Fats: A Concentrated Energy Source

Facing Fats

AC	tivity A	Name	
Chapter 6			Period
Fill in the chart be and their states at riglycerides and	room temperature. Th	of fat, the prevalent types of nen answer the questions at	fatty acids they contain, the bottom of the page about
Type of Fat	Prevalent Type of Fatty Acid	State at Room Temperature	
1. beef fat			
2. corn oil			
3. olive oil			
4. soybean oil			
5. lard			
6. tropical oils			
7. peanut oil			
7. peanut oil8. butter			
8. butter 9. safflower oil	manufacturer want to	use hydrogenation?	
8. butter 9. safflower oil 0. Why would a	y acids better for you th		/hy?
8. butter 9. safflower oil 0. Why would a 1. Are trans-fatty 2. What is a phose	acids better for you the	nan saturated fatty acids? W	/hy?
8. butter 9. safflower oil 0. Why would a 1. Are trans-fatty 2. What is a phose 3. What foods co	y acids better for you the spholipid?	nan saturated fatty acids? W	/hy?
8. butter 9. safflower oil 0. Why would a 1. Are trans-fatty 2. What is a phose 3. What foods coel 4. Why are emul	y acids better for you the spholipid?ntain lecithin?sifiers used?	nan saturated fatty acids? W	/hy?

What's My Job?

Activity	В
Chapter	6

Name	
Date	Period

Fill in the chart by listing six functions that lipids perform in the body. In the second column, give an example of each function.

Function	Example	
1 .	1.	
2.	2.	
3.	3.	
4.	4.	
5.	5.	
6.	6.	

Each "clue" below describes a part of a process involving lipids in the body. Match each clue with the appropriate term. 1. If fat is needed by the body, I break it down for immediate A. bile use. If fat is not needed right away, I convert it back to bloodstream triglycerides for storage. body cell 2. I act as an emulsifier, breaking fat into tiny droplets that chylomicrons D. can be suspended in digestive fluids. enzymes E. 3. I am supplied by the pancreas to break triglycerides into fat cells F. glycerol, fatty acids, and monoglycerides. HDL G. 4. I serve as a transport line through which lipids pass on large intestine their way to the body cells. I. LDL With my protein and phosopholipid coat, I can carry fat but lipoproteins be absorbed by the lymphatic system. K. liver 6. Fat mixes with bile inside me. lymphatic system 7. I pick up cholesterol from around the body and transfer it small intestine to other lipoproteins, who return it to the liver. N. VLDL 8. I carry triglycerides and cholesterol made by the liver to the body cells so they can use them. 9. I store a limitless supply of triglycerides and send fatty acids through the bloodstream to other body cells for fuel. 10. I absorb chylomicrons before they enter the bloodstream. 11. I produce bile and cholesterol. I also process returned cholesterol as a waste product for removal from the body.

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bloodstream to the body.

12. I carry cholesterol (not triglycerides) through the

that help transport fats in the body.

13. I am one of four special combinations of fat and protein