


# Lipids (fats)

Concentrated energy molecules

## I. LIPIDS:

- **Foods:** butter, oil, Crisco, lard
- Commonly called **fats & oils**
- Contain **more** C-H bonds and **less** O atoms than **carbohydrates**.
  - Ex:  $C_{57}H_{110}O_6$
- Nonpolar; therefore repel **water** (**insoluble**)

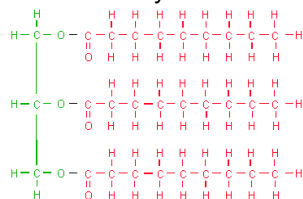


### Functions of lipids in our body:

1. **Long term** energy storage (used when carbohydrates are **NOT** available)
  - Concentrated energy storage'
  - Twice the energy of carbohydrates
2. **Insulation** – like whale blubber
3. **Protect** body tissue like your organs (cushioning)

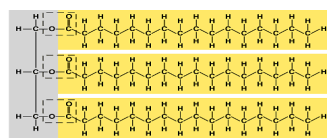
### Triglycerides =

- Majority of fat in organism consist of this type of fat molecules
  - Derived from fats eaten in **foods** or made in the body from other energy sources like carbohydrates.



### Energy Storage

- Calories ingested in a meal that are not burned are turned into triglycerides then stored in fat cells.
- Released as energy between meals
  - Storage – 3 month supply of **energy** vs. glycogen's 24 hour supply

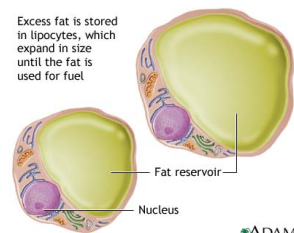


(b) Fat molecule

### Energy release

- **Hormones regulate the release of triglycerides from fat tissue so they meet the body's needs for energy between meals.**

Excess fat is stored in lipocytes, which expand in size until the fat is used for fuel





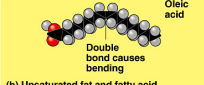
Fat reservoir  
Nucleus

ADAM



**Unsaturated fats** =

- fatty acid chains of carbon with ONE double bond between the carbon atoms
  - “**Good Fats**” (High density Lipoprotein)
  - **Plant, vegetable, and fish fats**
  - **Liquid** at room temperature
  - Ex: **Olive oil**

Oleic acid  
Double bond causes bending  
(b) Unsaturated fat and fatty acid

**Polyunsaturated fats**

- = MORE THAN ONE double bond between the carbon atoms in the chain
  - can help reduce bad cholesterol levels in your blood
  - provide nutrients to help develop and maintain your body’s cells
  - Oils rich in polyunsaturated fats also contribute vitamin E to the diet, an antioxidant vitamin

**Sources of Polyunsaturated fats**

- soybean oil
- corn oil
- sunflower oil
- fatty fish such as salmon, mackerel, herring and trout.
- provide essential fats such as omega-6 and omega-3 fatty acids which are important for many functions in the body

Structural formulas for saturated and polyunsaturated fatty acids:

Single bonds between carbon atoms

CCCCCCCCCCCCCCCC(=O)O

Saturated Fatty Acid

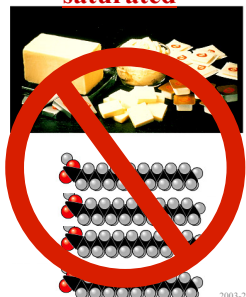

Double bonds between carbon atoms

CCCC=CCCC=CCCC(=O)O

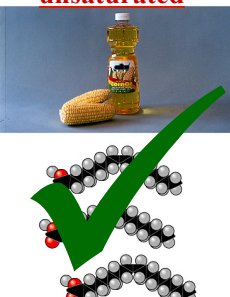
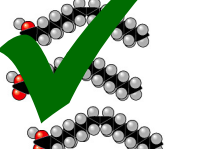
Polyunsaturated Fatty Acid

**Saturated vs. unsaturated**

**saturated**

**unsaturated**

2003-2004

**Steroids =**

- a class of lipids that cause changes in organisms and help regulate natural cycles
- Functions
  - Promotes muscle and bone growth
  - Sex hormones
  - Metabolism regulation
  - Cholesterol is a form of steroid

2003-2004

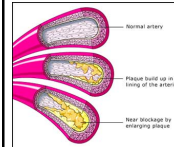
## Steroids: Hormones

- Reproductive hormones - help regulate the reproductive cycle in organisms
- Sex hormones - help determine the development and physical characteristics of gender
- Corticosteroids - help control stress response, immune response, regulation of inflammation and metabolism

2003-2004

## Cholesterol

- about 75% made in liver
  - good molecule in cell membranes
  - make hormones from it
    - including sex hormones
  - but too much cholesterol in blood may lead to heart disease



2005-2004



## Cholesterol

- Low density lipoprotein(LDL)
  - considered the “bad” cholesterol because it can stick to the internal lining of blood vessels (arteries)
  - “plaque” and can impede blood flow and weaken blood
  - A heart attack or stroke can occur when the blood flow stops
- High density lipoprotein(HDL)
  - Cleans walls of arteries
  - considered the “good” cholesterol because it can lower LDL levels

2003-2004

## Phospholipids

- Class of lipids that compose the cell membrane of organisms
- Two parts: a hydrophilic head and two hydrophobic tails
  - Phospholipid heads like water
  - Phospholipid tails are fatty acids and do not like water
- Forms a micelle in water – heads face out while tails face in
- In the cell membrane, phospholipids form a lipid bilayer

