**Food Science – Word of the Day**

A – Amalyse – enzyme working to digest carbohydrates (starches and sugars), found in salvia and pancreas (first enzyme to break down food in digestive system)

B – Biotechnology – the collection of industrial processes or tools that involve the use of biological systems, such as plants, animals, and microorganisms

C – Calibrate – mark (a gauge or instrument) with a standard scale of readings.

D – Dextrose – an alternate name for glucose, a monosaccharide having the chemical formula C6H12O6

E – Effervescence – the bubbling-up or fizz in drinks caused by dissolved carbon dioxide

F – Food additive – a substance, other than usual ingredients, that is added to a food product for a specific purpose, for example, flavoring, preserving, stabilizing & thickening

G – Gluten – a protein in wheat & a limited number of other cereals that is formed when water is added to flour and with kneading, gives structure to baked products

H – Hydrocooling – cooling with water

I – Immiscible – describing substances that cannot be mixed or blended

J – Julian date – a number 1 – 365, indicating day of the year

K – Knead – the action used to manipulate bread dough that forms the gluten network in dough

L – Lipids – a broad group of fatlike substances with similar properties

M – Mince – to cut up or chop into very small pieces

N – Nutritionally enhanced – processed foods with added nutrient or nutrients

O – Organic foods – foods grown and/or produced under conditions that supposedly replenish and maintain soil fertility, use only nationally approved materials in their production, and have verifiable records of the production system

P – Pare – peel to remove outer cover

Q – Quality assurance (QA) – continual monitoring of incoming raw and finished products to ensure compliance with compositional standards, microbiological standards, and various government regulations; requires many diverse technical and analytical skills

R – Rancid - (of foods containing fat or oil) smelling or tasting unpleasant as a result of being old and stale.

S – Salmonella – a bacterium that may cause food poisoning

T – Taste receptor – tiny ends of the taste cells that come in contact with the substance being tasted

U – Unleavened – bread or dough product containing no yeast or chemical (baking soda, baking powder) leavener

V – Variable - not consistent or having a fixed pattern; liable to change.

W – Whey – liquid by-product of cheese making

X – Xanthan gum – a microbial produced from the fermentation of corn sugar; used as a thickening emulsifier and stabilizer in foods such as dairy products and salad dressings

Y – Yeast – a single-celled fungus that ferments sugars; by-products of fermentation are principally carbon dioxide and alcohol. Carbon dioxide raises breads

Z – Zest – the perfumy outermost skin layer of citrus fruit (usually oranges or lemons) ; removed with the aid of a paring knife or vegetable peeler. Only the colored portion of the skin (and not the white pith) is considered zest. Also a term used to mean “spice”