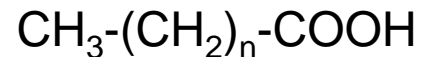


FATTY ACIDS

Hydrocarbon chain,
4-28 C atoms
ending with a carboxylic group
even numbers in nature
(saturated or unsaturated)



*Fatty acids are classified based on their chain length,
Parameter
driving their blood/tissues destination/distribution:*

- Short chain: < 6 C atoms
- Medium chain: 6 -12 C atoms
- Long chain 13 – 21 C atoms
- Very long > 22

Carbon atoms N ^o	structure	Common name	IUPAC	Notation Abbrev.	T fusion (°C)	In Nature
4	CH ₃ (CH ₂) ₂ COOH	Butyric	Butanoic	C4:0	-5	
6	CH ₃ (CH ₂) ₄ COOH	Caproic	hexanoic	C6:0	-2	Milk and coconut oil
8	CH ₃ (CH ₂) ₆ COOH	Caprylic	Octanoic	C8:0	17	Milk and coconut oil
10	CH ₃ (CH ₂) ₈ COOH	Capric	Decanoic	C10:0	32	Milk and coconut oil Elm seeds (50% of total fatty ac.)
12	CH ₃ (CH ₂) ₁₀ COOH	Lauric	Dodecanoic	C12:0	44	Laurus plant/seeds & coconut oil
14	CH ₃ (CH ₂) ₁₂ COOH	Myristic	Tetradecanoic	C14:0	58	All vegetable oils
16	CH ₃ (CH ₂) ₁₄ COOH	Palmitic	Hexadecanoic	C16:0	62	All animal fat & vegetable fat & lard
18	CH ₃ (CH ₂) ₁₆ COOH	Stearic	Octadecanoic	C18:0	72	All animal fat & vegetable fat & lard
20	CH ₃ (CH ₂) ₁₈ COOH	Arachidic	Heicosanoic	C22:0	78	All animal fat & vegetable & lard

Table 8.1**Common Biological Fatty Acids**

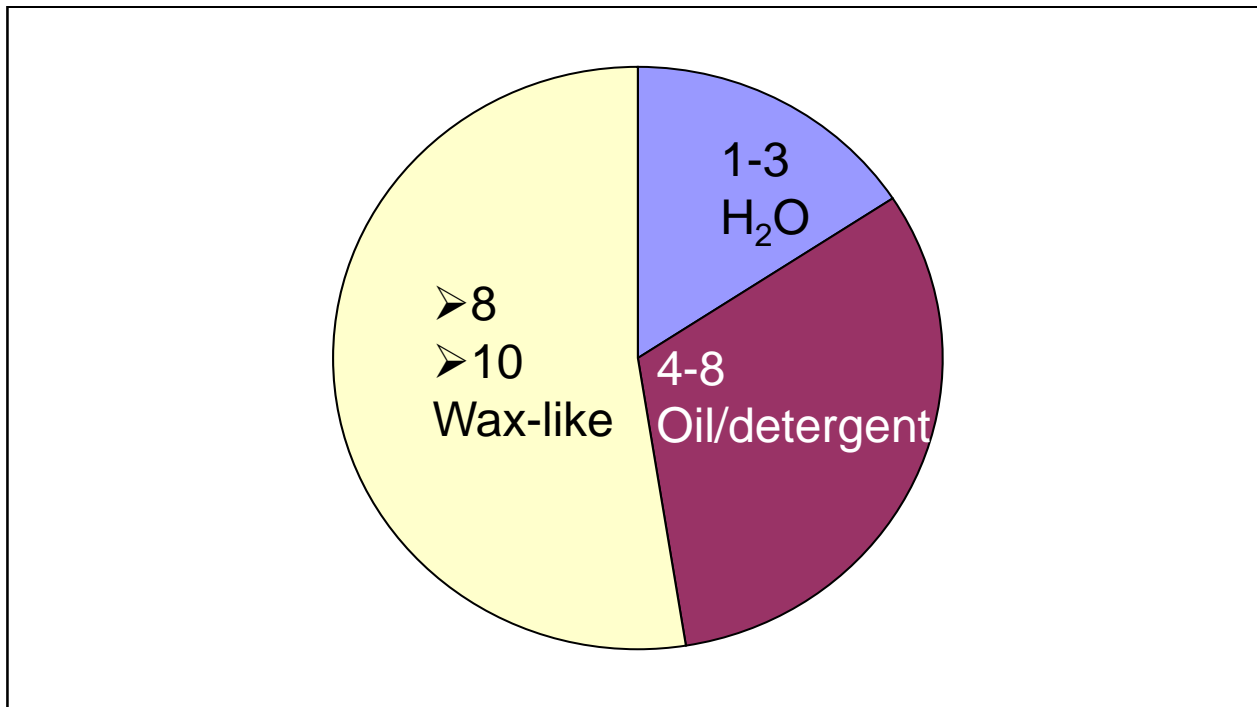
Number of Carbons	Common Name	Systematic Name	Symbol	Structure
Saturated fatty acids				
12	Lauric acid	Dodecanoic acid	12:0	$\text{CH}_3(\text{CH}_2)_{10}\text{COOH}$
14	Myristic acid	Tetradecanoic acid	14:0	$\text{CH}_3(\text{CH}_2)_{12}\text{COOH}$
16	Palmitic acid	Hexadecanoic acid	16:0	$\text{CH}_3(\text{CH}_2)_{14}\text{COOH}$
18	Stearic acid	Octadecanoic acid	18:0	$\text{CH}_3(\text{CH}_2)_{16}\text{COOH}$
20	Arachidic acid	Eicosanoic acid	20:0	$\text{CH}_3(\text{CH}_2)_{18}\text{COOH}$
22	Behenic acid	Docosanoic acid	22:0	$\text{CH}_3(\text{CH}_2)_{20}\text{COOH}$
24	Lignoceric acid	Tetracosanoic acid	24:0	$\text{CH}_3(\text{CH}_2)_{22}\text{COOH}$
Unsaturated fatty acids (all double bonds are <i>cis</i>)				
16	Palmitoleic acid	9-Hexadecenoic acid	16:1	$\text{CH}_3(\text{CH}_2)_5\text{CH}=\text{CH}(\text{CH}_2)_7\text{COOH}$
18	Oleic acid	9-Octadecenoic acid	18:1	$\text{CH}_3(\text{CH}_2)_7\text{CH}=\text{CH}(\text{CH}_2)_7\text{COOH}$
18	Linoleic acid	9,12 -Octadecadienoic acid	18:2	$\text{CH}_3(\text{CH}_2)_4(\text{CH}=\text{CHCH}_2)_2(\text{CH}_2)_6\text{COOH}$
18	α -Linolenic acid	9,12,15 -Octadecatrienoic acid	18:3	$\text{CH}_3\text{CH}_2(\text{CH}=\text{CHCH}_2)_3(\text{CH}_2)_6\text{COOH}$
18	γ -Linolenic acid	6,9,12 -Octadecatrienoic acid	18:3	$\text{CH}_3(\text{CH}_2)_4(\text{CH}=\text{CHCH}_2)_3(\text{CH}_2)_3\text{COOH}$
20	Arachidonic acid	5,8,11,14 -Eicosatetraenoic acid	20:4	$\text{CH}_3(\text{CH}_2)_4(\text{CH}=\text{CHCH}_2)_4(\text{CH}_2)_2\text{COOH}$
24	Nervonic acid	15-Tetracosenoic acid	24:1	$\text{CH}_3(\text{CH}_2)_7\text{CH}=\text{CH}(\text{CH}_2)_{13}\text{COOH}$

Fatty acids and food

Fatty Acid Compositions of Some Dietary Lipids*					
Source	Lauric and Myristic C 14	Palmitic C 16	Stearic C 18	Oleic C 18 : 1	Linoleic C 18: 2
Beef	5	24-32	20-25	37-43	2-3
Milk		25	12	33	3
Coconut	74	10	2	7	-
Corn		8-12	3-4	19-49	34-62
Olive		9	2	84	4
Palm		39	4	40	8
Safflower		6	3	13	78
Soybean		9	6	20	52
Sunflower		6	1	21	66

*Values are percentages of total fatty acids.

Solubility & n° of C atoms



Myristic acid
nutmeg

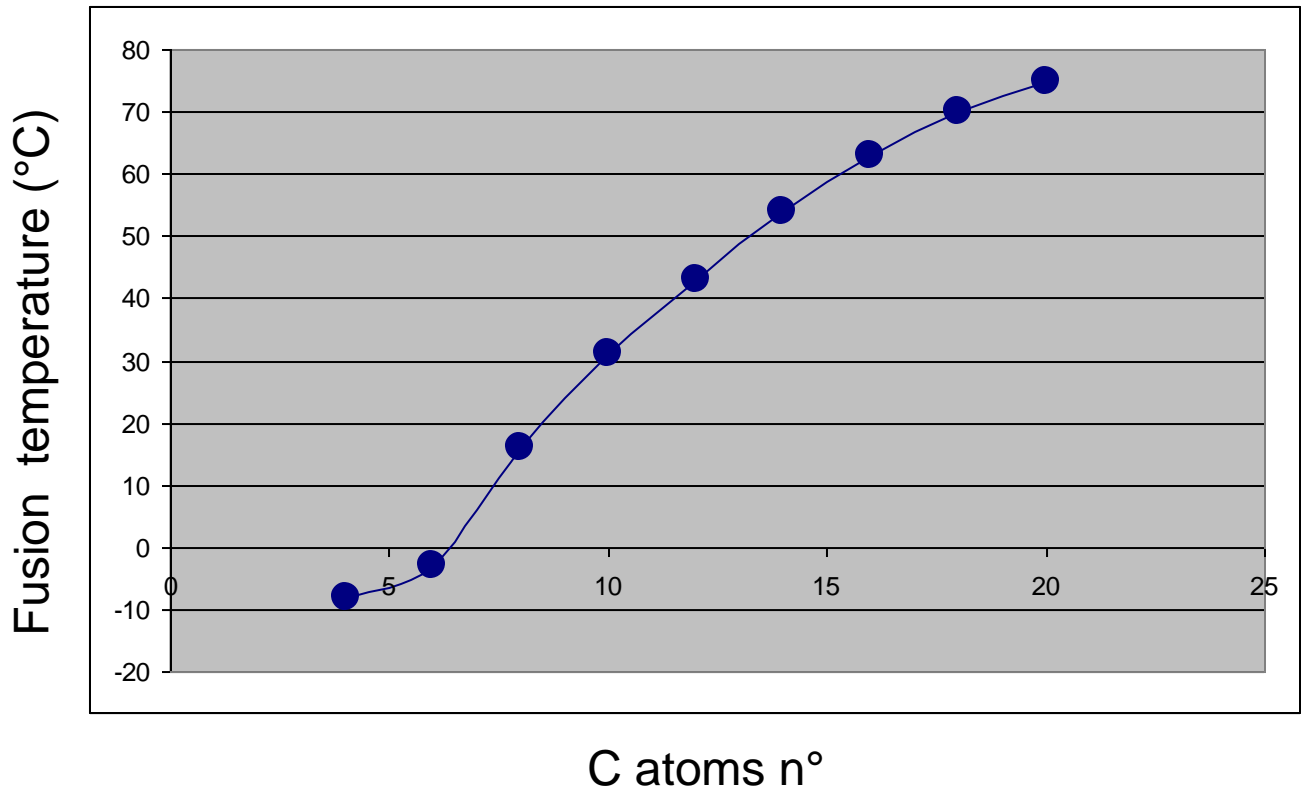
Myristica fragrans



Myristic ac. (14:0)

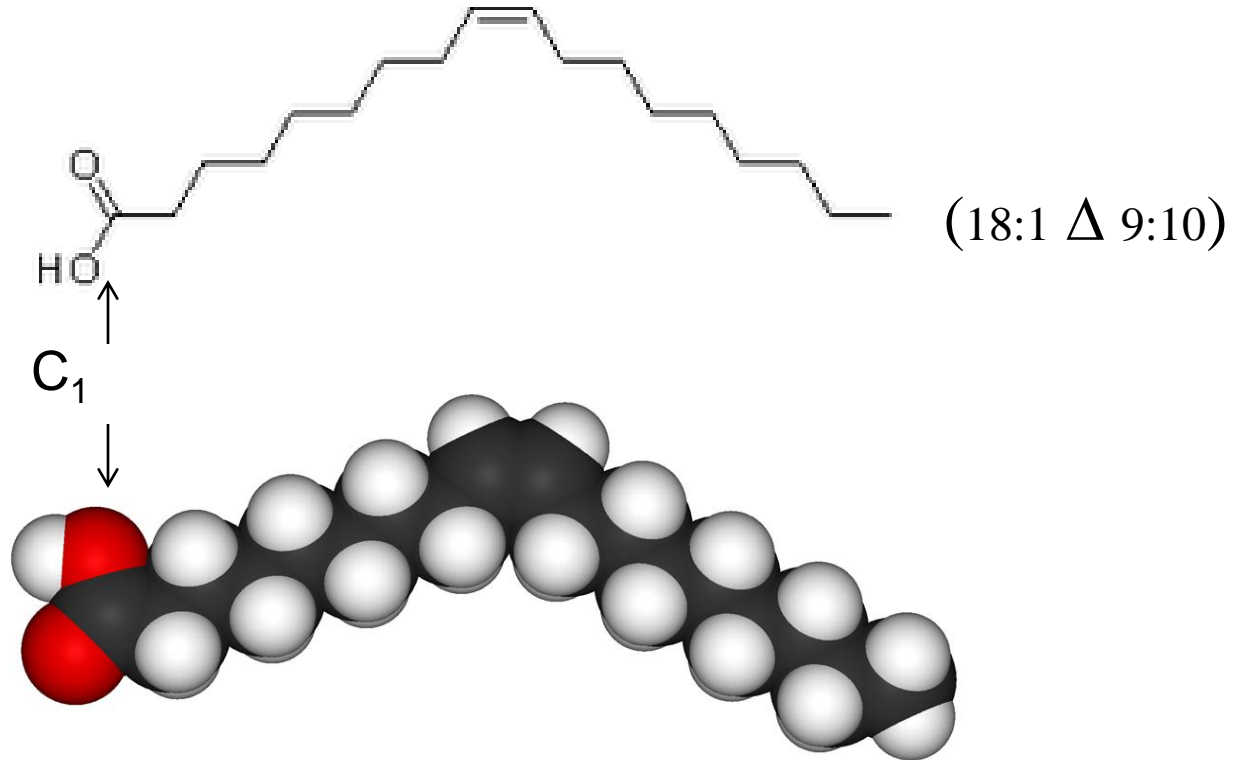


Fusion point
Saturated mono-carboxylic
Different chain length

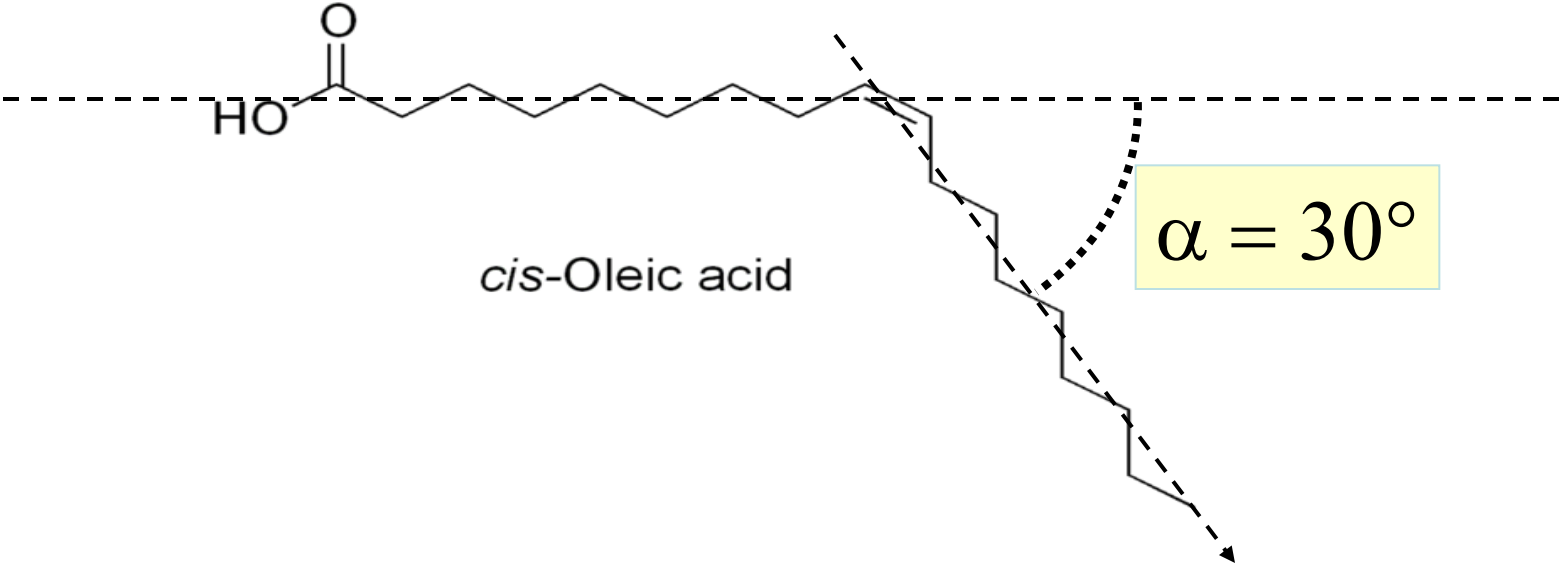
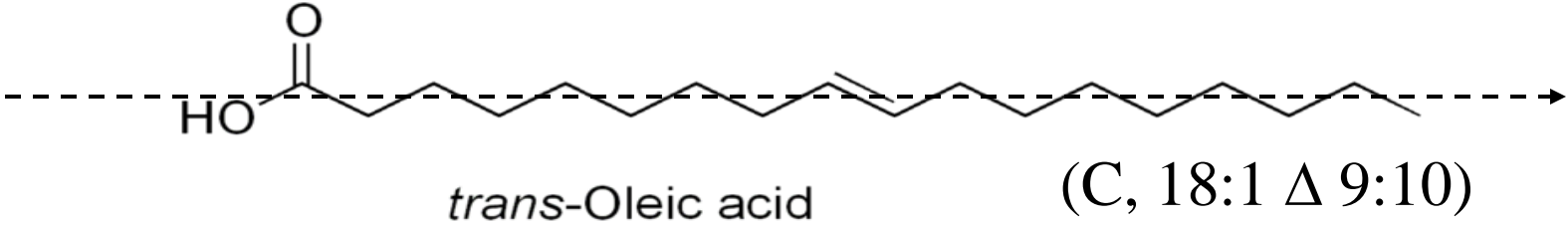


Unsaturated fatty acids

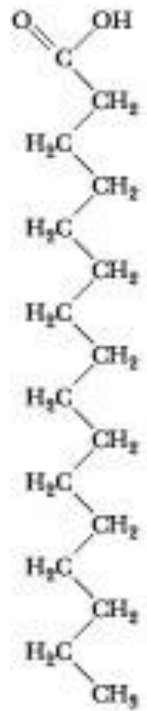
oleic acid



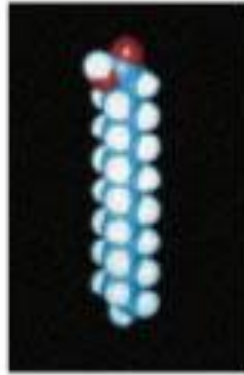
cis / trans
steric hindrance



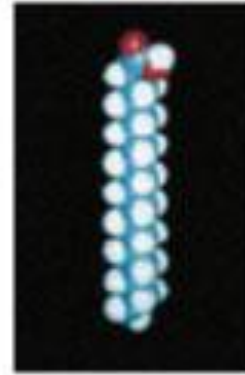
Double bond(s) & structure



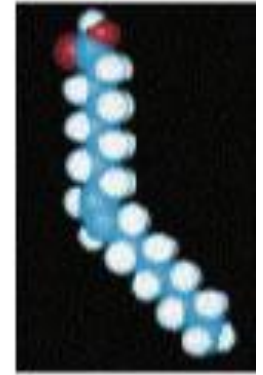
Palmitic acid



Stearic acid



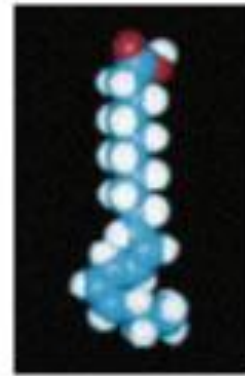
Oleic acid



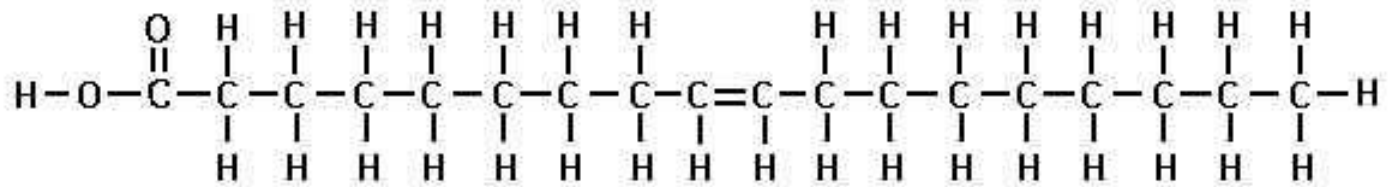
Linoleic acid



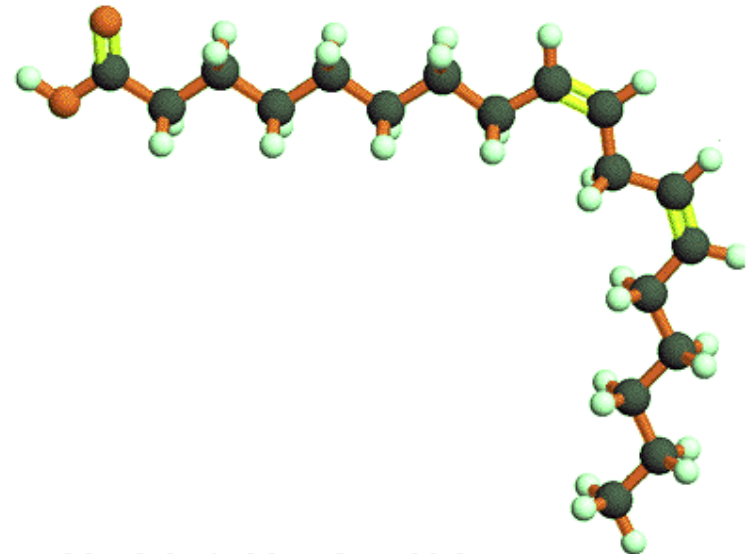
α -Linolenic acid



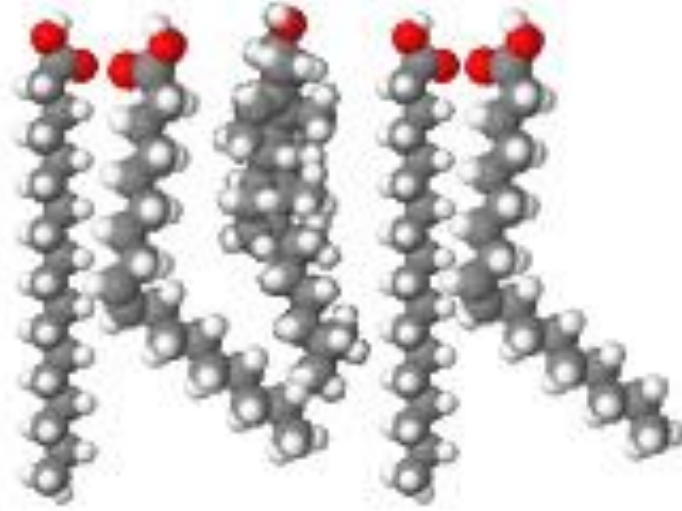
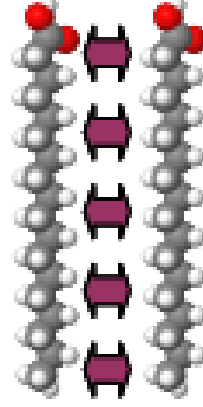
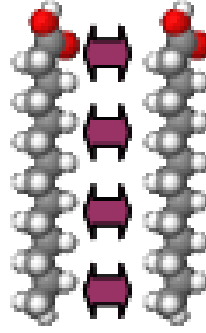
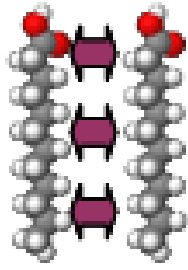
Arachidonic acid



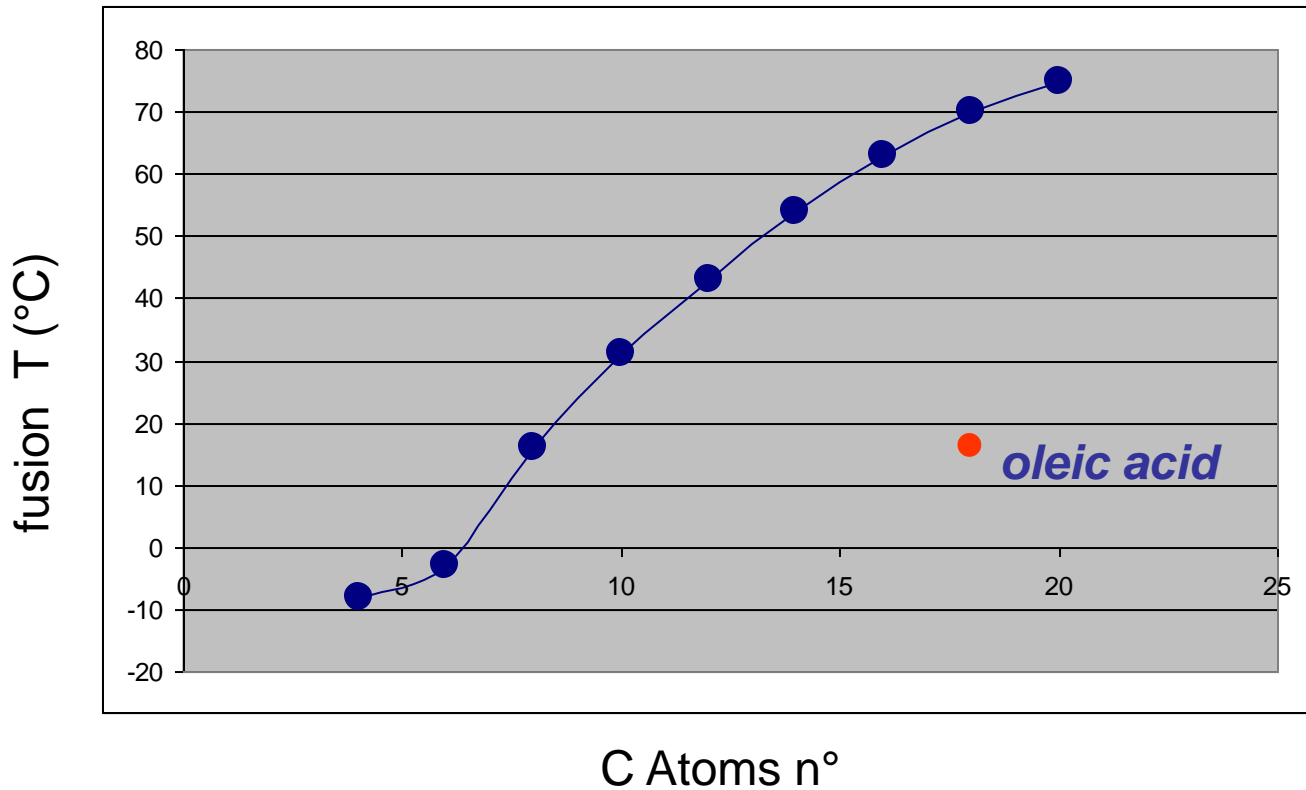
Oleic Acid- Monounsaturated Fatty Acid



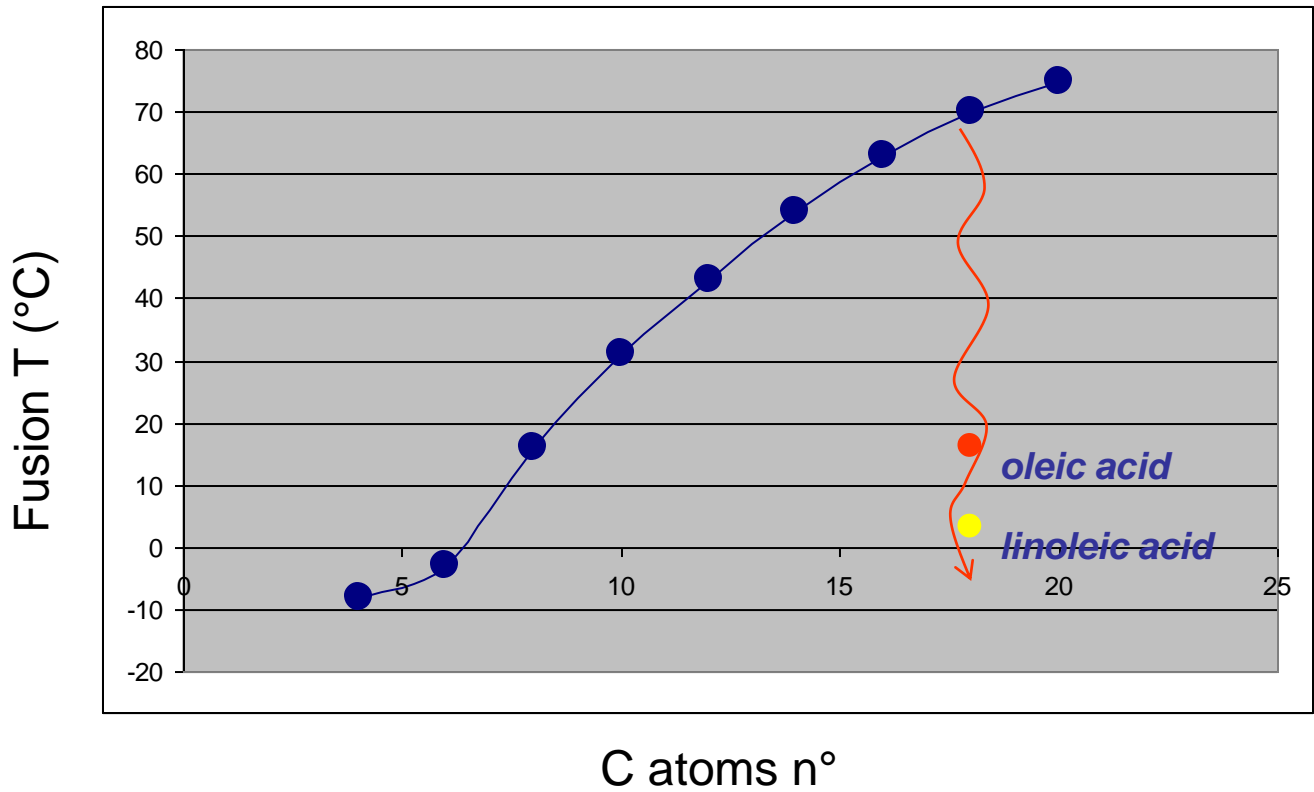
Linoleic Acid- c-9, c-12 Isomer



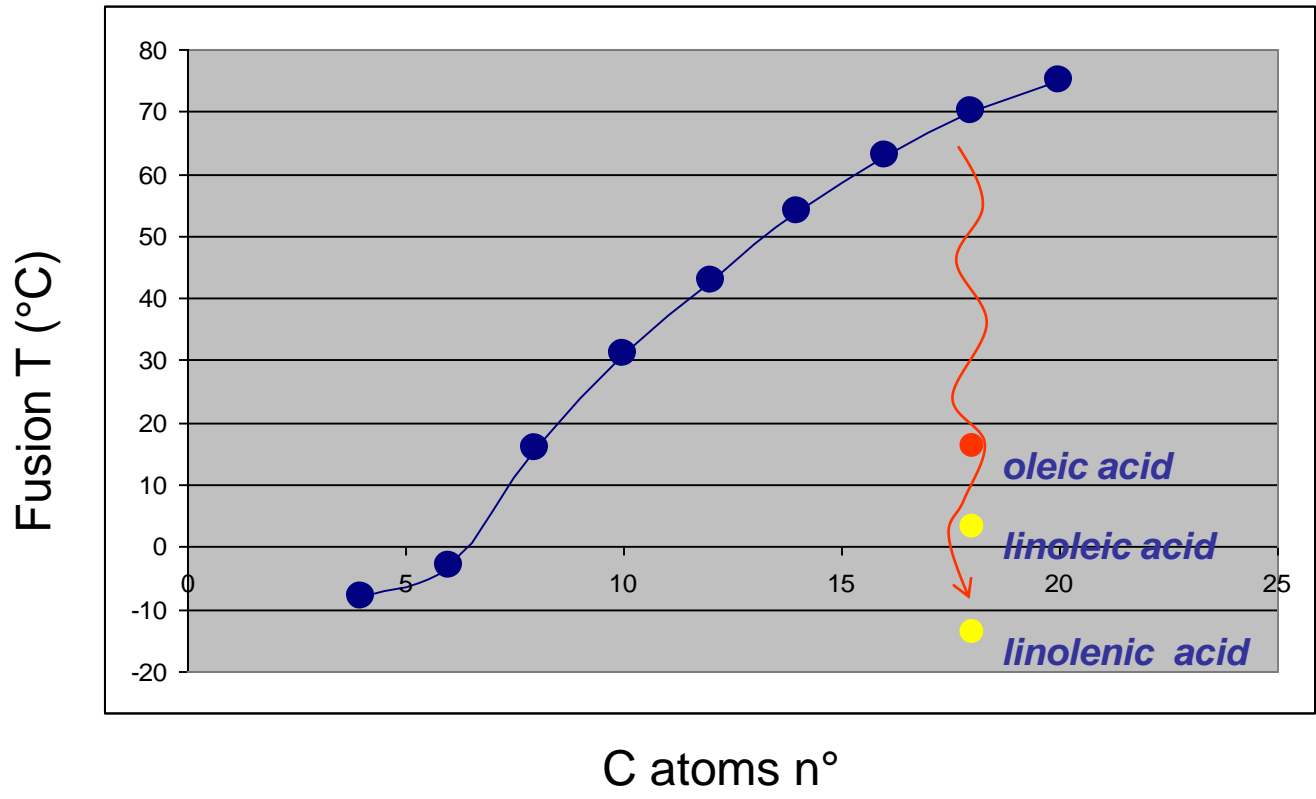
Monocarboxylic acids
Chain length
&
Single π bond



Monocarboxylic acids
Chain length
&
2 π bonds

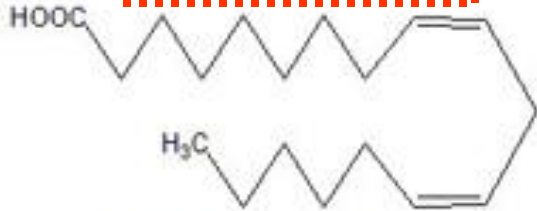


Monocarboxylic acids
Chain length
&
3 π bonds

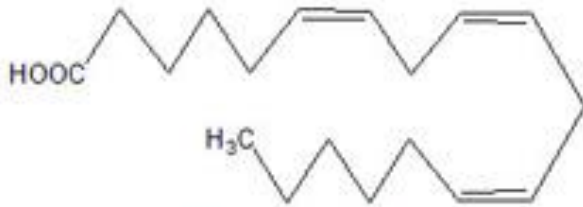


Omega fatty acids

Omega-6 Fatty Acids



Linoleic Acid (18:2n-6)

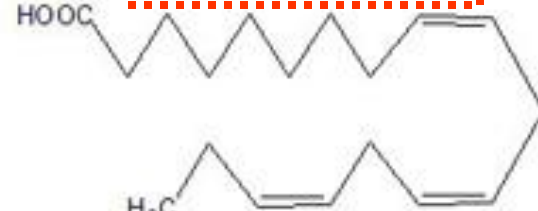


γ -Linolenic Acid (18:3n-6)

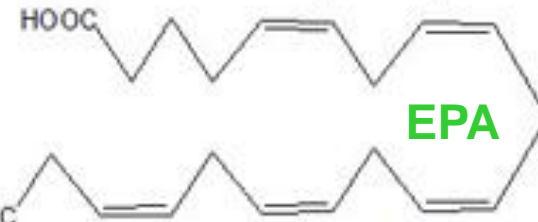


Arachidonic Acid (20:4n-6)

Omega-3 Fatty Acids



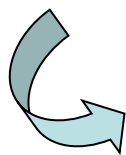
α -Linolenic Acid (18:3n-3)



Eicosapentaenoic Acid (20:5n-3)



Docosahexaenoic Acid (22:6n-3)



- prostaglandines
- leucotrienes

Membrane phospholipids

Phospholipase



5-Lipoxygenase

Cyclooxygenase

Leukotrienes (LT)

PGH₂

Prostaglandins (PG) Thromboxanes (Tx)

