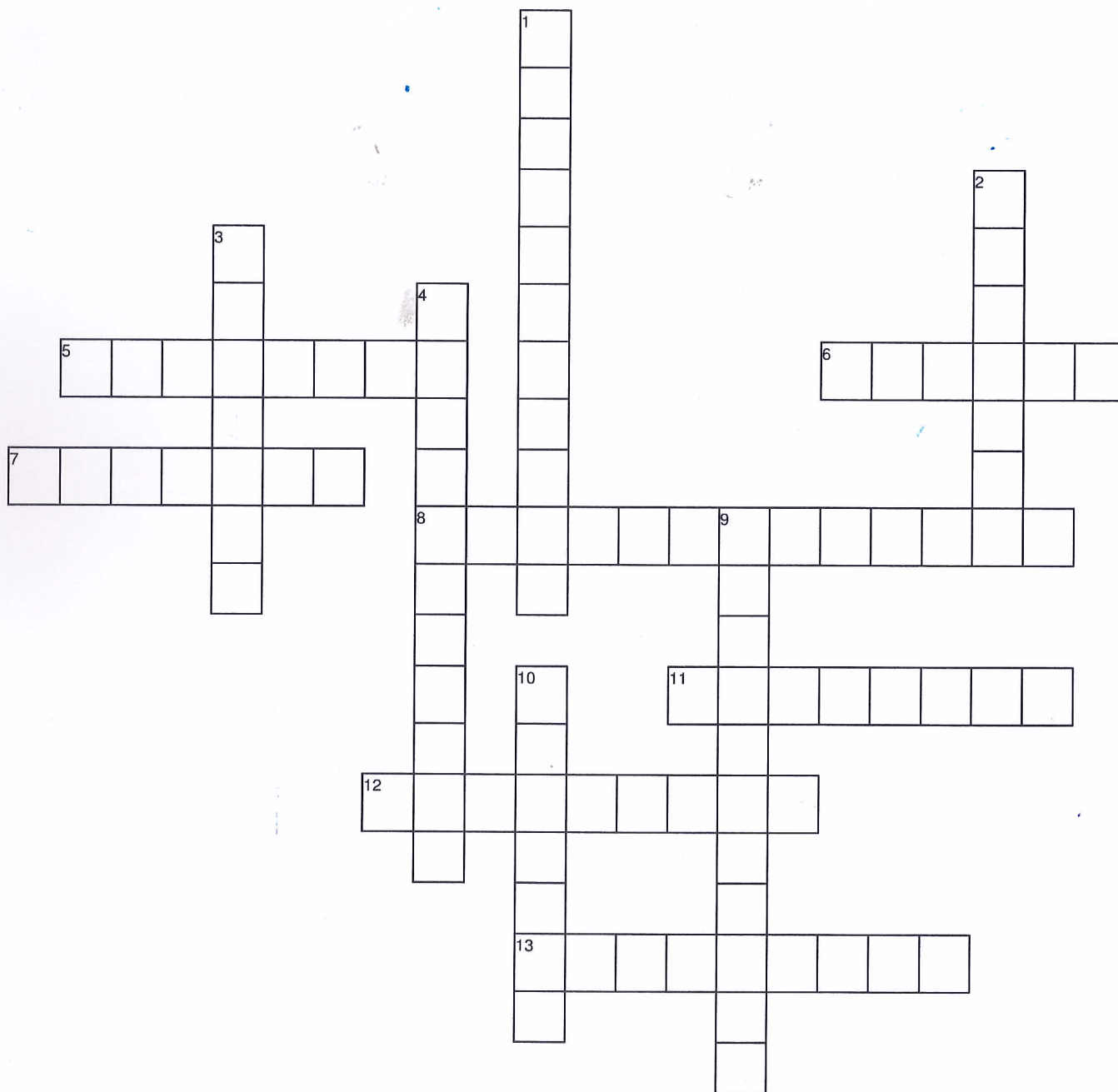


# Carbohydrates and Lipids by M.Androni,C.Giappas,N.Gourgouletis,N.Zaravinou



## Across

5. Saving polysaccharide of animals and fungi.
6. Saving polysaccharide of plants.
7. Monosaccharide that takes part in the formation of ribonucleotides or deoxyribonucleotides.
8. The second designation for neutral fat.
11. The simple triglycerides consist of a molecule of... combined with three molecules of fatty acids.
12. Polysaccharide which is an ingredient of the cell wall (domestic polysaccharide).
13. Type of fat which is often found in animals and includes only simple bonds.

## Down

1. The head of the molecule of phospholipids which has a special feature concerning water.
2. Disaccharide which is an ingredient of fruits and is the main glucose source for animals.
3. Disaccharide that is formed from the combination of the two monosaccharides glucose and galactose.
4. Type of fat which is often found in plants, tends to remain in a liquid form under normal conditions.
9. Steroid which may cause arteriosclerosis.
10. Disaccharide which is the result of starch degradation during the process of digestion.