

OBJECTIVE

Lipids are a broad group of chemically diverse compounds that are soluble in organic solvents. Food lipids are generally referred to as fats or oils. Fats are solid at room temperature and oils are liquids at room temperature. Food lipids play an important role in food quality.

This episode deals with the following important objectives.

Structure of fat

Classification of lipids

Minor Components of Fats and Oils

Nomenclature of Fatty Acids