

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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