Functions of Lipids

1.	Fats hold more energy than				
2.	Gives structure to				
3.	Important for fat-soluble vitamins =				
4.	Provides (keeps animals warm).				
5.	Provides (internal fat keeps organs safe).				
Stru	ıctures				
•	Unsaturated fatty acid = has a bond.				
•	Glycerol backbone + 3 fatty acids = bond = fat ()				
•	Ester bond is a source of creating water.				
•	Common fatty acids: and				
Non	nenclature				
•	First value after C = number of				
•	Second value = number of bonds				
•	Unsaturated fats have at least double bond.				
•	Saturated fats have double bonds.				
•	Essential fatty acids =,, and				
	o (Arachidonic acid is if linoleic acid is limiting)				
0	antonio of Deficionos				

Symptoms of Deficiency

- _____skin
- Loss of _____

failure	
sifications of Lipids	
= Esters of fatty acids with various alcohols	
- Triglycerides:	
Esters with glycerol =	
Esters with other alcohols =	
Compound lipids = cell membrane componer	te
= Cholesterol and fat soluble vitamins	
Derties of Fats and Lipids Melting point = change from to	
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4)	-
•	Cattle deposit mainly fat
•	Swine and poultry deposit what they
•	Marbling occurs in fat
Non	-Ruminant Digestion
•	Triglycerides consumed and leave
•	Broken down by:,, and
•	Products:, and
•	Fat must form to enter mucosal membrane for absorption
•	Absorbed fats are reformed into
•	Chylomicrons coat fats with
	 Increases absorption and availability
	 Leaves enterocyte → enters system
Run	ninant Digestion
•	Rumen microbes produce and from triglycerides
•	VFAs:, (from carbons of glycerol backbone)
•	FFA hydrogenated by microbes → deposited as fatty acids
•	Ruminants absorb fat from

Lipid Transport & Uptake

•	Chylomicrons carried	I through body by	
•	Enzyme	_ breaks down chylomicrons → fat enters cells	
•	Process is stimulated	d by	
•	Lipo =		
Bre	akdown of Fa	ts for Energy	
1.	Hormone-sensitive li	pase mobilizes triglycerides and fatty acids from	_ tissue
2.	Fatty acids enter	(requires carnitine, a conditional vitamin)	
3.	Stepwise removal of	2 carbons at a time forms	
4.	Acetyl CoA enters	cycle → produces	
5.	This process is called	d	