
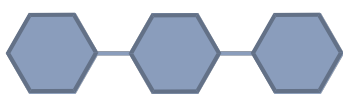
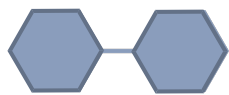
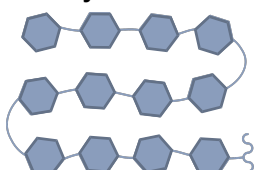


CONCEPT: CLASSIFICATION OF CARBOHYDRATES

Classifications of Carbohydrates

- Carbohydrates can be classified into ____ classes.

Classification of Carbohydrates			
Class	Description	Class	Description
Monosaccharide  Fructose, Glucose	<ul style="list-style-type: none">Simplest carbohydrateConsists of ____ unit of sugar<ul style="list-style-type: none">- Can ____ be broken down to simpler units	Oligosaccharide  Raffinose	<ul style="list-style-type: none">Consists of ____ to ____ monosaccharide units.
Disaccharide  Sucrose, Lactose	<ul style="list-style-type: none">Consists of ____ monosaccharide units	Polysaccharide  Starch, Glycogen, Cellulose	<ul style="list-style-type: none">Consists of _____ monosaccharide units.<ul style="list-style-type: none">- Up to 10,000 unitsCan be _____

EXAMPLE: Classify each carbohydrate as monosaccharide, disaccharide, oligosaccharide, or polysaccharide.

- Water soluble fiber containing 3 carbohydrate units. _____
- Carbohydrate found in animal tissue and is highly branched. _____
- Formed by the combination of one glucose and one fructose unit. _____
- Produced by hydrolysis of sugar naturally found in milk. _____