

CHEMISTRY

BOOKS - A N EXCEL PUBLICATION

BIOMOLECULES

Question Bank

1. Glucose and Sucrose are soluble in water but cyclohexane or benzene are insoluble in water. Explain.



2. What are the expected products of hydrolysis of lactose?



3. How do you explain the absence of aldehyde group in the pentaacetate of D-glucose ?



4. The melting points and solubility in water of amino acids are higher than those of the corresponding halo acids. Explain.



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5. Where does the water present in the egg go after boiling the egg?



6. Why cannot Vitamin C be stored in our body

?



7. What does products would be formed when a nucleotide from DNA containing thymine is hydrolysed?



8. When RNA is hydrolysed, there is no relationship among the quantities of different bases obtained. What does this fact suggested about the structure of RNA?



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9. When RNA is hydrolysed, there is no relationship among the quantities of different bases obtained. What does this fact suggested about the structure of RNA?



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10. Carbohydrates are classified into three major classes : monosaccharide, oligosaccharide and polysaccharides. What are polysaccharide?



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11. Carbohydrates are classified into threemajor classes : monosaccharide,

oligosaccharide and polysaccharides. Give two examples of polysaccharide.



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12. Carbohydrates are classified into three major classes : monosaccharide, oligosaccharide and polysaccharides. What is inverted sugar ?



13. Glucose is a monosaccharide which can be oxidised, reduced and acetylated. What happen when a glucose is treated with Br_2 water



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14. Glucose is a monosaccharide which can be oxidised, reduced and acetylated. What happen when a glucose is treated with HI/redP.



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15. Glucose is a monosaccharide which can be oxidised, reduced and acetylated. What happen when a glucose is treated with acetic anhydride



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16. Name of some carbohydrates, their properties and structural patterns are given

below. Match them properly

Glucose

Disaccharide

1, 4 - link

Sucrose

Reducing

.Galactoxide

Lactose Amylopectin Insoluble in water

1, 6 - linkage

Non-reducing Fructoxide

Trisaccharide

Anomers present

Monosaccharide

2 glucose units linked



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17. Proteins have polypeptide bonds. What are polypeptides?



18. Proteins are the polymers of α - amino acids. The structure and shape of proteins can be discussed at four different levels - namely primary, secondary, tertiary and quaternary Give an account of structure and shape of proteins considering the above levels.



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19. Carbohydrates are classified into monosaccharide, oligosaccharides and

polysaccharides. What is the basic of such classification?



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20. Carbohydrates are classified into monosaccharides, oligosaccharides and polysaccharides. Give an example of an oligosaccharide?



21. Vitamin C is a vitamin found in fruits and vegetables. It cannot be stored in our body. Why?



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22. Proteins are important polymers of biological system. What is denaturation of proteins?



23. Proteins are important polymers of biological system. Give two example of denaturation.



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24. Amino acids can be classified into essential and non-essential amino acids. What is the basis of such classification?



25. Amino acids can be classified into essential and non-essential amino acids. Write one example each for essential amino acid.



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26. Write any two differences between DNA and RNA.



27. Name the products obtained in the following reaction

(a)
$$C_2H_{12}O_6 \xrightarrow{Br_1/H_2O_1} \rightarrow -----$$



28. Name the products obtained in the following reaction

(b)
$$C_2H_{12}O_6 \xrightarrow{HI/heat} -----$$
(glucose)



29. Carbohydrates are classified into three major classes: monosaccharide, oligosaccharide and polysaccharides. What is inverted sugar?



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30. Carbohydrates are classified into three major classes : monosaccharide,

oligosaccharide and polysaccharides. Give two examples of polysaccharide.



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31. Biomolecules are formed by certain specific linkages between simple monomeric units. Write the names of linkages and monomeric units in the starch class of biomolecules.



32. Biomolecules are formed by certain specific linkages between simple monomeric units. Write the names of linkages and monomeric units in the protein class of biomolecules.



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33. Biomolecules are formed by certain specific linkages between simple monomeric units. Write the name of linkages and monomeric units in the Nucleic acid class of biomolecules.

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34. Name a fat soluble vitamin, Suggest a diseases caused by its deficiency.



35. What do you mean by the secondary structure of proteins?



36. What do you mean by the Nucleosides?



37. Carbohydrates are classified into monosaccharides, oligosaccharides and polysaccharides. Give an example of an oligosaccharide?



38. Write any one method for preparation of glucose.



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39. What is peptide linkage?



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40. Match the following structures of protein in column I with their characteristic features in

column II

Column I

- (i) Primary structure
- (ii) Secondary structure
- (iii) Tertiary structure
- (iv) Quaternary structure

Column II

- (a) Spacial arrangement of polypeptide sub units
- (b) Structure of amino acids
 - (c) Folding of peptide chains
 - (d) Sequence of amino acids
 - (e) Fibrous or globular nature



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41. What is denaturation?



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42. Cane sugar, Glucose and Starch are Carbohydrates. Represent the structure of

glucose.



43. Write a method to prepare Glucose from starch. Write the chemical equation of the reaction.



44. Suggest any two uses of carbohydrates.



45. What is denaturation?



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46. Match the following

Match the following:

Vitamin A Glucose

Starch Zymase

Aldohexose Night blindness

Enzyme Amylose

Fructose



47. Which of the following is a polysaccharide

? Maltose, Sucrose, Fructose, Cellulose

A. Maltose

B. Sucrose

C. Fructose

D. Cellulose

Answer: D



48. Explain the amphoteric behavior of amino acid.



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49. $\alpha - D - (+)$ glucose and

eta-D-(+) glucose are:- Metameres,

Anomers, Geometrical isomers, Fuctional

group isomers

A. Metameres

B. Anomers

- C. Geometrical isomers
- D. Functional group isomers

Answer: B



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50. What is denaturation of proteins?



51. Differentiate between nucleoside and nucleotide:



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52. Glucose has a cyclic hemiacetal ring structure known as pyranose structure. Give two observations or properties of glucose that can be explained only by the ring structure.



53. Glucose has a cyclic hemiacetal ring structure known as pyranose structure. What are anomers?



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54. Disaccharides give two molecules of the same or different monosaccharide on hydrolysis. Give the name of a disaccharide that gives only one type of monosaccharide on hydrolysis.



55. Disaccharides give two molecules of the same or different monosaccharide on hydrolysis. What do you understand by the term glycosidic linkage?



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56. Disaccharides give two molecules of the same or different monosaccharide on

hydrolysis. Why is sucrose a non-reducing sugar?



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57. Disaccharides give two molecules of the same or different monosaccharide on hydrolysis. Why is the hydrolysis of sucrose known as inversion of sugar?



58. Proteins are made up of α - amino acids. They are actually polypeptides having high molecular mass. Name an optically inactive α - amino acid found in proteins.



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59. Proteins are made up of α - amino acids. They are actually polypeptides having high molecular mass. Give one example each for neutral, acidic and basic α - amino acids.

60. Proteins are made up of α - amino acids. They are actually polypeptides having high molecular mass. How do amino acids exist as zwitherion ?



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61. Vitamins are organic compounds required in the diet in small amounts to perform

specific biological functions Which vitamin is synthesised in the body?



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62. Vitamin C is a vitamin found in fruits and vegetables. It cannot be stored in our body. Why?



63. Vitamins are organic compounds required in the diet in small amounts to perform specific biological functions. The deficiency of which vitamins increases the time for blood clotting?



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64. Vitamins are organic compounds required in the diet in small amounts to perform

specific biological functions. Which diseases is caused by the deficiency of vitamin B_{12} ?



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65. D-glucose is obtained in two different forms, α -D- glucose and β -D- glucose, depending on how we crystallise it. What are α and β forms of glucose known as ?



66. D-glucose is obtained in two different forms, α -D- glucose and β -D- glucose, depending on how we crystallise it. How do these forms differ in their configuration ?



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67. D-glucose is obtained in two different forms, α -D- glucose and β -D- glucose, depending on how we crystallise it. Repersent the structure of $\alpha-D$ glucose.

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68. All naturally occurring sugars are found to have the D-configuration. How do you assign D or L configuration for a monosaccharide? Illustrate with a specific example.



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69. All naturally occurring sugars are found to have the D-configuration. Give a reaction to

prove that glucose contain five hydroxyl groups.



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70. All naturally occurring sugars are found to have the D-configuration. How does glucose react with hydroxylamine? Give equation.



71. Proteins are essential for growth in animals. What are the common types of secondary structures of proteins?



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72. Proteins are essential for growth in animals. Which class of proteins are enzymes?



73. Proteins are essential for growth in animals. Differentiate between globular and fibrous proteins.

