



## **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- $\beta$  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- $\alpha$ -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- $\alpha$ -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- $\beta$ glycosidic linkages

