

Introduction to Food Science: An Overview

Video Links by Page Number

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Batter and breading process:

<https://www.youtube.com/watch?v=TXx0lg8RY6w>

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General food extrusion:

<https://www.youtube.com/watch?v=2544pagWnsY>

Cooker extruder:

<https://www.youtube.com/watch?v=TiaCrn23g1k>

Pasta extruder:

https://www.youtube.com/watch?v=TXtm_eNalwQ

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Wheat harvesting:

<https://www.youtube.com/watch?v=zX8K1OpBCj4>

Smaller-scale wheat cleaner:

<https://www.youtube.com/watch?v=FFfZ3dzUXHs>

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Sugar from sugar beets:

<https://www.youtube.com/watch?v=VRZX1bAnbes>

Sugar from sugar cane:

<https://www.youtube.com/watch?v=jCKt02NGjfM>

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Gelatin manufacturing:

<https://www.youtube.com/watch?v=uf0uEWGWLgg>

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Hammer mill:

<https://www.youtube.com/watch?v=e6trUtoIOZE>

<https://www.youtube.com/watch?v=Y93rf2cNlol>

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Making shredded wheat:

<https://www.youtube.com/watch?v=oWFFXuhvkKA>

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Ice formation and hydrogen bonds:

<https://www.youtube.com/watch?v=UukRgqzk-KE>

Exploding frozen carbonated beverage cans:

<https://www.youtube.com/watch?v=RGhgpJAHsT8>

<https://www.youtube.com/watch?v=WFyaL6iozKY>

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Maillard browning:

<https://www.youtube.com/watch?v=c7WI41huAok>

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Non-enzymatic (Maillard) browning:

<https://www.youtube.com/watch?v=c7WI41huAok>

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Starch gelatinization:

<https://www.youtube.com/watch?v=L6vYxYE1jOg>

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Enzymes and denaturation:

https://www.youtube.com/watch?v=Z_ZieKjEQ7s

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Enzymatic browning:

<https://www.youtube.com/watch?v=Tt9FYHmM0jU>

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Making mayonnaise:

https://www.youtube.com/watch?v=moz_zNPdbhl