

FOOD FUNCTIONS

Because of their physical and chemical properties, foods perform different functions which can be used in the production of food products.

SCONE
Self raising flour makes the dough rise.



CAKE
Baking powder makes the cake light.

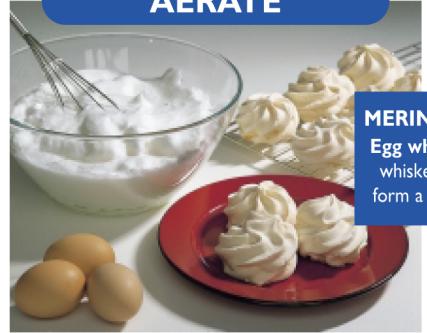


WHOLEMEAL BREAD
Yeast makes the dough rise.



AERATE

MERINGUE
Egg white is whisked to form a foam.



BIND

NAAN BREAD
Yogurt binds dry ingredients into a smooth dough.



PANCAKE
Milk and egg combine flour into batter.



FISH CAKE
Egg holds other ingredients together.



PASTRY
Water combines flour and fat into a dough.



EGG CUSTARD
Egg thickens milk when gently heated.



SOUP
Potato thickens soups.



SYRUP
Sugar is boiled with water or fruit juice.



THICKEN

SAUCE
Flour thickens a liquid when boiled.



BULK

FRUIT PIE FILLING
Sugar is boiled with fruit to form a thick purée.



VEGETABLE SAMOSA
Potato is the main filling.



NUT ROAST
Breadcrumbs absorb liquid and increase in size.



COTTAGE PIE
Textured vegetable protein may be mixed with minced meat and vegetables.



COLD SOUFFLE
Gelatine forms a gel.



QUICHE
Egg is mixed with other ingredients, then baked.



JAM
Pectin mixed with sugar and acid forms a gel.



SET

BLANCMANGE
Cornflour is boiled with milk and flavourings, then cooled.



GLAZE

SAUSAGE ROLL
Egg is brushed over to give a shiny golden colour.



BUN
Sugar solution is brushed over after baking.



PIE
Milk is brushed over before baking.



GAMMON
Honey is poured over to glaze.

