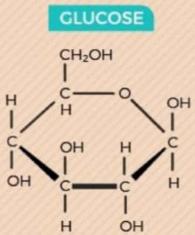


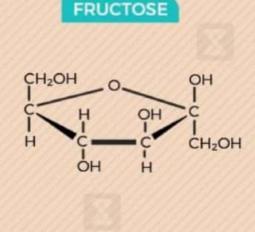
Carbohydrates are the sugars, starches and fibers found in fruits, grains, vegetables and milk products. They are called carbohydrates because at the chemical level, they contain carbon,

hydrogen and oxygen.



Protein 1g





## SIMPLE CARBOHYDRATES

Sources of Carboydrates

- FruitsCandy
- Milk
- Sugary Beverages

## **CARBOHYDRATES** BENEFITS

- Mental health
- Weight loss
- Good source of nutrients
- Heart health

## **COMPLEX CARBOHYDRATES**

Grains: Grains are good source of fiber, as well as potassium, magnesium and selenium. Choose less processed, whole grains such as quinoa, buckwheat, and whole-wheat pasta.

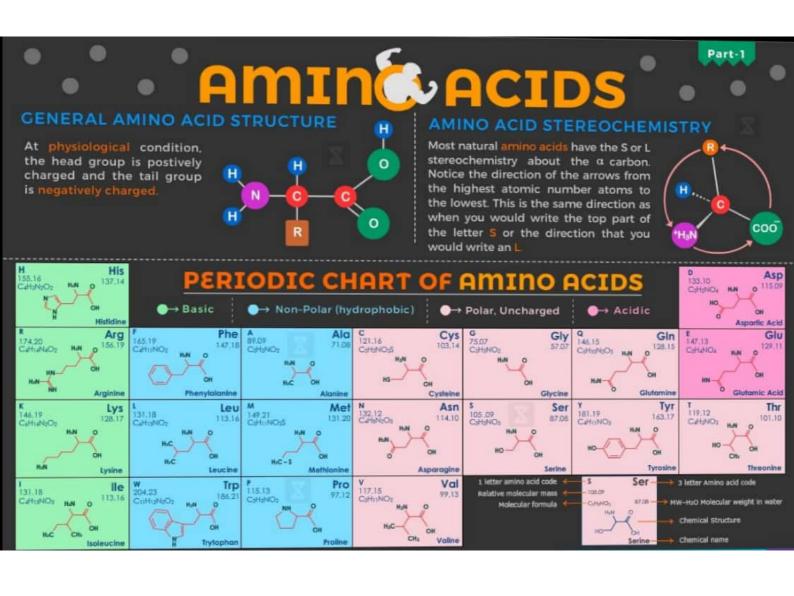
Fiber-Rich Fruits: Such as apples, berries, and bananas (avoid canned fruit, as they usually contain added syrup).

Fiber-Rich Vegetables: Eat more of all your veggies, including broccoli, leafy greens, and carrots.

Beans: Aside from fiber, these are good sources of folate, iron, and potassium.

## FUNCTION OF CARBOHYDRATES

Carbohydrates provide fuel for the central nervous system and energy for working muscles. They also prevent protein from being used as an energy source and enable fat metabolism.



When two amino acids come together, a reaction can occur between the carboxylic tail of the leading end with the amine head of the trailing end.

Part-2

Each amino acid gives up a part of itself in a dehydration reaction and the product of their interaction is the peptide bond.

The new bond enjoys a type of resonance that strengthens it as the electrons about the nitrogen and oxygen delocalize producing a partial double bond.

The result of this resonance makes this bond difficult to rotate since the newly formed electron clouds are stabilzed and do not like to bump into things.

Peptide bonds form a rigid backbone for the many proteins it is a part of.

