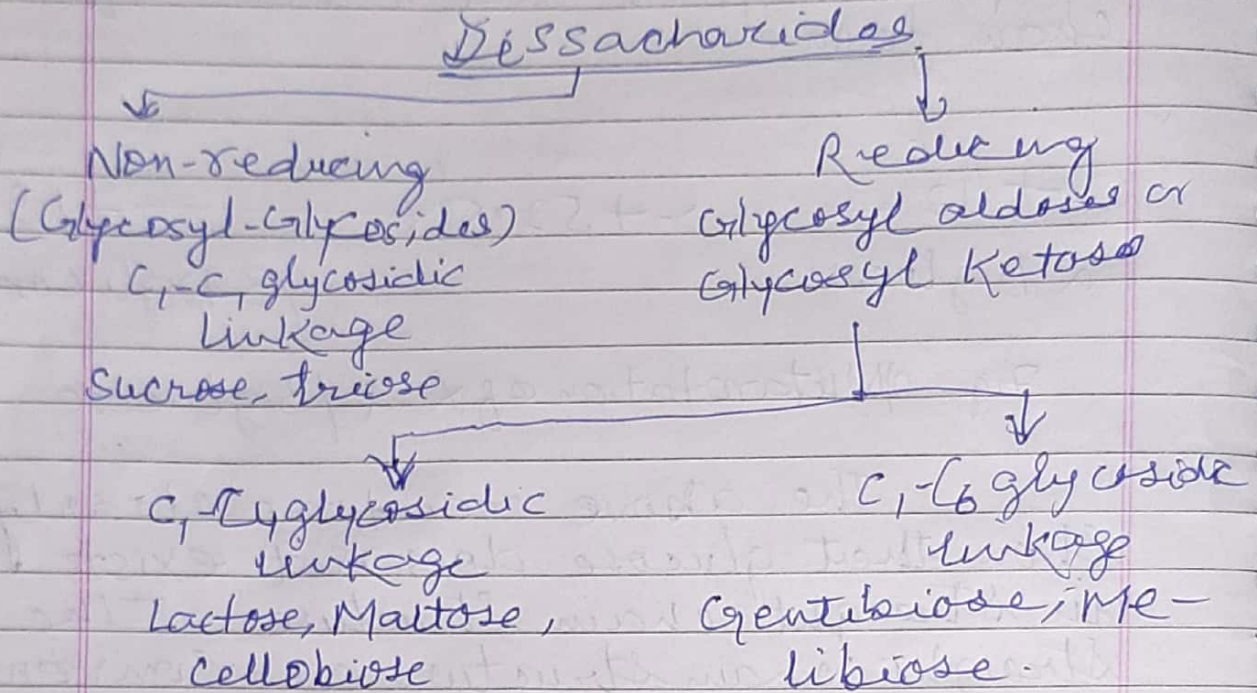


(B) Disaccharides:

When two molecules of mono-saccharides unite by glycosidic bond it is called disaccharide.



1) Sucrose:-

It is commonly called table sugar. It is formed of  $\alpha$  D glucose and  $\beta$ -D-fructose.

It is found in sugar cane, beet root, apple, pine apple, carrot and ripe fruits. Sucrose does not possess mutarotation and is not a reducing sugar.

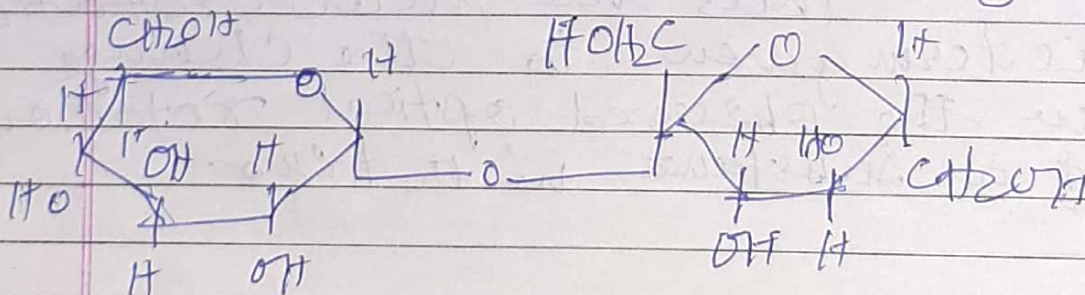


Fig. Sucrose.

(ii) Lactose:

It is commonly called milk sugar. It is present in milk of mammals.

It is formed by the combination of glucose and galactose. It exhibits mutarotation. The enzyme lactase hydrolyses the lactose.

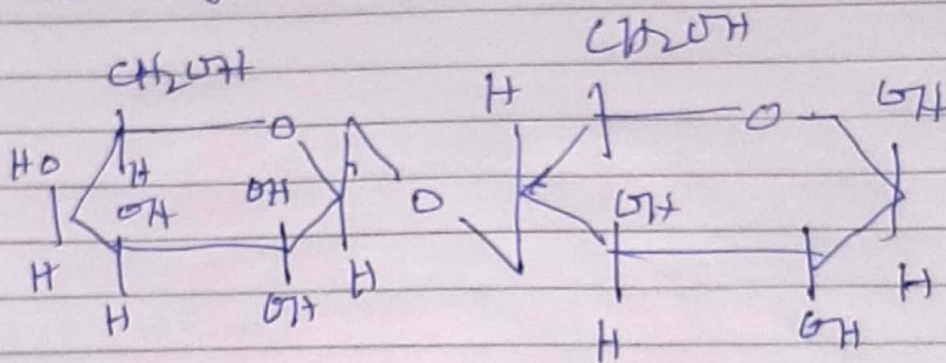


Fig. Lactose

(iii) Maltose :-

It is commonly called Malt Sugar. Malt from sprouting barley is the major source of maltose.

It is produced during digestion of starch by the enzyme  $\alpha$ -amylase. Maltose is formed of two molecules of D-glucose.

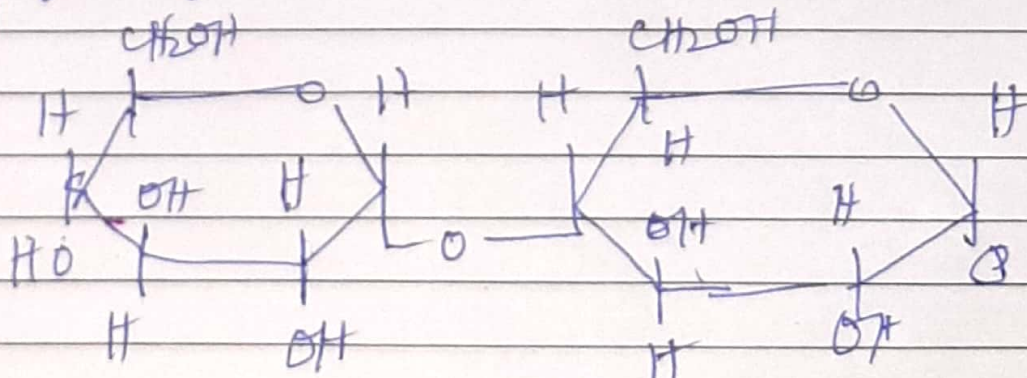


Fig - Maltose.