

LIPIDS

1. Definition of the term "Lipids".
2. Classification of lipids.
3. Structures: general structures of a simple and complex lipid, myristic, palmitic, stearic, oleic, linoleic, linolenic, arachidonic, ricinoleic acids.
4. Distribution, biological function and uses of fatty acids.
5. Methods of lipids' obtaining from plants and animals.
6. Physical and chemical properties of lipids.
7. Tests for lipids: acid value, saponification value, ester value, iodine value, acetyl value, organoleptic control.
8. Describe the structure of the Soxhlet apparatus.
9. Latin names of the plant material, plant and family of: olive, almond, peach, peanut, castor, corn, sunflower, cotton, pumpkin, sesame, argan, jojoba, soy, linseed, evening primrose, cacao, coconut, palm tree, walnut, wheat; for each – constituents and uses.
10. Animal fats: lard, suet, cod-liver oil, beeswax, spermaceti, lanolin; describe their uses and methods of obtaining.