



# CHEMISTRY 2

# Biochemistry

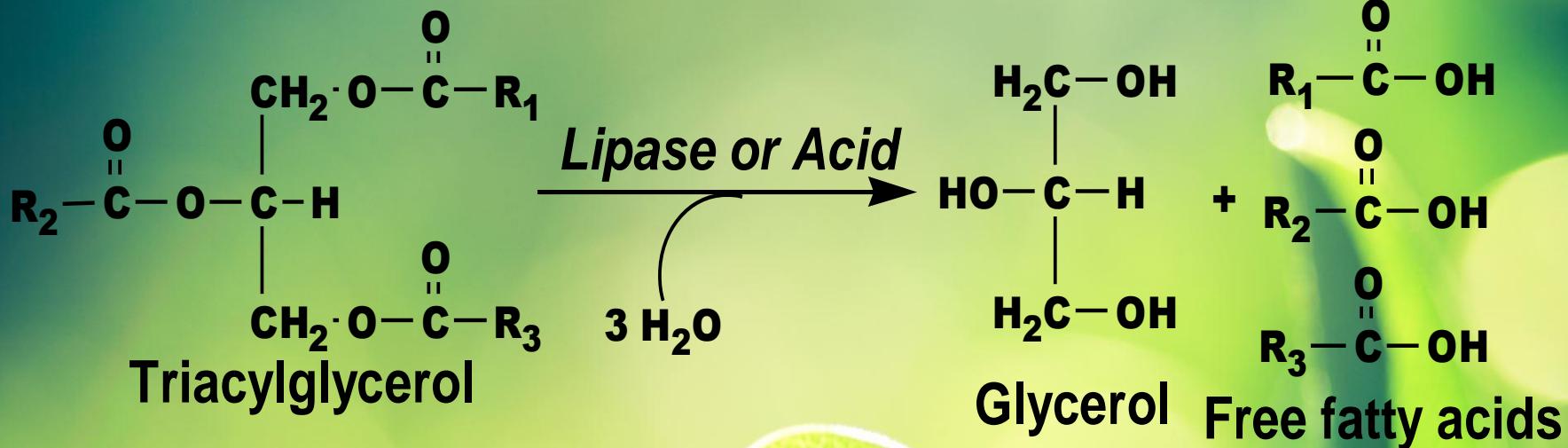
## Lipids Lec. 2

Course prof.  
**Dr. Ahmed Mohamed**  
Lecturer at Dep. Of  
Biochemistry

# Chemical Properties of fats and oils:

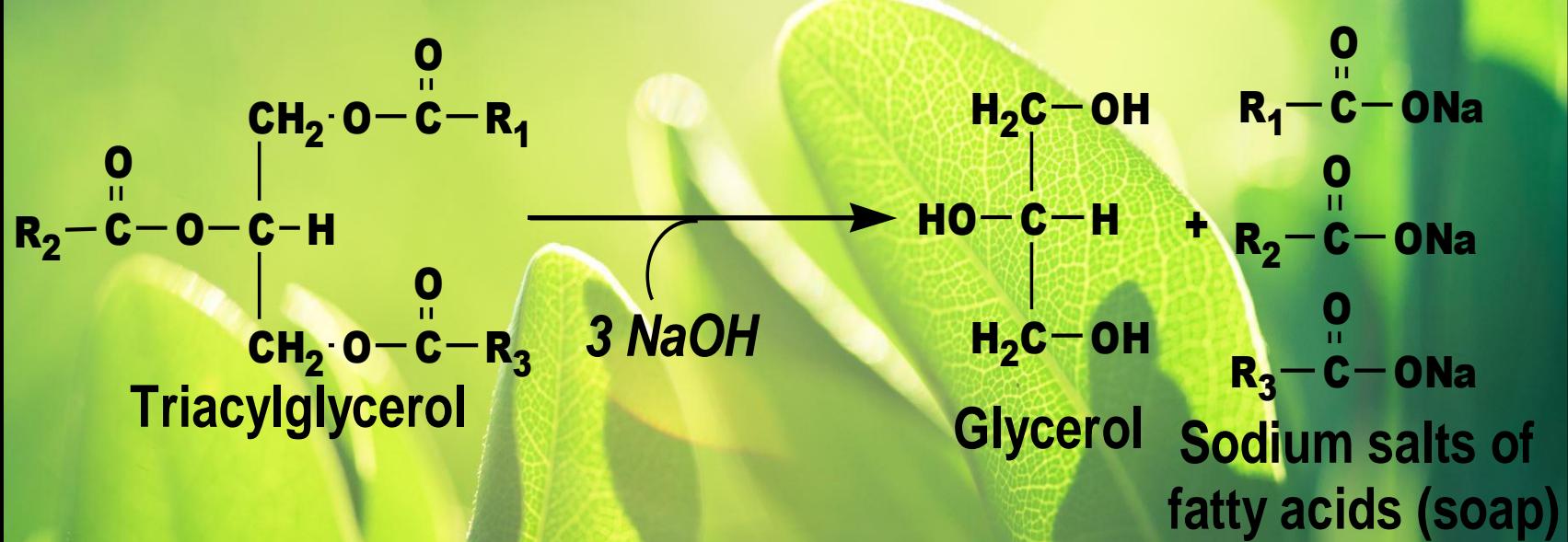
## 1-Hydrolysis:

- They are hydrolyzed into their constituents (**fatty acids and glycerol**) by the action of super heated steam, acid, alkali or enzyme (e.g., lipase of pancreas).
- During their enzymatic and acid hydrolysis glycerol and free fatty acids are produced.



# 2-Saponification: Alkaline hydrolysis produces glycerol and salts of fatty acids (soaps).

- Soaps cause emulsification of oily material this help **easy washing** of the fatty materials



### **3-Hydrogenation or hardening of oils:**

- It is a type of **addition reactions** accepting hydrogen at the double bonds of unsaturated fatty acids.
- The hydrogenation is done under **high pressure** of hydrogen and is catalyzed by finely divided **nickel** or **copper** and **heat**.
- It is the base of hardening of oils (**margarine manufacturing**), e.g., change of **oleic acid** of fats (liquid) into **stearic acid** (solid).



# **4-Oxidation(Rancidity):**

- This **toxic** reaction of triglycerides leads to **unpleasant odour or taste** of oils and fats developing after oxidation by **oxygen of air, bacteria, or moisture.**
- Also, this is the base of the drying oils after exposure to atmospheric oxygen.

**Example is linseed oil, which is used in  
paints and varnishes manufacturing**

# References:

- [https://www.google.com/search?q=cholesterol&source=lnms&tbo=isch&sa=X&ved=2ahUKEwiaq-735L0AhXUasAKHTutCPgQ\\_AUoAXoECAEQAw&biw=1=rpd&657=hib&1366](https://www.google.com/search?q=cholesterol&source=lnms&tbo=isch&sa=X&ved=2ahUKEwiaq-735L0AhXUasAKHTutCPgQ_AUoAXoECAEQAw&biw=1=rpd&657=hib&1366)
- <https://nios.ac.in/media/documents/dmlt/Biochemistry/Lesson-05.pdf>
- [https://www.google.com/search?q=digestion+and+absorption+of+lipids&source=lnms&tbo=isch&sa=X&ved=2ahUKEwj09a3BhpP0AhXNRPEDHb1BCsgQ\\_AUoAXoECAEQAw&biw=1366&bih=657&dpr=1](https://www.google.com/search?q=digestion+and+absorption+of+lipids&source=lnms&tbo=isch&sa=X&ved=2ahUKEwj09a3BhpP0AhXNRPEDHb1BCsgQ_AUoAXoECAEQAw&biw=1366&bih=657&dpr=1)

# For communication:

[ahmed.mohamed@fagr.bu.edu.eg](mailto:ahmed.mohamed@fagr.bu.edu.eg)

<https://bu.edu.eg/portal/index.php?act=46&username=ahmedmohamed6>