

Name: _____

SPT 161: Food Chemistry

Homework 5: Due October 14, 2015

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

1. Why are flavors prepared in oils?
2. Why do plants have such powerful flavors?
3. Draw the structure of a terpene, a phenolic compound and a pungent flavor compound
4. What causes a green yolk in a hard-boiled egg? What are some ways to prevent this?
5. Why can you make foam out of eggs but not water?
6. What are the three "enemies" of foams?
7. Why is beef red while chicken is white meat?
8. Myoglobin is the main pigment in meat. What is its function and how does it change colors?
9. How does rigor mortis affect the tenderness of meat?
10. What is happening when meat spoils? What causes the smell and how can you prevent it?
11. What kinds of meats fall into the category of offal?