

FST 208: Food Biochemistry (3 Units)

Historical development and scope of biochemistry in relation to foods. Structure, classification, occurrence, nature and properties of naturally occurring constituents of foods. Water and its properties, protein systems in foods, factors affecting protein quality; food enzymes, enzyme reaction rate and activation energy, factors affecting enzyme activity, carbohydrates during food processing. Lipids in foods – saturation and unsaturation, vitamins and natural pigments – carotenoids, chlorophyll, anthocyanins; flavors and flavonoids in foods.