

FATS AND THEIR ROLE IN THE LIFE OF LIVING ORGANISMS

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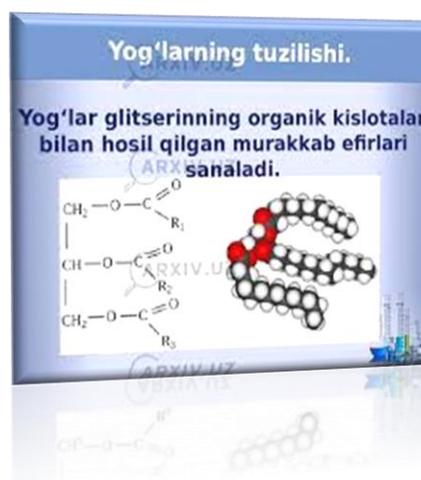
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Fat (oil) is an organic substance: fully complex ephahs of glycerin and same-based fatty acids (triglycerides) belong to the class of lipids.

Along with carbohydrates and proteins, fat is one of the main components of the cell of animals, plants, and microorganisms. They may contain radicals of the same or different fatty acids. The fat molecule contains more stearin and palmitin acids than saturated fatty acids, olein, linoleum, and linolen acids from unsaated fatty acids. The physical and chemical properties of fat depend on the ratio of saturated and unstained fatty acids contained in it.



Fat does not dissolve in water, it dissolves well in organic solvents, it dissolves little in alcohol. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. When water is added and rinsed hard, emulsions occur. Milk can be an example of a stable emulsion of fat. Natural fat is divided into fats derived from animal fat and vegetable oils. The composition and structure of the fat extracted from the fatty acids of the pet is presented in the picture.



If it contains more saturated fatty acids, it is called solid fat.

The liquid temperature of solid fats is high (e.g. cattle, sheep oil). If fat contains more unsaturated fatty acids, it is called liquid fats or oils (e.g. oils derived from mammals and fish that live in the seas). Milk plays a special role in fat (between 81 and 82.5% in butter, between 2.7 and 5.0% in cow's milk, 5 to 5.5% in goat milk, 6.9% in sheep milk, 17% in wheat milk, and 46% in dolphin milk). Milk fat contains up to 32% olein, 24% palmitin, 10% myristine, 9% stearin and other acids.



From triglycerides in fat derived from animal fat tissue in addition to glycerin, phosphatides, sterins (cholesterol), stains

There are lipochromes, vitamins A, Ye, and G. Phosphatides of cells and tissues is an integral part of the process of fluids.

Sterins, on the other hand, are involved in the conversion of fat and cholesterol. Marine mammal The fat derived from the liver of animals and fish is especially much vitamin A. Milk

The fat also contains vitamins K and D. Fat in the body is the main source of energy.

Fat gives 2 shares of energy to carbohydrates (1 g of fat oxidized 9.3 kcal of energy is produced).

Fat passes through the heat badly. That's why the skin underlying fat is a layer of chemy that preserves the body's heat constant serves. Fat in the human and animal organisms is purely mechanical and plastic and the function. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. Rounded to the wheel forms and surrounds the internal organs like carpets (e.g. around the kidneys fat layer) and external damage while holding them in a particular situation saves.

Digestion (change) and re-emergence of fat in the animal and human organisms synthesis (resintez) is called fat metabolism. Fat in the mouth cavity It does not change because it does not contain enzymes that break down fat. Fat Content but this process goes slowly, because it's in the membrane of the membrane, Lipase can only affect emulsified fat, whereas in the membrane fat cannot be emulsification. The infant who gets the emulsified milk from his mother only children can break down up to 5% of fat. Grass in fat intestine

The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. Grass acids activate intestinal lipase and make fats emulsions, helping to

absorb free fatty acids. The intermolecular force from all these filaments is supported with the support that gifts may be made now or later, as through a beeched blade. Newly synthesized triglycerides, as well as uncomPLICATE triglycerides and free fatty acids, can pass from the intestinal wall to the lymphatic system, as well as the cover vein system. Through the breast lymphatic pathway to the lymphatic system, triglycerides are slightly added to the general circulation and accumulate in the body's fat deposits. Most triglycerides and fatty acids that enter the vein system in the blood are caught in the liver and change further. In the process of intermediate exchange in tissues, the effects of lipase break down to glycerin and fatty acids, which are even more oxidized, a lot of energy is separated, that energy is adenosinotriphosphate collected in the form of acid. When glycerin is oxidized, acetic acid is produced, and acid is a cycle of tricarboxylic acids in the form of acetylCoA (Acetyl coenzyme A) will be added. At this stage, the conversion of fats to proteins and carbohydrates

He collides with it. High fatty acids carnitin in human and animal tissues and the yields of this are from the mitochondria membrane Can pass by. Inside mitochondria, fatty acids are oxidized in a row and added produces an active carbon component, acetylCoA. And in this mode, is added to the cycle of tricarboxylic acids or in other biosynthesis reactions will be spent. The conversion of fats to the nervous system, the pituitary, the kidney glands, hormones of the sex glands are controlled. From fatty carbohydrates in plants is produced. This process goes faster and faster in cooking seeds and fruits. Seed When flouring, it is the opposite: Glycerin and fat are influenced by fat lipase it breaks down into acids, which produce carbohydrates. Fat is first and foremost used a lot as food. Oil of marine mammals and fish fat used in food, medicine, veterinary medicine, and technology prepared. Vitamin A fatty treska fish used in medicine from the liver. Fat used in veterinary medicine with marine mammals prepared from fish tissue and liver fat, agriculture to animals and poultry. Fish oil used in technology basically, various waste (fish head, bones, intestines, swimmers

Production of hashyki flour and skin processing from wings), washing is used to prepare substances, creams.

It is born in a very strong fire until white smoke comes out before using fat in cooking. At the end of the birth, large salt and some vegetables, as well as all the onions, are thrown into the pot. This makes it easier for it to digest while making the fat tot. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. The resulting embryo was allowed to develop in nutrients and then inserted into her womb, where it implanted. The dye, the sunflower, and the olive oil are born as soon as they are slightly heated. Fat-giving is referred to in the people as "Fat Churning." The duration of birth depends on the amount of fat. 1 kg of fat is poured between 30 and 35 min., and 3 to 5 kg of fat is poured out for between 60 and 70 min.



So the role and role of fats in nature is very important. They're the organisms not only are there a certain part, but many important life functions will do it. Energy in nature is important in the periodic mirror of substances as a component. Construction , energy , and energy in living organisms and performs gumoral control function.

Sources: mainly based on social networks and institute textbooks.