Anglo:

1. Acidic and alkaline hydrolysis of lipids — describe the mechanism of both types of hydrolysis and write equations of those reactions.
2. Phospholipids and glycolipids — what they consist of and what is their role in the body?
3. What kinds of lipid derivatives you know? Describe their role in the body.
4. What is the definition of acid number? Give calculations from this exercise and write conclusions based on them.
5. How can we detect the presence of glycerol in examined fat sample? Write equation of thise reaction and describe the results.
6. How can we detect unsaturated bonds in fatty acids? Describe the method and tell, what type of reaction is this?
7. What is fat rancidity? List the fat rancidity products you know. How we can detect rancid fat?
8. What kinds of substances can allow the production of a stable water and oil mixture? What characteristics should these substances have? Provide some examples.