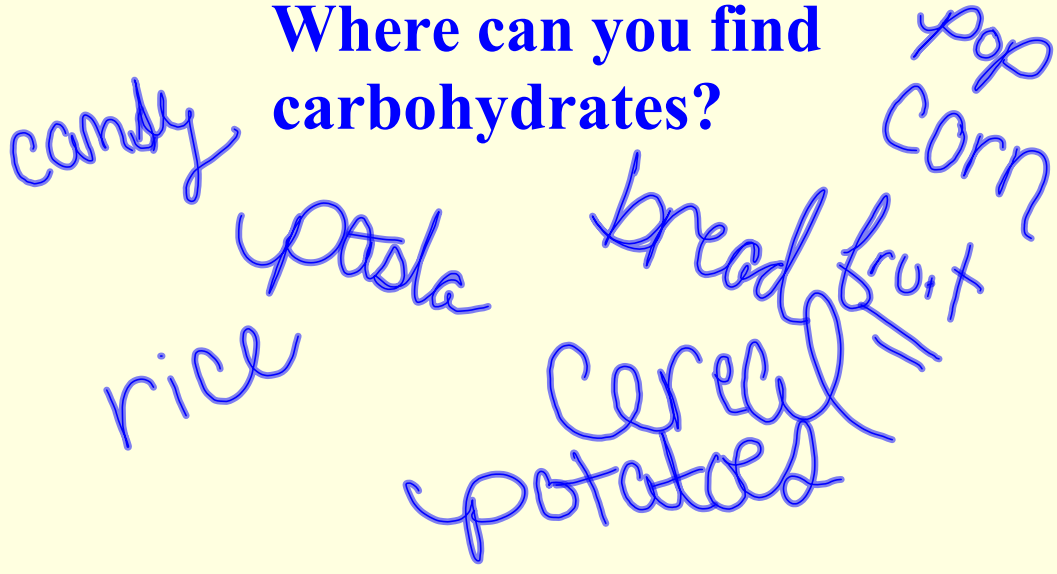
Four principal classes of organic compounds.

- Carbohydrates
- Lipids
- Proteins
- Nucleic acids

Sep 12 - 1:42 PM

Where can you find carbohydrates?



f,v,g

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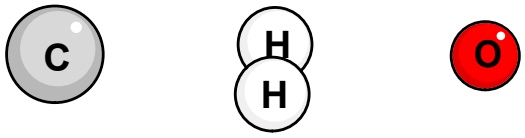
What is this ratio?



1 : 2 : 1

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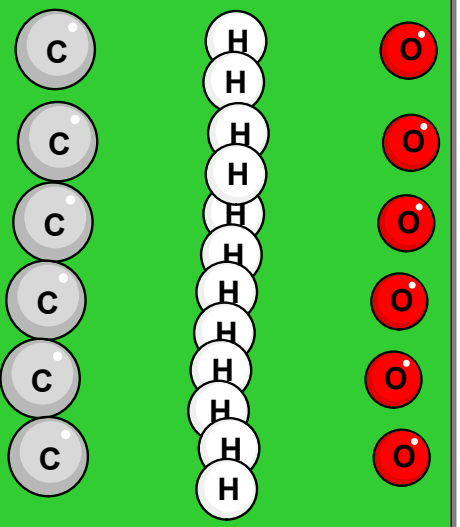
Single sugars are the building blo#ck of carbohydrates.

6 : 12 : 6



Examples:
Glucose
Fructose

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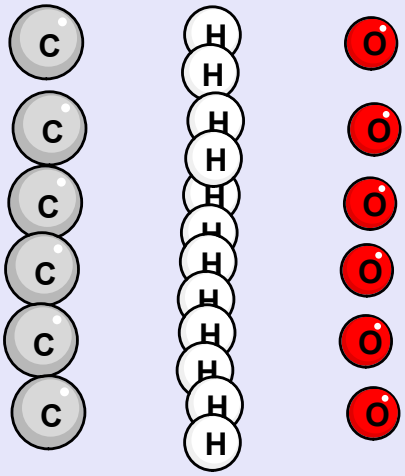
Single sugars are also known as monosaccharides.



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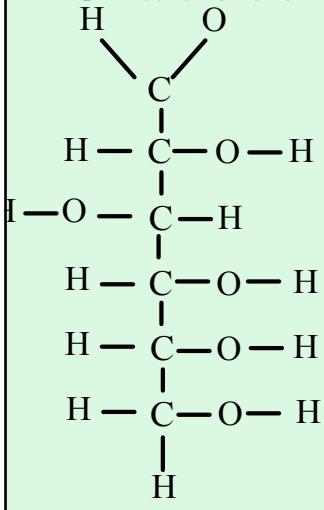
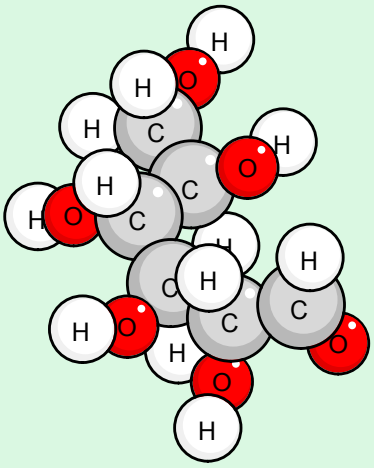
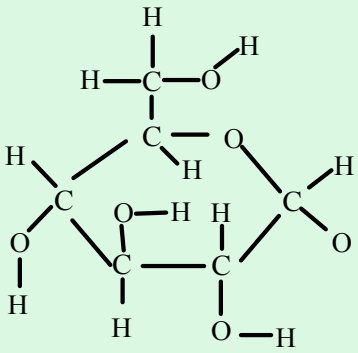
Glucose







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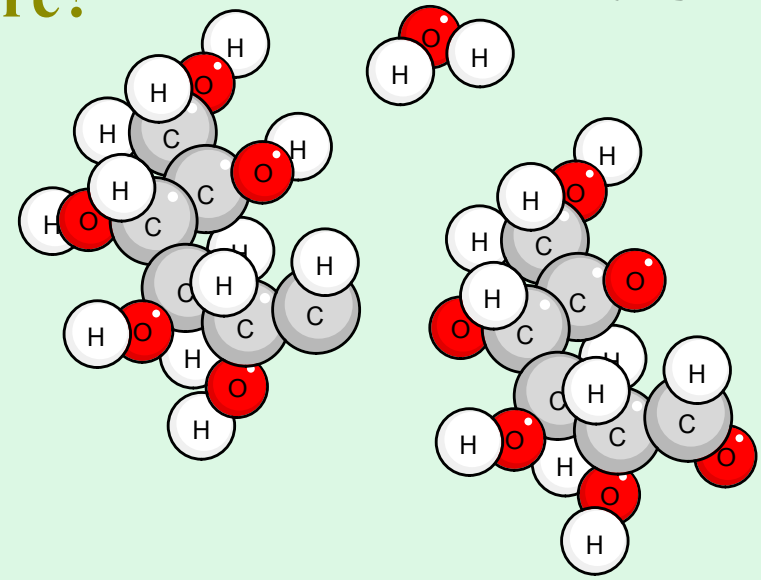
What do you notice about this picture?

Disaccaride



Maltose

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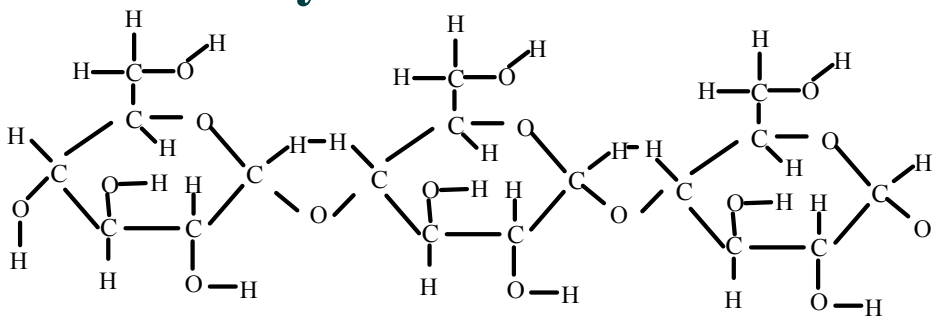
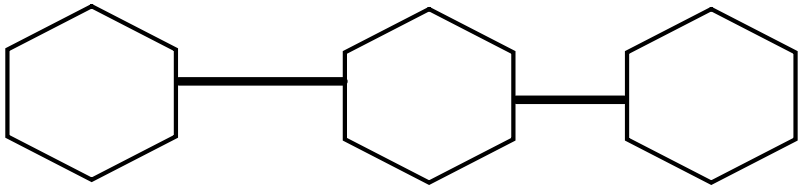
Polysaccharide





http://www.mansfield.ohio-state.edu/~sabedon/biol1025.htm

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Lipids are non-polar molecules that are not soluable in water.

Examples:
Fats
Phospholipids
Cholesterol
Chlorophyll

Crisco Oil

Butter
Lard
Margarine

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Fats- lipids that store energy

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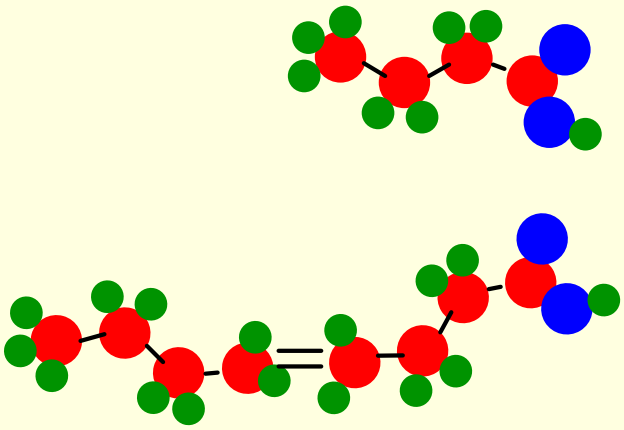
What is the difference?



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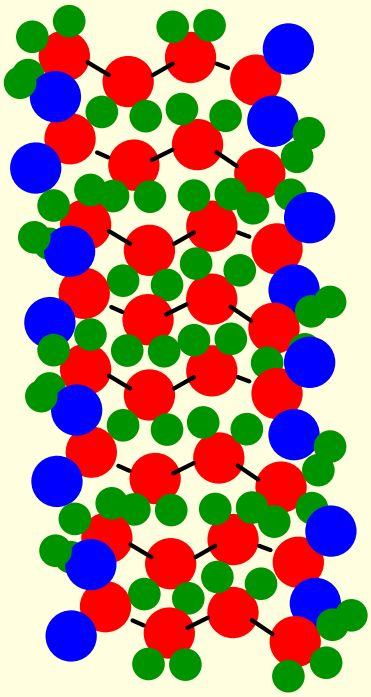
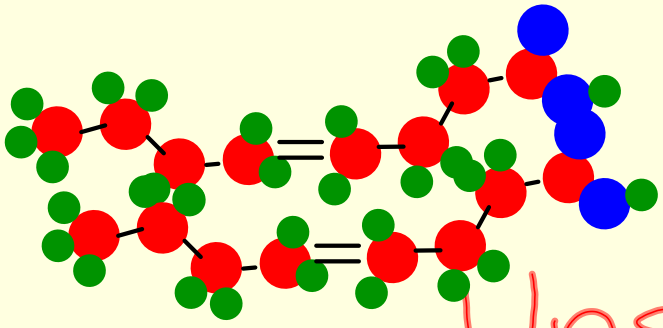


Saturated Fat

Solid at room temp like butter,lard, grease.

Saturated fats



Unsaturated

Liquid at room temp like oil.

http://www.supplementquality.com/news/fatty_acid_structure.html

Unsaturated fats

Proteins- a chain of amino acids

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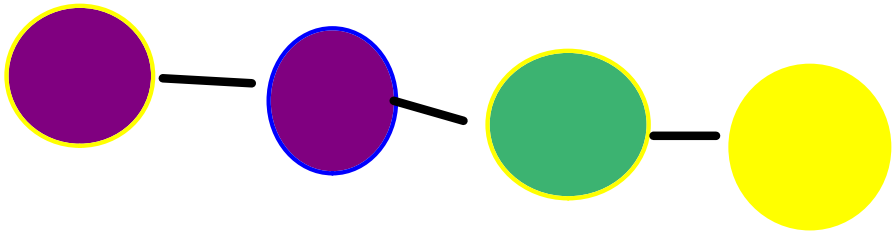
Amino acids- building blocks of proteins



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Proteins are found in ligaments, tendons, hair, bones, muscles.

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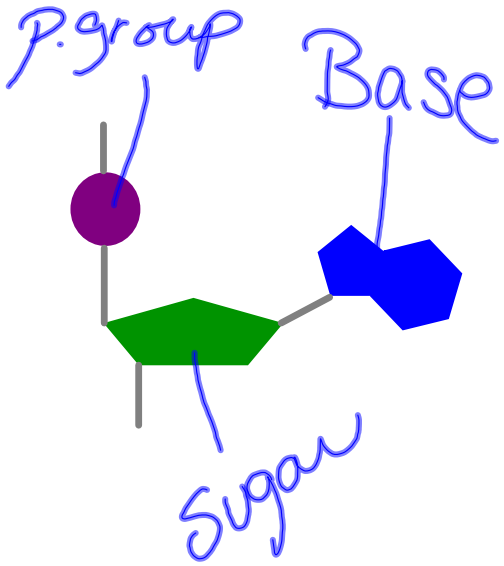
Nucleotide- three parts a sugar, a base, and a phosphate group



ATP

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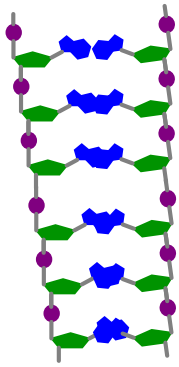
Nucleic acid



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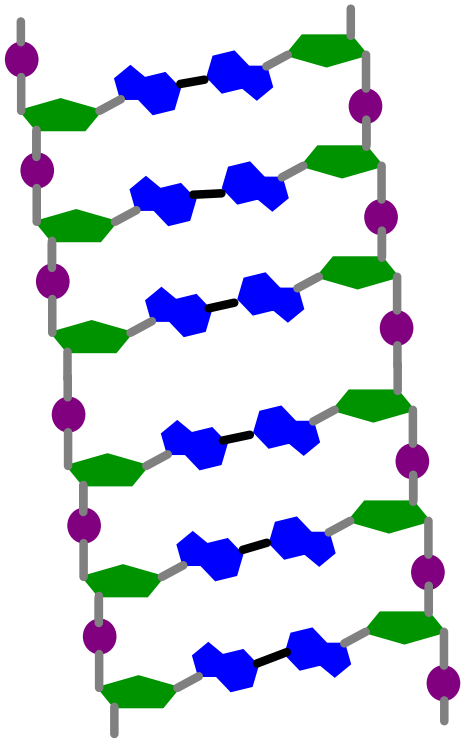
DNA



http://biology.clc.uc.edu/courses/bio104/dna.htm

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