POLYSACCHARIDES

1. Definition of the term "Carbohydrates".
2. Classification of carbohydrates with examples of structures.
3. Structures: glucose, fructose, sucrose, lactose, glucosamine, alginic acid, amylose, amylopectin, inulin.
4. Definition of the term "Polysaccharides".
5. Classification of polysaccharides.
6. Starch: composition, structures of amylose and amylopectin, methods of preparation, plant sources of starch, uses.
7. Inulin: structure, plant sources of inulin, uses.
8. Mucilage: structure, classification, uses.
9. Gums: structure, classification, uses.
10. Pectins: structure, classification, uses.
11. Describe identification methods of starch, inulin, mucilage, chemical reaction for reducing sugars.
12. Describe quantitative analysis of polysaccharides.
13. Latin names of the plant material, plant and family of: potato, rice, corn, wheat, cotton, chicory, echinacea, dandelion, elecampane, marshmallow, plantain, psyllium, linseed, kelp, coltsfoot; for each – constituents and uses.