

# Maltose

This article has been translated from WikiSkripta; ready for the **editor's review**.

**Maltose** is a disaccharide that consists of two D-glucose molecules linked by  $\alpha(1\rightarrow4)$  glycosidic bonds. It is a product of starch digestion. It is also naturally produced by the hydrolysis of starch during the germination of barley, so it is contained in larger quantities in malt (hence the name *malt sugar*).

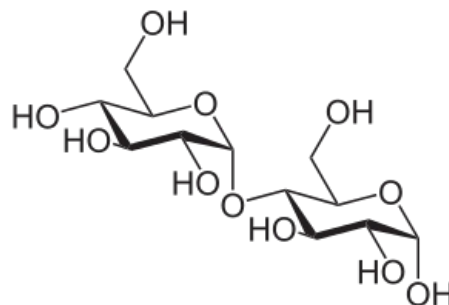
## Links

### Related articles

- Glucose
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- Maltotriose

### Source

- ŠVÍGLEROVÁ, Jitka. *Maltóza* [online]. The last revision 19. 2. 2009, [cit. 9.11.2010]. <<https://web.archive.org/web/20160306065550/http://wiki.lfp-studium.cz/index.php/Maltóza>>.
- ws: Maltóza



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