COURSE DETAIL

ADVANCED FOOD CHEMISTRY
Country Denmark
Host Institution University of Copenhagen
Program(s) University of Copenhagen
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Chemistry
UCEAP Course Number 140
UCEAP Course Suffix
UCEAP Official Title ADVANCED FOOD CHEMISTRY
UCEAP Transcript Title ADV FOOD CHEMISTRY
UCEAP Quarter Units 6.00
UCEAP Semester Units 4.00

Course Description
The course focuses on the chemical reactions that affect quality and stability of foods during their storage and handling. The molecular mechanisms of important reactions in foods and beverages are introduced and discussed using chemical principles. Central topics include: water and minerals in foods; lipid oxidation and antioxidants in heterogeneous food matrices; protein modifications (oxidation, Maillard reactions and interactions with polyphenols); pigments and light induced reactions; effects of complex reaction mechanisms on macroscopic properties of foods.

Language(s) of Instruction
English

Host Institution Course Number
NFOK14018U

Host Institution Course Title
ADVANCED FOOD CHEMISTRY

Host Institution Course Details

Host Institution Campus
Science

Host Institution Faculty

Host Institution Degree

Host Institution Department
Food Science

Course Last Reviewed

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