



“Da Fat Lab”

-or any more appropriate title of your choice-

Problem: What is the relationship, if any, between the degree of saturation and the melting point of a fat?
Which fat will melt first?

Hypothesis?

Procedure: AGIC

- Pay attention, this procedure isn't written down anywhere...
- You will get 2 cups with numbered tubes
- 1 with 3 tubes
- 1 with 4 tubes
- They are fats

Background Data

		% polyunsaturated	% monounsaturated	% saturated
1	Walnut	64%	21%	14%
2	Canola	31%	62%	7%
3	Sesame	43%	43%	14%
4	Coconut	7%	7%	86%
5	Avocado	11%	76%	13%
6	Grape	71%	21%	7%
7	Olive	14%	71%	14%

Handle the cup only by its edge
Divide your “team” into two
groups and have one group try
and time how long it takes to
melt for each numbered tube (fat)
in the group of 3 tubes and one
group do the group of 4 tubes.

Results-

- Data Table – melt time and order
- Graph (s) ????

Conclusion ????

Show me you can think!!!

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7	Olive	14%	71%	14%

Period 1 Melt Order last

Group	1	2	3	4	5	6	7
1	1	2	6	3	5	7	4
2	6	1	2	5	3	7	4
3	2	7	3	6	5	1	4
4	1	6	3	5	2	7	4
5	5	3	1	2	6	7	4
6	5	1	6	2	3	7	4

Period 2 Melt Order last

Group	1	2	3	4	5	6	7
1	6	1	2	5	3	7	4
2	6	1	3	2	5	7	4
3	7	1	3	3	2	5	4
4	7	2	3	6	5	1	4
5	1	2	6	3	5	7	4
6	1	3	6	2	5	7	4

Period 4 Melt Order last

Group	1	2	3	4	5	6	7
1	6	1	3	2	5	7	4
2	3	1	6	2	5	7	4
3	1	X1	3	7	2	5	4
4	7	6	3	2	5	1	4
5	1	6	3	2	5	7	4
6	1	6	2	3	5	7	4

Correction: Group 3, second melt was # 6
my typo