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****Source of molecular models picture:**

Saturated fat: <https://commons.wikimedia.org/wiki/File:Myristic-acid-3D-vdW.png>

Monounsaturated fat: <https://commons.wikimedia.org/wiki/File:Oleic-acid-3D-vdW.png>

Trans fat: https://en.wikipedia.org/wiki/Trans_fat#/media/File:Elaidic-acid-3D-vdW.png

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