
THE LIPIDS

Their Chemistry and Biochemistry

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PREFACE

The present volume encompasses the available information on the digestion, absorption, transport (in the blood and lymph), and storage of fats and other lipids in the animal body. Although it was the original plan to include all the biochemical data in a single volume, the recent great increase of new findings reported in these fields has forced a revision of these plans. Rather than limit the topics to be discussed or curtail the extent of discussion of such topics, it was decided to expand the scope of the biochemical section of *The Lipids* to make up two volumes. Volume III will include Biosynthesis, Metabolism, Oxidation, and the Nutritional Value of the lipids.

Although Volumes II and III are concerned chiefly with the biochemical phases of lipids, it was necessary to include some topics of a more chemical nature. The description of the properties, composition, and behavior of the lipases and lipoxidases belongs essentially in this category. The description of the chemistry, structure, and composition of the bile acids is included in Volume II; these products are not lipids, but their chemistry must be understood to ensure the proper comprehension of fat absorption.

An attempt has been made to list all the investigators who have contributed to any study, irrespective of whether they were the first to report these findings or among the numerous workers who have confirmed and extended the data. The author realizes that he has been only partially successful in recognizing all workers; he will be most grateful for any suggestions calling to his attention mistakes of omission or commission.

Acknowledgment should again be made to Mrs. Margaret Ritter, who has continued with redoubled energy as an editorial assistant throughout the preparation of the volume. Recognition should also be given Mrs. Lilla Aftergood, who abstracted much of the recent information on lipids, and so made it possible to render this volume fairly current. Above all, the author is truly grateful to his wife, who willingly accepted the verdict that the manuscript on *Lipids* should be the most important task during the past eight years. Again, mention should be made of the skill and accuracy of Mrs. Marie Visser in furnishing a satisfactory typescript for the publisher.

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