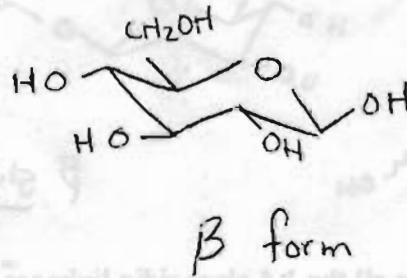
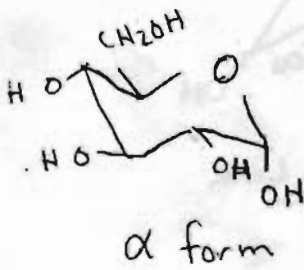
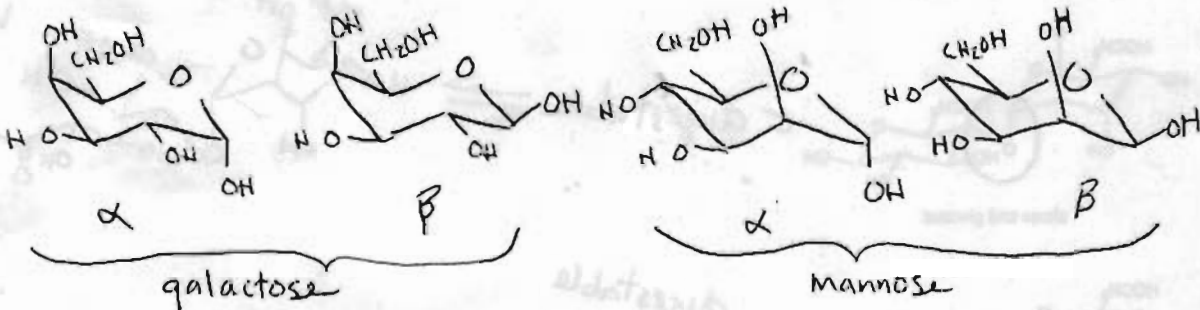


1 Carefully and and with precision, draw the open straight chain form (use the fisher projection) of glucose and the 2 cyclic forms, also called the pyranose forms, α and β .



2. Carefully and and with precision draw the α and β cyclic forms (also called the pyranose forms) of D-Galactose and D-Mannose. Out of these 4 forms, circle the form that you would consider the most stable. Also indicate which carbons in each form are the Anomeric carbons. You can find the structure of Galactose and Mannose on pg 925 (table 22.1)



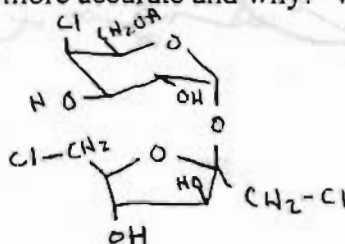
3. Sucralose is a noncaloric sugar that is now commonly used in diet products. Sucralose has the structure of Sucrose but 3 of the OH have been replaced by Cl. The 3 OH positions that have been replaced are the C-4 position of the Glucose component and the C-1 and C-6 positions of the Fructose component of Sucrose.

Answer below on another piece of paper.

a. Draw the structure of Sucralose (cyclic forms). Note: When the OHs were replaced by the Cl's this was done via an S_N2 mechanistic route.

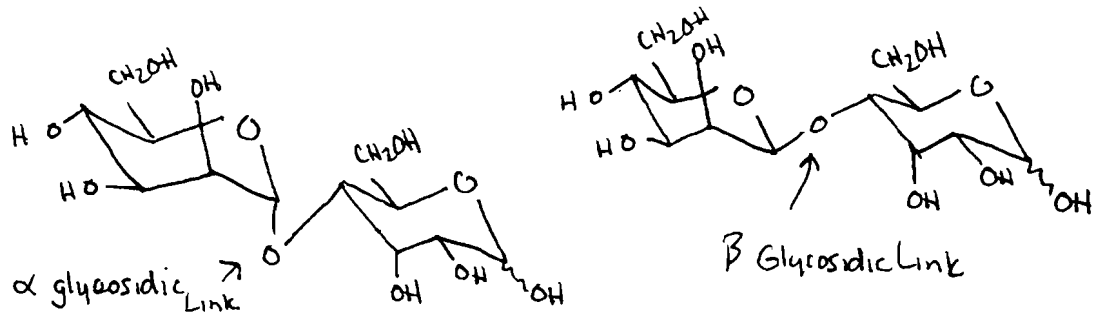
b. In todays (May 25) seattle PI there is an article on artificial sweeteners. The article states that the makers of Sucralose ('splenda') state that "It's made from sugar so it taste like sugar". The consumer advocate, James Turner, comments that "It (sucralose) is no resemblance at all to sugar—This is a chlorine-treated carbohydrate"

Which statement do you believe is more accurate and why? What are you opinions about 'artificial' sweeteners and foods?



I don't think this structure warrants such a strong statement

4. Carefully and with precision draw a disaccharide of Mannose and allose. Let the linkage be at C1 carbon of Mannose and the C4 carbon of allose. Draw both an α and β glycosidic linkages.



5. a. for the structures below, circle all the 1,4 glycosidic linkages.

--b. Which di and tri saccharides below would you consider digestible by humans—in other words which could be enzymatically hydrolyzed to a mono saccharide.

--c. For the altose and glucose disaccharide below show the aldehyde form that it is in equilibrium with.

--d. For the last 2 structures, label the mono saccharide units that it is made up of (as was done for the first two).

