

**(23) Today**

Chap 7: Carbohydrates

**Next Class (24)**

Chap 7: Carbohydrates

Chap 13: Glycolysis?

**(25) Second Class from Today**

Chap 7: Glycolysis

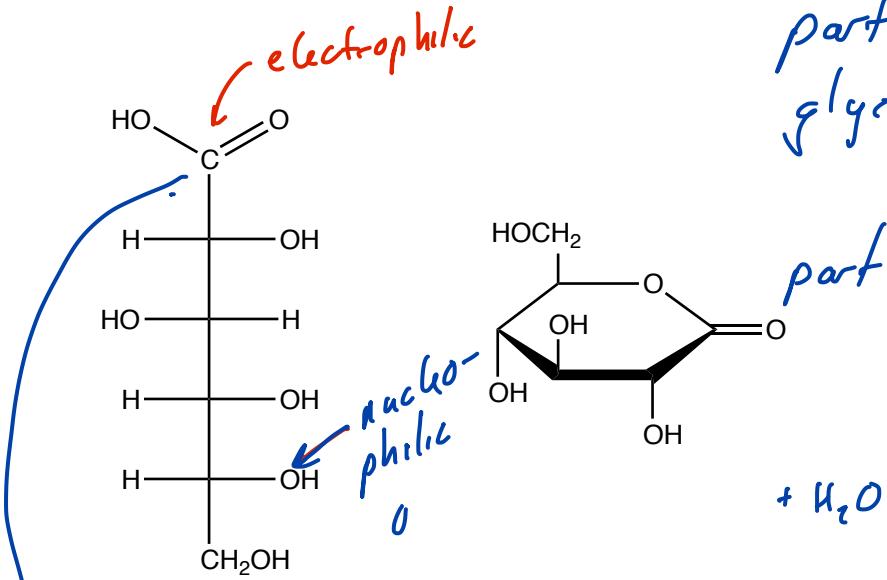
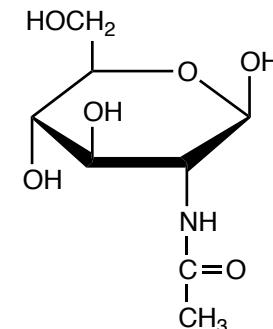
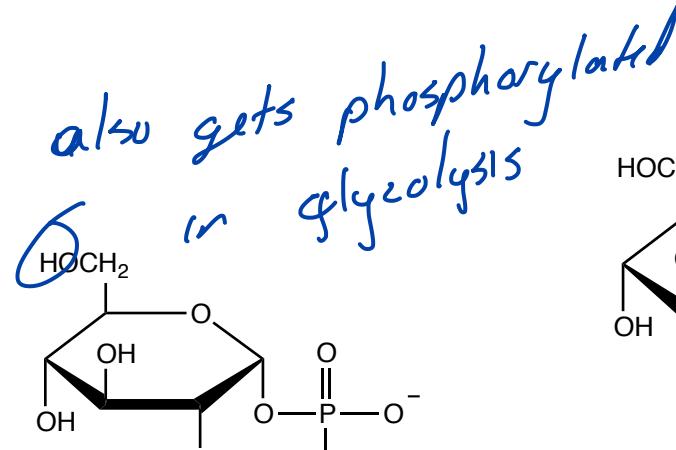
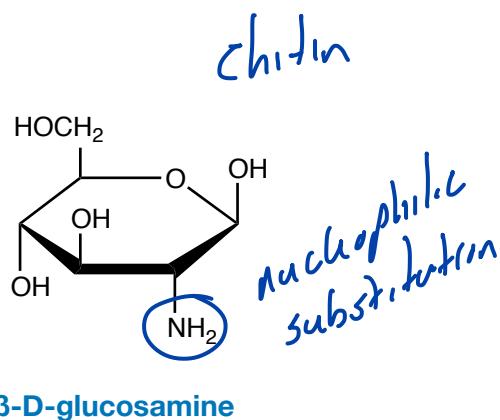
**Third Class from Today (26)**

Chap 13: Glycolysis

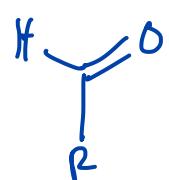
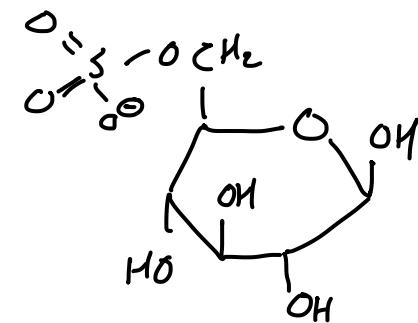
Citric Acid Cycle

## Monosaccharides: Derivatives

## Section 7.1



part of the pathway to make ascorbic acid

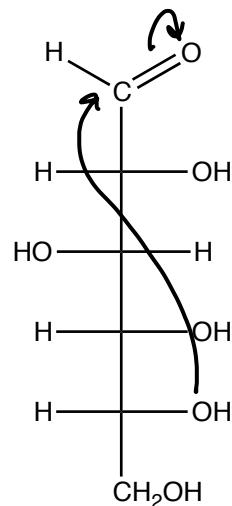


this was an aldehyde  $\rightarrow$

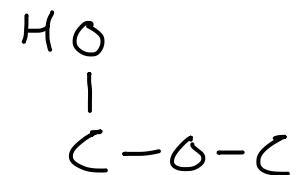
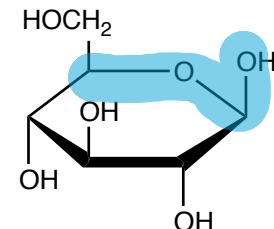


# Monosaccharides and Disaccharides: Hemiacetals

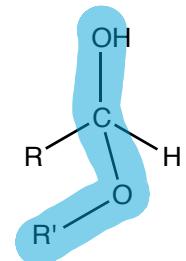
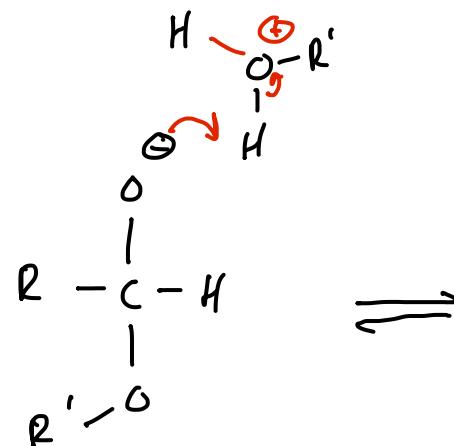
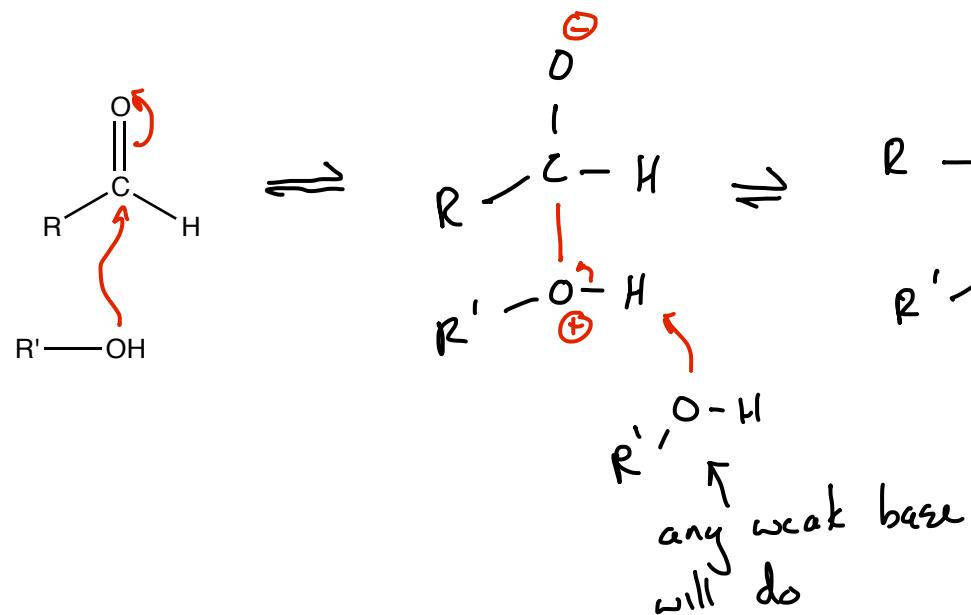
## Section 7.1



Same steps as below



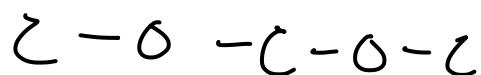
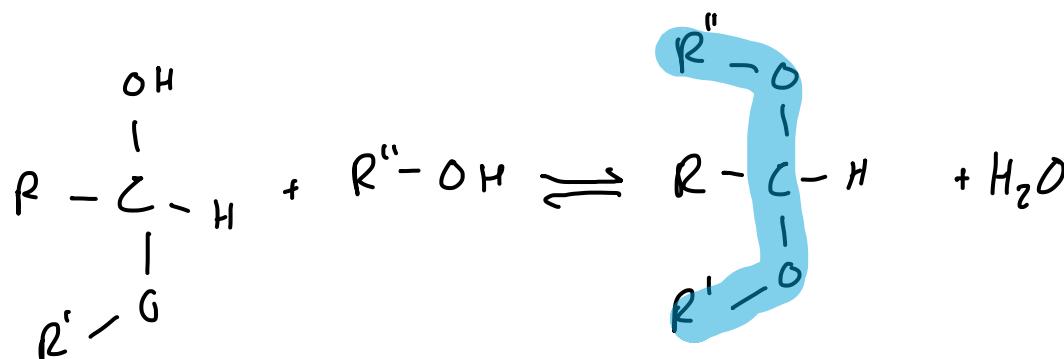
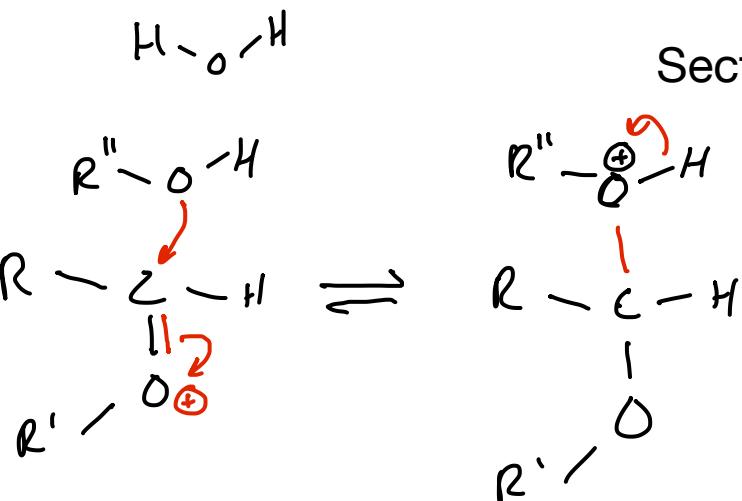
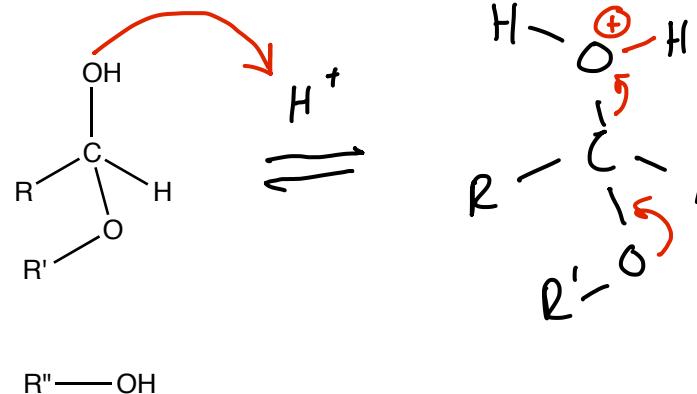
hemiacetal



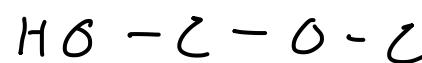
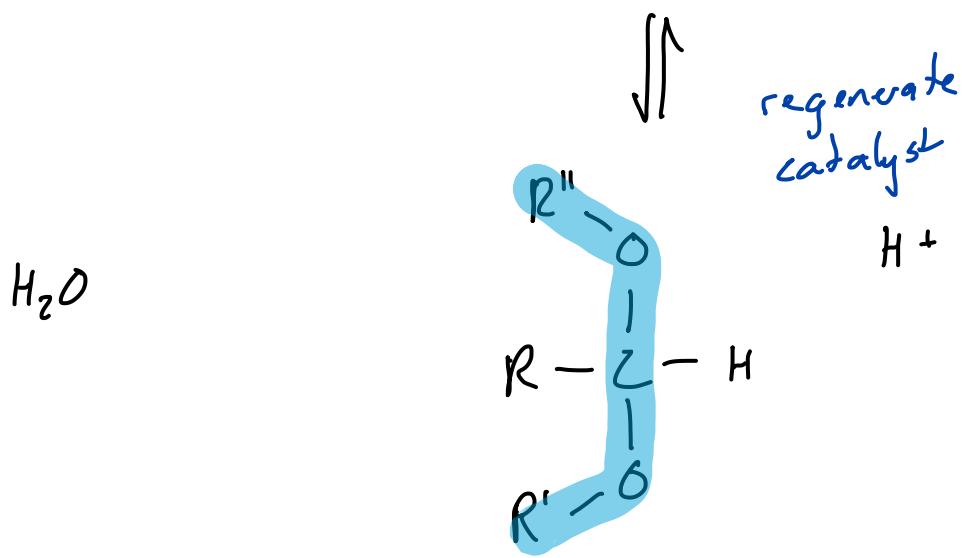
nothing is lost in  
this reaction

## Monosaccharides and Disaccharides: Acetals

## Section 7.1



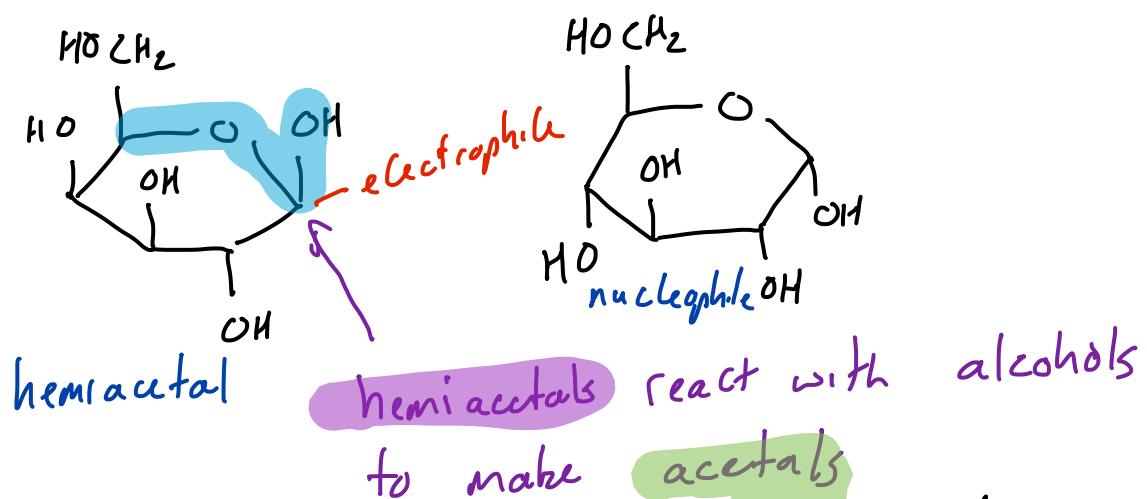
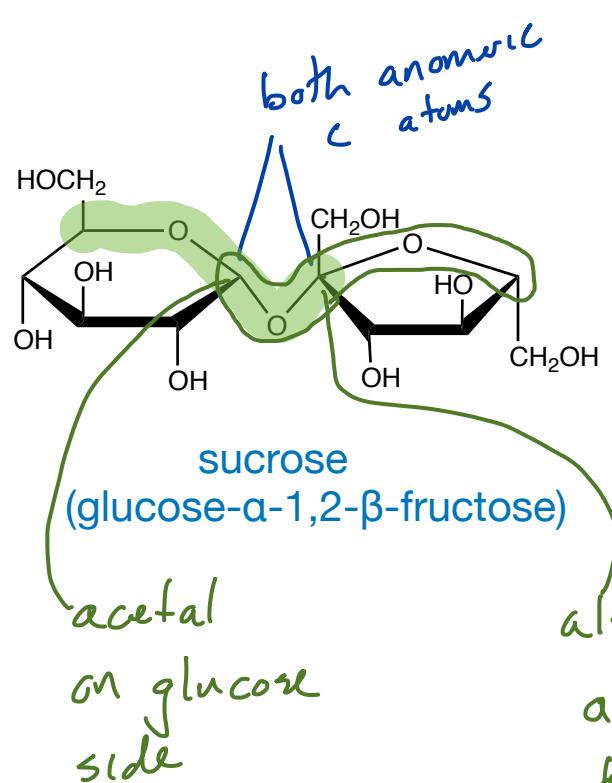
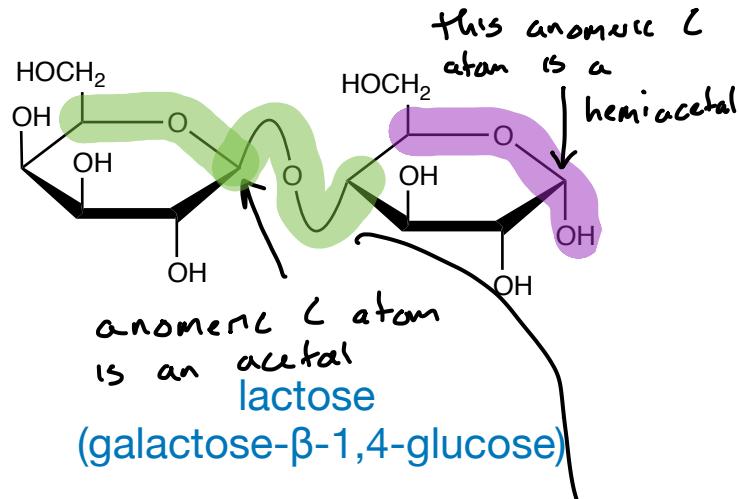
two ethers on the same C  
acetal water released  
only reversible in the presence of  $H_2O$



an ether + and alcohol on  
the same C nothing released  
hemiacetal always reversible

## Disaccharides: Hemiacetals and Acetals

## Section 7.1



sucrose is a diacetal both ends of the sugar are stable in the absence of water. lactose is less stable - one end is a hemiacetal... it can be opened and derivatized