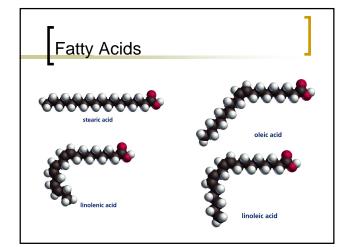


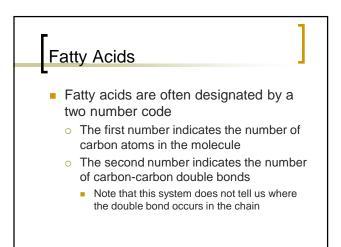
Saturated and Unsaturated Fats

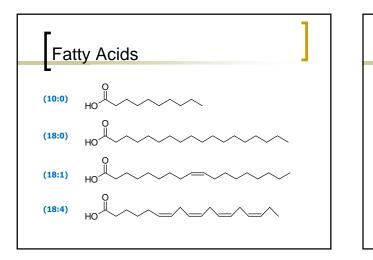
- The long hydrocarbon chains in saturated fats (those made from saturated fatty acids, like stearic acid) tend to attract each other and "line-up"
- These tend to form solids, and require more energy to digest
 - They store energy very efficiently; they are therefore the most difficult type of fat to burn in an exercise program

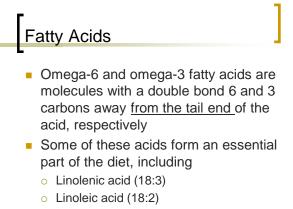
Saturated and Unsaturated Fats

- Unsaturated fats have "kinks" in their structure
- The fatty acid chains do not line up very well, so there is little attraction between them
- These fats tend to form liquid oils at room temperature

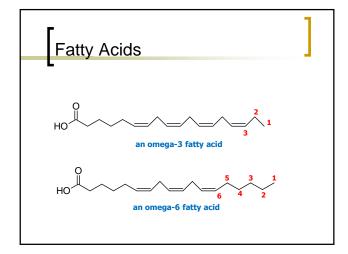


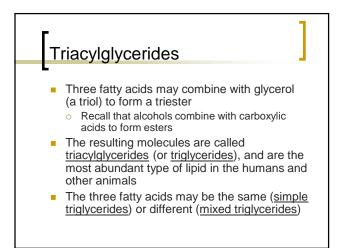


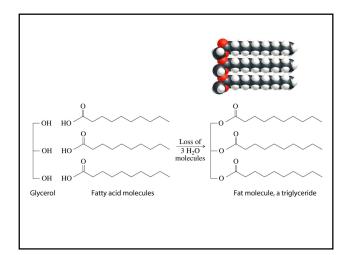


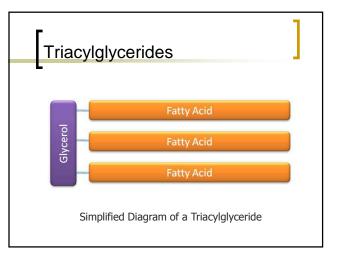


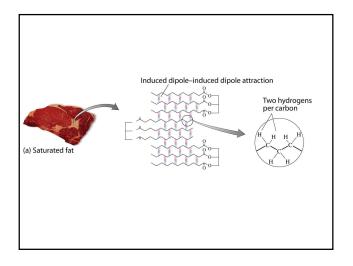
• Arachidonic acid (20:4)

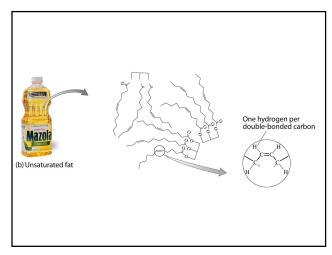












Degree of Unsaturation in Some Common Fats			
Fat	Percentage of Total Fatty Acid Content		
	Saturated	Monounsaturated	Polyunsaturated
Coconut	93	6	1
Palm	57	36	7
Lard	44	46	10
Cottonseed	26	22	52
Peanut	21	49	30
Olive	15	73	12
Corn	14	29	57
Soybean	14	24	62
Sunflower	11	19	70
Safflower	10	14	76
Canola oil	6	58	36

