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Objectives

After studying this Unit, you will be able to

- explain the characteristics of biomolecules like carbohydrates, proteins and nucleic acids and hormones;
- classify carbohydrates, proteins, nucleic acids and vitamins on the basis of their structures;
- explain the difference between DNA and RNA;
- describe the role of biomolecules in biosystem.

Unit 14 Biomolecules

"It is the harmonious and synchronous progress of chemical reactions in body which leads to life".

A living system grows, sustains and reproduces itself. The most amazing thing about a living system is that it is composed of non-living atoms and molecules. The pursuit of knowledge of what goes on chemically within a living system falls in the domain of **biochemistry**. Living systems are made up of various complex biomolecules like carbohydrates, proteins, nucleic acids, lipids, etc. Proteins and carbohydrates are essential constituents of our food. These biomolecules interact with each other and constitute the molecular logic of life processes. In addition, some simple molecules like vitamins and mineral salts also play an important role in the functions of organisms. Structures and functions of some of these biomolecules are discussed in this Unit.

14.1 Carbohydrates

Carbohydrates are primarily produced by plants and form a very large group of naturally occurring organic compounds. Some common examples of carbohydrates are cane sugar, glucose, starch, etc. Most of them have a general formula, $C_x(H_2O)_y$, and were considered as hydrates of carbon from where the name carbohydrate was derived. For example, the molecular formula of glucose ($C_6H_{12}O_6$) fits into this general formula, $C_6(H_2O)_6$. But all the compounds which fit into this formula may not be classified as carbohydrates. For example acetic acid (CH_3COOH) fits into this general formula, $C_2(H_2O)_2$ but is not a carbohydrate. Similarly, rhamnose, $C_8H_{12}O_5$ is a carbohydrate but does not fit in this definition. A large number of their reactions have shown that they contain specific functional groups. Chemically, *the carbohydrates may be defined as optically active polyhydroxy aldehydes or ketones or the compounds which produce such units on hydrolysis*. Some of the carbohydrates, which are sweet in taste, are also called sugars. The most common sugar, used in our homes is named as sucrose whereas the sugar present

14.1.1 Classification of Carbohydrates

in milk is known as lactose. Carbohydrates are also called saccharides (Greek: *sakcharon* means sugar).

Carbohydrates are classified on the basis of their behaviour on hydrolysis. They have been broadly divided into following three groups.

- (i) **Monosaccharides:** A carbohydrate that cannot be hydrolysed further to give simpler unit of polyhydroxy aldehyde or ketone is called a monosaccharide. About 20 monosaccharides are known to occur in nature. Some common examples are glucose, fructose, ribose, etc.
- (ii) **Oligosaccharides:** Carbohydrates that yield two to ten monosaccharide units, on hydrolysis, are called oligosaccharides. They are further classified as disaccharides, trisaccharides, tetrasaccharides, etc., depending upon the number of monosaccharides, they provide on hydrolysis. Amongst these the most common are disaccharides. The two monosaccharide units obtained on hydrolysis of a disaccharide may be same or different. For example, one molecule of sucrose on hydrolysis gives one molecule of glucose and one molecule of fructose whereas maltose gives two molecules of only glucose.
- (iii) **Polysaccharides:** Carbohydrates which yield a large number of monosaccharide units on hydrolysis are called polysaccharides. Some common examples are starch, cellulose, glycogen, gums, etc. Polysaccharides are not sweet in taste, hence they are also called non-sugars.

The carbohydrates may also be classified as either reducing or non-reducing sugars. All those carbohydrates which reduce Fehling's solution and Tollens' reagent are referred to as reducing sugars. All monosaccharides whether aldose or ketose are *reducing sugars*.

14.1.2 Monosaccharides

Monosaccharides are further classified on the basis of number of carbon atoms and the functional group present in them. If a monosaccharide contains an aldehyde group, it is known as an aldose and if it contains a keto group, it is known as a ketose. Number of carbon atoms constituting the monosaccharide is also introduced in the name as is evident from the examples given in Table 14.1

Table 14.1: Different Types of Monosaccharides

Carbon atoms	General term	Aldehyde	Ketone
3	Triose	Aldotriose	Ketotriose
4	Tetrose	Aldotetrose	Ketotetrose
5	Pentose	Aldopentose	Ketopentose
6	Hexose	Aldohexose	Ketohexose
7	Heptose	Aldoheptose	Ketoheptose

14.1.2.1 Glucose

Glucose occurs freely in nature as well as in the combined form. It is present in sweet fruits and honey. Ripe grapes also contain glucose in large amounts. It is prepared as follows:

Preparation of Glucose

1. **From sucrose (Cane sugar):** If sucrose is boiled with dilute HCl or H_2SO_4 in alcoholic solution, glucose and fructose are obtained in equal amounts.