

FOOD SCIENCE FCSA STUDY GUIDE

Calorie	Organic compounds	Cross-contamination	Polypeptide
Condensation	Semipermeable	Chemical Energy	Dipeptide
Conduction	membrane	Electrical Energy	Proline
Crystallization	Osmosis	External Energy	Fortificant
Gas phase	Nanofiltration	Internal Energy	Elastin
Liquid phase	Metabolism	Convection	Hemoglobin
Fusion	Tyndall effect	Physical Energy	Cholecalciferol
Heat capacity	Vapor pressure	Endothermic Reaction	Ergocalciferol
Latent heat	Immiscible liquids	Exothermic Reaction	Enrichment
Microwave	Continuous phase	Potential Energy	Bioavailability
Nuclear Energy	Saturation point	Radiant Energy	Fortification
Magnetron	Thermal conductivity	Kilocalorie	Retinol
Kinetic energy	Rehydrated food	Joule	Beta-carotene
Acid	Concentrate	Latent heat of	Grading
Base	Case hardening	vaporization	Milling
Foodborne illness	Concentration	Latent heat of fusion	Rendering
Leaving agents	Shelf life	Sublimation	Creaming
Indicator	Headspace	Thermodynamics	Centrifuging
Ionization	Humidity	Salt	Distillation
Neutralization	Aseptic	Proton acceptor	Sorting
Ribonucleic acid	Blast freezer	Proton donor	Emulsion
Lactose	Sharp freezing	Endpoint	Suspension
Carbohydrate gum	Brine	Equivalence Point	Colloidal dispersion
Gelatinization point	Curd	Avogadro's range	Sulfuring
Starches	Malted	pH scale	Dehydrofreezing
Viscosity	Pasteurization	Disaccharide	Cold-pack method
Stability	Yeast	Insulin	Hot-pack method
Amino acids	Anticaking agents	Sucrose	Pressure processing
Hydrophobic	Delaney Claus	Molasses	Water-bath processing
Complete protein	Ingredient	Invert sugar	Rehydration
Maillard reaction	Food additive	Granulated sugar	Fermentation
Indispensable amino acid	Margin of safety	Confectioner's sugar	Preservative
Myoglobin	Maturing	Retrogradation	Polyols
Hemoglobin	Bulking agent	Junction	Saccharin
Food vehicle	Olestra	Slurry	Aspartame
Vitamin D	Toxic	Cellulose	Hydrogenated starch
Cholecalciferol	Food spoilage	Sol	hydrolysates
Bioavailability	Pathogens	Curdling	Simplese
Fat-soluble vitamins	Toxins	Denaturation	Stevioside
	Foodborne Illness	Caseins	Monosaccharide
		Coagulation	Multisaccharide