

down into monosacchourides and then break them

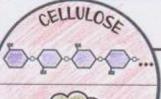
down to gain energy in the process of cellular

down into monosoccharides and then break those

respiration. (Reople who are lactose intolerant count break doug

Nutrition Facts Serving Size: 1 donut (26g) Servings Per Container: 12 Amount Per Serving Calories 290 Calories from Fat 140 Calories from Saturated Fat 65 % Daily Value* Total Fat 16g 25% Saturated Fat 7g 35% Trans Fat 0g Polyunsaturated Fat 7g Monounsaturated Fat 2o Cholesterol Omg 0% Sodium 340mg 14% Potassium 0mg 0% Total Carbohydrate 34g 11% Dietary Fiber 1g 4% Sugars 14g Other Carbohydrate 19g Protein 3g 6% Vitamin A 2% Vitamin C 09 Calcium 0% Iron 69 Riboflavin 0% Thiamin 0%

Percent(%) Daily Value are based on a



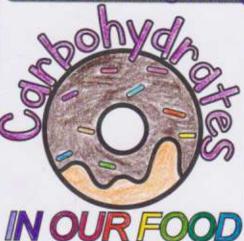
Cellulose (Dietary Fiber)

made of glucose molecules bonded together in long chains. found in high amounts in celeral

braccoli, beans and peas found in all plant cells; their cell walls are made of cellulose.

we cannot digest or break down cellulose into gucose

· cellulose posses right through our digestive trock



Processed foods

High in Monosaccharides or Disoccharides: donuts, cookies, cakes, Sugary cereal

High in Polysaccharides: pasta, bread

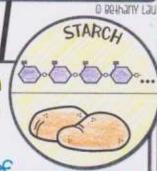
Complex Carbohydrates Polysaccharides:

Niacin 0%

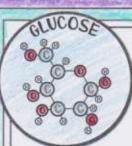
Name:

Starch (Other Carb)

The second residence of the se



made of alucose molecules bonded together in long chains found in high amounts in potatoes, carrots, corn, peas plants make it they store extra sugar as starch to save it for later when we eat starch, our boolies break it down into glucose molecules



Monosaccharides: Structure

Name:

& Function

Elements: C, H, O

Functional Groups: hydroxyl carbonyl

H-C-O-H H-C-O-H Ċ=O. H-O-C-H H-O-C-H H-C-O-H H-C-O-H H-C-O-H H-C-O-H H-C-O-H H-C-O-H

H-C-O-H H-C-O-H H-C-O-H н-0-0-н H-C-O-H H-C-O-H

·The carboncourbon bonds "carry" energy that cells can namest and use to run cell processes monosaccharides

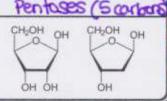
are building blocks for other molecules or structures in the Cell

Hexases Another way to draw (Notice Ione hydrogens are not always drawn)

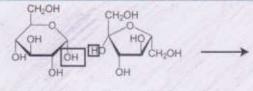




6 corbons



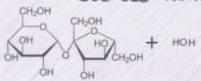
Reaction to Form: Dehydration Synthesis

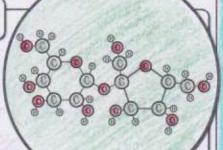


Disaccharides

Sucrose+water

table sugar is made of sucrose





CUCROSE

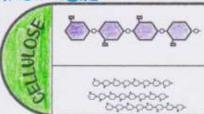
(flucose+Fructose

other disaccharides: Lactose=glucosetgalactose maitose = glucose + glucose

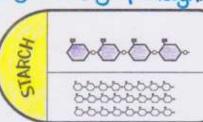
orides in a way that is still easy to quickly break down found in a lot of fruit **Function**

Polysaccharides

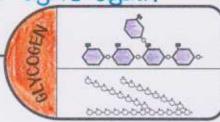
Plants make chains of monosoccharides bonded this way to form cellulose ·Strong molecule that plants use to build their cell walls around their cells



Plants Store extra Sugar as starch. "These bonds are more easily broken than the bonds in cellulose · often Stored in the



How humans store some extra sugar so its easy to access: excess glucose can be stored as glycogen in muscle and liver cells when musclelliver cells noots of plants for the sense there are not enough winter when it's more simple sugars to burn for difficult to produce more energy, they break down sugar through photosynthes sugars again



Carbohydrates: Structure and Function