

Introduction to Food Science: Water

Video Links by Page Number

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Surface tension:

https://www.youtube.com/watch?v=1Z_JqcHjJss

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Solvent:

<https://www.youtube.com/watch?v=ICvBp73ZJ-A>

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More surface tension:

<https://www.youtube.com/watch?v=OeYYiSsPf4I>

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Butter churn:

<https://www.youtube.com/watch?v=mKrVC4ITJVE>

Making meringue:

<https://www.youtube.com/watch?v=4zpYwmi8Jrc&t=80s>

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Water content vs a_w :

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

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Mold growth:

<https://www.youtube.com/watch?v=KdfXVf8HZ44>

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Pasteurization:

<https://www.youtube.com/watch?v=0OmWbRKW4K8>

Milk Processing:

<https://www.youtube.com/watch?v=ad7RChNWjLo>

Pepperoni production:

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

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a_w description:

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

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Boiling point:

<https://www.youtube.com/watch?v=0xcxumccf8Q>

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Phase transitions:

<https://www.youtube.com/watch?v=tuE1LePDZ4Y>

Phase diagrams:

<https://www.youtube.com/watch?v=Qp87Z4m8R-w>

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Latent heat of fusion and vaporization:

<https://www.youtube.com/watch?v=6lAxBTLgYfU>

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Steam quality:

https://www.youtube.com/watch?v=P_vCu16UTXk

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Relative humidity and dew point:

<https://www.youtube.com/watch?v=Qsl5yQsinlY>

Dew point vs. relative humidity:

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

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Ice floats:

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

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Ice expansion:

<https://www.youtube.com/watch?v=9MzPuKxsupo>

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Freezer burn:

<https://www.youtube.com/watch?v=0PSiwszHEzM>