SPT 161: Food Chemistry

Homework 6: Due October 30, 2015

***For all the questions, your answers should be written in complete sentences.***

1. How did dairying change from pre-industrial time to the current day?
2. Milk is very nutritious, what are some of the nutrients that are found in milk and how does it change between species?
3. How is butter produced and how is it different from margarine?
4. How does a cow produce milk?
5. Why is milk pasteurized and what chemically changes through that process?
6. Cream is the special portion of milk that is very fatty, how is it separated from the milk and what are the different kinds of cream?
7. What are the common fermented milk products and what are some health benefits from consuming them?
8. Cheese is one of America’s favorite foods, what are some of the health effects of eating cheese?
9. How is ice cream produced and what are the different styles of ice cream?
10. How are fermented milks and creams produced?