- What are families of reducing and non reducing saccharides? which reagents are there to prove this?
    - reducing: _____
    - non-reducing: _____
    - reagent 1: _____
    - reagent 2: _____

- Welches dieser polysaccharide gehört nicht dazu?
    - Xylan
    - Arabino-galactan
    - Xyloglucan
    - Mannan
    - …
    - Glucogalactomannan

(oder ähnliche)

- Lückentext über starch, wo man Wörter wie "amylose", "amylopectin" "branched", "side chains" etc ergänzen musste, manche wörter kamen mehrmals vor

- ln(100/(100+x)) vs. time in days - diagram of waxy, normal and high amylose maize starch viscosity experiment

- How are plant gums and pectins defined in contrast to hemicellulose?

- Table to be filled with Advantages and Disadvantages regarding PLA in following aspects:
    - o raw materials
    - o processability
    - o material properties
    - o versatility
    - o end-of-use possibilities

- Strukturformel aufgezeichnet: 3 N-Acetyl-Glucosamin einheiten in eckigen klammern (n-fache verlängerung); das mittlere monosaccharid war um 180 grad gedreht. --> what kind of molecule is this? from which polysaccharide can it be derived?

- describe 1 pretreatment method and also present its advantages and shortcomings

- hierarchy of thickening &/ gelling agents according to their source (as on page 5 of chapter plant gums & pectins), with all polysaccharides given, but parent levels (except "source") all left empty and were to be filled in.

- Plant gums are hydrocolloids that do thicken aqueous solutions, but they do not gel. briefly describe the gelling mechanisms encountered in the lecture and also state one biopolymer example for each.