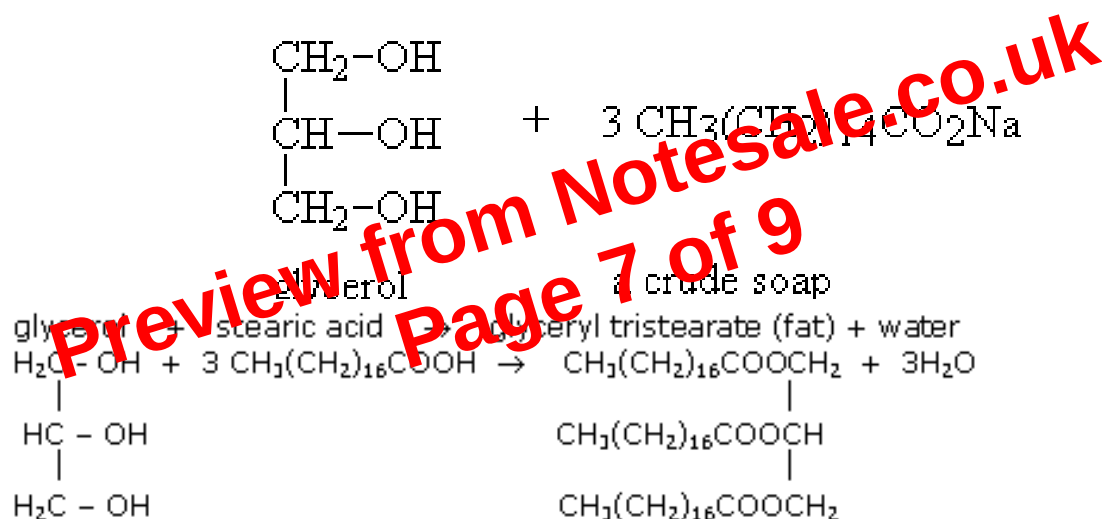
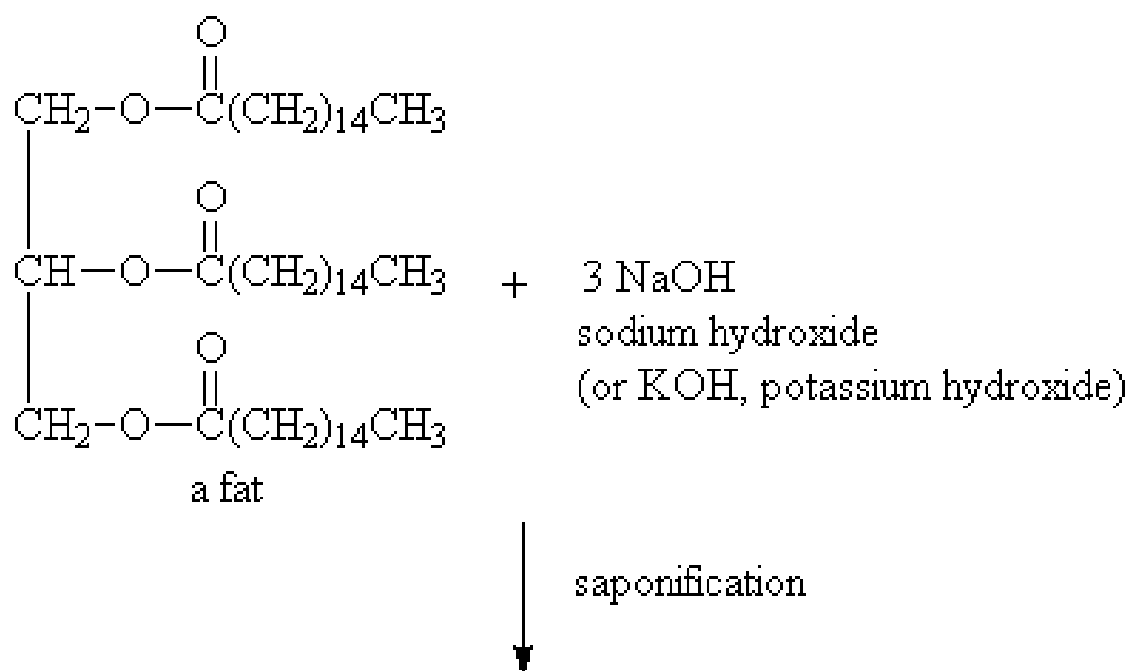




The general formula of a fat can be written as:

$ \begin{array}{c} \text{R}^1\text{COOCH}_2 \\ \\ \text{R}^2\text{COOCH} \\ \\ \text{R}^3\text{COOCH}_2 \end{array} $	R^1, R^2 and R^3 are alkyl groups. They can be the same or different. They can be saturated (only single C-C bonds) or unsaturated (double C=C or triple C to C bonds). Fats with many unsaturated fatty acids tend to have lower boiling points. They are usually liquid at room temperature, so are called oils.
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The sodium salts (soaps) may be converted to free fatty acids by adding a strong acid such as HCl. The H^+ ions replace the Na^+ ions.