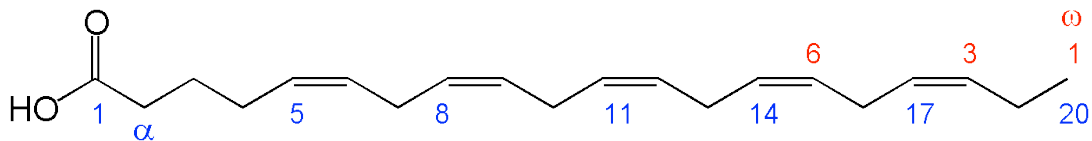
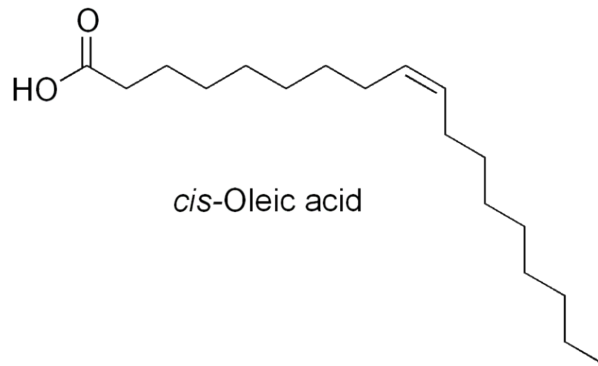


CONCEPT: LIPIDS

- Fatty acids have a unique naming convention
 - # of carbons : # of double bonds (Δ # of carbons participating in double bonds)
 - Omega 3 and 6 fatty acids must be acquired through diet because humans can't synthesize them



- Naturally occurring unsaturated fatty acids are always cis
 - Melting point increases as chain length increases
 - The longer the chain, the less soluble the fatty acid
 - Unsaturation greatly reduces melting point of the fatty acids
 - Trans fats have higher melting points because, despite unsaturation, their trans double bonds are linear
- Triacylglycerols – storage lipids made from glycerol and 3 fatty acids attached via ester bonds
 - If one unsaturated chain, always on carbon 2

