

CONTENTS

<i>Chapter</i>	<i>page</i>
1 THE FATTY ACIDS	1
Nomenclature	
Classification	
Saturated fatty acids	
Unsaturated fatty acids	
Branched-chain fatty acids	
Determination of structure	
Synthesis of fatty acids	
2 THE CHEMICAL NATURE OF FATS	38
Classification of lipids	
Methods of determining the chemical constitution of fats	
The component acids of fats	
The component glycerides of fats	
THE PHYSICAL PROPERTIES OF FATS AND FATTY ACIDS	76
Melting point	
Polymorphism and molecular structure	
Boiling point	
Monomolecular films	
Refractive index and molecular refraction	
Solubility	
Spectra	
4 THE CHEMICAL PROPERTIES OF FATS AND FATTY ACIDS	85
<i>Part I</i> HYDROLYSIS AND ESTERIFICATION	
Hydrolysis	
Esterification	
<i>Part II</i> HYDROGENATION	
The course of the reaction	
Reaction conditions	
Other reductions	
<i>Part III</i> OXIDATION	
Oxidation by reagents other than oxygen not accompanied by scission of the molecule	
Oxidation by reagents other than oxygen leading to scission of the molecule	
Oxidation by atmospheric oxygen (autoxidation)	

Chapter

Part IV OTHER CHEMICAL PROPERTIES

Thermal polymerisation
Halogen-containing compounds
Reactions of the carboxyl group

5 THE SYNTHESIS AND UTILISATION OF FATS IN LIVING ORGANISMS

The biosynthesis of fats in plants
Fat metabolism in animals

6 THE CHIEF TECHNICAL APPLICATIONS OF FATS

145

Edible fats
Soap and soapless detergents
Glycerine
Paints, varnishes, linoleum
Other uses of fats

INDEX

157