|  |  |
| --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Lipids

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 1  T |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | H |  | 2  O |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | R |  | X |  |  |  |  |  |  |  | 3  I |  |  |
|  |  |  |  |  |  |  | E |  | Y |  |  |  |  | 4  M |  |  | N |  |  |
|  |  |  | 5  S |  | 6  E | N | E | R | G | Y |  | 7  P |  | A |  |  | S |  |  |
|  |  |  | O |  |  |  |  |  | E |  |  | L |  | R |  |  | O |  |  |
|  |  |  | L |  |  | 8  P | 9  L | A | N | T |  | 10  A | N | I | M | A | L |  |  |
|  |  |  | I |  |  |  | I |  |  |  |  | N |  | N |  |  | U |  |  |
|  |  |  | D |  | 11  N |  | Q |  | 12  A |  |  | T |  | E |  |  | B |  |  |
|  |  |  |  |  | I |  | U |  | N |  |  |  |  |  |  |  | L |  |  |
|  |  |  | 13  R | A | N | C | I | D | I | T | Y |  |  |  |  |  | E |  |  |
|  |  |  |  |  | E |  | D |  | M |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | A |  |  |  |  |  |  |  |  |  |  |
|  |  | 14  G | L | Y | C | E | R | O | L |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across**  **6.** The main function of lipids is heat and .....  **8.** Mono-unsaturated and polyunsaturated fatty acids are mainly found in .... sources.  **10.** Saturated fatty acids are mainly found in ......... sources.  **13.** The spoliage of lipids is referred to as...  **14.** The chemical structure of a lipid is made of three fatty acids and..... | **Down**  **1.** How many groups are lipids classed into?  **2.** The elements found in lipids are carbon, oxygen and...  **3.** Lipids are ......... in water.  **4.** Salmon, trout, sardines and mackerel are .... sources of lipids  **5.** Fats are.....at room temperature.  **7.** Nuts, nut oils, avocado are all .... sources of lipids.  **9.** Oils are.......at room temperature.  **11.** The energy value of lipids are ...... calories  **12.** Meat, cheese, milk and eggs are ...... sources of lipids. |