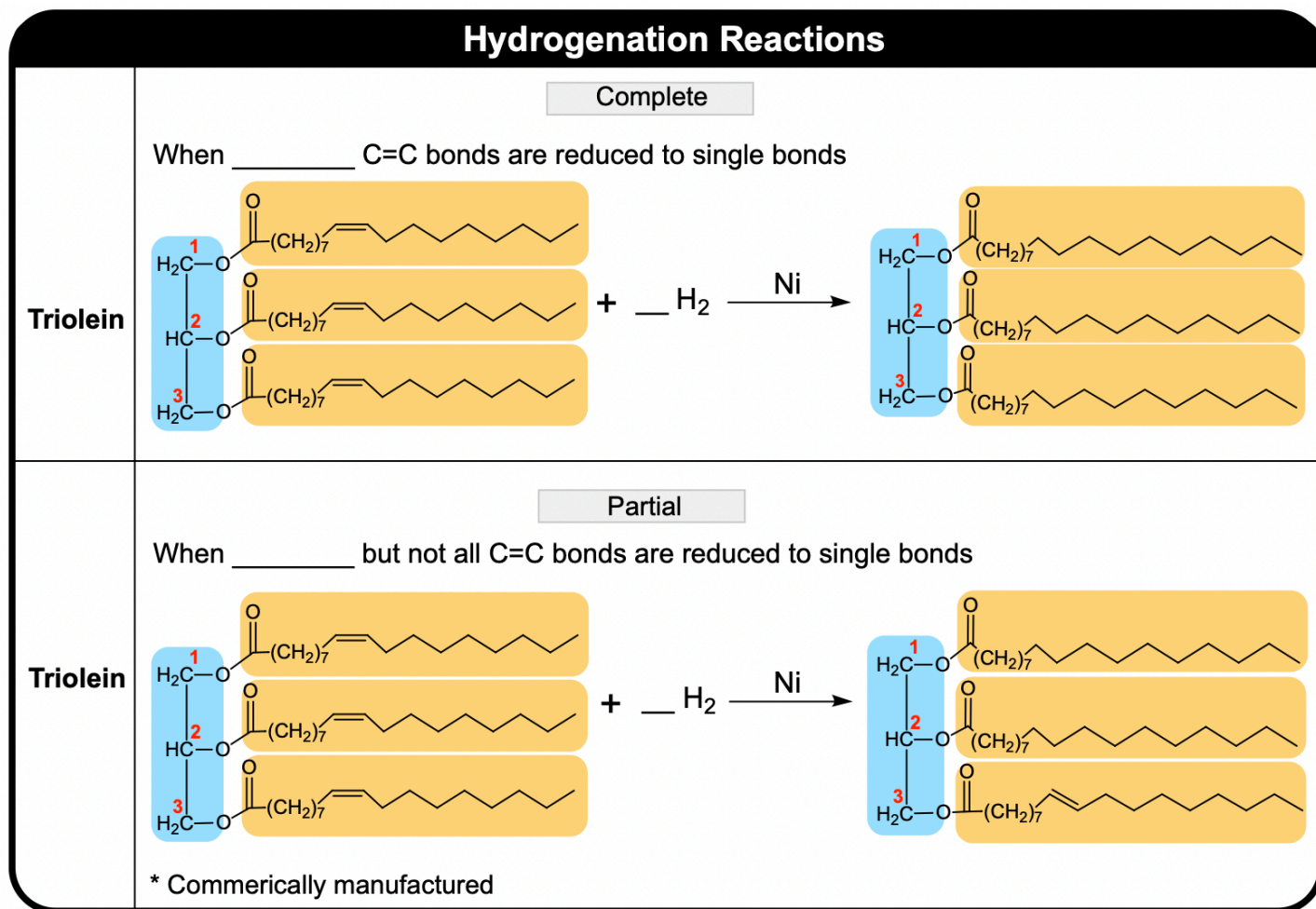


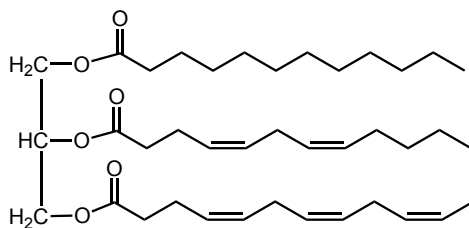
CONCEPT: TRIACYLGLYCEROL REACTIONS: HYDROGENATION

- **Recall:** Under this type of reaction ___ Hs are added to ___ π bond.
 - The conversion from double bonds to single bonds ___ unsaturation & ___ melting point.



- Partial hydrogenation converts oils to _____ whose ultimate consistency is based on the _____ of pi bonds.
 - During hydrogenation, some of the double bonds can isomerize to produce _____ (___-configuration) pi bonds.

EXAMPLE: Identify the number moles of hydrogen required for the complete hydrogenation of the following compound.



CONCEPT: TRIACYLGLYCEROL REACTIONS: HYDROGENATION

PRACTICE: Determine a possible triacylglycerol molecule formed when linoleic acid undergoes partial hydrogenation and consumes 1 mole of hydrogen gas.

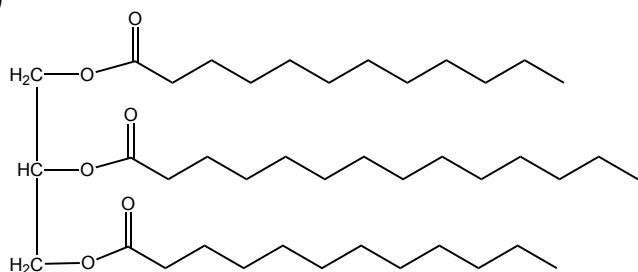
- a) Palmitoleic acid b) Stearic acid c) Linolenic acid d) Oleic acid

PRACTICE: A triacylglycerol molecule in the form of linoleic acid consumes 2 moles of hydrogen gas. Which of the following fatty acid represents the product formed?

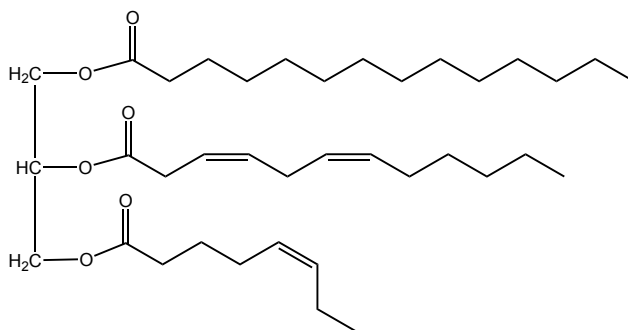
- a) Myristic acid b) Stearic acid c) Palmitic acid d) Oleic acid

PRACTICE: Assuming a complete reaction with hydrogen gas, which of the following molecules would have the greatest increase in melting point?

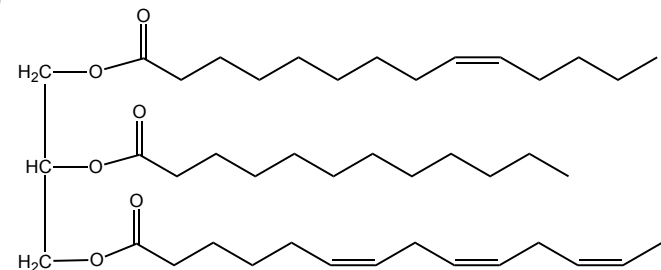
a)



b)



c)



d)

