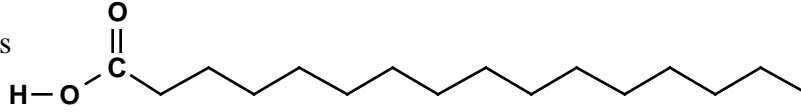


LIPID STRUCTURES I

FATTY ACIDS

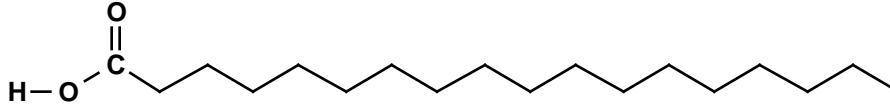
Saturated Fatty Acids



PALMITIC

C16:0

256 g/mol

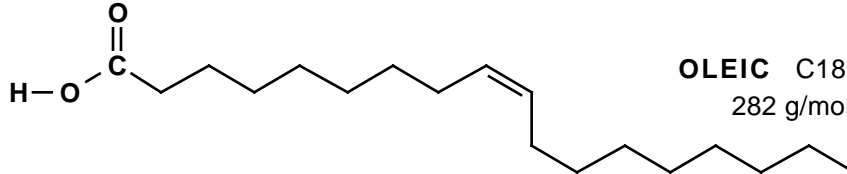


STEARIC

C18:0

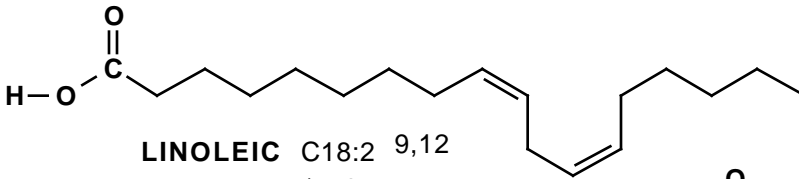
284 g/mol

Unsaturated Fatty Acids



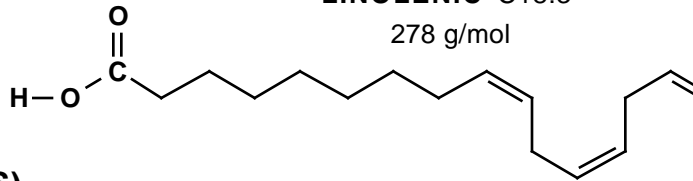
OLEIC C18:1 9

282 g/mol



LINOLEIC C18:2 9,12

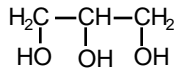
280 g/mol



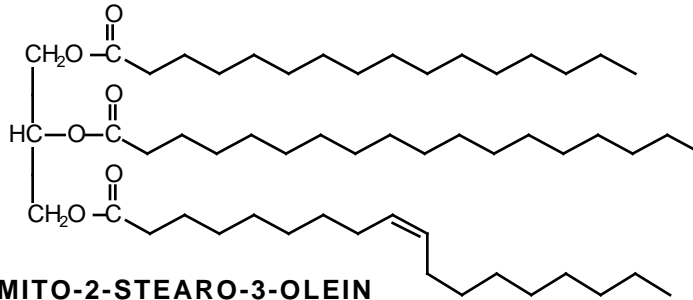
LINOLENIC C18:3 9,12,15

278 g/mol

TRIACYLGLYCEROLS (FATS & OILS)

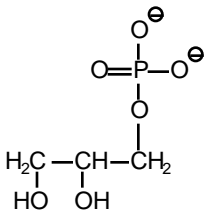


GLYCEROL

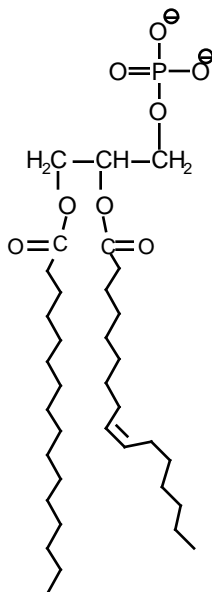


1-PALMITO-2-STEARO-3-OLEIN

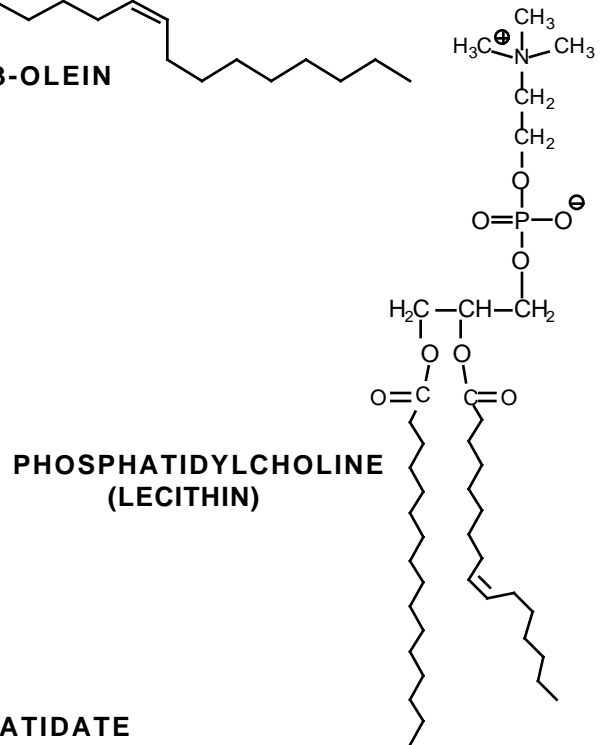
GLYCEROPHOSPHOLIPIDS



GLYCEROL-3-PHOSPHATE



PHOSPHATIDATE



**PHOSPHATIDYLCHOLINE
(LECITHIN)**