

Glossary

1. Leavening agent - substance causing expansion of doughs and batters by the release of gases within such mixtures, producing baked products with porous structure.
2. Margarines - a butter substitute made from vegetable oils or animal fats.
3. The smoke point - an oil or fat is the temperature at which, under defined conditions, enough volatile compounds emerge when a bluish smoke becomes clearly visible from the oil.
4. Prooxidant - a substance that accelerates the oxidation of another substance — compare antioxidant
5. Antioxidants - a substance that inhibits oxidation, especially one used to counteract the deterioration of stored food products.
6. Lipases - a pancreatic enzyme that catalyses the breakdown of fats to fatty acids and glycerol or other alcohols.
7. Autoxidation - spontaneous oxidation of a substance at ambient temperatures in the presence of oxygen.
8. Lipoyxygenase - a crystallizable enzyme that catalyzes the oxidation primarily of unsaturated fatty acids or unsaturated fats by oxygen and secondarily of carotenoids to colorless substances and that occurs especially in soybeans and cereals
9. Free radicals - an uncharged molecule (typically highly reactive and short-lived) having an unpaired valency electron.
10. Edible - fit to be eaten
11. Alkali refining - Physical refining is a process making use of the lower boiling point of the free fatty acids (FFA) compared to the boiling point of the triglyceride oil. In chemical or alkaline refining, an alkali is used to neutralise the FFA.
12. Catalyst - a substance that increases the rate of a chemical reaction without itself undergoing any permanent chemical change
13. Fat Mimetic - A biopolymer that is modified physically, chemically, or enzymatically to imitate fat. Fat mimetics have a reduced calorie content, are suitable to only some applications, and are used in small quantities, unlike most fat substitutes which replace fat on a gram-for-gram basis.
14. Caramelize - (of sugar or syrup) be converted into caramel.

15. Carrageenan - a substance extracted from red and purple seaweeds, consisting of a mixture of polysaccharides. It is used as a thickening or emulsifying agent in food products.