

## The Organic Chemistry Of Sugars

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The Organic Chemistry of Sugars. Boca Raton: CRC Press, <https://doi.org/10.1201/9781420027952>. COPY. Intrigued as much by its complex nature as by its outsider status in traditional organic chemistry, the editors of The Organic Chemistry of Sugars compile a groundbreaking resource in carbohydrate chemistry that illustrates the ease at which sugars can be manipulated in a variety of organic reactions.

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Presenting the organic chemistry of sugars as a solution to many complex synthetic challenges, The Organic Chemistry of Sugars provides a comprehensive treatment of the manipulation of sugars and their importance in mainstream organic chemistry.

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Presenting the organic chemistry of sugars as a solution to many complex synthetic challenges, The Organic Chemistry of Sugars provides a comprehensive treatment of the manipulation of sugars and their importance in mainstream organic chemistry. Daniel E. Levy, editor of the Drug Discovery Series, is the founder of DEL BioPharma, a consulting service for drug discovery programs.

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As a chemical term, "sugar" usually refers to all carbohydrates of the general formula C n (H 2 O) n. Sucrose is a disaccharide, or double sugar, being composed of one molecule of glucose linked to one molecule of fructose. Because one molecule of water (H 2 O) is lost in the condensation reaction linking glucose to fructose, sucrose is represented by the formula C 12 H 22 O 11 (following the general formula C n [H 2 O] n - 1 ).

Sugar | chemical compound | Britannica

" The Organic Chemistry of Sugars provides excellent coverage of traditional and contemporary methods to manipulate, use, and exploit sugar molecules. With the availability of this monograph, the knowledge base of modern carbohydrate chemistry will be considerably richer for the practitioners of this time-revered and venerable branch of organic chemistry."

The Organic Chemistry of Sugars: 9780824753559: Medicine ...

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Glucose - wikipedia, the free encyclopedia Glucose is a sugar with the molecular formula C 6 H 12 O 6. The name 'glucose' comes from the Greek word , meaning 'sweet wine, must '. The suffix '-ose . The organic chemistry of sugars : daniel e. levy, The Organic Chemistry of Sugars by Daniel E. Levy, Peter F\u00fcgedi, 9781420027952, available at Book Depository with free delivery worldwide.

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Simple sugars have the molecular formula C X n (H X 2 O) X n, where n is at least 3. They also have to be capable of forming an aldehyde or ketone carbonyl group. For example, in glucose the cyclic forms predominate, but there is an isomer with a carbonyl group.

organic chemistry - What is a sugar? - Chemistry Stack ...

Each chapter contains numerous examples demonstrating the methods and strategies that apply mainstream organic chemistry to the chemical modification of sugars. The book first describes the discovery, development, and impact of carbohydrates, followed by a discussion of protecting group strategies, glycosylation techniques, and oligosaccharide syntheses.

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It consists of a molecule of D-galactose and a molecule of D-glucose bonded by beta-1-4 glycosidic linkage. A carbohydrate ( / k??rbo??ha?dre?t /) is a biomolecule consisting of carbon (C), hydrogen (H) and oxygen (O) atoms, usually with a hydrogen-oxygen atom ratio of 2:1 (as in water) and thus with the empirical formula Cm(H2O)n (where m may be different from n ).

Carbohydrate - Wikipedia

Stereochemistry, a subdiscipline of chemistry, involves the study of the relative spatial arrangement of atoms that form the structure of molecules and their manipulation. The study of stereochemistry focuses on stereoisomers, which by definition have the same molecular formula and sequence of bonded atoms (constitution), but differ in the three-dimensional orientations of their atoms in space.

Stereochemistry - Wikipedia

Caramel (/ ? k ær ? m ? l / or / ? k ??r m ?l /) is a medium to dark-orange confectionery product made by heating a variety of sugars.It can be used as a flavoring in puddings and desserts, as a filling in bonbons, or as a topping for ice cream and custard.. The process of caramelization consists of heating sugar slowly to around 170 \u00b0C (340 \u00b0F). As the sugar heats, the molecules ...

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