

SUBJECT - CHEMISTRY

CLASS - B.Sc (Substn) PART-II

GROUP - C

TOPIC - Reducing and Non-reducing Sugars.

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Q Differentiate between Reducing and Non-reducing sugars.

Ans Carbohydrates are broadly classified as Sugars and non-sugars. Mono & oligosaccharides are Sugars whereas polysaccharides are non-sugars. other differences are given below -

Particulars	Sugars	Non-Sugars
1 Taste	Sweet	tasteless
2 Solubility in water	Soluble	insoluble
3 Type of their solutions	true	colloidal
4 Mol. wt	known	unknown
5 physical state	crystalline	amorphous
6 Examples	glucose, sucrose etc	Starch cellulose etc

Sugars are further divided into Reducing and Non-reducing Sugars. Sugars which can reduce Fehling's solution & Tollen's reagent, undergo mutarotation and form Osazone and are called reducing sugars e.g glucose, maltose etc while others are non-reducing sugars.

Reducing Sugars have easily openable hemiacetal ring in their structures.