**Report from practicals**

**Lipids**

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| Date of practical : | Group: |  |
|  | Student 1: |  |
| Date of report: | Student 2: |  |
|  | Student 3: |  |

1. Describe the composition and structure of phospholipids and glycolipids.
2. How do we detect the presence of unsaturated bonds in fat? Characterize the type of this reaction. 3. What is fat rancidity - list the products of rancidity. What reactions allow the detection of fat rancidity products?
3. What substances allow the formation of fat emulsion in water - what properties should it have? Give examples of such substances.
4. What is the acid number? Provide calculations of the results from the exercises and conclusions.