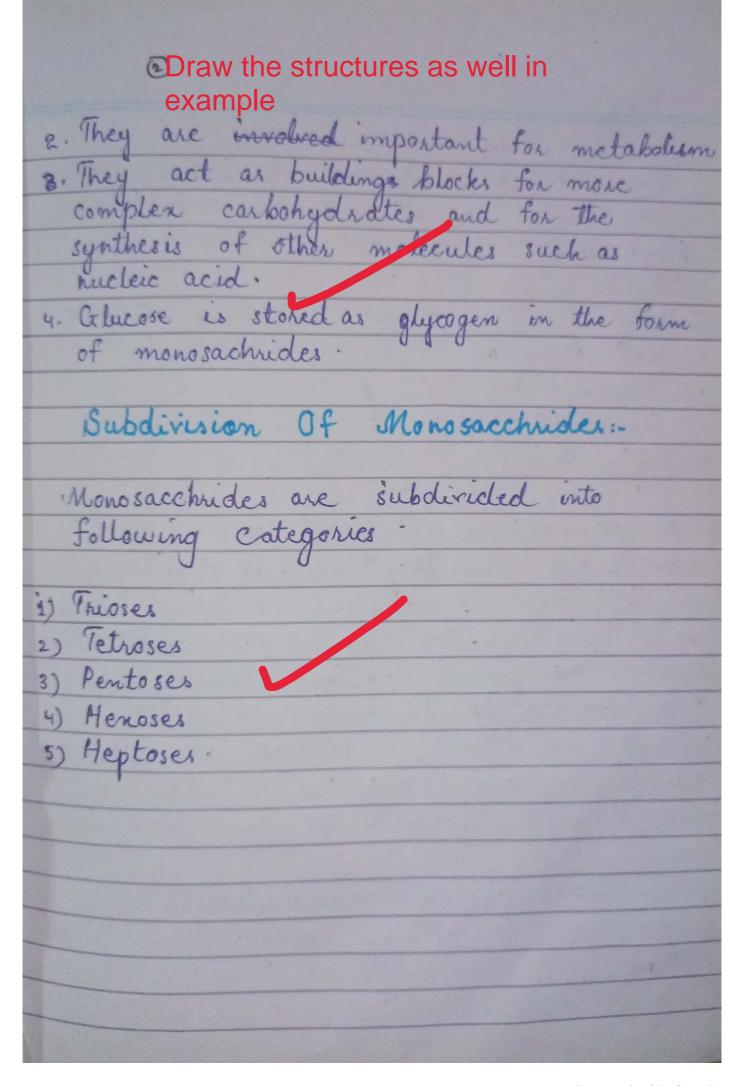
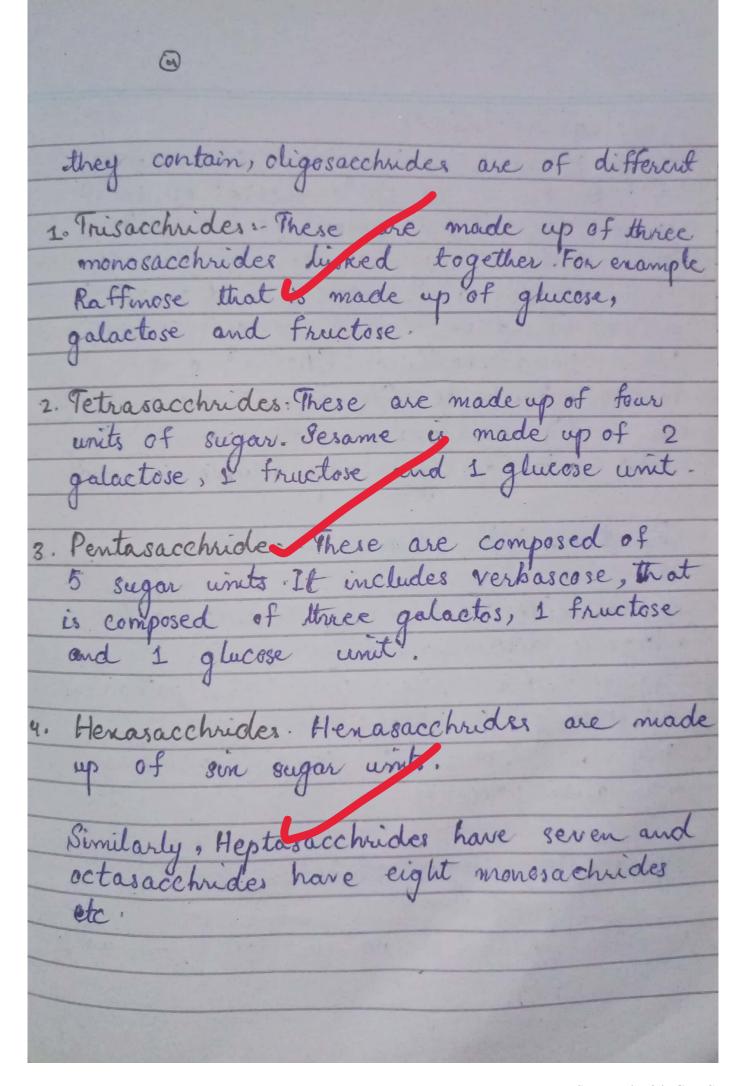
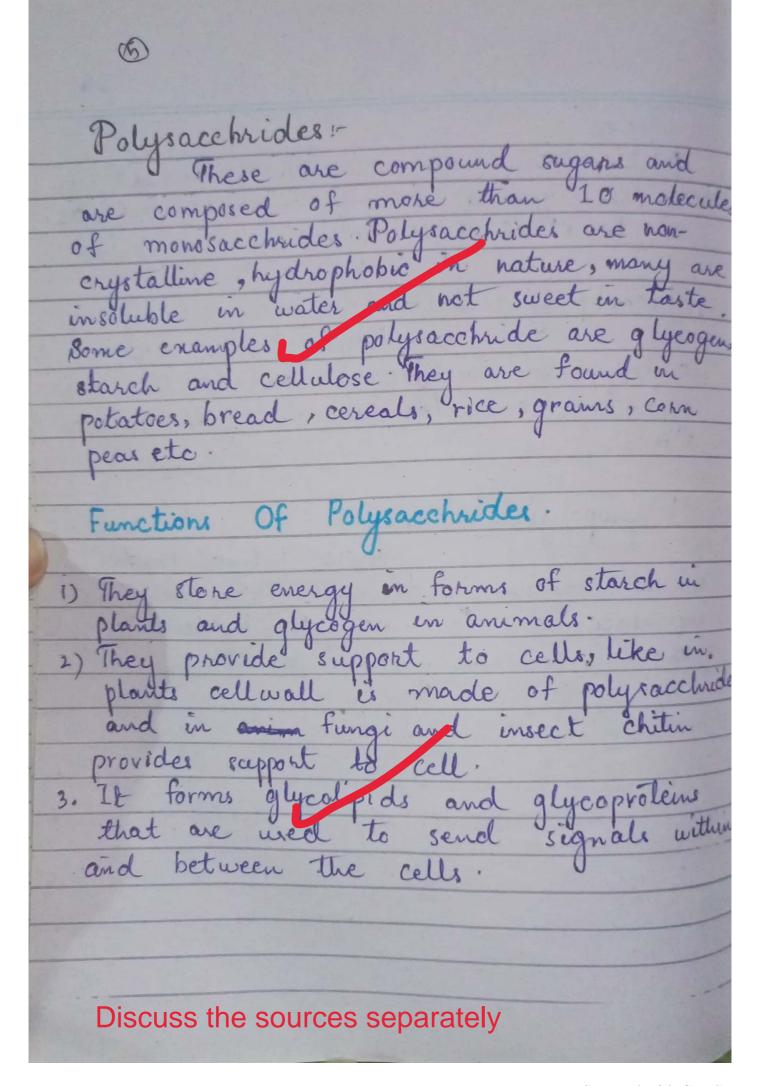
Mention the full qs statements for proper evaluation. Without that, these are just hotes and cannot -> Main awarded mistakes, 3.9 caloues of onergy gram . Celucose is produced when carbohydrate Break down. Classification. Carbohydrates are classified into simples and complex forms as i) Monosacchrides ii) Oligosacchrides ii) Polysachrides 1. Manosacchrides: They are the simplest carbohydrates since they cannot be hydrolyzed Monosacchrides are composed of carbon, oxy and hydrogen. Some of the Common monosac - chrides are glucose, fructose, ribose, nytose and mannose. All one monosacchrides are colonless, crystalline solids and are readily soluble in water but are insoluble in , nonpolar solvends. Mostly they are sweet in the taste Functions Of Menosacchrides 1. They serve as primary source of energy



2) Oligosacchrides. Oligosacchrides are compound sugars that consists of 2 to 10 molecules of small same or different monosacchrides that are linked together. Some of the common oligosacchides are lactose (found in milk), maltose (found in malton barley), sucrose (table sugar), ra smose (beans) and fructooligosachrides (bananas, onions and garlie Many oligosacchrides are also sweet in taste and are generally soluble in water Functions Of Monosacchrides: 1. Oligosacchides act as a receptor and antigenic déterminant. 2. Oligosacchrides protect colls from pathogens by acting as decour 8. They are involved in certain hormonal regulation processes. Types Of Oligosacchides: On the basis of number of sugar units

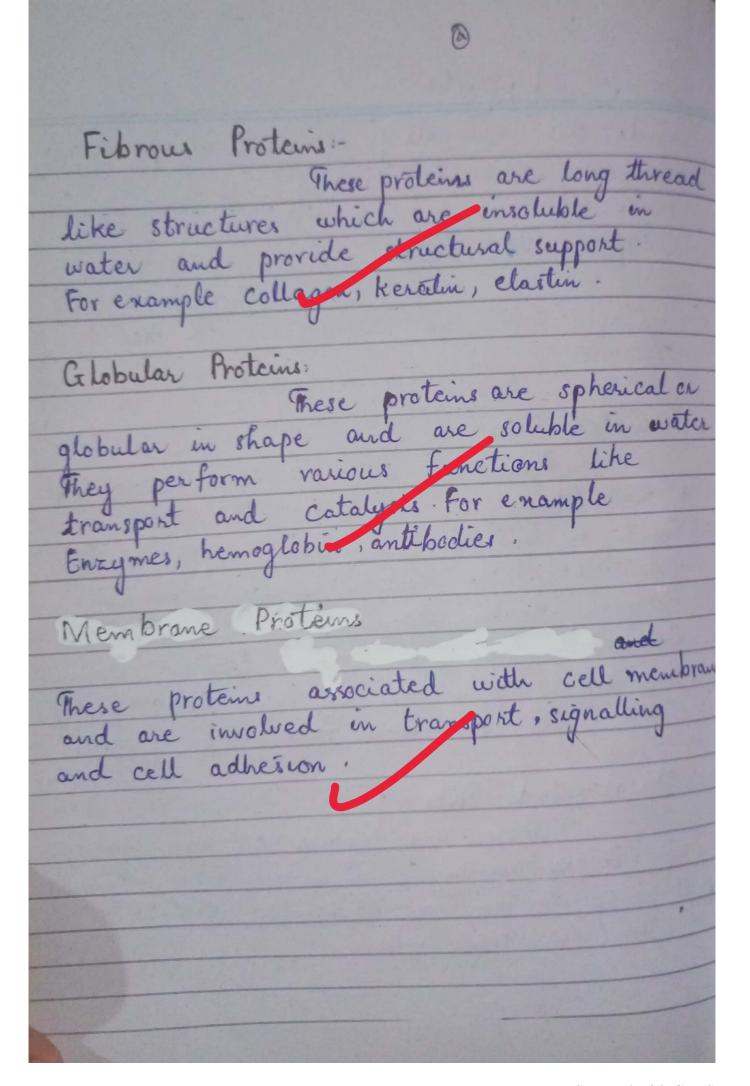




Polysacchrides are classified depending on the type of molecules produce a result of hydrolysis. They may Homopolysacchrid Polysacchride monesachrides 2. Heteropolysacchrides: monosacchrides. For example hydrer

Proteins: Proteins are chief builders of body and a source of energy Proteins are complen molecules made up of carbon, hydrogen and onygen Classification Of Proteins: Proteins can be classified on the basis of its structure and biological functions. They are classified into four categories on basis of its structure. i) Primary Protein :- Proteins that emist as a long chain of amino a los arranged in a particular sequence they are non-functional proteins. Primary structure proteins are synthesis In ribesomes. 2) Becondary Structure Protein: chain to is coiled into spiral or he

0 structures having three dimensions where amino acids interact by the formation of hydrogen bonds. For example keratur, silk flbres etc. 3) Tertiary Structure Proteins becomes more stablined by folding and coiling. This structure refers to three dimension -al shape of polypeptide chain. It stablized by formation of ionic and hydrophobic bonds et disulphide bridge. These are found in all functional proteins in enzymes like tysoriyme It determines the specific functions of 4. Quarternary Structure Proteins: When a protein is composed of more than one polypeptide or subunits of its own into a single functional protein, is said to be quarterlary structure proteins for example homoglopin and insulin



Function of Proteins. i) Proteins build new tissues of the body and replace damaged tissues and maintain. 2) Carrier proleins move molecules from one place to another ground the body like hemoglobin. 3) Keratin protein forms hair, nail, feathers, horn and beaks. 4) Proteins are protective as antibodies. 5). They carry out regulating activities. contractile proteins actin and myosin form basic structure of muscles.

Lipide. Lipids are naturally occurring compounds and are source of energy. Types Of Fats Fats/Lipids can be classified into categories. 1) Saturated Fats .-There are solid at room temperature so it is known as solid fat . These are found in animal food like milk, cheese and meat. These cortain no double bonds between carlon atoms in fatty acid chains Saturated fats can raise cholestrol At healthy diet has less than 10%, of daily calories of saturated fats. 2) Unsaturated Fats. These are liquid at room temperat - we. It is mostly found is oils from plants It helps to improve enclestral level- It is further classified its.

is Monosaturated Fats: These are found in avacado, neits and regetable oils. It helps lower your 'bad' LDL' cholestrol devel high. 11) Polysaturated Fats: These are found in vegetable oils like safflower, sun lower, ses ame, søyabean and corn oil. It is the main fat found in seafood There are two types of polysaturated fats which are omega-3 and omega-6 fatty acids. 3. Trans Fato: This is a fat that has been changed by a process called hydrogenation, which increases the shelf life of fats makes it harder at room temperature. Harder fat maker trackers crispier and pie crusts flakier. Trans fat can raise cholestral so it should be consumed as little as possible Thans fats can be found be processed foods, Snacks, Cookies, margarine, salad dressings and

food make with partially hydrogenated cells. ipids are storage compounds which reserve They protect vital organs They serve as source for fat soluble vitamins. 1) They act as electrical insulator. 6) Some lipids act as cellular metabelic regulators. They regulate membrane permeability.