# Functional Properties of Food Overview

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| **Protein**  Pgs 83 – 92 Food Technology in Action | | | | | |
| **Property** | Denaturation | Coagulation | Gelation | Foaming | Browning |
| **Definition** |  |  |  |  |  |
| **Foods property is related to** |  |  |  |  |  |

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| **Carbohydrates**  Pgs 92 – 97 Food Technology in Action | | | | |
| **Property** | Gelatinising | Dextrinising | Caramelising | Crystallising |
| **Definition** |  |  |  |  |
| **Foods property is related to** |  |  |  |  |

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| **Fat**  Pgs 97 – 99 Food Technology in Action | | |
| **Property** | Emulsifying | Aerating |
| **Definition** |  |  |
| **Foods property is related to** |  |  |

# Questions

1. **Identify the 6 factors that affect the functional properties of food**
2. **What are the 2 structures of proteins?**
3. **What are the three types of carbohydrates?**