Glossary:

Carbohydrates- Carbohydrates are polyhydroxyaldehydes, polyhydroxyketones, or compounds that yield either of these after hydrolysis.

Chirality- When there exists two different spatial arrangements of a molecule in space that are non-superimposable mirror images of each other, it is said to satisfy chirality.

Monosaccharides: Carbohydrate molecules that cannot be broken down to simpler carbohydrate molecules by hydrolysis.

Enantiomer: An enantiomer is one of the two sterioisomers of a compound that are non-superimposible mirror images of each other.

Maltodextrin: Hydrolysis of starch dispersions with either an acid or an enzyme produces maltodextrins.

Lactose: The natural sugar found in milk, it is composed of one galactose unit and one glucose unit; sometimes called milk sugar.

Maltose: A disaccharide composed of two glucose units. It is found in molasses and is also used for fermentation.

Sucrose: Composed of one glucose unit and one fructose unit bonded together. It is commonly referred to as table sugar.