





adipose tissue	A connective tissue consisting chiefly of fat cells 2W	Fettgewebe
adipocytes	fat cell	Fettzelle
blubber	the fat layer between the skin and muscle of whales and other cetaceans	Walspeck
carboxylic acid	any organic acid containing one or more carboxyl groups; aka alcanoic acid 2W	Carbonsäure
cis fats	a fat in which the carbon chain extends from the same side of the double bond making the molecule bend 2W	cis Fett
compound	a substance that contains atoms of two or more chemical elements held together by chemical bonds	Verbindung
enzyme	any of various proteins, as pepsin, originating from living cells and capable of producing certain chemical changes in organic substances by catalytic action, as in digestion	Enzym
essential fatty acids	EFAs, are fatty acids that humans and other animals must ingest because the body requires them for good health but cannot synthesize them 3W	essentielle Fettsäuren
essential oil	a volatile oil, usually having the characteristic odor or flavor of the plant from which it is obtained, used to make perfumes and flavorings 2W	ätherisches Öl
ester	any of a class of compounds produced by reaction between acids and alcohols with the elimination of water. _____ with low molecular weights, such as ethyl acetate, are usually volatile fragrant liquids; fats are solid _____	Ester
ester bond	the O atom of the alcohol which bonds with the C atom of the carboxyl (or acidic) group from the carboxylic (alkanoic) acid	Esterbindung
fat	any of a class of naturally occurring soft greasy solids that are esters of glycerol and certain fatty acids	Fett
fatty acid	another name for carboxylic acid, used esp of a naturally occurring one 2W	Fettsäure
glycerol	a colourless or pale yellow odourless sweet-tasting syrupy liquid; propane-1,2,3-triol	Glycerin
heterotroph	an organism that cannot synthesise its own food and is dependent upon complex organic substances for nutrition	heterotroph
hydrogenation	to treat or combine chemically an unsaturated compound with hydrogen. Liquid vegetable oils are often hydrogenated to turn them into solids	Hydrierung
lard	soft, creamy, white solid or semisolid fat with butter-like consistency, obtained by rendering or melting the fatty tissue of pigs; used in cooking	Schweineschmalz
lipase	any of a group of fat-digesting enzymes produced in the stomach, pancreas, and liver and also occurring widely in the seeds of plants	Lipase
lipid	any of a large group of organic compounds that are esters of fatty acids	Lipid



margarine	a substitute for butter, prepared from vegetable and animal fats by emulsifying them with water and adding small amounts of milk, salt, vitamins, colouring matter, etc	Margarine
metabolism	the sum total of the chemical processes that occur in living organisms, resulting in growth, production of energy, elimination of waste material, etc	Stoffwechsel
monounsaturated fatty acid	an unsaturated fatty acid whose carbon chain has one double valence bond per molecule; found chiefly in olive oil and chicken and almonds	einfach ungesättigt Fettsäure
oil	a fat which is liquid at room temperature	Öl
organic alcohol	alcohol produced from products free of pesticides and fertilizers 2W	Bio-Alkohol
pancreas	a large elongated glandular organ, situated behind the stomach. It secretes hormones (insulin, glucagon, and somatostatin) into the bloodstream and digestive enzymes into the small intestine or gut. The _____ also secretes sodium bicarbonate, which protects the lining of the intestine by neutralizing acids from the stomach.	Bauchspeicheldrüse
polyunsaturated fatty acid	fatty acids that contain more than one double bond in their backbone 3W	mehrfach ungesättigt Fettsäure
saturated fat	A fat with a triglyceride molecule containing three single bonded fatty acids. Most fats derived from animal sources are _____ fats. 2W	gesättigt Fettsäure
solvent	a substance that dissolves another to form a solution	Lösungsmittel
trans fats	a fat in which the carbon chain extends from the opposite sides of the double bond making the molecule straighter 2W	trans Fett
triester	Any compound containing three ester groups, but especially a triglyceride = fat	Triglycerid
triester of glycerol	triglyceride = fat 3W	Triglycerid
triglyceride	triesters of glycerol = fat	Triglycerid
unsaturated fat	a fat whose carbon chain has at least one double valence bond per molecule; found chiefly in olive oil and chicken and almonds 2W	ungesättigte Fettsäure
van der Waals force	is the sum of the attractive or repulsive forces between molecules (or between parts of the same molecule) other than those due to covalent bonds, the hydrogen bonds, or the electrostatic interaction of ions with one another or with neutral molecules or charged molecule. 4W	van-der-Waals-Kräfte
vegetable shortening	any plant fat that is solid at room temperature and used to make crumbly pastry. In pastries such as cake, which should not be elastic, _____ is used 2W	pflanzliches Backfett