

consist of two components. That of a lower frequency is most probably attributed to the stretching vibrations of α -1,4-glycosidic bonds, while the second one is determined by the complex of ν CO, ν CC and δ COH oscillations. The ratio of these two components depends on the $\alpha(1 \rightarrow 4)$ bridges content of the individual sugars molecules and can therefore be used to characterize the degree of polymerization of these substances.

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