Name	
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## Lipids

(Answer ID # 0944869)

Complete the puzzle.

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## **Down**

- 1. Organic compounds that are insoluble in water and have a greasy feel
- 2. A substance made up of several double bonds would probably be a \_\_\_\_\_ at room temp
- 4. Fatty acids that contain 2 or more double bonds are called this
- 5. Vitamins A, C and E are examples of these
- 6. Cholesterol is an example of this type of lipid 7. The streaks of fat in muscle tissues
- 8. Oils are usually made up of this kind of fatty acid
- 10. The process of adding hydrogen atoms to an unsaturated lipid
- 12. Food spoilage that results in color and flavor changes in food
- 15. Lipids that are liquid at room temperature

## Across

- 1. A fatty acid made up of 4 carbon atoms would have a \_\_\_\_\_ melting point than one with 8 carbon atoms
- 3. The buildup of cholesterol in your arteries is called this
- 7. Fatty acids that contain 1 double bond are called this
- 9. Fats are usually made up of this kind of fatty
- 11. Glycerol molecules with 3 fatty acids attached are called this
- 13. Fats do this to protein strands in flour to help tenderize your baked goods
- 14. A substance made up of all single bonds would probably be a \_\_\_\_\_ at room temp

  16. Organic molecules that have a
- 17. The temperature at which a fatty acid begins to break down and smoke

#16 cont'd (are added to a glycerol molecule to make mono-, di- or triglycerides)