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## **Food science - Wikipedia**

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lipids, and protein, but it also includes areas such as water,  
vitamins, minerals, enzymes, food ...

### **J. Kenji López-Alt**

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### **Food Chemistry Laboratory - Pennsylvania State University**

The Food Lab: Boiling Water. Ever heard someone say they're such a bad cook, they can't even boil water? Well, that's not as big a statement as you think, because boiling can actually be pretty complicated. [Video credits: J. Kenji López-Alt, Chris Mohney, Nick Perron-Siegel] [Read the Full Article](#)

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Discover the science of making food items such as cheese,

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## **Food chemistry - Wikipedia**

Description Yousef and Carlstrom's Food Microbiology: A  
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In chemistry labs the chemicals are pure, the conditions are controlled and you can be expected to get a “right” answer. In food chemistry we often have poorly defined starting materials and many reactions occurring in parallel under non-ideal conditions.

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Food physical chemistry is the study of both physical and chemical interactions in foods in terms of physical and chemical principles applied to food systems, as well as the application of physicochemical techniques and instrumentation for the study and analysis of foods.

## **Food and Cooking Chemistry - American Chemical Society**

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