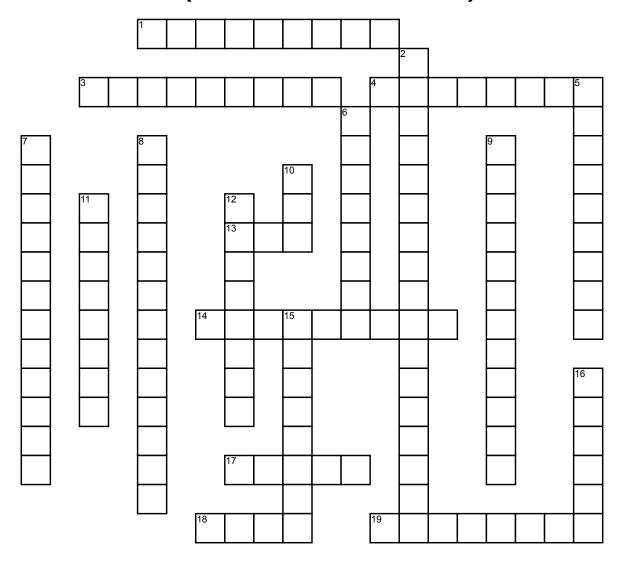
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Quiz 2 (Ch.3,4 & 5) 2018



Across

- 1. spoiling of fats through oxidation
- 3. An artificial sweetener
- **4.** A state of malnutrition characterized by severe deficiency of kiloclaories
- **13.** the lipoprotien resposible for carrying cholesterol from the liver to the tissues
- **14.** A food of protein that contains all the essential amino acids is called a ----- protein
- **17.** These fats must be listed on the food labels
- **18.** this may denature protiens
- **19.** A phospholypid that is used as emulsifier

20. An example of an essential Omega -6 fatty acids is ----- acid

Down

- **2.** A medical condition related to the deficiency of lactase (the enzyme that digests lactose) is known as ------
- **5.** The ----- lipids are usually solid at room temperature
- **6.** A hormone promotes the gluconeogensis
- 7. Plant cholesterols are known as
- **8.** A vegetarian who eats grains, vegetables , fruits , legumes , nuts , seeds, eggs but avoid eating meat, fish ,poultry, and dairy products is named

- **9.** A molecule that combines Long-chain fatty acids combine with phospholipids and cholesterol
- **10.** which lipoprotien carries cholesterol from the cells to the liver
- **11.** the continual process of degrading and synthesizing protien is known as , protien -----n
- **12.** the storage form of glucose in animals including humans
- **15.** This person is expected to be in a positive nitrogen balance
- 16. a good source of Omega 3