

Name: _____

SPT 161: Food Chemistry

Homework 7: November 6, 2015. Pgs: 93-123; 177-214

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

1. What is the difference between baking soda and baking powder?
2. How can a company label a package 95% fat free if there is in fact fat in the product?
3. What recipes should cream of tartar be used in?
4. What is the main ingredient in imitation vanilla extract?
5. How are hominy grits made?
6. MSG is the source of a lot of controversy. What are 3 sources of glutamate and why is there such a controversy around it?
7. Looking at box of cake mix there is always instructions for cooking at high altitudes, why is that on the box? Shouldn't cake bake the same everywhere?
8. What is freezer burn and how can you prevent it?
9. If you are cooking with wine and are under 21 should you be worried about underage drinking? Why or why not?
10. How is charcoal made and what gives food cooked over charcoal such a different flavor?