COOH

C:H:O ratio=1:2:1

Nature: Organic acid



Then what's the proper definition of Carbohydrate?

From the above discussion it is understood that C:H:O = 1:2:1 is a

preliminary rule. So what is the proper definition of carbohydrate?

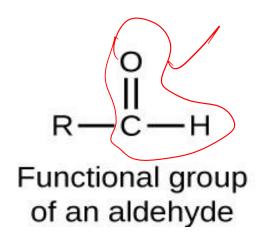
Carbohydrates are poly hydroxy aldehyde or poly hodroxy ketone or their derivatives.

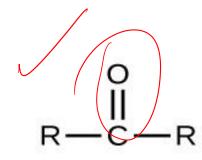
> co = ketone /



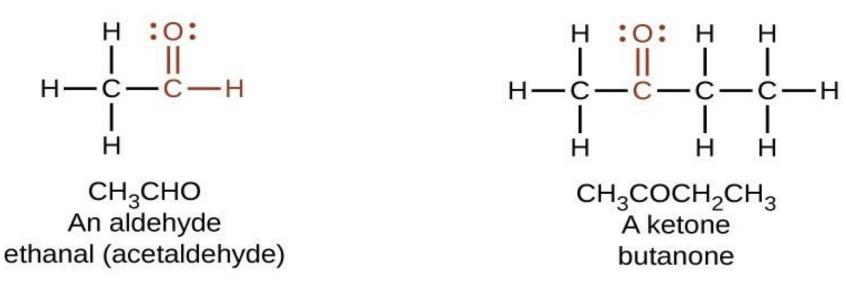
উন্থাম একাডেমিক এন্ড এন্ডমিশন কেয়াহ

Aldehyde and Ketone



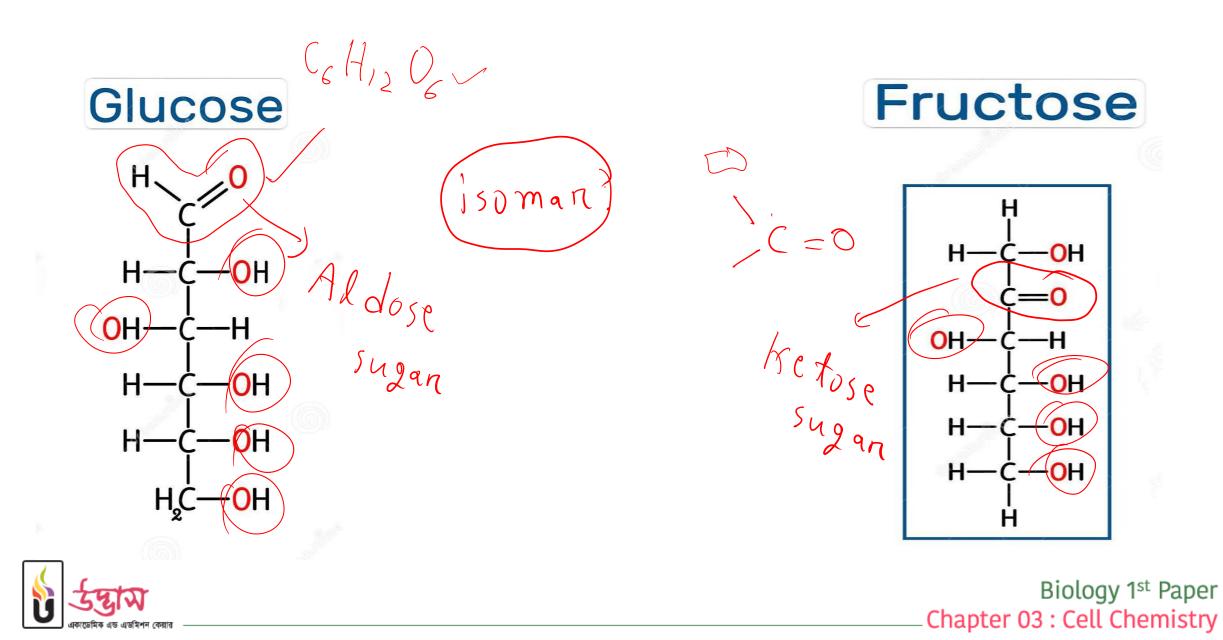


Functional group of a ketone



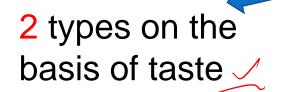
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Poly Hydroxy Aldehyde & Poly Hodroxy Ketone



Types

Carbohydrate



2 types on the basis of reducing ability

Sugar
 Non-sugar

Reducing sugar
 Non-reducing sugar

Monosaccharide
 Disaccharide
 Oligosaccharide
 Polysaccharide

4 types on the basis

of chemical structure

*



Sugar and non-sugar

Sugar

- It's sweet in taste
- Granular
- Soluble in water
- Example- glucose, fructose, sucrose

Non-sugar

- It's not sweet in taste
- Agranular
- Insoluble in water
- Example- starch, cellulose, glycogen







Monosaccharide

simplest lorm of \succ General formula: $C_n H_{2n} O_n$ carrbohydnate Number of carbon atoms: 3-10 \succ Types on the basis of corbon no. Triose: Aldose- glyceraldehyde; Ketose- dihydroxyacetone Tetrose: Aldose- erythrose, Ketose- erythrulose Pentose: Aldose- xylose, ribose, deoxyribose, arabinose, Ketoseribulose, xylulose Hexose: Aldose- glucose, manose, galactose, Ketose- fructose Heptose: Aldose- sedoheptulose

DNA, RNA contains Carbohydrates!

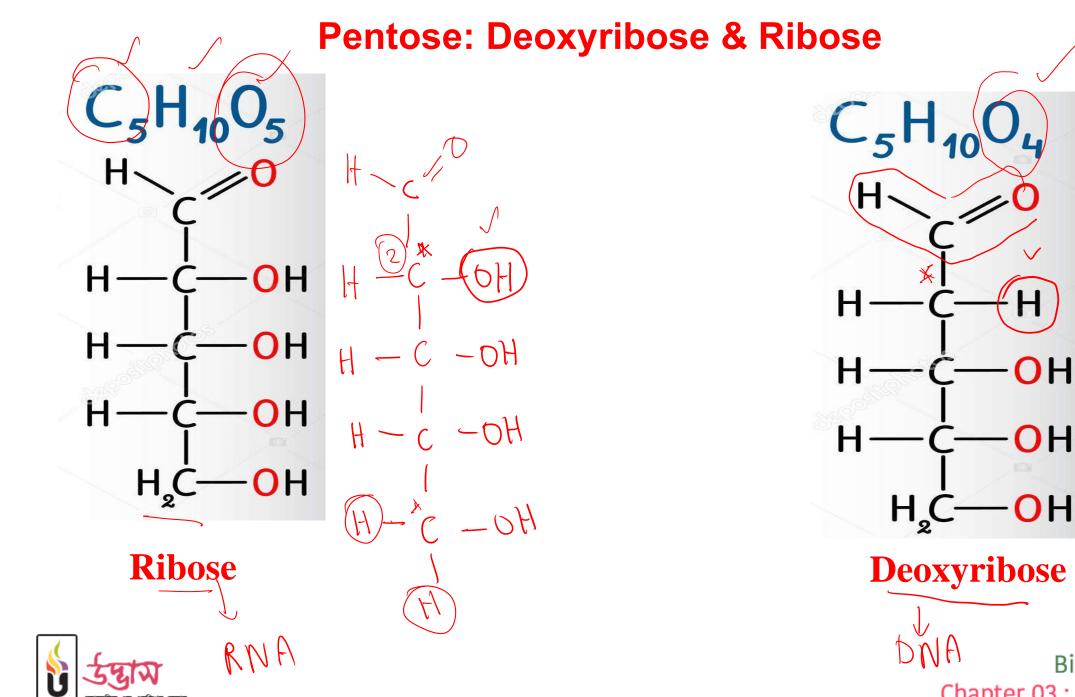
DNA is composed of-Deoxyribose sugar

- N base
- Phosphate group

- RNA is composed of-• Ribose sugar
 - N base
 - Phosphate group







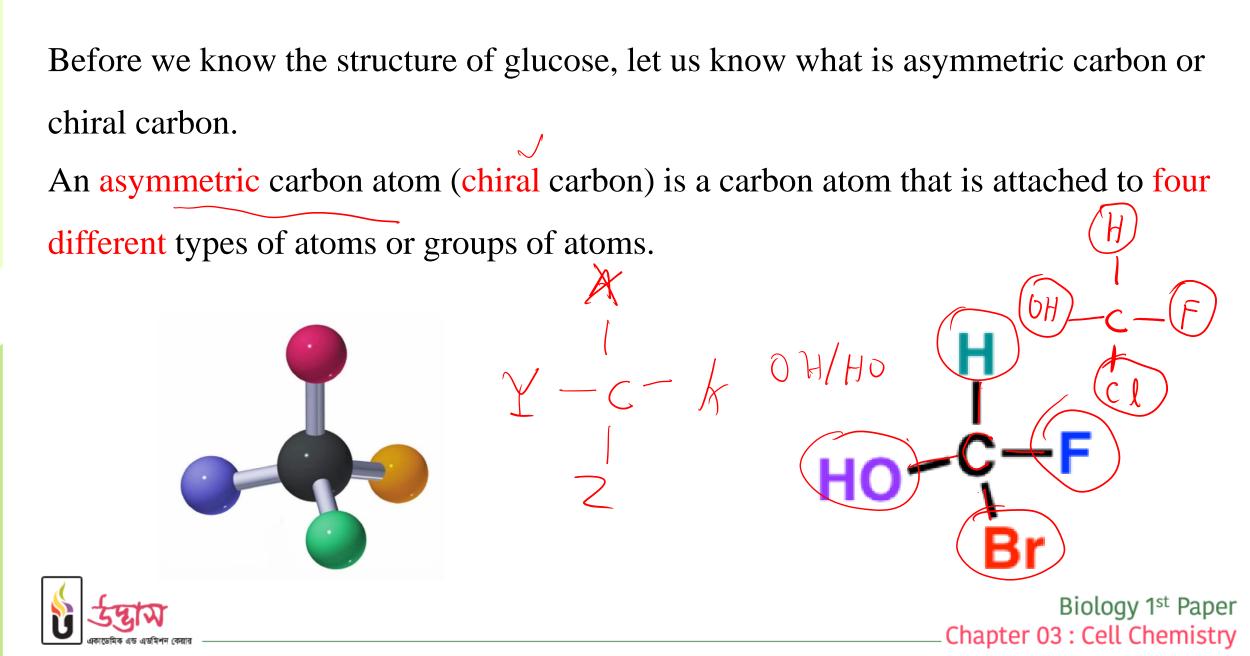
Hexose: Glucose(Grape sugar)

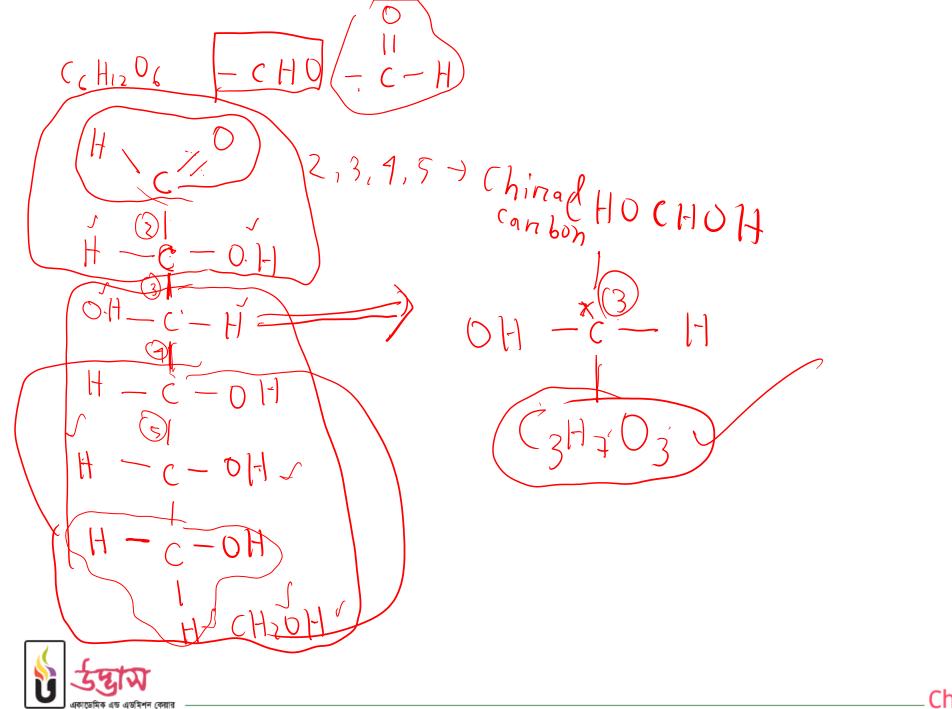
- Another name is dextrose
- Formula: $C_6H_{12}O_6$
- Aldohexose
- Different types of ripe fruits and honey contain a profuse amount of glucose. The amount of glucose in ripe grapes is 12-30 percent. So it's called grape sugar.





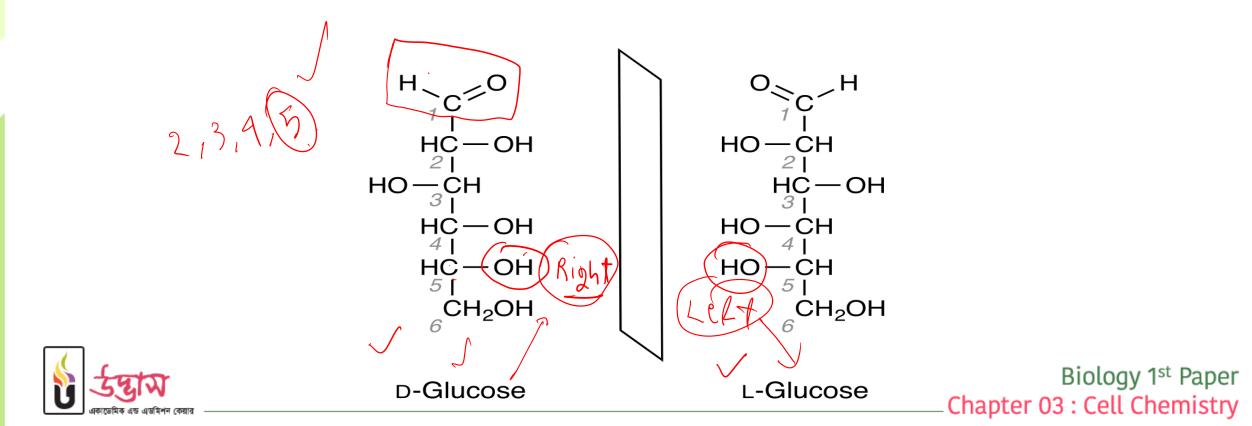
Glucose: Structure





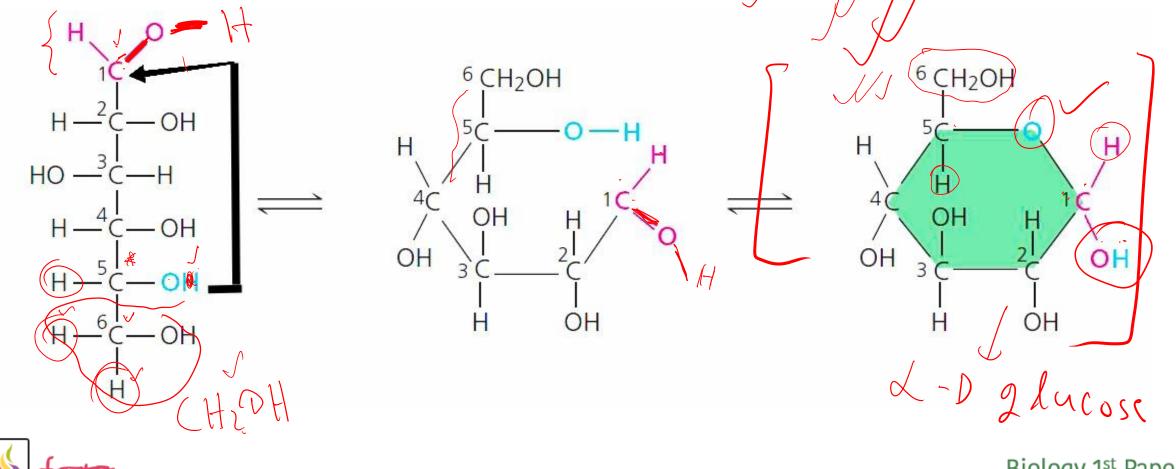
D & L form

D and L forms are two types of stereo isomer of a monosaccharide. L isomers have the hydroxy group attached to the left side of the asymmetric carbon farthest from the carbonyl, while D isomers have the hydroxy group on the right side. The C5 in glucose is the farthest asymmetric carbon. So if OH group in C5 is on the right side it is called D glucose and if the OH group is on the left side it is called L glucose.



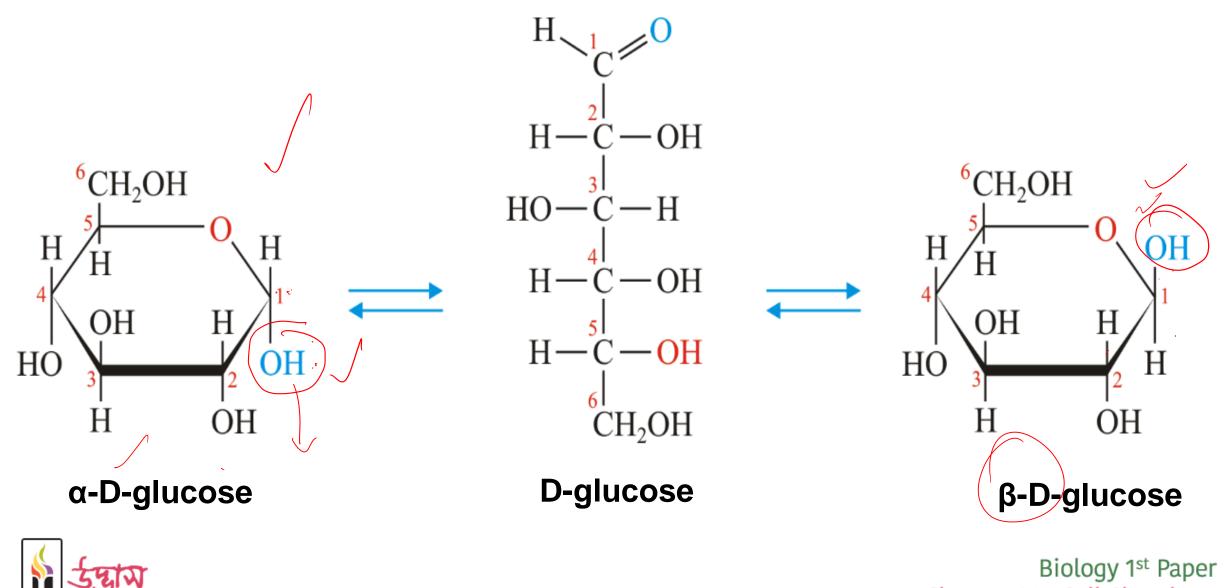
Ring structure of glucose

In solution, C1 of glucose usually comes closer to C5. Then the ring structure of glucose is formed.



এন্টা পি কাডেমিৰ এন্ড এডমিশন কেয়ার —————

$\alpha - D \& \beta - D$ Glucose



একাডেমিক এন্ড এডমিশন কেয়ার

Chapter 03 : Cell Chemistry

Poll Question:01

Which of the following is called dextrose ?

(a) Sucrose(b) Fructose(c) Glucose(d) Cellulose

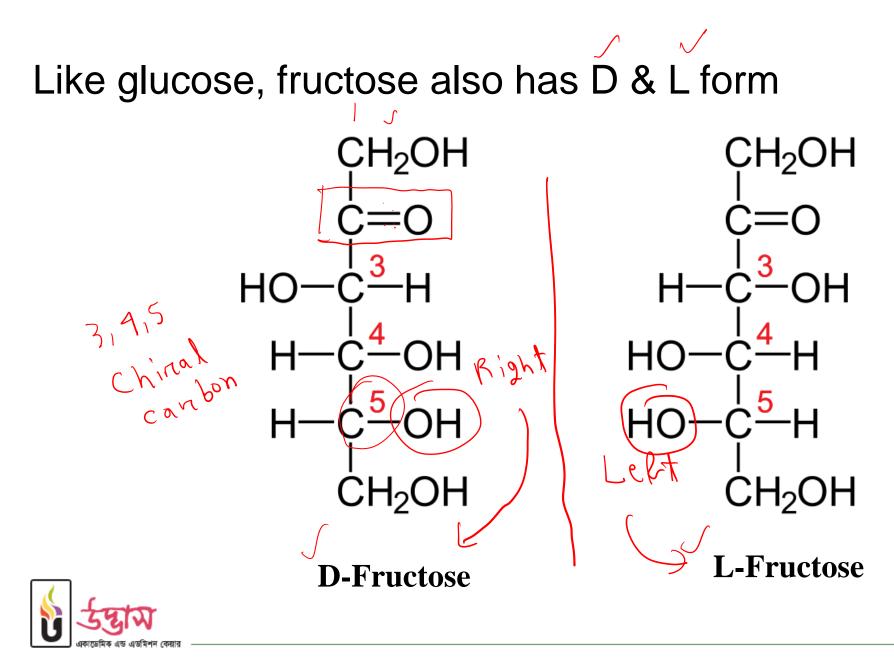
Hexose: Fructose

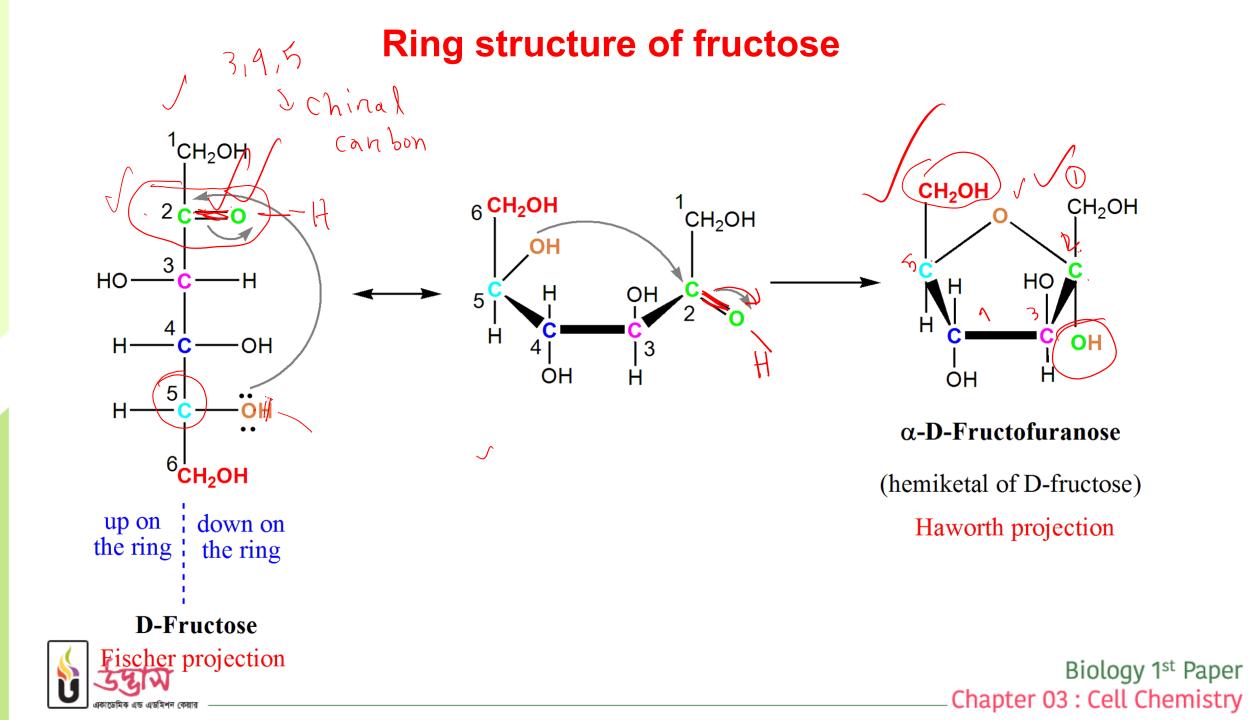
- Formula: $C_6H_{12}O_6$ • It's a ketohexose
- Most ripe sweet fruits and honey contain fructose. So it's called fruit sugar.
- It was first identified from fruit. So it was named fructose.
- Fructose combines with glucose to form sugar.

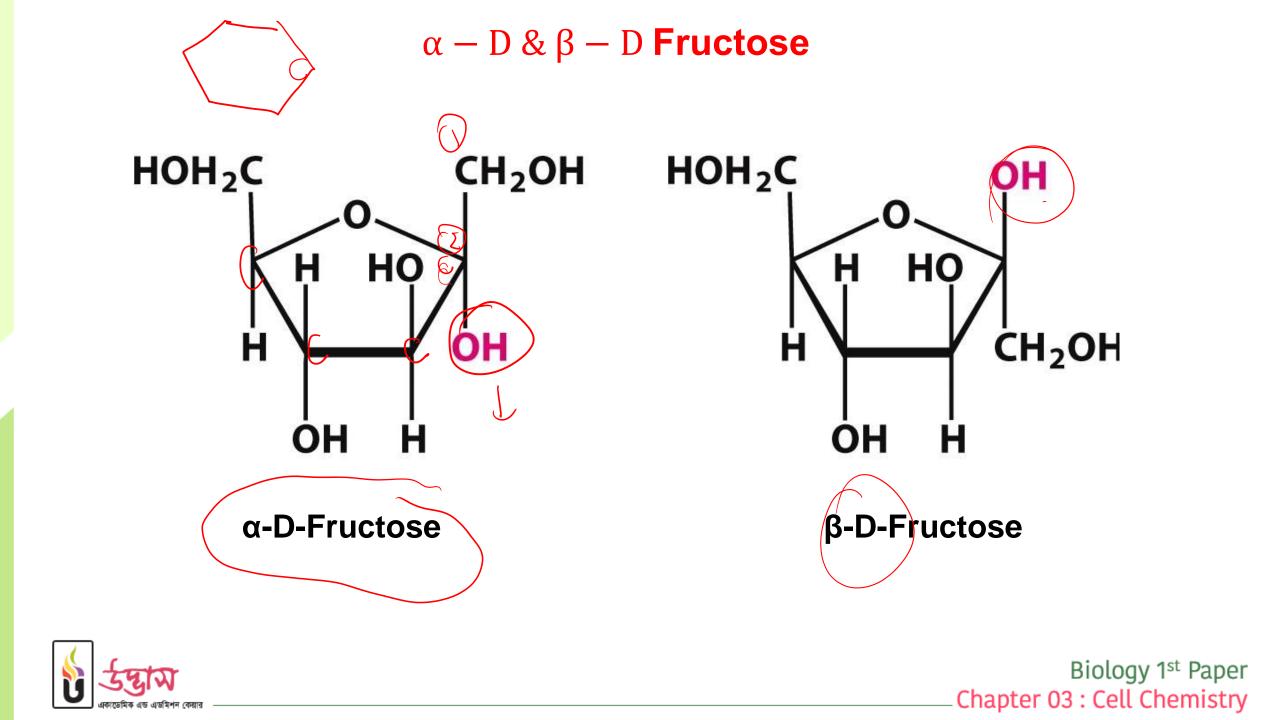




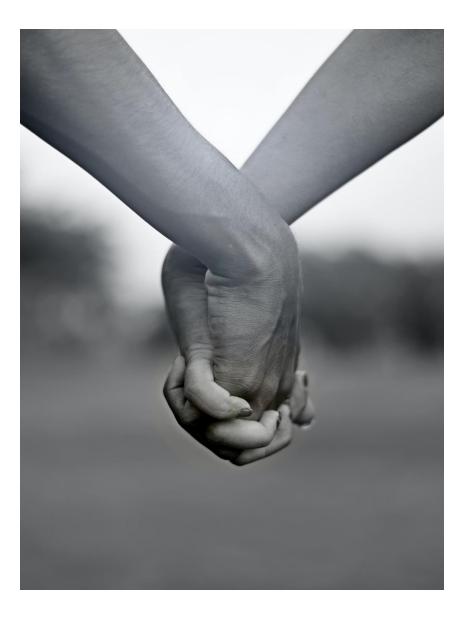
D & L Fructose







Diasaccharide





Diasaccharide

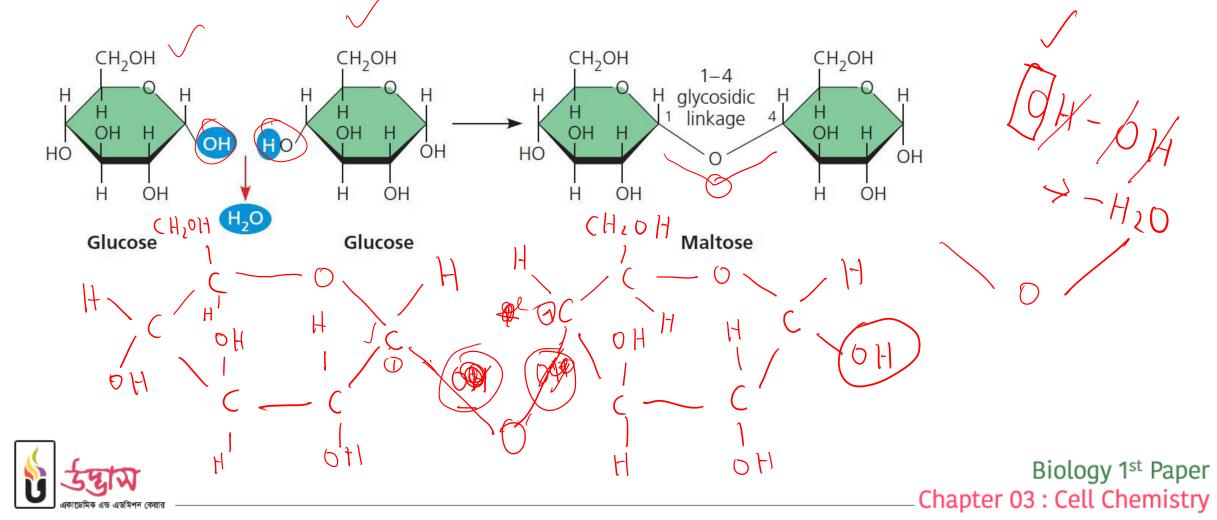
A disaccharide is the carbohydrate formed when two molecules monosaccharide are joined by glycosidic linkage.

- Example: sucrose, cellobiose, maltose, lactose
 - sucrose $\rightarrow \alpha$ -D glucose + β -D fructose
 - cellobiose $\rightarrow \beta$ -D glucose + β -D glucose
 - maltose $\rightarrow \alpha$ -D glucose + α -D glucose
 - lactose \rightarrow glucose + galactose
- The concentration reaction between two molecules of monosaccharide results in the removal of one molecule of water from the two -OH radicals.



Glycosidic bond

A glycosidic bond or glycosidic linkage is a type of covalent bond that joins a carbohydrate molecule to another group, which may or may not be another carbohydrate.



Diasaccharide: Sucrose

✤ Formula: C₁₂H₂₂O₁₁

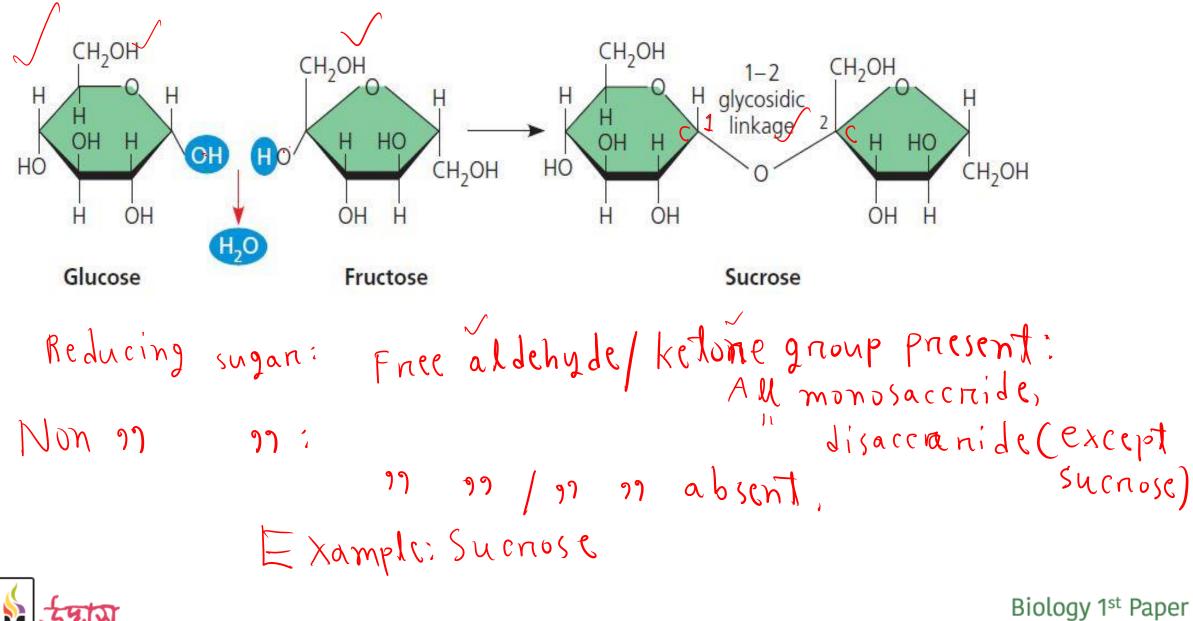
- One molecule α-D glucose combines with one molecule β-D fructose to form one molecule "sucrose". During this, one molecule of water is formed.
- Both glucose and fructose are reducing sugars, but sucrose is not a reducing sugar.
- The principal disaccharide of plants.
- Carbohydrates synthesized in the leaves of green plants are transported to other parts of the plant as sucrose.

sugar = sucrosc





Sucrose



Oligosaccharide

✤ 3 to 10 molecules of monosaccharide combine to form one oligosaccharide.

- Trisaccharide : Composed of three molecules monosaccharides.
 - Raffinose \rightarrow Glucose + Fructose + Galactose
- > Tetrasaccharide :Composed of four molecules monosaccharides.
 - stachyose \rightarrow Glucose + Fructose + (2)Galactose



Poll Question:02

Oligosaccharides are composed of____

(a) 2-10 monosaccharides

(c) 4-10 monosaccharides

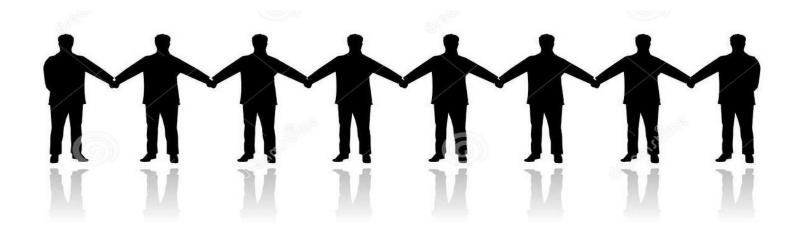
(b) 3-10 monosaccharides

(d)5-10 monosaccharides



Polysaccharide

- Consists of more than ten monosaccharide molecules.
- Usually insoluble in water and not sweet.
- Examples: starch, cellulose, glycogen
- Cellulose is most commonly found in nature.





Polysaccharide: Starch

- Formula : $(C_6H_{10}O_5)_n$
- Consists of amylose and amylopectin.
- Exists as a stored substance of plants.
- Paddy, wheat, potato are the main sources of starch.
- Round potato starch particles are the largest and rice starch particles are the smallest.







"Polymenob L-Dglucose"

Amylose and Amylopectin.

Amylose v

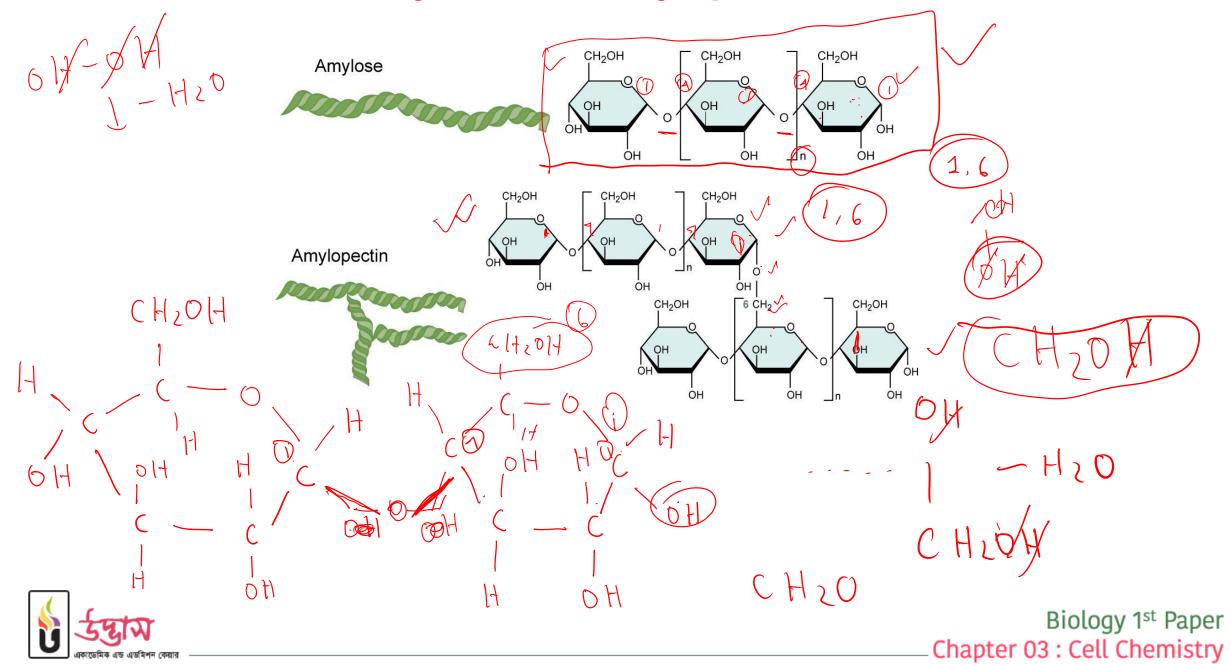
- α -1-4 glycosidic bonds are present.
- Consists of 200 to 1000 glucose molecules.
- Unbranched
- 22% of the starch found in potato, rice, wheat, maize barley is amylose.
- Changes its color to black(black-blue) in presence of iodin.

Amylopectin

- In addition to the α -1-4 glycosidic bonds, α -1-6 glycosidic bonds are also present.
- Consists of 2000 to 200,000 glucose molecules.
- Branched
- 78% of the starch found in potato, rice, wheat, maize barley is amylopectin.
- Changes its color to red or purple in presence of iodin.



Amylose and Amylopectin.



Cellulose

300 to 3000 β-D glucose molecules bind to each other in β-1-4 glycosidic linkage to form cellulose.

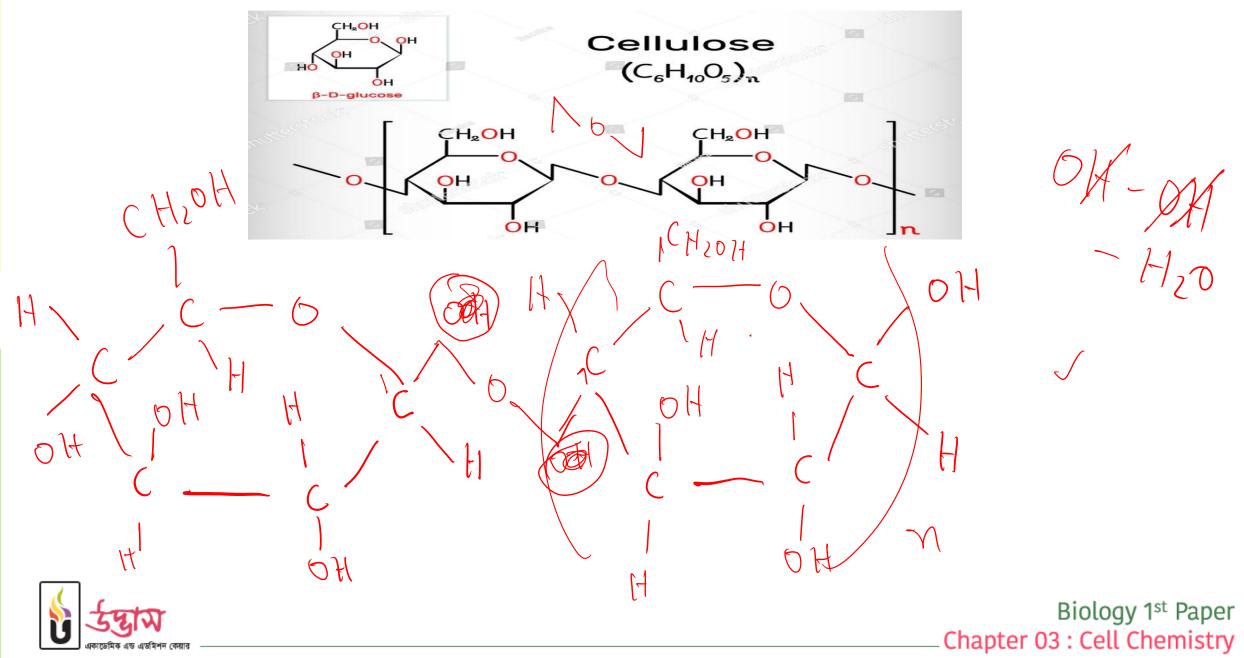
- The cell wall of plants is made up of cellulose.
- cellulose molecules are not branched.
- Doesn't change color in presence of iodin
- Human cannot digest cellulose

Polymen of B-D glacose



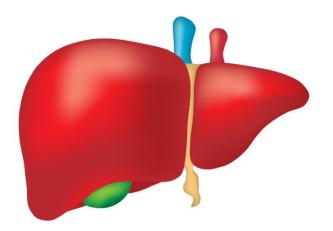


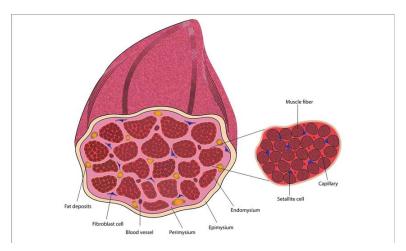
Cellulose



Glycogen

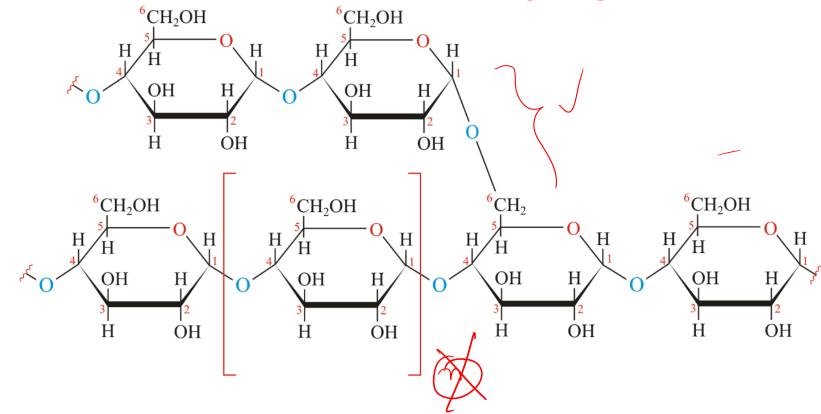
- Formula $(C_6H_{10}O_5)_n$
- Made up of α -D glucose
- Molecules are branched like amylopectin
- Branches are formed through α-1, 6 linkages.
 Each branch usually contains 10 to 20 glucose molecules.
- Although it is the main stored food component of the animal body, it is also the stored food of cyanobacteria (bluish green algae) and some fungi (yeast).
- Glycogen is stored in the liver and muscles of animals.
- Takes a reddish purple color in presence of iodin







Glycogen





Poll Question:03

Which of the following information about glycogen is incorrect?

(a) Made up of α -D glucose

(c) Stored food of animal

(b) Branching is not present

(d) Present in muscle cell



Amino acid: Building Block of Protein

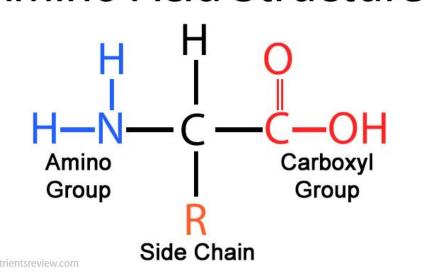




Amino acid (Monomenoh The organic acid that is produced when one or more hydrogen atoms of an organic acid are replaced by an amino group $(-NH_2)$ is called an amino acid.

- ✤ General formula:R-CH.NH₂.COOH .
- Amino acids consist of an amino group $(-NH_2)$, a carboxyl group (-COOH) and a side chain group (R). However, some amino acids may contain 2 amino groups or 2 carboxyl groups or sulfur. NHZ-C-CODH Amino HIR Canboxyl group HIR Canboxyl

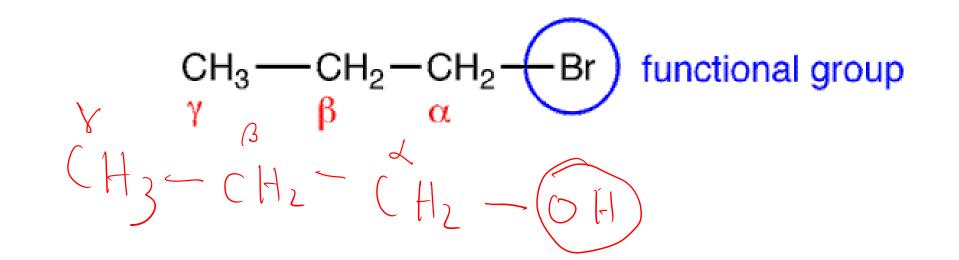
Amino Acid Structure





α & β Carbon

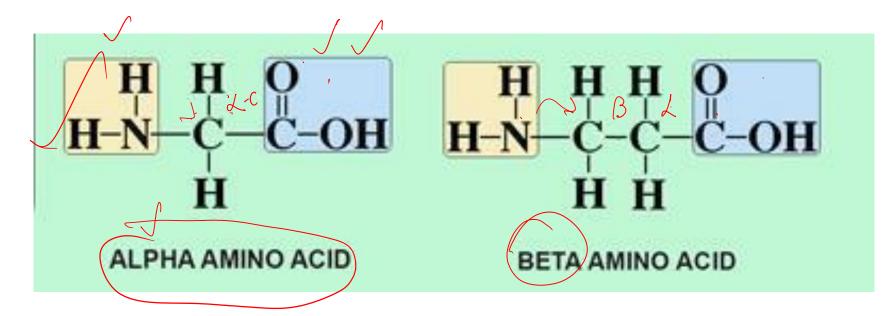
The alpha carbon in organic molecules refers to the first carbon atom that attaches to a functional group. The second carbon atom is called the beta carbon, and the system continues naming in alphabetical order with Greek letters





α Amino acid

The carbon atom closest to the carboxyl (-COOH) group of amino acids is called the α carbon. If the amino (-NH₂) group is attached to the α carbon, it is called an " α amino acid ". Almost all the amino acids in the human body are α amino acids.





Types of Amino acid

Based on the structure, amino acids are divided into 3 types.

- 1. Aliphatic amino acids : Glycine, alanine, valine
- 2. Aromatic amino acids : Phenyl alanine, tyrosine
- 3. Heterocyclic amino acids: tryptophan, proline, histidine
- Protein Amino Acids: Usually 20 amino acids participate in the formation of different proteins. These are called protein amino acids.
- Non-protein amino acids: Does not participate in protein formation.

Amino acids are divided into two types based on the need for presence in the diet. 1. Essential amino acids: 8. But 10 for children.

2. Non-essential amino acids

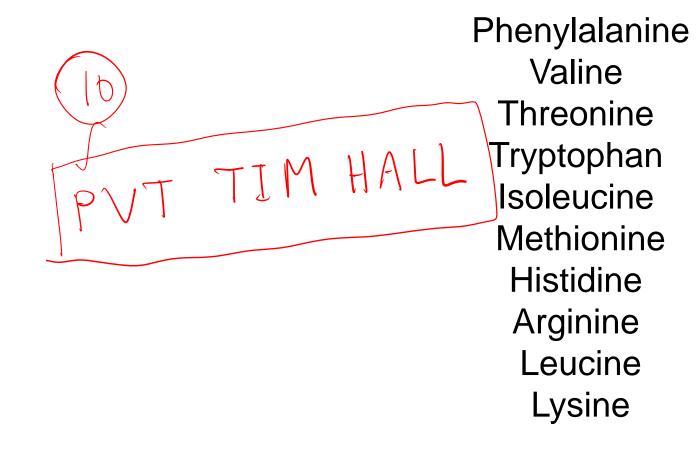


Poll Question:04

How many protein amino acids are available in nature ?



Using the following mnemonic we can easily memorize the names of 10 essential amino acids.





Poll Question:05

Which of the following is not a protein amino acid?

(a) Valine

(b) Glycine

(c) Isoleucine

(d) Tryptophan





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