



Glossary

- 1. Yeast:** Yeasts are eukaryotic, single-celled microorganisms classified as members of the fungus kingdom.
- 2. Oxidizing agents:** A substance that tends to bring about oxidation by being reduced and gaining electrons.
- 3. Gel filtration chromatography:** is a chromatographic method in which molecules in solution are separated by their size/molecular weight.
- 4. Fermentation:** Fermentation is a metabolic process that converts sugar to acids, gases, or alcohol.
- 5. Prolamins:** Prolamins are a group of plant storage proteins having high proline content and found in the seeds of cereal grains.
- 6. Viscoelasticity:** is the property of materials that exhibit both viscous and elastic characteristics when undergoing deformation.
- 7. Van der waals force:** the residual attractive or repulsive forces between molecules or atomic groups that do not arise from covalent or ionic bonds.
- 8. Baking:** Baking is a method of cooking food that uses prolonged dry heat, normally in an oven.
- 9. Polypeptide:** A linear polymer consisting of a large number of amino acid residues bonded together in a chain.
- 10. Tensile force:** force required to pull something to the point where it breaks



11. Dough: Dough is a thick, malleable, elastic, paste made by mixing flour with a small amount of water and/or other liquid, with/without yeast or leavening agents

12. Gladin: Gliadin is a class of proteins present in wheat and several other cereals within the grass genus *Triticum*.

13. Lipoprotein: any of a group of soluble proteins that combine with and transport fat or other lipids in the blood plasma

14. Non-gluten forming proteins: Albumins and globulins are the non-gluten forming proteins. Albumins are water soluble and globulins are salt soluble proteins.

15. Reducing agent: a substance that tends to bring about reduction by being oxidized and losing electrons.