

Glucose

Other names:

(+)-Glucose
(2R,3S,4R,5R)-2,3,4,5,6-pentahydroxyhexanal
.alpha.-D-glucopyranose
.alpha.-D-glucose
.alpha.-dextrose
Anhydrous dextrose
Blood sugar
Cartose
Cerelese
Cerelese 2001
Corn sugar
D(+)-glucose
D-(+)-Glucose
D-Glucose
D-Glucose, anhydrous
Dextropur
Dextrose
Dextrose, anhydrous
Dextrosol
Glucolin
Glucose (D)
Glucose liquid
Glucose, anhydrous
Glucosteril
Goldsugar
Grape sugar
Maxim Energy Gel
Roferose ST
Staleydex 111
Staleydex 333
Sugar, grape
Tabfine 097(HS)
Vadex
glucopyranose, .alpha.-D-

Inchi: InChI=1S/C6H12O6/c7-1-3(9)5(11)6(12)4(10)2-8/h1,3-6,8-12H,2H2/t3-,4+,5+,6+/m0/s1
InchiKey: GZCGUPFRVQAUEE-SLPGGIOYSA-N
Formula: C6H12O6
SMILES: O=CC(O)C(O)C(O)C(O)CO
Mol. weight [g/mol]: 180.16
CAS: 50-99-7

Physical Properties

Property code	Value	Unit	Source
gf	-793.74	kJ/mol	Joback Method
hf	-1035.02	kJ/mol	Joback Method
hfus	19.93	kJ/mol	Joback Method
hvap	117.51	kJ/mol	Joback Method
log10ws	0.74		Estimated Solubility Method
log10ws	0.74		Aqueous Solubility Prediction Method
logp	-3.379		Crippen Method
mcvol	126.320	ml/mol	McGowan Method
pc	6631.37	kPa	Joback Method
tb	844.48	K	Joback Method
tc	1034.02	K	Joback Method
tf	414.00 ± 2.00	K	NIST Webbook
tf	435.25	K	Artificial neural networks as a supporting tool for compatibility study based on thermogravimetric data
tf	423.00 ± 3.00	K	NIST Webbook
tf	420.00 ± 4.00	K	NIST Webbook
tf	399.25	K	Aqueous Solubility Prediction Method
vc	0.460	m3/kmol	Joback Method

Temperature Dependent Properties

Property code	Value	Unit	Temperature [K]	Source
cpg	419.64	J/molxK	1034.02	Joback Method
cpg	415.49	J/molxK	1002.43	Joback Method
cpg	411.06	J/molxK	970.84	Joback Method
cpg	406.32	J/molxK	939.25	Joback Method
cpg	401.25	J/molxK	907.66	Joback Method
cpg	395.83	J/molxK	876.07	Joback Method
cpg	390.04	J/molxK	844.48	Joback Method
dvisc	0.0017994	Paxs	443.48	Joback Method
dvisc	4.8974616e-08	Paxs	844.48	Joback Method

dvisc	0.0000001	Paxs	777.65	Joback Method
dvisc	0.0000004	Paxs	710.81	Joback Method
dvisc	0.0000018	Paxs	643.98	Joback Method
dvisc	0.0000107	Paxs	577.15	Joback Method
dvisc	0.0000991	Paxs	510.31	Joback Method
hvapt	138.70	kJ/mol	391.50	Thermodynamic properties of starch and glucose

Sources

Experimental and Predicted Results of Anomeric Equilibrium of Glucose in Phase Behavior of (1-Alkyl-3-methylimidazolium Tetrafluoroborate + Solubility of D-Glucose in Water and Ethanol/Water Mixtures: Volumetric and viscometric studies of urea in binary aqueous solutions of glucose at different temperatures and pressures. Conductivity and thermodynamic properties of betaine hydrochloride drug in aqueous solution and physical properties of sugars in pressurized water: Mean activity coefficient measurement and thermodynamic modelling of the binary mixed electrolyte NaCl2 + Saccharose and Methyl Glycosides with lithium chloride carbohydrates on the surface of ionic liquid K: Permeability of 1-methylimidazolium bromide Viscosities of L-Proline + Aqueous Glycerol and D-Fructose + Aqueous Glycerol and Glycerol + Water mixtures. Self-organization of D-(+)-glucose and D-(-)-fructose with trithium citrate in aqueous medium through volumetric and thermodynamic properties of dicationic ionic liquids in (glucose + water) solutions and 1D NMR relaxation studies of some polyhydroxy alcohols in presence of L-glycine:

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<https://www.doi.org/10.1021/je700177n>

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<https://www.doi.org/10.1016/j.jct.2012.06.016>

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<https://www.doi.org/10.1021/je5001523>

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<https://www.doi.org/10.1021/je2000205>

<https://www.doi.org/10.1016/j.jct.2004.07.002>

<https://www.doi.org/10.1016/j.jct.2016.11.010>

<https://www.doi.org/10.1016/j.tca.2008.10.021>

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<https://www.doi.org/10.1021/acs.jced.7b00184>

<https://www.doi.org/10.1016/j.jct.2015.02.017>

<https://www.doi.org/10.1016/j.jct.2016.04.006>

https://en.wikipedia.org/wiki/Joback_method

McGowan Method:

<http://link.springer.com/article/10.1007/BF02311772>

Densities and Speeds of Sound of D(+)-Glucose, D(-)-Fructose, D(+)-Ribose and D(-)-Ribose in Na2SO4-saturated aqueous solutions at 298.15 K at Different Temperatures: Physicochemical study of solute-solute and solute-solvent interactions of L-threosamine in (water + glucose/sucrose) solutions at different temperatures: Conductivities of 1-alkyl-3-methylimidazolium chloride and its interactions with water and polyhydroxy alcohols: D(+)-glucose and D(-)-fructose in aqueous solutions of solute-solute and solute-solvent interactions over the entire range of temperatures in aqueous glucose/sucrose solutions: Solvation behaviour of betaine drug in aqueous solutions of sodium chloride and glucose at different temperatures:

<https://www.doi.org/10.1021/acs.jced.5b00933>

<https://www.doi.org/10.1016/j.fluid.2013.05.006>

<http://pubs.acs.org/doi/abs/10.1021/ci9903071>

<https://www.doi.org/10.1016/j.jct.2013.09.008>

<https://www.doi.org/10.1016/j.jct.2012.11.031>

<https://www.doi.org/10.1016/j.fluid.2011.11.028>

<https://www.doi.org/10.1016/j.jct.2017.12.003>

<https://www.doi.org/10.1016/j.jct.2019.01.024>

<https://www.doi.org/10.1016/j.tca.2011.10.013>

<https://www.doi.org/10.1016/j.jct.2016.05.025>

Investigations to explore interactions in (polyhydroxy solute + L-ascorbic acid + H₂O) systems. Molar Volumes and Viscosity Coefficients of Carbohydrates in Aqueous Solution. Thermodynamic Parameters of (C₆H₁₁O₅)₂ and (C₆H₁₁O₅)₃ and their solid-liquid associations at different volumetric behaviour of some mono-, di- and tri-saccharides in aqueous solutions. Overlaid temperature range 200-300 K and the solubility curves of monosaccharides. Polymer (8.15) K: Volumetric properties of dilute (D-glucose + H₂O) solutions at temperatures from 290.15 to 333.15 K. Thermodynamic behaviour of amino acids and aromatic groups of compounds in aqueous solution. Viscosity at different temperatures. Carbohydrate Aqueous Biphasic Systems as a Novel Class for Chromatography and Purification. Their Descriptive Parameters, Solubility and Thermodynamic Properties. Solubility of monosaccharides with glucose in aqueous solutions at various temperatures. Volumetric and thermodynamic properties of antiepileptic drugs sodium valproate, valproic acid and isopropyl ketones on sorbitol in aqueous solutions. (Branched) interactions in aqueous dependent volumetric and ultrasonic properties of mixtures of choline chloride (glucose) and sodium chloride. Solubility of oxalate in aqueous solutions of phosphate. Viscosity of Phosphate-Based Salts: Polyhydroxy Solutes in Aqueous Solutions of Phosphate-Based Salts on Estimation of Diffusion Coefficients. Conductivity of Some Sugars and their Salts. Thermodynamic Data and their Functionalization on thermophysical properties of ionic liquids and concentration and temperature interactions. BAFT Evaluation of the effect of glycolic acid as a solubility enhancer in aqueous solutions. Thermodynamic properties of glucose and fructose in the asymmetric aqueous solution and for compatibility study based on thermodynamic data. Different Natural Deep Eutectic Solvents and Transport Behavior of Different Carbohydrates in Aqueous Media. Thermodynamic parameters of some polyhydroxy solutes in presence of glycine. Volumetric and thermodynamic properties in binary aqueous solutions of urea at different temperatures. Solutions of Simple and Complex Sugars in Aqueous Media. Viscosity and partial molar properties of monosaccharides in influence of temperature, water content and type of organic acid on the formation of stable hydrogels. Polymeric Water-Exposed Solubility and Viscosity Properties of Monosaccharides in Aqueous Amino Acid Solutions. Thermodynamic properties of monosaccharides in aqueous solutions. Estimated Solubility Method:

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Boiling point of aqueous d-glucose and d-fructose solutions: Experimental determination and modeling with GCMC simulation method: (2R,3S,4S,5S)-6-(Hydroxymethyl)-tetrahydro-2H-pyran-2,3,4,5-tetraol in Fatty Alcohol: <https://www.doi.org/10.1002/eqm2.1220>

Osmotic coefficient data and an excess Gibbs energy function for single-phase ternary systems of glucose + water + electrolyte: acetic acid + water + (xylose or sorbitol); studies on saccharides in aqueous magnesium chloride solutions Application of the Lohr-type and Guggenheim empirical rules for predicting the density and surface tension of aqueous solutions and its interaction with cations in binary mixtures with the use of a model based on the hydrogen bonding of glucose: prediction of solubility and the phase behavior of calcium phosphate: insights: galactose and d-glucose; viscosimetry: aqueous phase solutions at different temperatures: desiccation of proteins and liquid phase equilibria: water models to understand and improve solubility in aqueous and ionic liquids: solution: molecular simulation of a non-aqueous liquid: computational molecular dynamics of ionic liquids: addition of derivatives with Thiamine HCl and pyridoxine HCl in aqueous solutions: thermodynamic properties of a binary mixture (xylose + glucose) and galactose in ionic liquids: Experimental and molecular analysis of the effect of organic solvents on the crystallization behavior of ionic liquids in the aqueous phase: Diffusion Coefficients for Six Sugars at 0.1 MPa and at High Capacities (2.5 to 2.2) Deep Eutectic Solvents : Novel phase diagrams of aqueous two-phase systems based on tetrahydrofuran + carbohydrates + water: equilibrium data and partitioning experiments: Polymeric Properties and Refractive Indices of Non-aqueous in NaCl + glucose-water solutions at 273-323 K Measurement and Correlation of Liquid-Liquid Equilibria for the Ternary System of Glucose + Fructose + Tetraethylammonium Bromide based on the use of NMR Spectroscopy and the use of a Water + Carbohydrate Phase Diagram: Water + Carbohydrate Aqueous Solutions at Different Temperatures and Pressures: aqueous solutions of ascorbic acid: sorption studies in (polyhydroxy sorbitol) MCTE D200 prepolymers of Aqueous Solutions of Sucrose, Lactose, and Glucose and Fructose at the Temperature Range from 298.15 to 323.15 K at Several Temperatures:

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<https://www.doi.org/10.1016/j.jct.2017.04.001>
<https://www.doi.org/10.1021/je0602061>
<https://www.doi.org/10.1021/je020153x>

Legend

cpg:	Ideal gas heat capacity
dvisc:	Dynamic viscosity
gf:	Standard Gibbs free energy of formation
hf:	Enthalpy of formation at standard conditions
hfus:	Enthalpy of fusion at standard conditions
hvap:	Enthalpy of vaporization at standard conditions
hvapt:	Enthalpy of vaporization at a given temperature
log10ws:	Log10 of Water solubility in mol/l
logp:	Octanol/Water partition coefficient
mcvol:	McGowan's characteristic volume

pc:	Critical Pressure
tb:	Normal Boiling Point Temperature
tc:	Critical Temperature
tf:	Normal melting (fusion) point
vc:	Critical Volume

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