

Fatty Acids and Lipids - Chemistry and Analysis Course

Lecturers: Bill Christie and Charlie Scrimgeour

1	Fatty acid and lipid structure	CMS
2	Analysis 1. Separation and analysis of lipid classes	WWC
3	Extraction, refining, and processing	CMS
4	Analysis 2. Analysis of fatty acids	WWC
5	Physical properties	CMS
6	Lipid function in biology	WWC
7	Nutrition	WWC
8	Chemical reactions of the double bond	CMS
9	Analysis 3. Analysis of molecular species and positional distribution of fatty acids in glycerolipids	WWC
10	Chemical reactions of the carboxyl group - oleochemicals	CMS