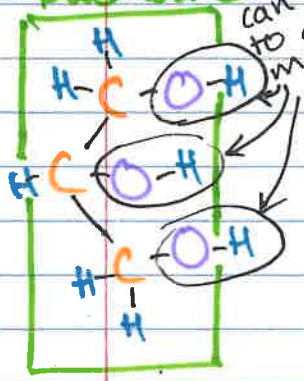


Lipid Notes: Monomer - 3 types

Glycerol Backbone



each can link to other monomer!

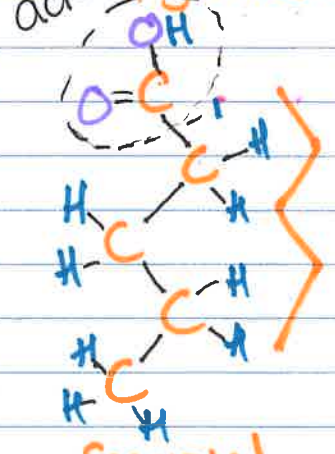
all monomers link to this

Phosphate Group

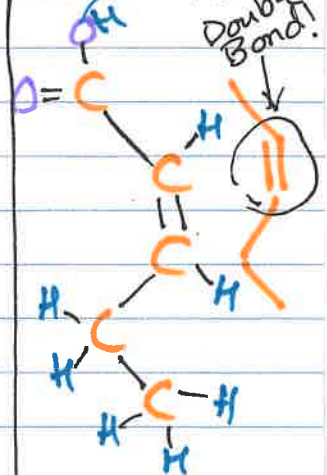


negative charge from unhappy oxygen!

Fatty Acid or Hydrocarbon Chain



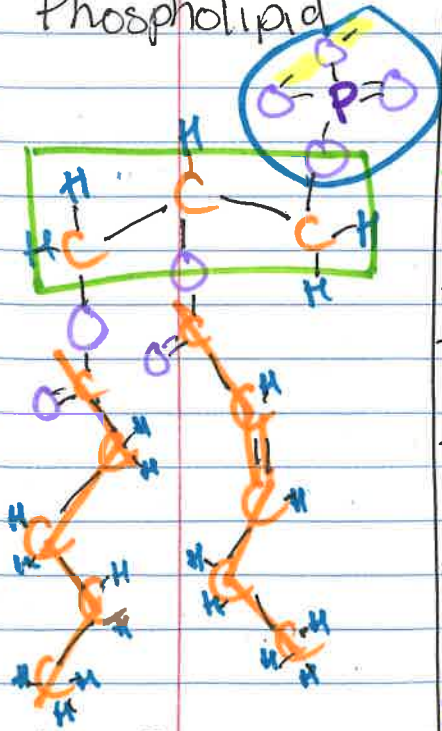
Saturated full of hydrogen



Unsaturated NOT full of H

Lipid Polymers: 2 kinds

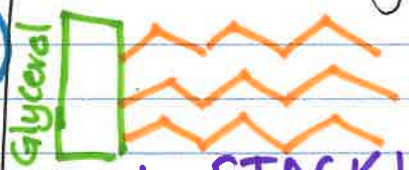
Phospholipid



This forms cell membranes

Long term Energy Storage

Saturated Triglyceride Unsaturated



tails STACK!

- Solid at rm. temp
- Melt (become liquid) at ~75°F or above
- With out =, easier to stay ridget, solid
- lot of energy to melt!

Ex: Butter, bacon fat, beef fat, lard
Animal



tails DONT stack

- liquid at rm temp
- Melts (becomes liquid) below 65°F
- W/ =, hard to stay solid
- little energy to melt
- more = → lower melt!

Ex: Cooking oil, veg oil, canola, olive,
Plant