**Food Science – Word of the Day #2**

A – Amino Acid – make up proteins/DNA from once living material

B – By-products – secondary or incidental products from a manufacturing process

C – Casings – tubular intestinal membrane of sheep, cattle, or hogs, or a synthetic facsimile used for sausage, salami, and the like

D – Denature – change molecular structure of a protein

E – Emulsifier – surface active agent acting as a bridge between two immiscible liquids

F – Food Label – USDA required document with product name, manufacturers name, contact information, amount product, nutritional information and ingredients

G – Gram – unit of weight in metric system

H – HFCS – High Fructose Corn Syrup – common sweeter in processed foods

I – Insoluble – does not readily dissolve in water

K – Kilocalorie – 1,000 small calories; used in nutrition while calories are used in chemistry

M – Monosaccharide’s – simple sugars such as glucose and fructose

N – Niacin – mineral helping cells use oxygen to produce energy, maintains healthy skin and GI tract

O – Opacity – how much an object blocks light

P – Pasteurization – mild heat treatment to destroy vegetative microorganisms not all microbes

R – RDA – recommended daily allowances

S – Solute – substance dissolved in a solution

T – Translucent – shining or glowing through, partially transparent

V – vitamin fortified – vitamins added to processed foods

W – Whip – beat rapidly to add oxygen and produce expansion (ex: egg whites)