

## Test Your Knowledge: Macromolecules of Life For Anatomy & Physiology I



## **Biological Macromolecules, Fill in the blank:**

Macromolecule	Monomer	<b>Elements Present</b>	Function	Examples
Carbohydrates		C,H,O		
Lipids				Fats, Oils,
Lipids				Phospholipids,
				Cholesterol, Grease,
				Waxes, Steroids
Proteins	Amino Acids			
Nucleic Acids			Genetic Information	
Tracicie / telas			Genetic information	

Carbohydrates are classified by
The most common simple sugars are glucose, galactose and fructose that are made of a single sugar molecule. These can be classified as
Sucrose and are classified as disaccharides; they are made of two monosaccharides joined by a dehydration reaction.
The most complex carbohydrates are starch, and cellulose, classified as
Lipids most abundant form are
Triglycerides building blocks are 1 and 3 per molecule.
If a triglyceride only contains bonds that contain the maximum number of, then it is classified as a saturated fat.
If a triglyceride contains one or more bonds, then it is classified as an unsaturated fat.
Lipids are also responsible for a major component of the cell membrane wall that is both attracted to and repelled by water, called
The tail of this structure is made of 2, that are water insoluble (hydrophobic).
The head of this structure is made of a single, that is water soluble (hydrophilic).
Proteins building blocks are amino acids that are held together with bonds. These are covalent bonds that link the amino end of one amino acid with the carboxyl end of another.
Their overall shape determines their
The complex 3D shape of a protein is called a
Proteins have four levels of structure:,,,
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Nucleic Acids are polymers made of building blocks called
There are two types of nucleic acids.
is composed of nucleotides that have ribose sugar.
is composed of nucleotides that have deoxyribose sugar.

## References

Shier, D., Butler, J., & Lewis, R. (2016). Hole's Human Anatomy & Physiology (14th ed.). New York, NY: McGraw-Hill Education