



III. Glossary

Creaming: The process of mixing and aerating shortening and another solid such as sugar or flour.

Cream puffs: Baked puffs of cream puff dough which are hollow, usually filled with whipped cream or cooked custard.

Dissolved: To bring a solid into solution in solvent.

Dough conditioner: A chemical product added to alter flour in its properties to hold gas.

Glucose Syrup: Glucose syrup (C₆H₁₂O₆) is a solution (up to 80%) of glucose (dextrose), maltose and malto-dextrin in water. It is normally obtained by enzymatic hydrolysis of starch. Starch from wheat, corn, potato, cassava or any other plant can be used for this purpose.

Cane syrup: Syrups with 80% solids derived from the refining of cane sugar. Used for their excellent flavor.

Invert syrup: Syrup of 70% solids made by acid hydrolysis of sucrose. The result is a 50:50 mixture of dextrose and fructose which are both reducing sugars and contribute to the Maillard reaction in baking.

Fructose syrup commercially, fructose is derived from sugar cane, sugar beets and corn. Crystalline fructose is a monosaccharide, dried and ground, and of high purity. High-fructose corn syrup (HFCS) is a mixture of glucose and fructose. High fructose syrup is a special type of glucose, formulated with a high fructose content. It is much sweeter than glucose.

Malt extract A thick glutinous syrup of 80% solids usually non-diastatic and obtained by water extraction of malted wheat or barley. The heat treatment used to concentrate the solution destroys any enzymes. Used as an important flavor ingredient. Rich in maltose, which is a reducing sugar.

Gliadin: One of the two proteins comprising gluten which provides elasticity.



Gluten: The elastic protein mass that is formed when the protein material of the wheat flour is mixed with water.

Glutenin: One of the two proteins comprising gluten, which gives strength.

Invert sugar: A mixture of dextrose and levulose made by inverting sucrose with acid or enzymes.

Sifted flour: passing of the flour through a mesh slowly allows air to be incorporated into the flour.

Shortening: *Shortening* is any type of solid fat used to prevent the formation of a gluten matrix in *baked* goods. Lard, hydrogenated (solidified) oils is commonly used

Baking powder: *Baking powder* is a dry chemical leavening agent, a mixture of a carbonate or bicarbonate and a weak acid, and is used for increasing the volume and lightening the dough.