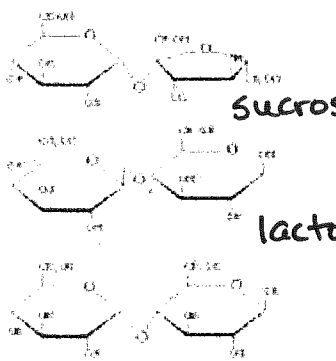
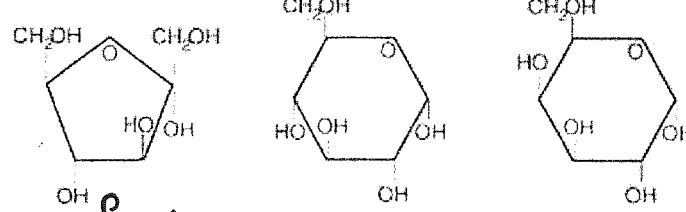
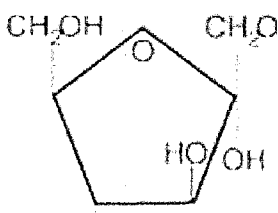
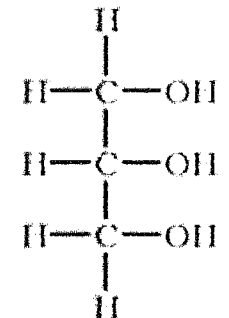
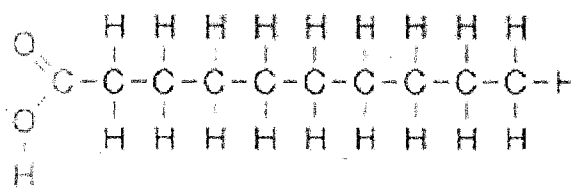
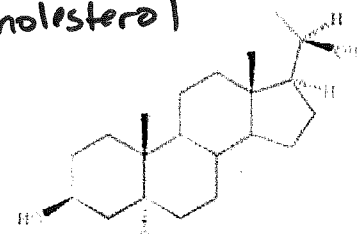
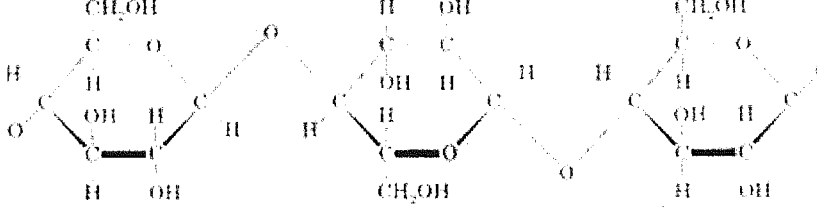
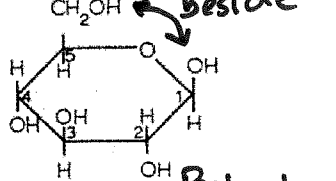
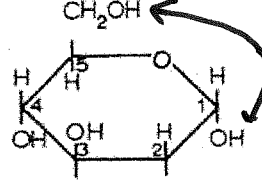




# CARBOHYDRATES AND LIPIDS

## REALITY CHECK

HOW WELL DO I KNOW THE BASIC INFORMATION?

<p>A. <b>Disaccharides</b></p>  <p>sucrose</p> <p>lactose</p> <p>maltose</p>	<p><b>Monosaccharides</b></p>  <p>fructose</p>	
<p>D.</p>  <p>fructose</p>	<p>E.</p>  <p>glycerol</p>	<p>F.</p>  <p>saturated fatty acid (no double bonds BETWEEN CARBONS)</p>
<p>G. <b>Cholesterol</b></p> 	<p>H.</p>  <p>polysaccharide</p>	
<p>I.</p>  <p>Beta glucose</p>	<p>J.</p>  <p>Alpha glucose</p>	
<p>K. <b>starch</b></p> 	<p>L. <b>cellulose</b></p> 	

# phospholipid

M.

glycogen

N

Phosphatidyl ethanolamine

O.

Alpha	Cellulose	Fructose	Galactose	Maltase	Sucrase	Steroid
Amylase	Chitin	Glucose	Lactase	Maltose	Sucrose	
Beta	Fat	Glycogen	Lactose	Phospholipid	Starch	

In the small blank, put the letter that matches the molecule. In the second blank, put the name of the molecule or the answer to the question.

- J alpha The form of glucose that makes up starch and glycogen.
- I beta. The form of glucose that makes up cellulose.
- K starch The polysaccharide that is digestible by humans and comes from plants.
- L cellulose The polysaccharide that is not digestible by humans.
- M glycogen The polysaccharide that is stored in the liver and muscles of animals.
- B The three monosaccharides. glucose, fructose, galactose
- A The three disaccharides. sucrose, lactose, maltose
- I/S glucose The monosaccharide that is found in every disaccharide.
- D/I or J The monosaccharides that make up sucrose. fructose, glucose
- D fructose The monosaccharide found in fruit.
- C<sub>6</sub>H<sub>12</sub>O<sub>6</sub> The formula for all monosaccharides (not in the list).
- / C<sub>n</sub>H<sub>2n</sub>O<sub>n</sub> The general formula for all carbohydrate (not in the list).
- M glycogen The polysaccharide used for storage in our livers.
- K starch The polysaccharide used for storage by plants.
- O phospholipid The lipid from which cell membranes are built.
- maltase The enzyme that breaks down maltose.
- G maltase The enzyme that forms bonds between two monosaccharides to make a maltose molecule.
- R steroids Testosterone, estrogen, and progesterone are examples of this class of lipids.
- N A fat (triglyceride).
- F A saturated fatty acid.
- N A saturated fat.
- E The alcohol in a fat.
- G A steroid.
- O A phospholipid.
- Polar Are carbohydrates polar or non-polar? Do they dissolve in water? Yes.
- Non-polar Are lipids polar or non-polar? Do they dissolve in water? No.
- Why are carbohydrates considered polymers, but lipids are not? see above
- What is the process by which smaller molecules are built into larger ones and water is produced? dehydration synthesis
- What is the process by which larger molecules are broken into smaller ones (water is necessary for this process.)? Hydrolysis

28. are made up of repeating subunits of glucose. (All the same type of molecule.)  
Lipids, like fats, are made of 2 different types of molecules - glycerol and fatty acids.