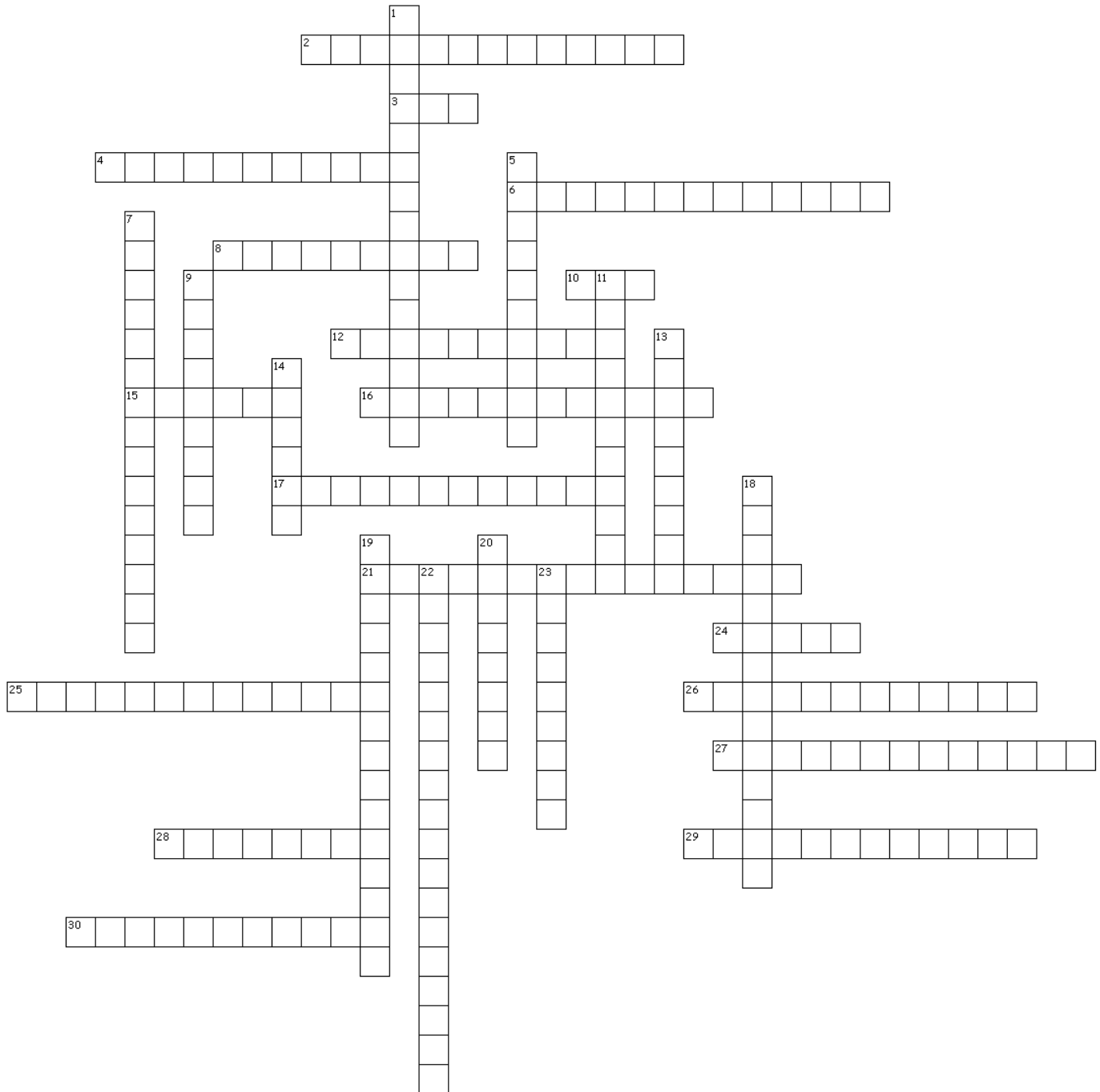


Chapter 10 – Lipids: Nature's Flavor Enhancer

Name: _____



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Across

2. a complex chain reaction that starts when lipids are exposed to oxygen
3. Liquids that are liquid at room temperature are commonly called...
(unsaturated fat)
4. clusters of lipid and protein molecules
6. a glycerol with one fatty acid attached at the site or a hydroxyl group
8. why fatty acids have the maximum number of hydrogen atoms (solid at room temp)
10. lipids that are solid at room temperature are commonly called... (saturated fat)
12. the temperature at which lipids will flame
15. complicated molecules derived or made from lipids
16. the temperature at which a lipid is completely liquid
17. if a fatty acid does not contain all the hydrogen atoms it could contain
(liquid at room temp)
21. have a double bond between the third and fourth carbon atoms from the end with the methyl group (CH₃)
24. A category of organic compounds that are insoluble in water and have a greasy feel.
25. the process of adding hydrogen atoms to an unsaturated lipid to increase its saturation level
26. Have a fatty acid joined at each of the three hydroxyl sites
27. a carbon atom, two oxygen atoms, and a hydrogen atom
28. Neutral
29. a glycerol base with two fatty acids and a phosphorus-containing acid attached
30. a glycerol with two fatty acids attached

Down

1. fatty acids that have one double bond in the carbon chain
5. the temperature at which fatty acids begin to break apart and produce smoke
7. the hardening of the arteries
9. Molecules with a glycerol base
11. compounds that will quickly react with oxygen to form new substances
13. a form of food spoilage, but poses no short-term health risks
14. When too much cholesterol in the blood results in lipids and cholesterol being deposited on artery walls
18. the temperature at which all lipids in a mixture are in a solid state
19. fatty acids have two or more double bonds in the carbon chain
20. the specks or streaks of fat in muscle tissue
22. fatty acids that cannot be produced by the human body

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23. organic molecules that consist of a carbon chain with a carboxyl group at one end