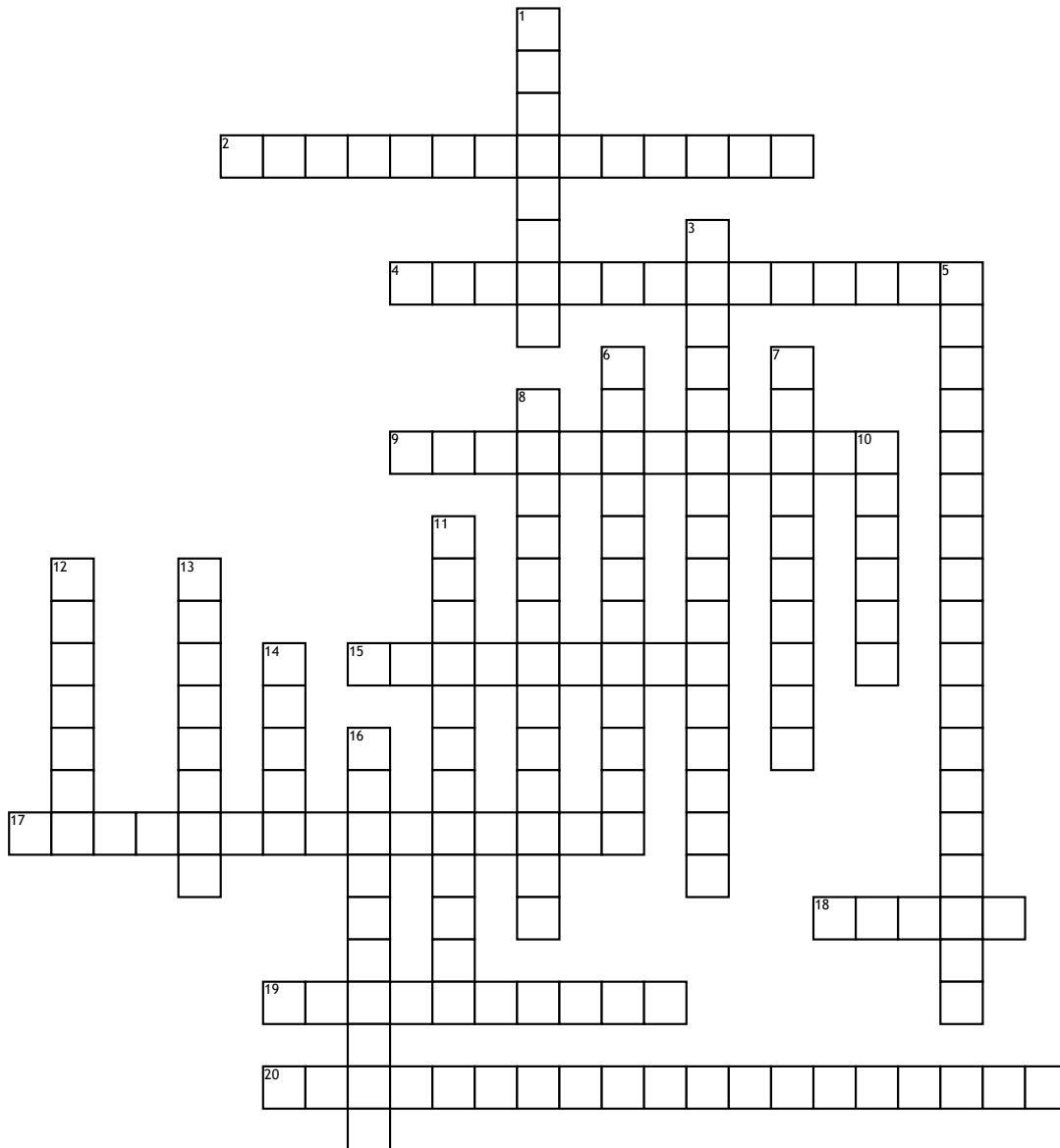


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# macromolecule vocabulary



## Across

- 2. many sugars, polymer of carbohydrates
- 4. monomer of carbohydrate
- 9. two sugar
- 15. reactant of enzyme catalyzed reaction
- 17. a fat with at least one double bond, ex: nuts olive oil
- 18. macromolecule, ex: oil , fats
- 19. the monomer of nucleic acid

20. a chemical reaction that is accompanied by the absorption of heat

## Down

- 1. the back bone of lipids. joins fatty acids together to create a lipid
- 3. energy input that is needed for a reaction to begin
- 5. a chemical reaction that is accompanied by the release of heat
- 6. macromolecule, ex: DNA, RNA
- 7. monomer of proteins

8. fatty acids containing the maximum amount of hydrogen, ex: cheese, lamb, and pork

- 10. biological catalysts that speeds up the rate of specific biological reactions
- 11. macromolecule, found in sugar, fruits and in bread
- 12. macromolecule, found in eggs
- 13. elements or compound produced by chemical reaction
- 14. monomer
- 16. monomer of lipids