TABLE 1. Melting and transition temperatures of the pure carbohydrates. Unless indicated otherwise, the data were taken from [42BAT]

Carbohydrate	Melting or transition temperature °C
β-arabinose	160
lyxose:	
α form	106–107
β form	117–118
ribose	87
ribulose	syrup
α-xylose	145
xylulose	syrup
β-allose	128
β-altrose	≈106
β-fructose:	
dihydrate	20.0[a]
anhydrous	102–104
α-galactose:	
anhydrous	167
hydrate	118–120[b]
glucose:	
α form	146
α monohydrate	50[c]
β form	148–150
gulose	syrup
idose	
mannose:	
α form	133
β form	132
psicose	syrup
sorbose	159–161
tagatose	134–135[b]
talose:	
α form	133–134
β form	120–121

[a]Transition temperature of dihydrate to anhydrous [52YOU/JON].
[b]Data from compilation of [82BAI].
[c]Transition temperature of monohydrate to anhydrous [22JAC/SIL].