

Color Test for Ketoses and Pentoses

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introduction

CLASSIFICATION OF CARBOHYDRATES

CARBOHYDRATES

Physical Properties

Saccharides

(Sugars)

- * Low molecular weight
- * Soluble in water
- * Sweet to taste

Polysaccharides

(Complex sugars)

- * High molecular weight
- * Insoluble in water
- * Tasteless

Composition

Monosaccharides

Simple sugars

Disaccharides

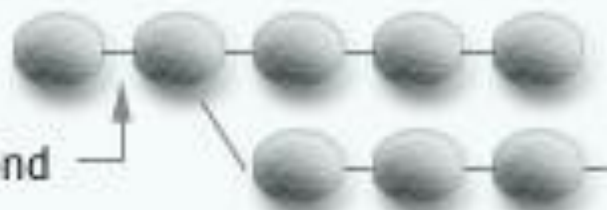
Double sugars

Multiple sugars

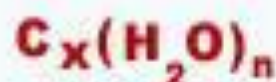
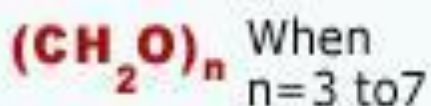
Diagrammatic representation



Glycosidic bond



General formula



Common examples

Glyceraldehyde, Glucose
Fructose, Galactose,
Ribose sugar

Maltose, Sucrose
Lactose

Starch, Glycogen
Cellulose, Lignin, Chitin

Monosaccharide classification

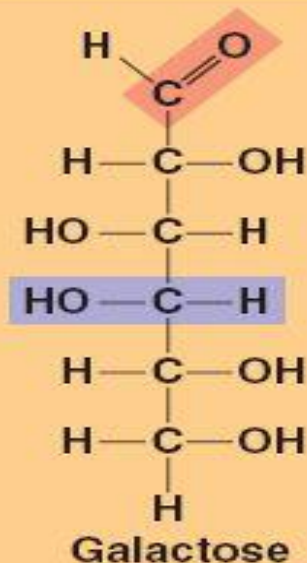
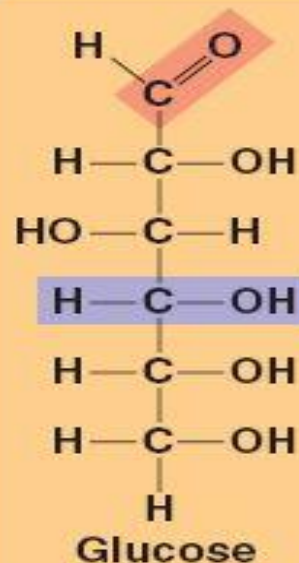
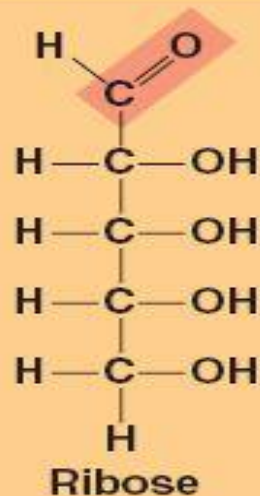
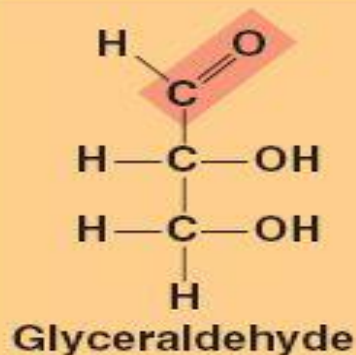


Triose sugars
($C_3H_6O_3$)

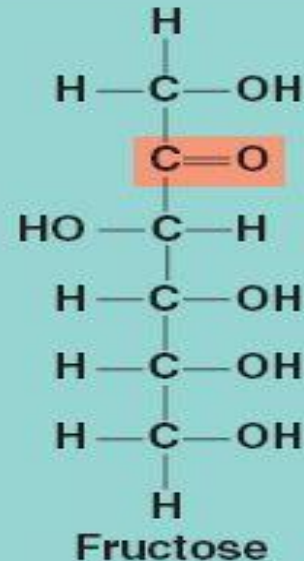
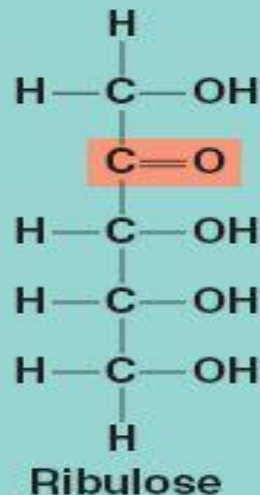
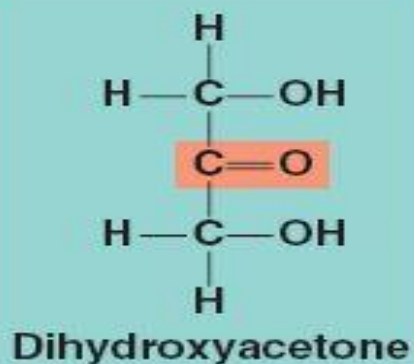
Pentose sugars
($C_5H_{10}O_5$)

Hexose sugars
($C_6H_{12}O_6$)

Aldoses



Ketoses



Today's experiments

- ❑ Seliwanoff's Resorcinol Test.
- ❑ Bial's Orcinol Test.
- ❑ Iodine Test for Polysaccharide.

Seliwanoff's Resorcinol Test

Seliwanoff's Resorcinol Test

The Aim:

This test is used to distinguish between
aldoses and ketoses.

Shows positive test for:

Ketohexoses

The principle:

The monosaccharide +HCL $\xrightarrow[\text{-3 H}_2\text{O}]{\text{heat}}$ furfural (or
furfural derivatives)



hydroxymethylfurfural + resorcinol $\xrightarrow{\text{heat}}$ red
product

$-3\text{H}_2\text{O}$

But:

- Ketohexoses is about 20 to 25 times faster than aldohexoses in producing furfural derivatives.
- And form considerably more furfural derivatives.

So:

If you end the reaction **within 1minute** , you get positive result with **the fastest sugar** (ketohexoses).

Note:

free or **bounded** ketohexoses can respond the test.

e.g. **sucrose** that contains **fructose**.

Interference:

- ❑ Aldohexoses.
- ❑ Pentoses.

Interference of aldohexose:

- at high concentration
- or long incubation period
- it gives positive result.



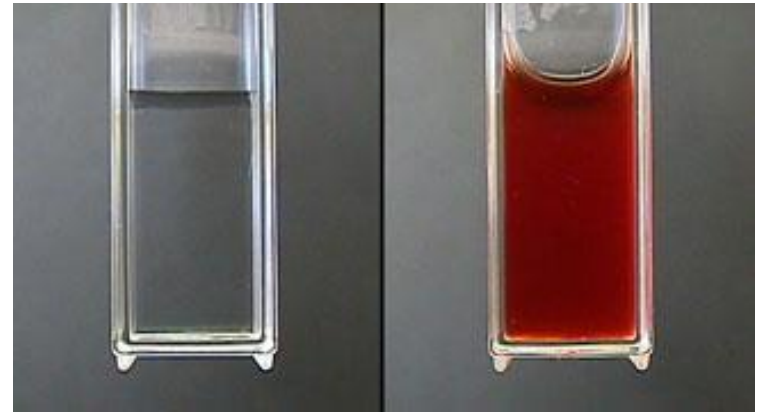
How could you prevent this interference?

- ❑ aldohexose e.g. glucose must **not** be present in amount **greater** than 2%.
- ❑ Concentration of HCL must **not** be **more** than 12%.
- ❑ The incubation period must be **shorter** than 1 minute.

Interference of Pentoses:

Pentoses give a blue to green product with this test.

The Results:



□ Ketose + resorcinol → red complex

□ Aldose + resorcinol → light yellow to faintly pink color

□ Pentose + resorcinol → blue to green color

Bial's Orcinol Test

BIAL'S ORCINOL TEST

The Aim:

It is a simple, rapid qualitative test for
pentoses

The principle:

□ Pentose(or uronic acid)+HCL heat $\xrightarrow{-3H_2O}$ furfural

□ Furfural + orcinol \longrightarrow blue-green color

Bial's reagent :

- ❑ Orcinol
- ❑ HCL
- ❑ ferric chloride. (increases the sensitivity of the test).

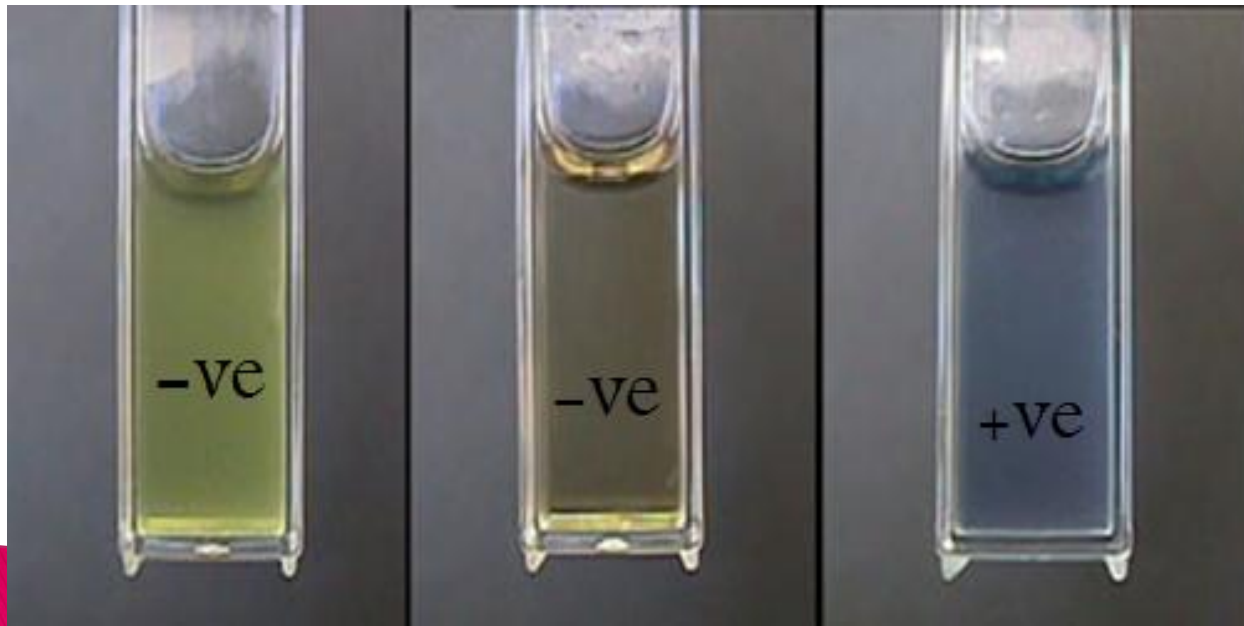
The applications of the test:

For quantitative assay of pentoses
(e.g: Ribonucleic acid) in the absence of interfering
substances.

Interference:

- hexoses generally react to form green, red, or brown products.
- But all of them are negative.

The result:



Iodine Test for Polysaccharide

IODINE TEST FOR POLYSACCHARIDE

The principle:

Iodine forms **colored** adsorption complexes
with **polysaccharides**.

This iodine color is due to **coordination complex** between

- ❖ the **helically coiled polysaccharide** chains
- ❖ and the **iodine** centrally located within the helix.

The Result:

Starch + Iodine \longrightarrow blue to black color

Dextrin + Iodine \longrightarrow red to violet color

Glycogen + Iodine \longrightarrow red to brown color

Notes:

- ❑ The iodine can be removed by extraction with ethanol or by reduction with sodium thiosulphate.
- ❑ So, the iodine is very loosely bound in the complex and that is still in the oxidized state.
- ❑ Agar and xylan suspended particles will absorb the iodine to give blue to purple colors.

