



GLOSSARY:

Monosaccharides: carbohydrates containing only one saccharide unit.

Oligosaccharides: carbohydrates formed by union of three to ten monosaccharides with the elimination of water.

Polysaccharides: carbohydrates formed by union of many saccharide units, with the elimination of a molecule of water at each end of linkage.

Cellulose: key component of cellwall, a glucose polymer joined by 1,4- β glycosidic linkages.

Dextrins: polysaccharides composed entirely of glucose units linked to gether & distinguishable from starch because of the distinctly shorter chain length.

Dextrans: complex carbohydrates in bacteria and yeasts characterized by 1,6- α -glucosidic linkages.

Inulin: complex carbohydrates that is a polymer of fructose.

Pectic substances: group of complex carbohydrates found in



fruits, polymers of galactouronic acid linked by 1,4- α -glycosidic linkages and with varying degree of methylation.

Gums: complex carbohydrates of plant origin, usually containing galactose at least one other sugar or sugar derivatives, but excluding glucose .

Hemicelluloses: carbohydrate polymers composed of various sugars and uronic acid, structural features of plant cell walls.

Cellulose: key component of cellwall, a glucose polymer joined by 1,4- β glycosidic linkages

