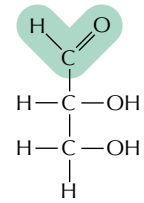
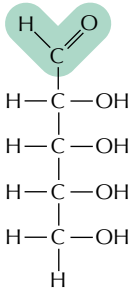
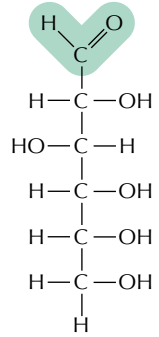
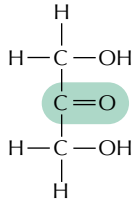
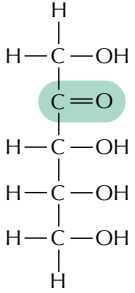
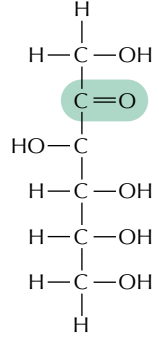


**PANEL 2-4** An Outline of Some of the Types of Sugars Commonly Found in Cells

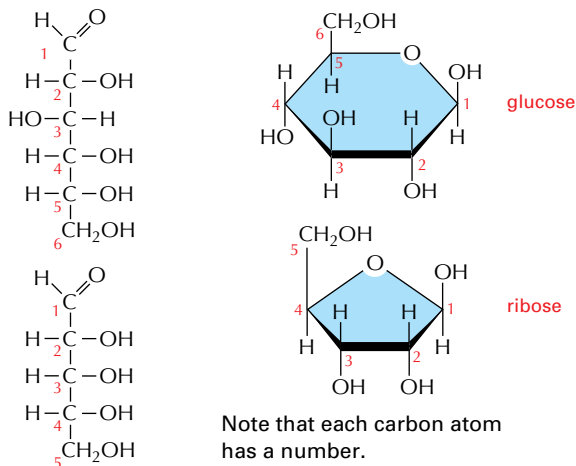
**MONOSACCHARIDES**

Monosaccharides usually have the general formula  $(\text{CH}_2\text{O})_n$ , where  $n$  can be 3, 4, 5, 6, 7, or 8, and have two or more hydroxyl groups. They either contain an aldehyde group ( $-\text{C}=\overset{\text{O}}{\text{H}}$ ) and are called aldoses or a ketone group ( $>\text{C}=\text{O}$ ) and are called ketoses.

	3-carbon (TRIOSES)	5-carbon (PENTOSES)	6-carbon (HEXOXES)
ALDOSES	 <p>glyceraldehyde</p>	 <p>ribose</p>	 <p>glucose</p>
KETOSSES	 <p>dihydroxyacetone</p>	 <p>ribulose</p>	 <p>fructose</p>

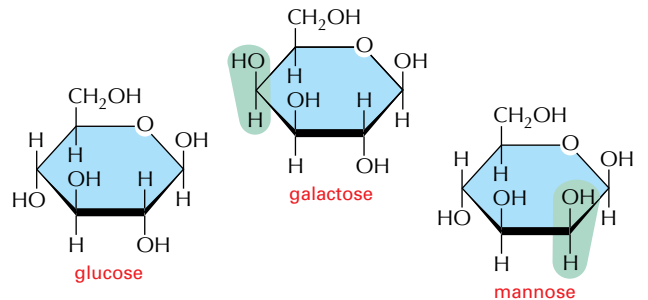
**RING FORMATION**

In aqueous solution, the aldehyde or ketone group of a sugar molecule tends to react with a hydroxyl group of the same molecule, thereby closing the molecule into a ring.



**ISOMERS**

Many monosaccharides differ only in the spatial arrangement of atoms—that is, they are **isomers**. For example, glucose, galactose, and mannose have the same formula ( $\text{C}_6\text{H}_{12}\text{O}_6$ ) but differ in the arrangement of groups around one or two carbon atoms.



These small differences make only minor changes in the chemical properties of the sugars. But they are recognized by enzymes and other proteins and therefore can have important biological effects.