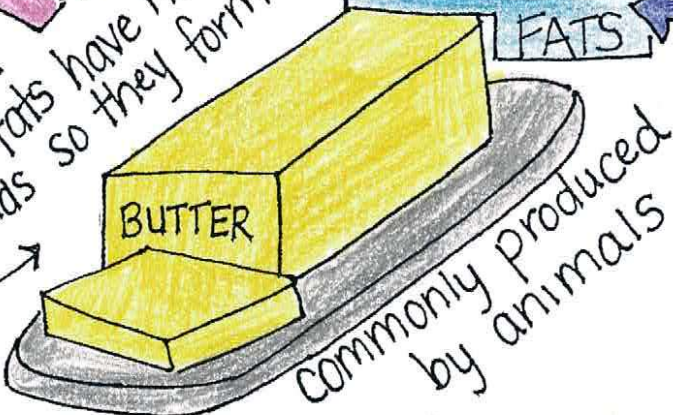


# FATS

Saturated fats have no double bonds so they form solids →



commonly produced by animals

## TRIGLYCERIDES = Glycerol + 3 FATTY ACIDS

### SATURATED FATS

### UNSATURATED FATS

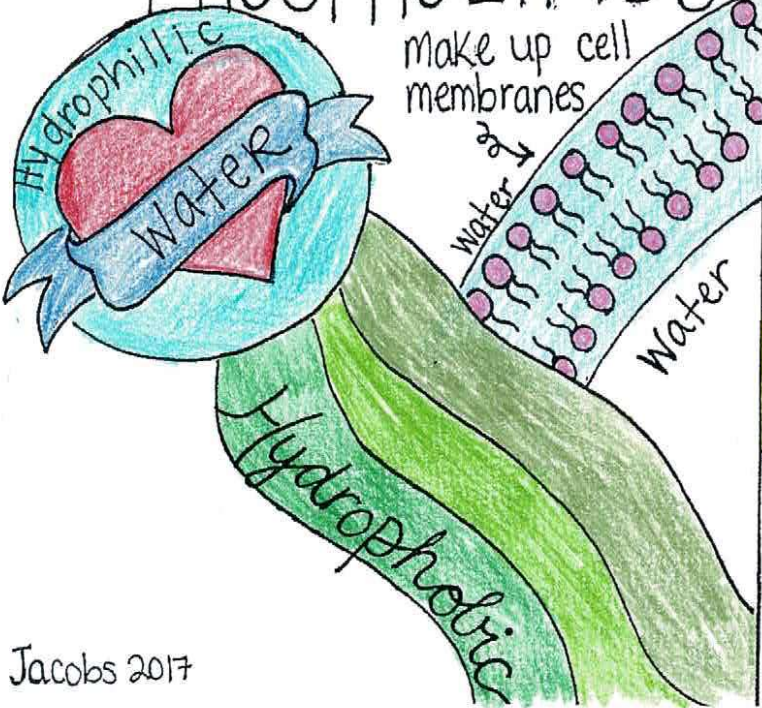
- C=C bonds result in kinks so molecules can't pack tightly
  - usually liquid
  - Ex: Olive Oil
- commonly produced by plants



# LIPIDS

All lipids are hydrophobic

## PHOSPHOLIPIDS



## STERIODS

