

- 17-10 Dilute the sugar solution to 100 ml.
- 17-11 Rinse a polarimeter tube twice with 5-10 ml of the sugar solution and then fill the tube with the same solution (see Step 17-1).
- 17-12 Repeat Steps 17-2 through 17-4.
- 17-13 Calculate the specific rotation  $[\alpha]_D^T$  of the sugar solution from Equation 17-2, assuming that the temperature was 20°C.
- 17-14 Identify the unknown carbohydrate by comparing your calculated value of the specific rotation with the values given in Table 17-1.

### B. Determination of Concentration

- 17-15 Rinse a polarimeter tube twice with water and then twice with 5-10 ml of one of the glucose unknown solutions.
- 17-16 Fill the polarimeter tube with that glucose unknown and repeat Steps 17-2 through 17-4.
- 17-17 Calculate the concentration of the unknown from the observed degrees of rotation and the specific rotation of glucose (Table 17-1).

### C. Inversion of Sucrose

- 17-18 Upon hydrolysis of sucrose, equimolar amounts of glucose and fructose are produced. Since the specific rotation for fructose is much

Table 17-1  
Specific Rotation

Carbohydrate	Specific Rotation*
L-arabinose	+104.5
D-fructose	- 92.0
D-galactose	+ 80.5
D-glucose	+ 52.7
Lactose	+ 52.3
Maltose	+136.0
D-mannose	+ 14.5
Raffinose	+105.2
L-rhamnose	+ 8.9
D-ribose	- 23.7
L-sorbose	- 43.4
Sucrose	+ 66.5
D-xylose	+ 19.0

\*Equilibrium value; Equation 17-2; 20-25°C.