Proteins  Nucleic Acids

Carbohydrates  Lipids

Macromolecules  Carbon Compounds

Single Bond  Double Bond
<table>
<thead>
<tr>
<th>Nucleotides</th>
<th>Monosaccharides</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monomer</td>
<td>One Subunit</td>
</tr>
<tr>
<td>Polymer</td>
<td>Many Subunits</td>
</tr>
<tr>
<td>Contain C, H, and O in a ratio of 1:2:1</td>
<td>Single sugar molecule</td>
</tr>
<tr>
<td>Glucose</td>
<td>Created through condensation reactions</td>
</tr>
<tr>
<td>Disaccharides</td>
<td>Two sugar units bonded together</td>
</tr>
</tbody>
</table>
Polysaccharide: Many sugar units bonded together

Starch
Glycogen

Cellulose
Galactose

Fructose
Fats

Sources include: eggs, meat, nuts, and soy products

Oils and Waxes

Not a true polymer
Insoluble in water
Make up membranes

Structural component in plant cells walls

Used in energy storage

Used in energy storage
Sources include: Butter, fried foods, and meats

Sources include: Crackers, bread, rice, and sweets

Help to Insulate the Body

Contain H, O, N, and P

Made from nucleotides

DNA

RNA
Store and transmit hereditary information

Contain N, C, H, and O

Control the rate of reactions

Transport substances

Made of amino acids

Form bones and muscles

Have peptide bonds