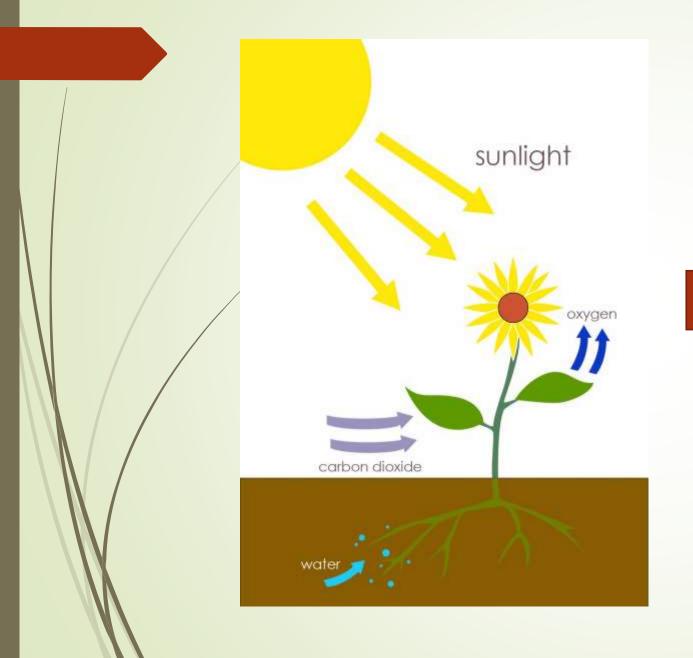
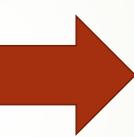
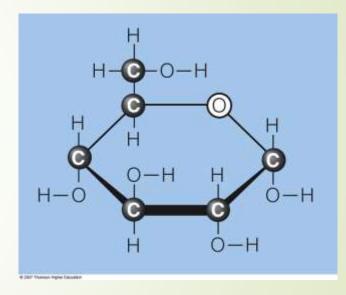
Phytochemistry

Carbohydrates!

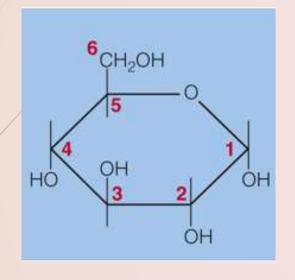




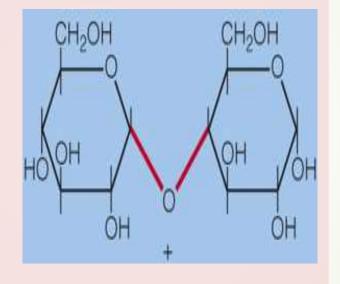


1.1Types

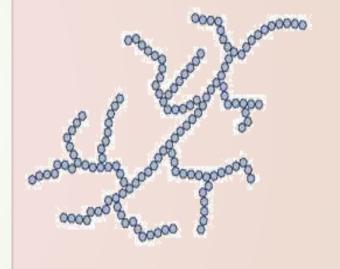
Monosaccharide



Disaccharide



Polysaccharide



1.2-Important notes

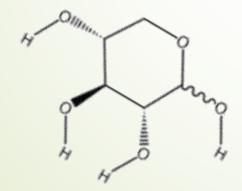
- All of carbohydrates contains C, O, H and almost in constant ratio between O & H ?! Exceptions !!
- All of them give +ve with Molisch's test
- All monosaccharides possess reducing power due to ???? And give positive with Fehling and Barfoed's reagent respectively
- All Disaccharide with 1,4 glucosidic linkage has reducing power but less than monosaccharide so it gives –ve with Barfoed's reagent.
- Sucrose gives –ve with Fehling and Barfoed's reagent
- The glucosidic linkage is susceptible to acid hydrolysis making it possible to degrade polysaccharide and disaccharide to monosaccharide
- The enzymatic hydrolysis of Glucosidic linkage depends on the type of the linkage Alpha or Beta (starch and cellulose)

Pentoses and methyl Pentoses

Xylose

- Bial's test: Gives blue
- Aniline acetate paper test : Red
- Phloroglucin / HCl test : Red color turned to violet ppt
- Action of Conc Acid: gives furfural

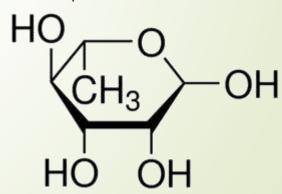
(Can be used for estimation of pentoses in presence of hexoses)



Rhamnose

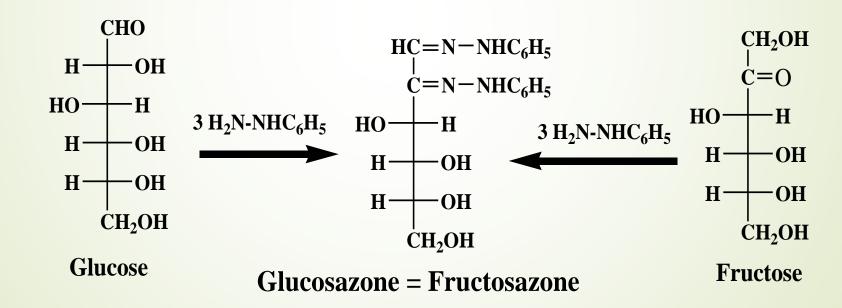
- Bial's test: Gives green
- Aniline acetate paper test : yellow
- Phloroglucinol / HCl test :-ve
- Action of Conc Acid: gives methyl furfural

(Can be used for estimation of pentoses in presence of hexoses)

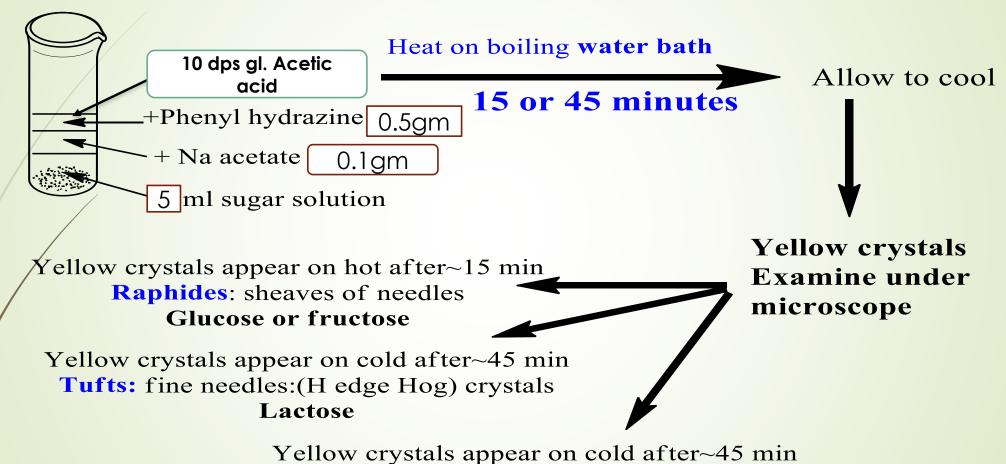


The osazone formation

During osazone formation, the hydroxyl group adjacent to the carbonyl group is oxidized to keto group which is then attacked by phenyl hydrazine to from osazone



2.1-Procedure and results



Yellow crystals appear on cold after~45 min Rosettes: or sheaves of plates crystals

Maltose

2.2-Important notes

- 1-Before heating, you should have clear solution.
- 2-Avoid sudden cooling as it may break the crystal, examine it without cover.
- 3-Monosaccharide gives osazone on hot after 15 min. of heating, while disaccharides'osazones is not so easy to crystallize and take > 30 min.
- $lue{}$ 4-Osazone formation needs α hydroxy aldehyde or ketone, so it is positive with reducing sugar having free OH in alpha position.
- **▼** 5-Glucose and fructose Give the same osazone.
- Sucrose does not give the osazone Why ?!
- 7-Polysacchrides don't give osazone.