

fatty acids

Aliphatic monocarboxylic acids derived from or contained in esterified form in an animal or vegetable fat, oil or wax. Natural fatty acids commonly have a chain of 4 to 28 carbons (usually unbranched and even-numbered), which may be saturated or unsaturated. By extension, the term is sometimes used to embrace all acyclic aliphatic carboxylic acids.

Source:

PAC, 1995, 67, 1307 (*Glossary of class names of organic compounds and reactivity intermediates based on structure (IUPAC Recommendations 1995)*) on page 1335

See also:

White Book, p. 180