

# Hands On Biochemistry Carbohydrates Answer Key

Name: \_\_\_\_\_ Class: \_\_\_\_\_ Date: \_\_\_\_\_

**Part 2: Disaccharides**  
Two monosaccharides can react to form a disaccharide.


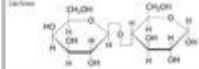

Q13: What is the reaction that takes place when two small biological molecules form a water molecule and form a larger molecule?

Q14: Complete the reaction below:  
Monosaccharide + Monosaccharide → \_\_\_\_\_ + \_\_\_\_\_

\* Connect two beads by placing 2 on the small pipe cleaner. Create the following combinations:  
**White + White**      **White + Orange**      **White + Yellow**

These pipe cleaners with two beads each represent disaccharides.

Using the structures on your monosaccharide page, decide which monosaccharides are used to produce the following disaccharides. The first one is done for you.

Monomer 1	Monomer 2	Disaccharide formed
Glucose is on the left	Fructose is on the right	
Q15:	Q16:	Lactose 
Q17:	Q18:	maltose 

Q19: Which bead disaccharides correspond to the name of the disaccharide shown in the chart?

a. White + White = \_\_\_\_\_    b. White + Orange = \_\_\_\_\_    c. White + Yellow = \_\_\_\_\_

**Hands on biochemistry carbohydrates answer key** is an essential resource for students and educators alike, particularly in the realm of biochemistry and molecular biology. Carbohydrates are one of the four main biomolecules, alongside proteins, lipids, and nucleic acids. Their study is critical due to their role as energy sources, structural components, and signaling molecules in living organisms. This article delves into the fundamental concepts of carbohydrates, practical activities to enhance understanding, and an answer key for hands-on biochemistry exercises related to carbohydrates.

## Understanding Carbohydrates

Carbohydrates, often referred to as saccharides, are organic compounds made primarily of carbon, hydrogen, and oxygen, typically following the general formula  $C_n(H_2O)_n$ . They can be classified into several categories:

## Types of Carbohydrates

1. **Monosaccharides:** These are the simplest forms of carbohydrates, consisting of single sugar molecules. Common examples include glucose, fructose, and galactose.
2. **Disaccharides:** Formed by the combination of two monosaccharides through a glycosidic bond. Examples include sucrose (glucose + fructose) and lactose (glucose + galactose).
3. **Oligosaccharides:** Composed of 3-10 monosaccharide units. They often play roles in cell

recognition and signaling.

4. Polysaccharides: Large and complex carbohydrates formed from long chains of monosaccharide units. Key examples include starch, glycogen, and cellulose.

## Functions of Carbohydrates

Carbohydrates serve various vital functions in biological systems:

- Energy Source: They are the body's primary source of energy. Glucose is utilized in cellular respiration to produce ATP.
- Structural Components: Cellulose in plants provides structural integrity, while chitin serves a similar role in fungal cell walls and exoskeletons of insects.
- Cell Recognition: Glycoproteins and glycolipids, which include carbohydrate moieties, are crucial for cell-cell recognition and signaling.
- Storage: Starch in plants and glycogen in animals are key storage forms of carbohydrates, allowing for energy reserves.

## Hands-On Activities in Biochemistry: Carbohydrates

Engaging students in hands-on activities is crucial for reinforcing theoretical knowledge in biochemistry. Below are some practical exercises that can be conducted in a laboratory setting to investigate carbohydrates.

### 1. Sugar Identification Test

Objective: To identify different types of sugars using qualitative tests.

Materials Needed:

- Benedict's reagent
- Iodine solution
- Test tubes
- Samples of glucose, sucrose, starch, and fructose

Procedure:

1. Add 2 mL of each sugar solution to separate test tubes.
2. For the Benedict's test, add 2 mL of Benedict's reagent to the glucose and fructose test tubes. Heat in a boiling water bath for 5 minutes.
3. For the iodine test, add a few drops of iodine solution to the starch sample.
4. Observe and record the color changes.

Expected Results:

- Glucose and fructose will show a color change to red/orange with Benedict's reagent, indicating the presence of reducing sugars.
- Starch will turn blue-black with iodine, confirming its presence.

## 2. Measuring the Rate of Fermentation

Objective: To measure the rate of fermentation in yeast using different carbohydrates.

Materials Needed:

- Yeast solution
- Sugar samples (glucose, sucrose, lactose)
- Measuring cylinders
- Balloons
- Stopwatch

Procedure:

1. Prepare three separate flasks with equal amounts of yeast solution.
2. Add a different type of sugar to each flask (one for glucose, one for sucrose, and one for lactose).
3. Secure a balloon over the mouth of each flask to capture carbon dioxide produced during fermentation.
4. Start the timer and observe the inflation of the balloons over a predetermined period.

Expected Results:

- The rate of inflation of the balloons will indicate the rate of fermentation, with glucose typically resulting in the highest rate due to its availability as a primary energy source for yeast.

## 3. Chromatography of Carbohydrates

Objective: To separate and identify different carbohydrates using paper chromatography.

Materials Needed:

- Chromatography paper
- Solvent (e.g., a mixture of water and ethanol)
- Samples of various carbohydrates
- Pencil and ruler

Procedure:

1. Draw a baseline on the chromatography paper with a pencil.
2. Apply small spots of different carbohydrate solutions along the baseline.
3. Dip the bottom of the paper into the solvent, allowing it to travel up the paper.
4. Once the solvent front has moved a sufficient distance, remove the paper and let it dry.
5. Observe the separated spots.

Expected Results:

- Different carbohydrates will travel different distances, resulting in distinct spots on the paper, allowing for identification based on their R<sub>f</sub> values.

## Answer Key for Hands-On Activities

To aid educators and students in the assessment of the hands-on activities, below is a concise

answer key.

## 1. Sugar Identification Test

- Benedict's Test:
  - Glucose: Positive (red/orange)
  - Fructose: Positive (red/orange)
  - Sucrose: Negative (no color change)
  - Starch: Negative (no color change)
- Iodine Test:
  - Starch: Positive (blue-black)
  - Other sugars: Negative (no color change)

## 2. Measuring the Rate of Fermentation

- Expected results will vary, but generally:
  - Glucose: Highest rate of fermentation
  - Sucrose: Moderate rate of fermentation
  - Lactose: Lowest rate of fermentation, as yeast may not ferment lactose efficiently.

## 3. Chromatography of Carbohydrates

- The expected results will depend on the specific carbohydrates used. Typical results may include:
  - Glucose: Distinct spot at a specific R<sub>f</sub> value
  - Fructose: Different spot, may be close to glucose
  - Sucrose: Spot at a different distance
  - Starch: Usually not visible on standard chromatography without prior hydrolysis.

## Conclusion

The study of carbohydrates is fundamental in biochemistry, providing insights into energy metabolism, structural biology, and cellular communication. Through hands-on activities, students can gain a deeper understanding of carbohydrate properties and functions. With the provided answer key, educators can assess student understanding and reinforce the knowledge gained through practical experience. Engaging in these activities fosters a scientific mindset and enhances learning in the fascinating world of biochemistry.

## Frequently Asked Questions

## **What are carbohydrates and why are they important in biochemistry?**

Carbohydrates are organic molecules consisting of carbon, hydrogen, and oxygen, typically with a hydrogen-to-oxygen atom ratio of 2:1. They are essential for providing energy, serving as structural components, and playing roles in cell signaling.

## **What are the main types of carbohydrates?**

The main types of carbohydrates are monosaccharides (simple sugars like glucose and fructose), disaccharides (two monosaccharides linked, such as sucrose and lactose), and polysaccharides (long chains of monosaccharides, like starch and cellulose).

## **How do you test for the presence of carbohydrates in a sample?**

Common tests for carbohydrates include the Benedict's test for reducing sugars, which turns from blue to brick-red upon heating with reducing sugars, and the iodine test for starch, which produces a blue-black color when starch is present.

## **What role do carbohydrates play in cellular respiration?**

Carbohydrates, particularly glucose, are primary energy sources for cellular respiration, where they are broken down to produce ATP (adenosine triphosphate), the energy currency of the cell.

## **What are glycoproteins and their significance?**

Glycoproteins are proteins that have carbohydrate groups attached to them. They play crucial roles in cell-cell recognition, signaling, and immune response, and are important for the structural integrity of cells.

## **How can you differentiate between reducing and non-reducing sugars?**

Reducing sugars can donate electrons to other molecules, while non-reducing sugars cannot. Reducing sugars will react in the Benedict's test, while non-reducing sugars require hydrolysis to be tested, as in the case of sucrose.

## **What are the health implications of excessive carbohydrate consumption?**

Excessive carbohydrate consumption, particularly of refined sugars and processed carbs, can lead to obesity, insulin resistance, type 2 diabetes, and other metabolic disorders due to increased caloric intake and blood sugar spikes.

## **What is the function of dietary fiber, a type of carbohydrate?**

Dietary fiber, which includes cellulose and other non-digestible carbohydrates, aids in digestion, promotes regular bowel movements, helps control blood sugar levels, and can lower cholesterol levels, contributing to overall health.

## How are carbohydrates classified based on their structure?

Carbohydrates can be classified as either simple carbohydrates (monosaccharides and disaccharides) or complex carbohydrates (polysaccharides). This classification is based on the number of sugar units present and their structural complexity.

## What is the role of carbohydrates in plant structure?

In plants, carbohydrates like cellulose provide structural support, making up the cell wall, while starch serves as an energy storage form. These carbohydrates are critical for plant growth and development.

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