Contents

I	Introductory Survey of the Natural Fats page	ge 1
	GENERAL CONSIDERATIONS ON THE STUDY OF NATURAL DERIVATIVES OF THE HIGHER FATTY ACIDS	2
	THE COMPONENT ACIDS OF NATURAL FATS	6
	THE COMPONENT GLYCERIDES OF NATURAL FATS	16
	SCOPE FOR FURTHER RESEARCH IN THIS FIELD	24
{	The Component Acids of Fats of Aquatic Flora and Fauna	26
	FATS OF AQUATIC FLORA AND MICRO-FAUNA	27
	FATS OF LARGER AQUATIC INVERTEBRATES	31
	FATS OF FISH:	
	Marine Elasmobranch fish (liver fats)	35
	Marine Teleostid fish (liver fats)	41
	Marine Teleostid fish (body fats)	45
	Freshwaterfish	50
	Salmon	54
	Eel	56
	Sturgeon	58
	Tunny	59
	Groper	59
	South African marine fish	61
	FATS OF MARINE MAMMALIA :	
	Seal family	62
	Whale family	68
	Sperm whale family	72
	Dolphin and porpoise family Platypus	74 75
	Thaypus	15
Ш	The Component Acids of Fats of Land	
	Animals	80
	DEPOT FATS (GLYCERIDES) OF LAND ANIMALS:	
	Invertebrata	81
	Insects	81
	Amphibia and reptiles	84
	Birds	86
	ix	

CONTENTS

Sea birds	page 89
Bird eggs	90
Rodents	93
Herbivora	99
Horse	102
Ruminant animals	104
Cause of high stearic acid content, etc., in ruminant fats	112
Sheep, oxen, pigs (bone and hoof fats)	113
Pigs	116
Influence of dietary fats on pig depot fats	122
Influence of dietary fats on depot fats of other animals	125
Carnivora and Omnivora	126
Animal depot fats	127
Human depot fats	128
Animal depot fats (Summary)	130
LIPIDS OF ANIMAL ORGANS:	132
Liver glycerides	133
Liver phosphatides	134
Other animal organs	137
Ox blood lipids	138
Human blood lipids	140
MILK FATS:	143
Cow milk fats	145
-Cow milk phosphatides	157
Milk fats of other animals	158
Human milk fat	162

The Component Acids of Vegetable Fa	ats 172
CRYPTOGAM FATS:	172
Bacteria	172
Yeasts	174
Moulds and fungi	174
Clubmoss	177
Ferns	177
PHANEROGAM FATS:	177
Leaf fats	180
Bark and stem fats	183
Root fats	185
Lipids of petals and stamens	186
Short-chain unsaturated acids in flowers and leaves	186
Fruit fats:	187
Fruit-coat fats (Table 57, p. 190)	189
" Palm oil (Table 57 A, p. 194)	200

1

Olive oil (Table 57B , p. 196)	page 201
Seed fats	202
Seed fats major components linolenic, linoleic, oleic acids	206
Seed fats mainly linolenic-rich(Table 59, p. 213)	208
Linseed oil (Table 59 <i>A</i> , p. 210)	209
Seed fats mainly linoleic-rich (Table 60, p. 229)	218
Safflower,sunflower,tobaccoandniger seed oils(Tables 60B, pp. 222,224)	00A, 221
Seed fats of the families Rosaceae, Euphorbiaceae and Cu	icur-
bitaceae (Table 61, p. 253)	243
Candlenut and rubber seed oil (Table 61A, p. 246)	246
Tung (China wood) oil (Table 61B, p. 247)	247
<i>Castor oil (Table 61</i> C, <i>p. 249)</i>	248
Stillingia oil (Table 61 D, p. 251)	250
Seed fats major components palmitic, oleic, linoleic acids (7	able
62, p. 268).	264
Seed fats of Gramineae (Table 63, p. 282)	280
Seed fats major components petroselinic, oleic, linoleic	acids
(Table 64, p. 287)	286
Seed fats major components tariric, isanic, ximenynic (noid) acids	ethy- 289
,	
Seed fats major components chaulmoogric and or hydnoc acids (Table 65, p. 293)	292
Seed fats major components erucic, oleic, linoleic (Table 66, p. 298)	acids 295
Seed fats major components oleic, linoleic, arachidic, ligno	ceric
acids (Table 67, p. 312)	304
Groundnut oil (Table 67A, p. 306)	305
Soya bean oil (Table 67B , p. 309)	309
Seed fats major components oleic, stearic, palmitic	
(Table 68, p. 324)	319
Seed fats major components lauric, myristic, (capric)	acids
(Table 69 <i>A</i> , <i>p</i> . 335)	332
Seed fats of palm family (Table 69B , p. 341)	339
Seed fats, phosphatides	344
GENERAL CONCLUSIONS (VEGETABLE FATS)	348

V The Component Glycerides of Natural Fats: General Survey

LAKLI	ALLEMPIS	IU ISOLAIE	NATUKAL	GLICERIDES	DI
CRYST	ALLISATION	N			359
ISOLATIO	ON OF CHEM	IICALLY MOD	IFIED NATUR	RAL GLYCERID	ES 361
MODERN	QUANTITA	TIVE STUDIES	OF GLYCER	IDE STRUCTUR	Е 362

358

CONTENTS

I. Determination of fully saturated glycerides page	363
Trisaturated glyceride contents of seed and fruit-coat fats	365
Trisaturated glyceride contents of land animal depot and	
milk fats	368
II. Partial resolution of mixed glycerides of natural fats by	
crystallisation from solvents	372
III. Separation of glycerides by counter-current distribution	
between two immiscible solvents	383
IV. Separation of glycerides by chromatographic adsorption	385
V. Selective hydrolysis of triglycerides by pancreatic lipase	385
PRESENT KNOWLEDGE OF GLYCERIDE STRUCTURE OF NATURAL	
FATS	389
Glyceride structure of vegetable fats	390
Seed fats with high proportions of simple trisaturated glycerides	393
Seed fats with high proportions of simple triglycerides of	070
polyethenoid C_{18} acids	394
Selective attachment of oleo- and linoleo-groups in vegetable	577
fats to the central glycerol hydroxyl group	396
Configuration of seed and fruit-coat glycerides	402
Optical rotatory power in natural fats	403
Component acids of trisaturated glycerides present in small	100
quantities in vegetable fats	403
Glyceride structure of animal fats	403
Land animal depot fats	405
Marine animal depot fats	409
Land animal milk fats	410
Marine animal milk fats	415
AN ALTERNATIVE VIEW OF GLYCERIDE STRUCTURE OF	
NATURAL FATS (KARTHA)	417
	71/
COMPUTATION OF COMPONENT GLYCERIDES IN A FAT FROM ITS	410
COMPONENT ACIDS	419
The Common and Obviouridae of Individual	
The Component Glycerides of Individual Vegetable Fats	40.4
	424
SEED FATS OF THE PALMAE	424
SEED FATS OF THE LAURACEAE, MYRISTICACEAE AND SIMARU-	
BACEAE	425
SEED FATS CONTAINING 30-65 PER CENT. SATURATED ACIDS	
IN THEIR COMPONENT ACIDS	43 0
SEED FATS IN WHICH UNSATURATED ACIDS PREDOMINATE	446
(i) Oleic-rich seed fats	447
(ii) Seed fats rich in both oleic and linoleic acids	45 1
(iii) Linoleic-rich seed fats	455
(iv) Seed fats rich in linolenic acid	462
xii	

VI

CONTENTS)
----------	---

- 44 I

(v) Seed fats rich in conjugated tri- or tetra-ene acids	page 468
FRUIT-COAT FATS	471

The Component Glycerides of Indiv	idual
Animal Fats	48 1
MARINE ANIMAL FATS	48 1
LAND ANIMAL FATS	491
Depot fats:	
Birds, rodents	49 1
Herbivora	493
Carnivora and Omnivora	495
"Stearic-rich" depot fats	497
Pig	498,502
Ox, sheep, goat	500,505
Neat's foot oil	505
Progressivealterationin glyceride structure of "stear	ric-rich"
animal fats	506
Computation of glycerides in "stearic-rich" depot for	ats 508
Milk fats:	
Cow	510
Sheep, goat, camel, buffalo	514
Cow, buffalo (more detailed studies)	515
Human	524

VIII	Some Aspects of the Biosynthesis of Fats	528
	THE BIOSYNTHESIS OF FATS IN PLANTS	529
	THE BIOSYNTHESIS OF FATS IN ANIMALS	541
	Marine animal fats	544
	Land animal fats	546
	Liver fats	546
	Reserve (depot)fats	546
	Body temperature and composition of reserve fats	548
	Milk fats	549
	POSSIBLE MECHANISMS OF THE CONVERSION OF CARBOHY-	
	DRATES INTO FATS	552
	Summary of older views	553
	Biosynthesis of higher fatty acids from C_2 units	554
	Coenzyme A, acetyl-Coenzyme A, malonyl-Coenzyme A	555
	Biosynthesis of saturated fatty acids	557
	Biosynthesis of unsaturated fatty acids	558
	Biosynthesis of glycerol	562
	ASSIMILATION OF PREFORMED FATS BY ANIMALS	564
	xiii	

CONTENTS

Digestibility of ingested fats	page	569
Fatty acids essential to growth or health		571

578

658

IX Constitution of Individual Natural Fatty Acids

NATURALLY OCCURRING SATURATED FATTY ACIDS	578
Syntheses of saturated acids	580
Properties of individual saturated acids	582
	585
NATURALLY OCCURRING UNSATURATED FATTY ACIDS	587
Oleic acid	589
isoOleic acids	599
Syntheses of unsaturated fatty acids	600
	600
General methods of synthesis	602
Monoethenoid acids CH ₃ .[CH ₂]7. CH:CH.[CH ₂]8.COOH	609
Erucic acid	610
Cyclopropenyl derivatives of oleic acid	611
Monoethenoid acids CH ₃ .[CH ₂] _m .CH: CH.[CH ₂] ₇ .COOH	612
Hexadec-9-enoic (palrnitoleic) acid	613
Hydroxy-unsaturated acids (including ricinoleic)	615
Epoxy-oleic acids	617
Acids containing the structure—C(H).[CH ₂] ₄ .COOH	620
Petroselinic, tariric acids	620
Ehaulmoogric, hydnocarpic, gorlic acids	621
Other monoethenoid acids (including vaccenic)	623
Polyethenoid acids	625
Linoleic and other octadecadienoicacids	626
Linolenic and other octadecatrienoic acids	632
Conjugated unsaturated seedfatty acids	634
Elaeostearic acid	634
<i>Licanic</i> acid	635
Parinaric acid	636
Isanic and xirnenynic acids (containing ethynoid and ethenoid	
groups)	637
Tri-, tetra-, penta-, hexa-ethenoid acids (Table 145, p. 640)	637
Arachidonic acid	638
yethenoid (and polyethynoid) acids not falling within the	
above groups	643
<i>Deca-2,4-dienoic</i> acid	643

X Synthetic Glycerides: Naturally Occurring Fatty Alcohols: Acyl Ethers of Glycerol 658

SYNTHETIC GLYCERIDES

Monoglycerides page	661
Diglycerides	662
Triglycerides	663
SYNTHESES OF OPTICALLY ACTIVE GLYCEROL DERIVATIVES	665
NATURALLY OCCURRING HIGHER ALIPHATIC ALCOHOLS	666
Saturated alcohols (cetyl, etc.)	667
Unsaturated alcohols (oleyl, etc.)	669
GLYCERYL ETHERS (CHIMYL, BATYL AND SELACHYL ALCOHOLS)	670

676

XI Notes on Experimental Techniques Employed in the Quantitative Investigation of Fats

I. QUANTITATIVE INVESTIGATION OF COMPONENT FATTY ACIDS	678
Preliminary separation of mixed fatty acids	678
Separation of volatile and non-volatile acids	679
Separation of mixed acids by low temperature crystallisation	
from solvents	680
Separation of mixed acids as complexes with urea	683
Separation of mixed acids by chromatographic methods	684
Quantitative determination of component fatty acids	688
Fractional distillation of higher fatty acid esters in a vacuum	688
Calculation of composition of ester-fractions	694
Determination of certain polyethenoid acids by spectrophoto-	
metric methods	695
Determination of fatty acid composition by gas-liquid	
chromatography	697
II. QUANTITATIVE INVESTIGATION OF COMPONENT GLYCERIDES	700
Determination of fully-saturated glycerides	700
Preliminary resolution of fats by systematic crystallisation from	
solvents	701
Preliminary resolution of fats by partition between two	
immiscible solvents	705
Selective hydrolysis of triglycerides by pancreatic lipase	706
Determination of glyceride constitution by thin-layer chroma-	
tography	707

Indexes

52

GENERAL INDEX OF SUBJECTS	715
INDEX OF INDIVIDUAL FATS AND WAXES	723
INDEX OF PLANT FAMILIES	737
INDEX OF INDIVIDUAL FATTY ACIDS	73 9
INDEX OF INDIVIDUAL GLYCERIDES	743

.