The background features a large, abstract graphic on the left side composed of dark grey, green, and yellowish-green triangles of varying sizes and orientations, creating a sense of depth and movement.

Carbohydrate ▶ Phytochemistry

Identification of Monosaccharides

(glucose & fructose)

1- Molisch's test:



1ml of the sugar soln.

2-3 drops alc. α -naphthol

1ml conc. H_2SO_4 dropwise on
the wall



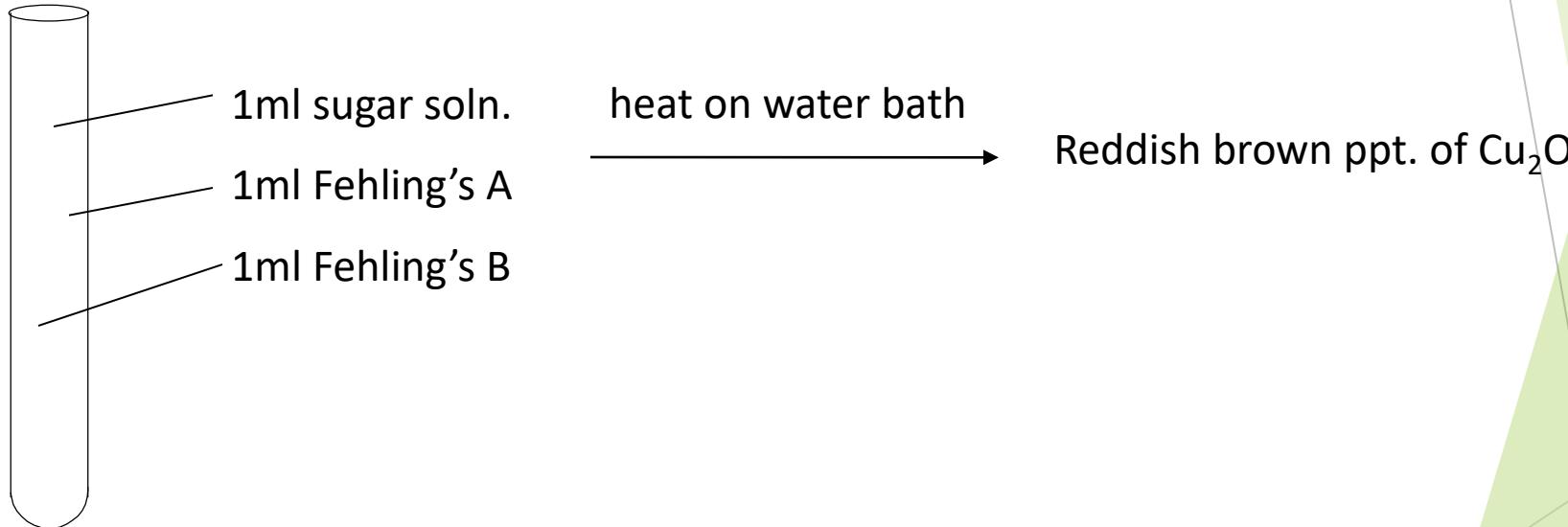
Purple ring in the junction
between 2 layers.

This test gives positive result with all carbohydrates.

Identification of Monosaccharides

(Glucose & Fructose)

2- Fehling's test:

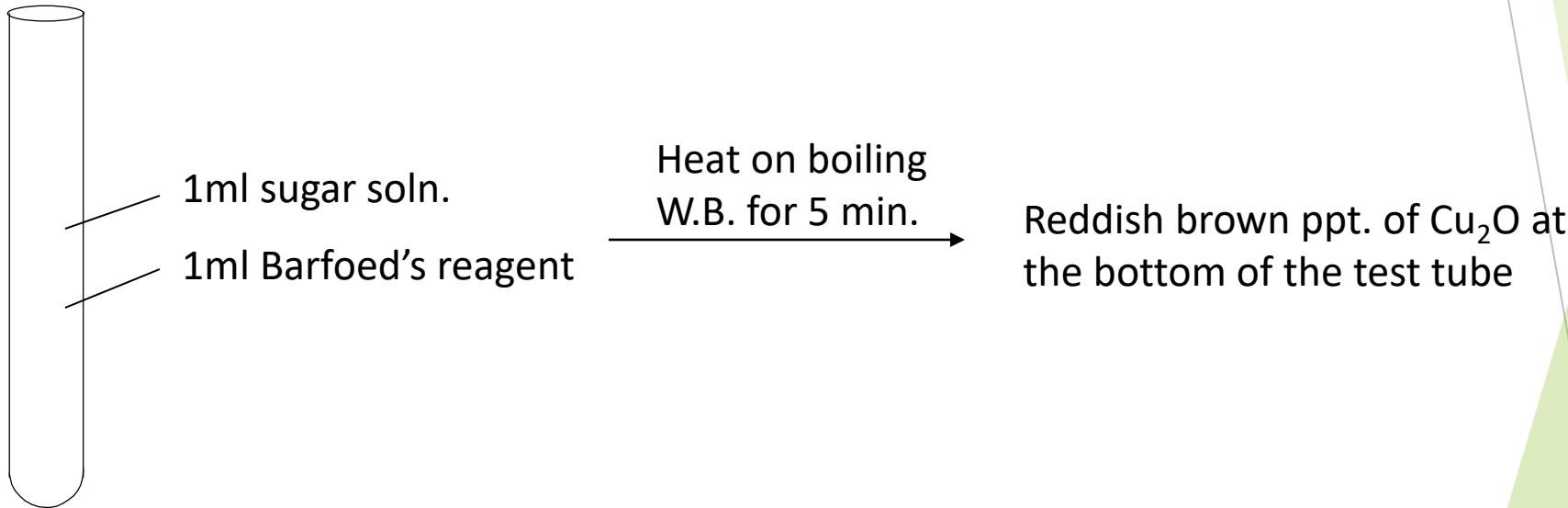


This test gives a positive result with reducing sugars
(Monosaccharides and reducing disaccharides)

Identification of Monosaccharides

(glucose & fructose)

3- Barfoed's test:



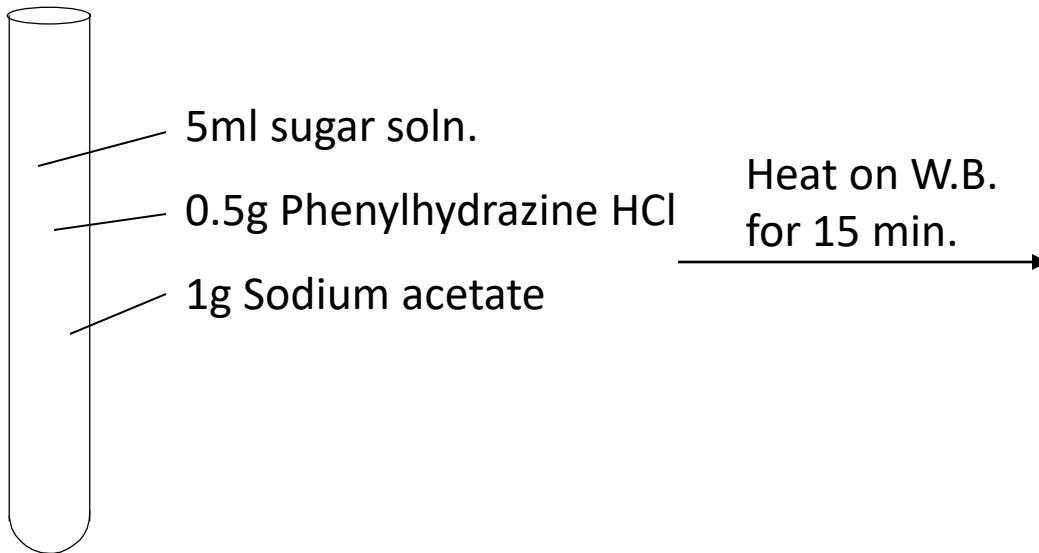
This test gives a positive result with both glucose and fructose
(both are monosaccharides)

what about disaccharides?

Identification of Monosaccharides

(glucose & fructose)

4- Ozazone test:



Yellow ppt. on hot, when examined under microscope shows tufts of needles.

Both glucose and fructose give the same ozazone
Why?

Identification of disaccharide

- Disaccharides includes:
 - 1) Sucrose.
 - 2) Lactose .
 - 3) Maltose.
- **1) Sucrose**
- **Physical characters:**
 - White crystalline , sweet taste , soluble in water and insoluble in alcohol.

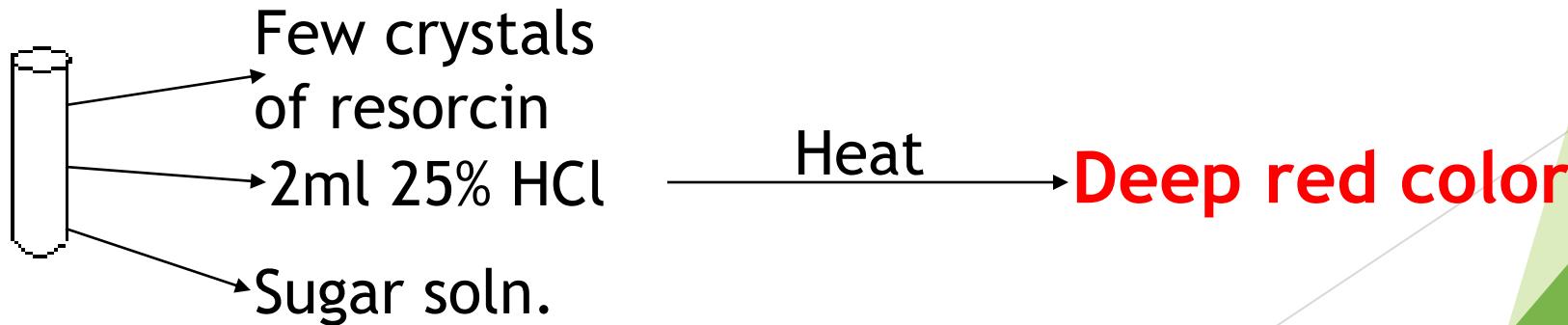
Test for identity:

Molisch's test: Positive(Purple ring at the junction between the two layers)

Reduction of Fehling's soln. : Negative
(No redprecipitate).....Why?!

Special test:

Resorcinol test:



2) Lactose:

Physical characters:

White crystalline , slightly sweet , soluble in water and insoluble in alcohol.

Tests for identity:

Molisch's test: Positive

Reduction of Fehling's soln. : Positive (Red precipitate)

Reduction of Barfoed's soln. : Red precipitate after more than 5 mins.

Osazone test : It gives characteristic crystals in the form of tufts of needles after heating for 45 mins on cold.

3) Maltose:

Physical characters:

White crystalline , slightly sweet , soluble in water and insoluble in alcohol.



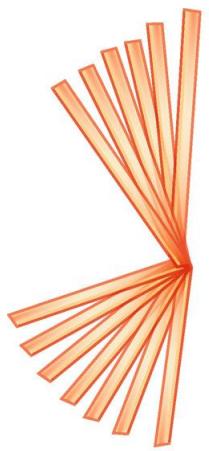
Tests for identity:

Molisch's test: Positive.

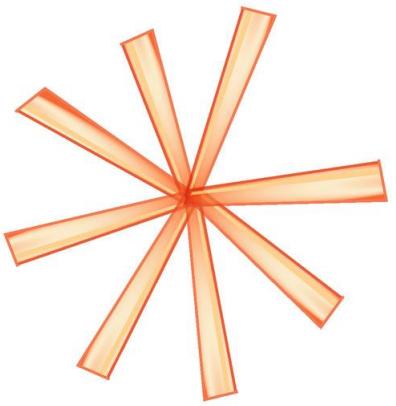
Reduction of Fehling's soln.:Positive.

Reduction of Barfoed's soln.: Red precipitate after more than 5 mins.

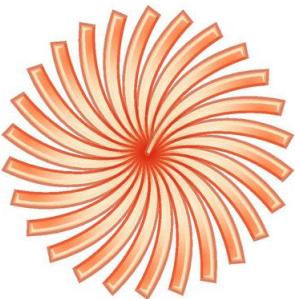
Osazone: It gives crystals of osazone in the form of radiating plates or broad needles after heating for 45 mins on cold.



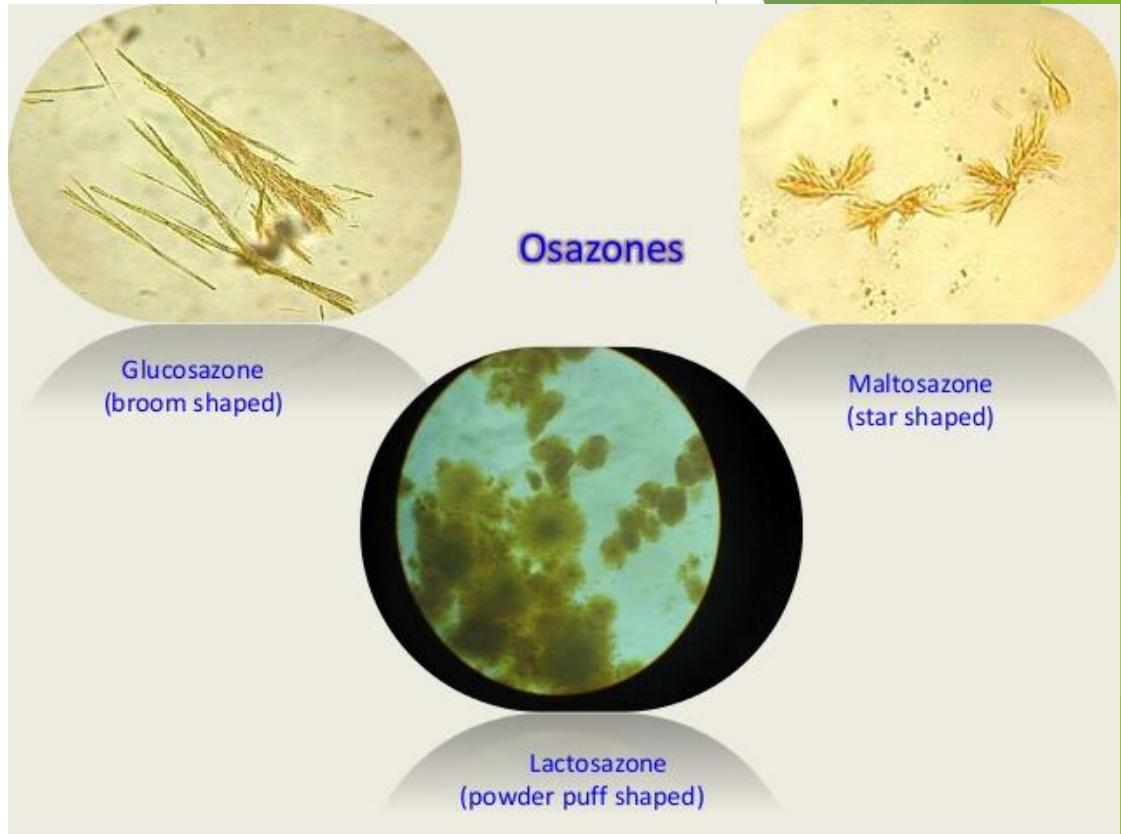
Needle shaped
crystals
[Glucosazones]



Sun flower shaped
crystals
[Maltosazone]



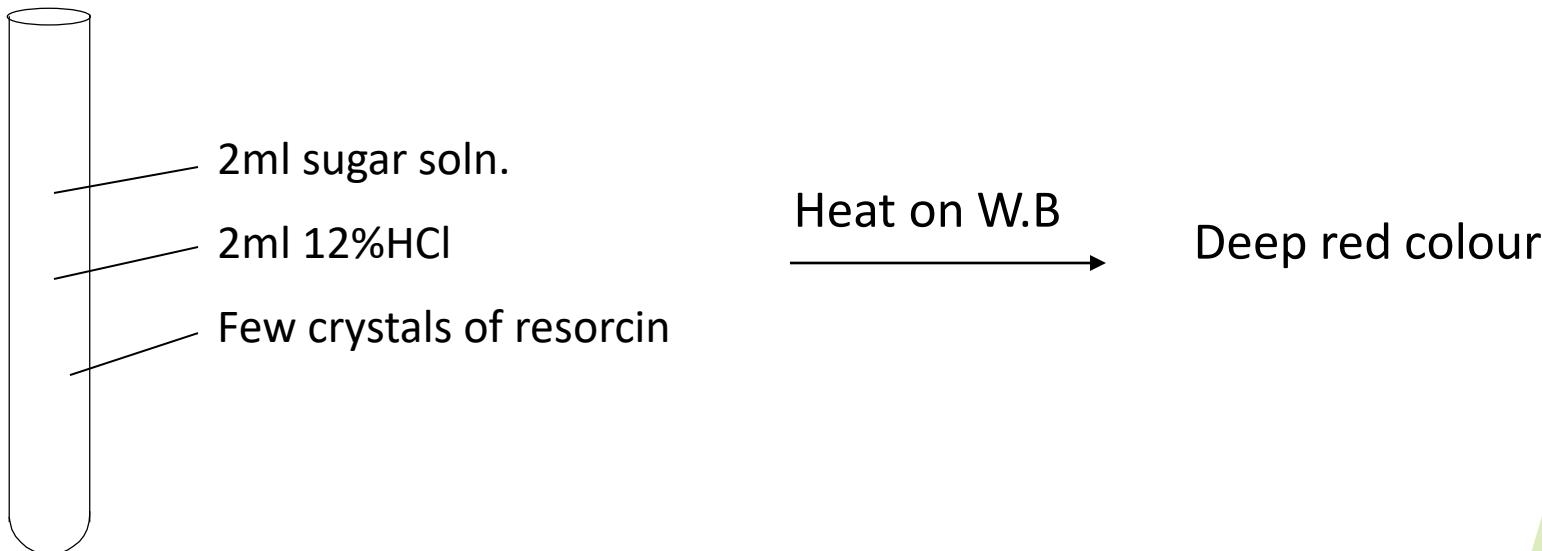
Cotton shaped
crystals
[Lactosazone]



Identification of Monosaccharides

(glucose & fructose)

5- Resorcin (Selwianoff's) test:

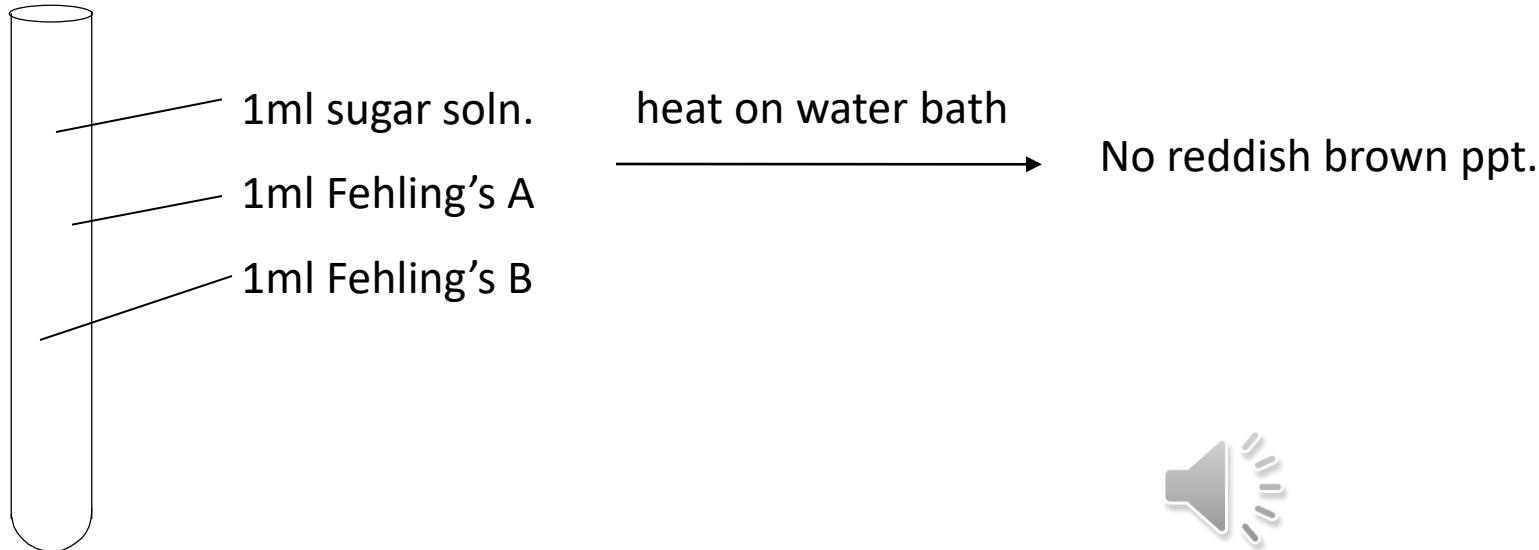


This test gives a positive result with fructose but not with glucose.

Identification of Polysaccharides

(Starch, Gum Acacia, Gum tragacanth & Agar-agar)

1- Fehling's test:



Non-reducing carbohydrate

Identification of Polysaccharides

(Starch, Gum Acacia, Gum tragacanth & Agar-agar)

2- Test with N/50 I₂ soln. :



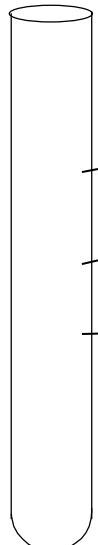
2 ml of the carbohydrate soln. (shake)
N/50 I₂ soln. (amount?)

Starch	→	Blue colour
Gum tragacanth	→	Olive green colour
Agar-agar	→	Brick red particles
Gum acacia	→	No change in I ₂ colour

Identification of Polysaccharides

(Starch, Gum Acacia, Gum tragacanth & Agar-agar)

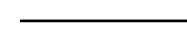
3- Benzidine test (oxidase test) :



2 ml of gum acacia soln. (shake)

Few drops 10% H_2O_2 soln.

1-2 drops of benzidine



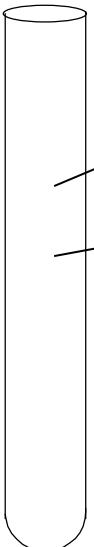
Blue colour

This test is specific for gum acacia

Identification of Polysaccharides

(Starch, Gum Acacia, Gum tragacanth & Agar-agar)

4- BaCl_2 Test (test for sulfate ions) (Agar-Agar):



3 ml of the Agar-agar soln. (shake)

3 ml of dil. HCl

Put in W.B. for 30 min.

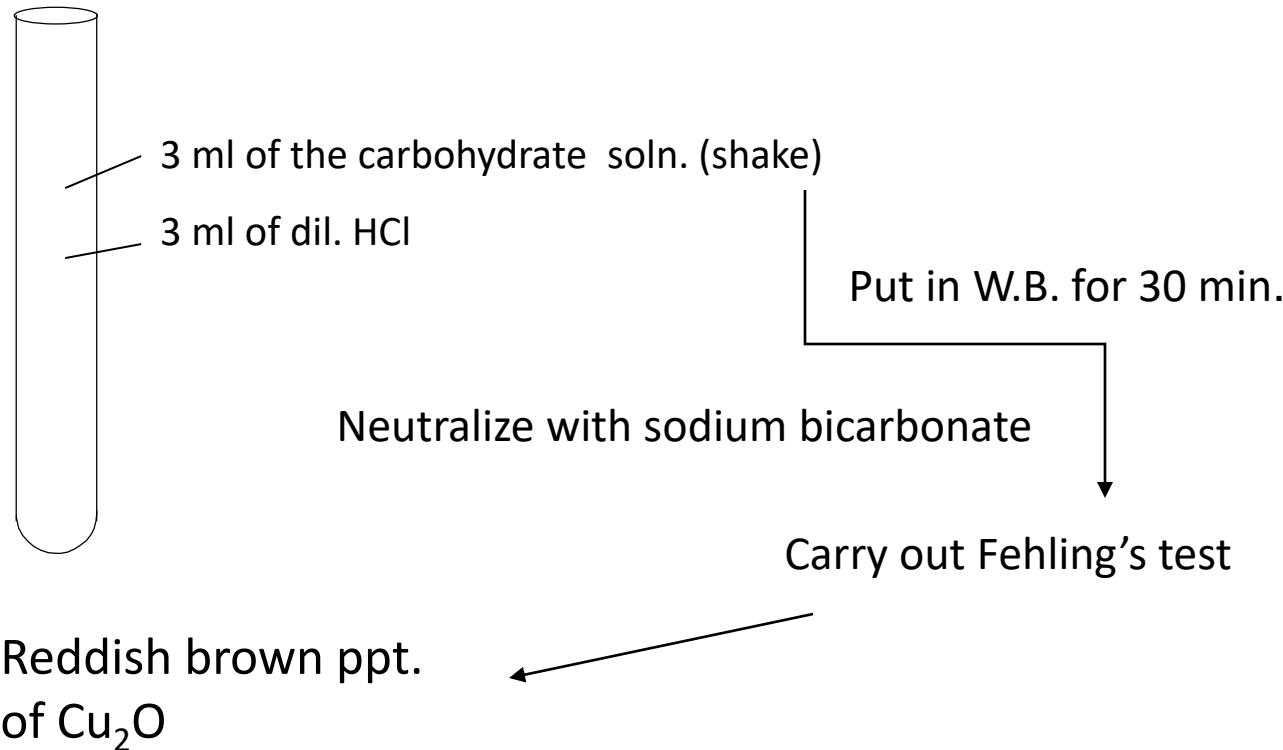
Neutralize, Few drops of BaCl_2 soln.

White turbidity or ppt. of BaSO_4

Identification of Polysaccharides

(Starch, Gum Acacia, Gum tragacanth & Agar-agar)

5- Hydrolysis then Fehling's (confirmatory test):



Thank you