Across
2. A simple Carbohydrate consisting of one sugar, glucose is an example of this
6. A carbohydrate that contains 3 or more sugars, sometimes in chains.
10. Makes up plant cell walls
11. A carbohydrate consisting of two sugars
18. A fat that is liquid at room temperature and originates from plants
19. "Table Sugar"
20. The act of adding water to break apart bonds/compounds
21. The varying group of elements in an Amino Acid
23. The type of bonds that hold together Amino Acids and are broken down by Enzymes
25. (In context to deeper science) The act of losing or removing water to bond two compounds
26. A simple sugar that is found in starch in great chains, is a monosaccharide
27. Derived from natural/living matter. Vegans only eat… foods
28. A clear nontoxic solution that is sweet and is known for being a laxitive, is the "Backbone" of lipids
29. A chemical that speeds up reactions without taking on any permanent change itself
30. A fat that is solid at room temperature and originates from Meats

Down
1. A type of lipid that makes up cell membranes
3. Unable to dissolve in water
4. Made up of monomers, "We are monomers so te class is a….."
5. A disaccharide found primarily in dairy products, some humans lack the Enzyme to break it down you could almost say they are "Intolerable"
7. What happens to proteins when their hydrogen bonds are broken and they are straightened out
8. Make up polymers "The class is a polymer so we are …"
9. A sub group of lipids that is associated with cholesterol and testosterone, An athlete that is a little extra beefy could be on…
12. Monomer of Proteins
13. A common steroid in the human body that can cause heart disease
14. A carboxylic acid found in fats and oils
15. A set group of elements in an amino acid
16. A sugar that is relatively sweet and is found in fruit
17. A carbohydrate produced by all plants that is made up of many units of glucose
22. A complex sugar that fuels the body
24. A catalyst associated with digestion and the acceleration of reactions