

Fig. 4. The structure of the dominant maxima in the IR spectra of maltotriose (a) and the product of the dehydration of its aqueous solution (b).

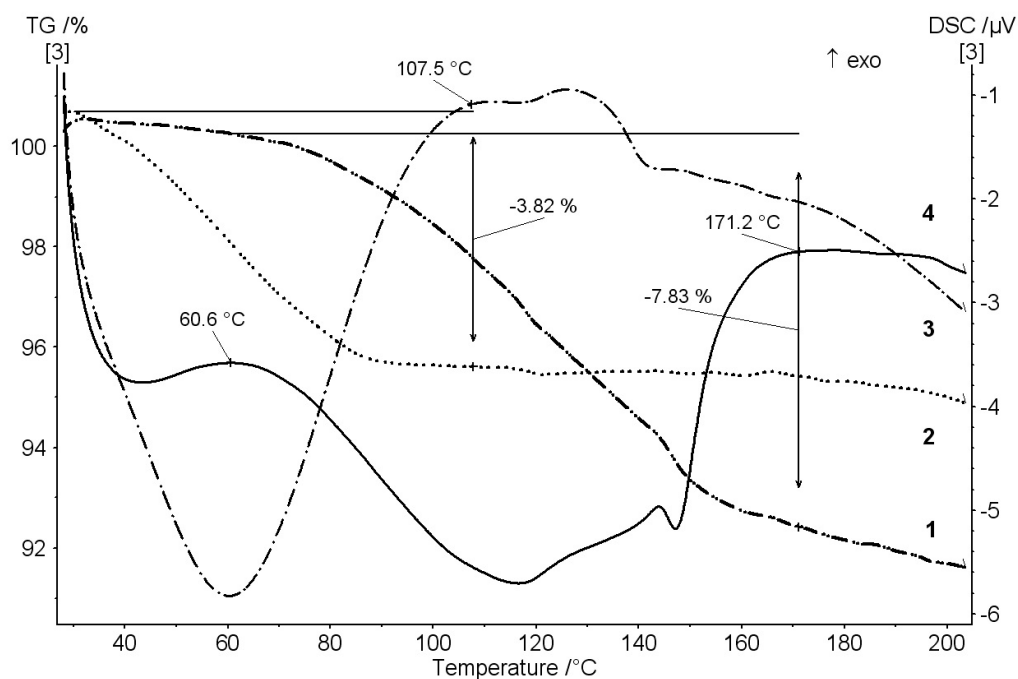


Fig. 5. Curves: TG of maltose (1) and the product of the dehydration of its aqueous solution (2), DSC of maltose (3) and the product of dehydration (4).

a trisaccharide ceases at about 107°C, and the process of dehydration product continues to 170°C - 200°C. In addition, the weight of the maltotriose sample is reduced by 3.8 %, while the dehydration product becomes 7.8 % lighter. From this it follows that water is contained in two samples in different quantities and it is variously related to the saccharide. If, in the case of a reactive

trisaccharide, this can be adsorbed moisture, then in the product of the dehydration of its solution is water, which is possibly related to the structure of the carbohydrate.

Returning to the results of the graphical analysis of the IR spectra, we note that we have suggested that in the IR spectra of individual oligosaccharides, the low-frequency component in the dominant band shows