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Fiducial Marker and Rectal Spacer Placement* (www.mskcc.org/cancer-care/patient-education/about-placement-fiducial-markers-and-rectal-spacers-radiation-therapy-your-prostate) [REDACTED]
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- ... 1 (methylcellulose) ... |
- ... 2 (125 ... (simethicone) ... |
- ... 2 (125 ... (simethicone) ... |

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- **Glucose** is the most abundant monosaccharide in nature. It is a six-carbon aldehyde sugar that is the primary source of energy for most organisms. It is found in fruits, honey, and many other natural sources.
- **Fructose** is a five-carbon sugar found in fruits and honey. It is sweeter than glucose and is often used as a sweetener in soft drinks and processed foods.
- **Galactose** is a six-carbon sugar found in milk and dairy products. It is converted to glucose in the liver.
- **Mannose** is a six-carbon sugar found in fruits and honey. It is used in the production of certain pharmaceuticals.
- **Sorbitol** is a six-carbon sugar alcohol found in fruits and honey. It is used as a sweetener in sugar-free products.
- **Xylitol** is a five-carbon sugar alcohol found in fruits and honey. It is used as a sweetener in sugar-free products.
- **Starch** is a polysaccharide made of glucose units. It is the primary energy storage form in plants.
- **Glycogen** is a polysaccharide made of glucose units. It is the primary energy storage form in animals.
- **Cellulose** is a polysaccharide made of glucose units. It is the most abundant organic polymer on Earth and is a major component of plant cell walls.
- **Chitin** is a polysaccharide made of N-acetylglucosamine units. It is the second most abundant organic polymer on Earth and is found in the cell walls of fungi and the exoskeletons of arthropods.
- **Hemicellulose** is a group of polysaccharides made of various sugar units. They are found in plant cell walls and are used in the production of paper and other products.
- **Pectin** is a polysaccharide made of galacturonic acid units. It is found in the cell walls of fruits and is used as a thickening agent in food products.
- **Dextran** is a polysaccharide made of glucose units. It is found in the blood of certain animals and is used in the production of certain pharmaceuticals.
- **Inulin** is a polysaccharide made of fructose units. It is found in the roots of certain plants and is used as a prebiotic in food products.
- **Chondroitin** is a polysaccharide made of glucuronic acid units. It is found in cartilage and is used in the production of certain pharmaceuticals.
- **Hyaluronic acid** is a polysaccharide made of glucuronic acid and N-acetylglucosamine units. It is found in connective tissue and is used in the production of certain pharmaceuticals.
- **Agar** is a polysaccharide made of galactose units. It is found in the cell walls of certain bacteria and is used as a solidifying agent in microbiology.
- **Carrageenan** is a polysaccharide made of galactose units. It is found in the cell walls of certain red algae and is used as a thickening agent in food products.
- **Alginate** is a polysaccharide made of mannuronic acid and gulonic acid units. It is found in the cell walls of certain brown algae and is used as a thickening agent in food products.
- **Chitosan** is a polysaccharide made of N-acetylglucosamine units. It is found in the cell walls of certain fungi and is used in the production of certain pharmaceuticals.
- **Chitinase** is an enzyme that breaks down chitin into N-acetylglucosamine units.
- **Cellulase** is an enzyme that breaks down cellulose into glucose units.
- **Amylase** is an enzyme that breaks down starch into glucose units.
- **Lactase** is an enzyme that breaks down lactose into glucose and galactose units.
- **Maltase** is an enzyme that breaks down maltose into glucose units.
- **Sucrase** is an enzyme that breaks down sucrose into glucose and fructose units.
- **Galactosidase** is an enzyme that breaks down galactose into glucose units.
- **Fructosidase** is an enzyme that breaks down fructose into glucose units.
- **Sorbitolase** is an enzyme that breaks down sorbitol into glucose units.
- **Xylitolase** is an enzyme that breaks down xylitol into glucose units.
- **Glucosyltransferase** is an enzyme that synthesizes polysaccharides from glucose units.
- **Galactosyltransferase** is an enzyme that synthesizes polysaccharides from galactose units.
- **Mannosyltransferase** is an enzyme that synthesizes polysaccharides from mannose units.
- **Fructosyltransferase** is an enzyme that synthesizes polysaccharides from fructose units.
- **Sorbitolase** is an enzyme that synthesizes sorbitol from glucose units.
- **Xylitolase** is an enzyme that synthesizes xylitol from glucose units.
- **Glucanase** is an enzyme that breaks down polysaccharides made of glucose units into glucose units.
- **Galactanase** is an enzyme that breaks down polysaccharides made of galactose units into galactose units.
- **Mannanase** is an enzyme that breaks down polysaccharides made of mannose units into mannose units.
- **Fructanase** is an enzyme that breaks down polysaccharides made of fructose units into fructose units.
- **Sorbitolase** is an enzyme that breaks down polysaccharides made of sorbitol units into sorbitol units.
- **Xylitolase** is an enzyme that breaks down polysaccharides made of xylitol units into xylitol units.

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