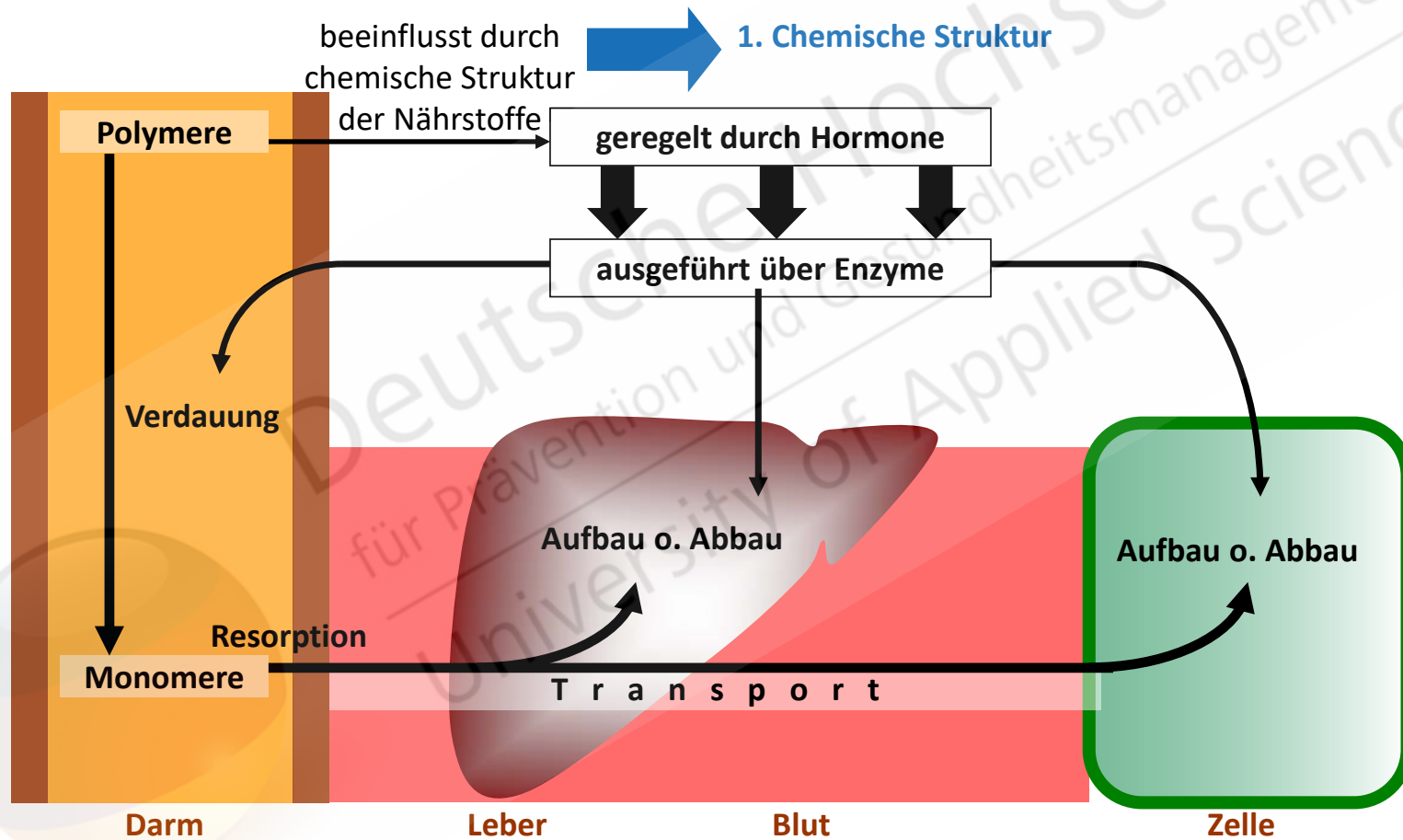


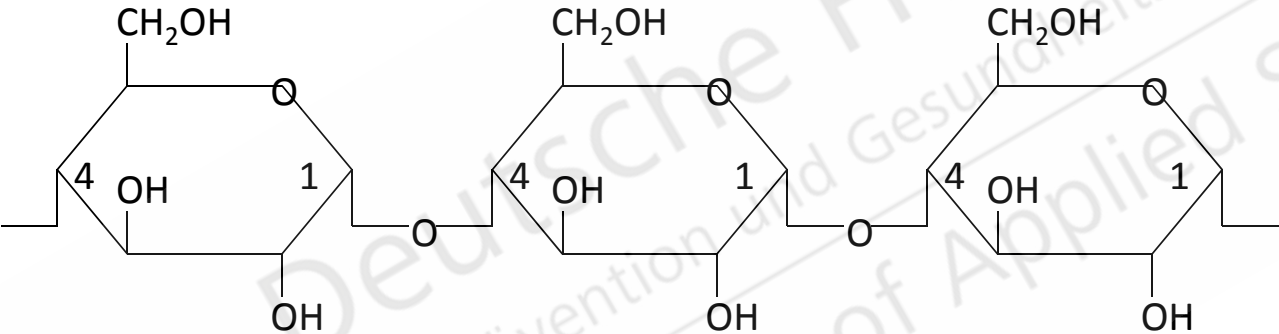
Einleitung



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Struktur Kohlenhydrate

Oligo- und Polysaccharide

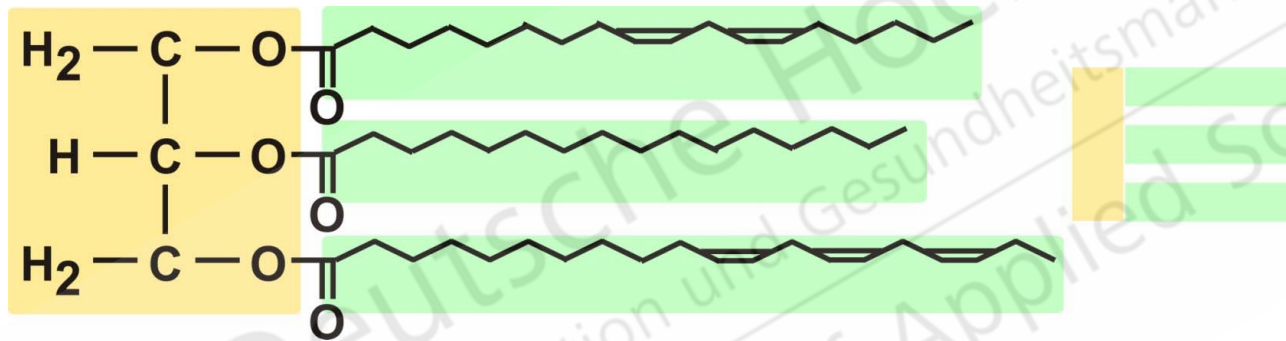


Unverzweigte Kette: 1,4-glykosidische Bindung

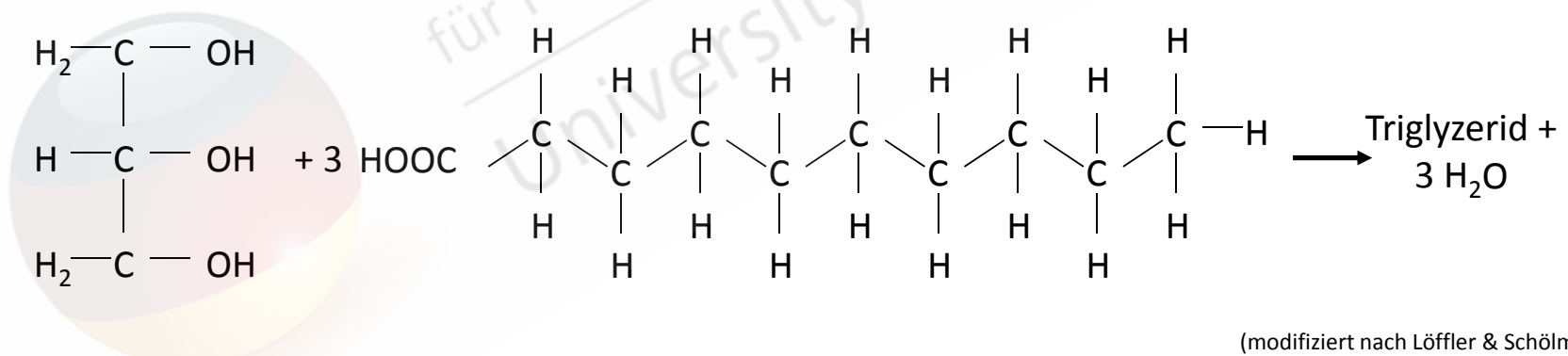
(modifiziert nach Christen & Jaussi, 2005, S. 77; Löffler & Schölmerich, 2008, S. 51)

Struktur Lipide

Triglyzerid/ Neutralfett



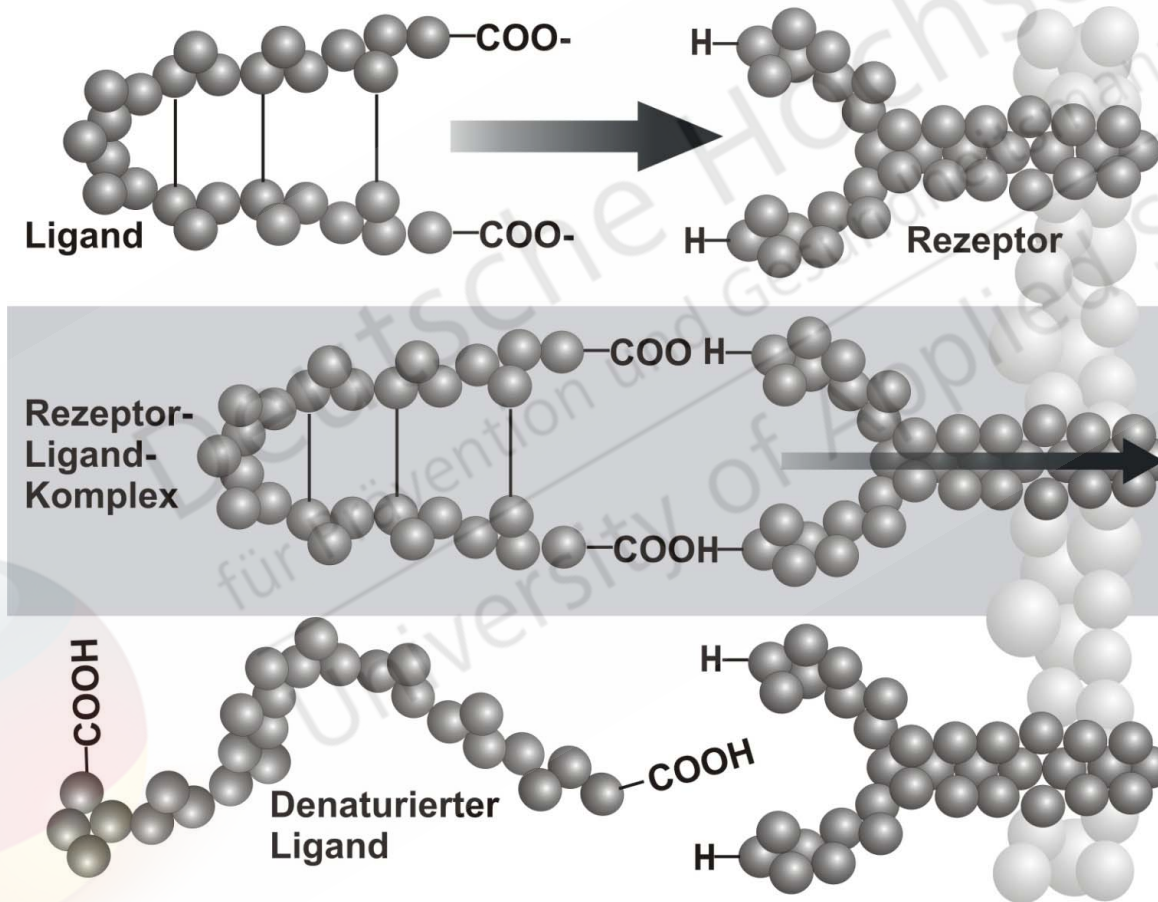
Triglyzerid = 1 Glycerol + 3 Fettsäuren



(modifiziert nach Löffler & Schölmerich, 2008, S. 93)

Struktur Proteine

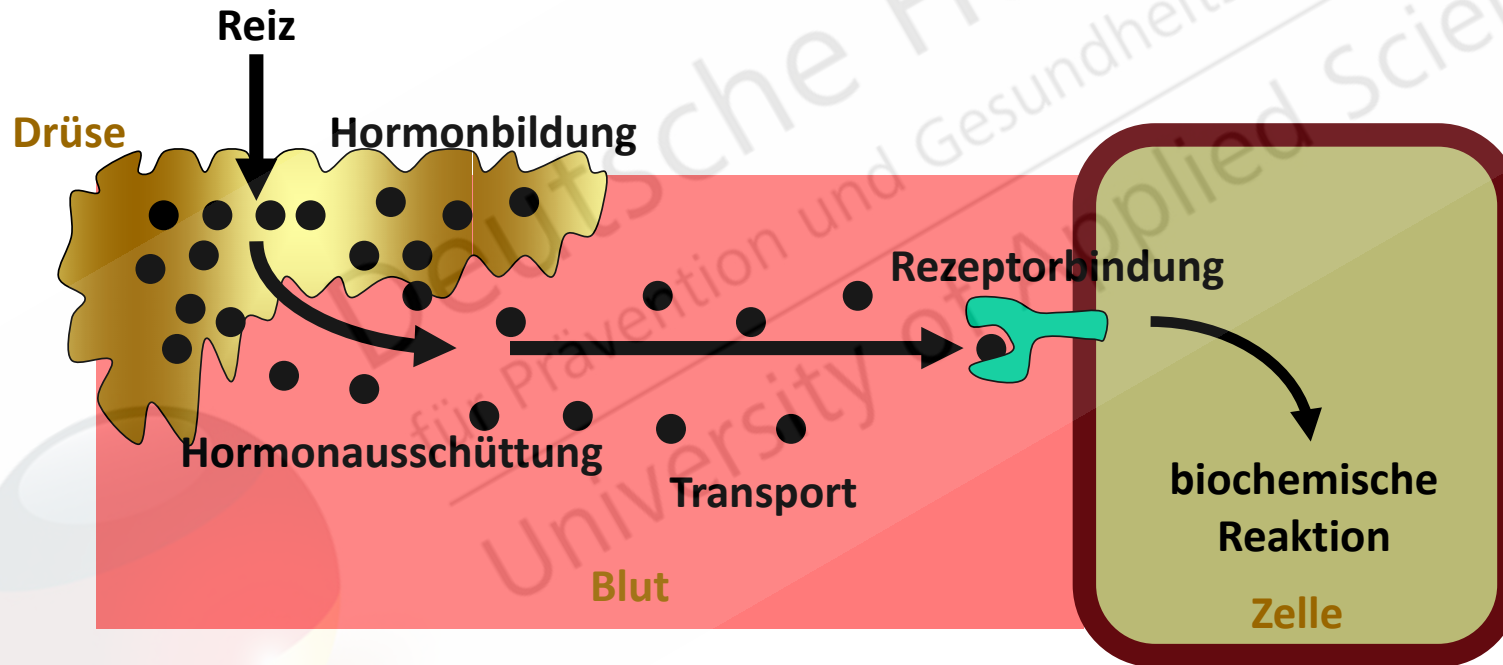
Denaturierung



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Endokrines System

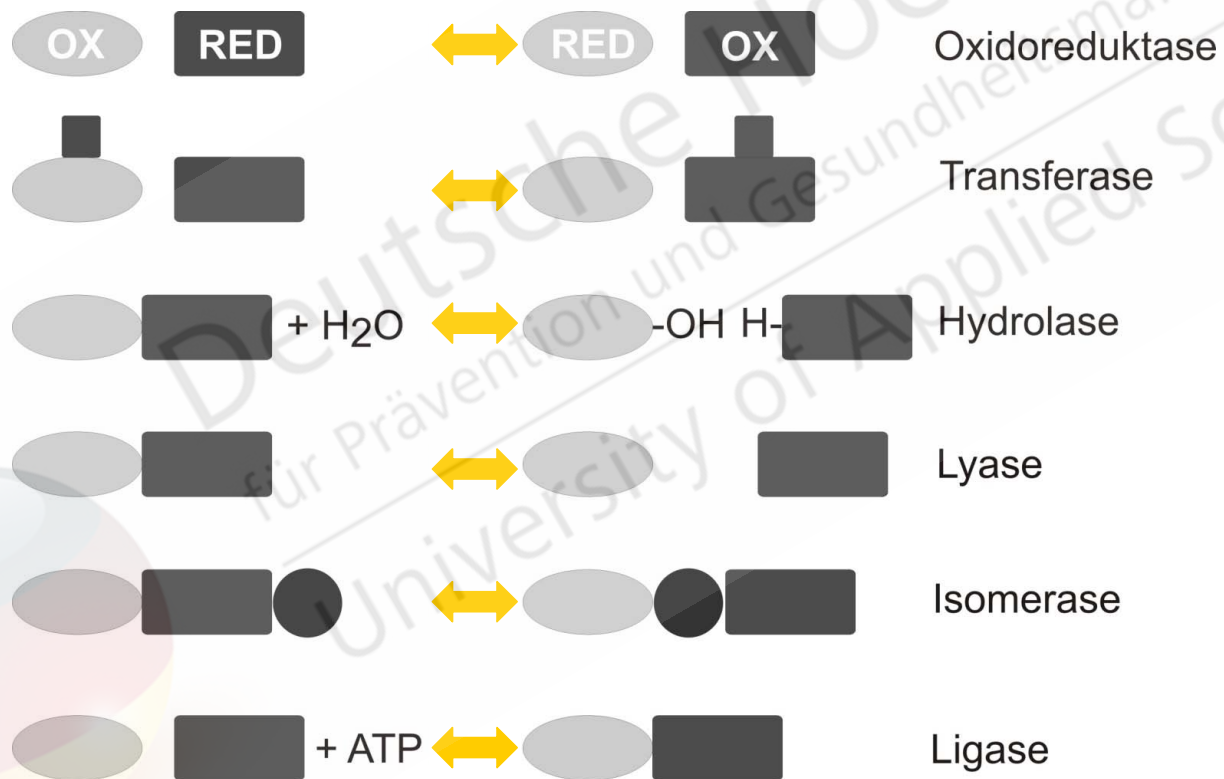
Grundsätzlicher Funktionsmechanismus



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Enzyme

Enzymklassen und deren Reaktion



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