

Food chemistry

Ashwini Wagh*

Department of Food and Nutrition, Davis, USA

Description

Food chemistry is the study of chemical processes and interactions of all living and non-biological components of foods. The biological substances include such items as meat, lettuce, beer, milk poultry, as examples. An example of trade a process would be to talk about the fermentation of dairy products with microorganisms that hole and corner lactose to lactic acid; the preventing process would be stopping the browning on the surface of freshly cut apples using lemon juice or other acidulated water.

In 1874 the Society of Public Analysts was formed, with the aim of put in scientific methods to the advantage of the public. Its early experiments were based on bread, milk, and wine". Enzymes are biochemical catalysts nearly new in converting processes from one substance to another. Food color is added to change the color of any food substance. It is mainly for arresting analysis purposes. The chemical and biochemical composition of foods is fundamental to the learning of their properties and treatment applications and similar to biochemistry its main components such as carbohydrates, lipids, and protein and includes areas such as water, vitamins, minerals, enzymes, food additives, flavors, and colors. Food also takes chances because of elements close to it. Major contributions to health care came to be made by chemistry. The development of new drugs involves chemical analysis and synthesis of new compounds Food Chemistry goes back to the 18th century when Carl Wilhelm Scheele isolated malic acid from apples.

Chemically combined water (or non-evaporable water) is the water that combines chemically with the cement Free water can be removed relatively efficiently, but removing bound water, which consists of both fluid regions dominated by capillarity, with water which is inside the fibers, consumes a large portion of energy during

the process. Food chemistry concepts are often drawn from rheology of transport phenomena, physical and chemical thermodynamics, chemical bonds and interaction forces, quantum mechanics and reaction kinetics, biopolymer science, colloidal interactions, nucleation, and specialty section on Food Chemistry are looking for manuscripts dealing with the structural and functional characterization of major and minor food components. The molecules under study have to be structurally defined as clear as possible.

Carbohydrate is a biomolecule that is responsible for providing energy for most organisms also known as saccharides. They are found in white bread, sugars, candies, fruits, vegetables, pulses, and wholemeal pasta. Proteins play a fundamental role in the structure and functioning of a cell. Proteins in food are important for the survival and growth of a human being. To have an enticing scent, chemicals, both natural and synthetic, are applied to cosmetics. To mask the smell of other chemicals, as well as 'unscented' items can contain masking fragrances Scores of herbicides, insecticides, fungicides, and other pesticides, plant growth inhibitors, fertilizers, and animal feed supplements include chemical products produced to assist in the processing of fruit, feed, and fiber. As a major division of food science, food chemistry deals with the structure and properties of foods and the chemical modifications they face. To ensure the food manufactured is healthy and of good quality, food chemists often play a significant role.

How to cite this article: Wagh, Ashwini,. "Food chemistry." *J Exp Food Chem* 7 (2021) : 130

*Address to correspondence: Ashwini Wagh, Department of Food and Nutrition, Davis, USA; E-mail: ashwini.wagh12@aggiemail.usu.edu

Copyright: © 2021 Wagh Ashwini. This is an open-access article distributed under the terms of the creative commons attribution license which permits unrestricted use, distribution and reproduction in any medium, provided the original author and source are credited.

Received: 04 September, 2021; **Accepted:** 18 September, 2021; **Published:** 25 September, 2021