SPT 161: Food Chemistry

Homework 7: Due November 23, 2015

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

1. What are the ingredients that tenderize dough?
2. How do you turn wheat into flour?
3. What is the difference between yeast and chemical leaveners?
4. What happens when bread goes stale?
5. What makes a rye bread different than white bread?
6. Sometimes the fruit and nuts mixed into batter turns off colors – why is that?
7. When baking a cake what is happening at the chemistry level?
8. What are some items that can replace fats in thick batter foods?
9. Fats are a critical part of pastry, why can you not substitute them?
10. How is the best way to cook pasta?