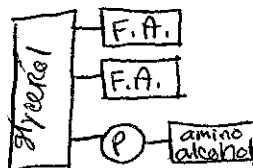
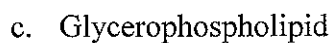
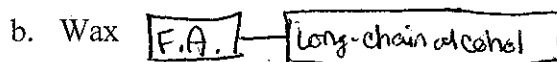
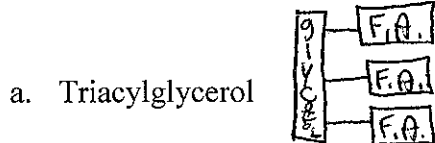


- 1) They longer the chain of a fatty acid, the higher the melting point.
- 2) The more saturated the higher the melting point.
- 3) Melting point decrease increase for unsaturated fatty acids.
- 4) Fats are liquids at room temperature and oils are solids. True/False False
- 5) What reactions are associated with fats and oils?  
Hydrogenation, Hydrolysis, Oxidation
- 6) Draw the cartoon of the following.



- 7) Complete the following reactions and name the reactants and products.

