

2018 Food Science Exam Reference Page

Question #	Source	Subject	Chapter	Page
1	IFT	Brokens - How Brown Rice becomes white rice		
2	Ward	metanalysis	2	50
3	Ward	bacteria and pH	6	50
4	Ward	Oils	10	277-278
5	Ward	Beta carotene	13	372
6	Ward	stabilizers	16	476
7	FDA	color additive-food ingredient and packaging terms		
8	Ward	polyphenols	7	190
9	Ward	GRAS	16	463
10	Ward	Mercury-chemistry	18	532
11	FDA	Defining regulation status of a food ingredient		
12	Ward	Freezing and Heat Transfer	19	590
13	USDA	The color of poultry and meat irridescent		
14	Ward	SALATRIM	15	446
15	Ward	Halophobic	17	500
16	IFT	Gluten-everything you wante to know about gluten		
17	Ward	Chewiness	3	71
18	Ward	sterilization	19	574
19	FDA	Temperature Danger Zone Food Safety A-Z		
20	Marriott	Potable water	def	406
21	Ward	MRE	5	122
22	Ward	Protein gluten	12	354
23	USDA	Mechanical Tenderization		
24	Ward	metmyoglobin	11	310
25	Ward	monsaccharide	8	213-214
26	IFT	Milk Chocolate-Chocolate 101		
27	Ward	Non-newtonian fluid	4	104
28	FDA	Food Registration, Guidance and Regulation		
29	Ward	carrageenan	9	245
30	USDA	Mycotoxins-molds on food		
31	Ward	Benzoic acid - soft drinks	10	467
32	Ward	tannins	14	415
33	Ward	Maillard reaction	11	323
34	Marriott	staphylococcus aureus on skin	6	84
35	Marriott	definition		406
36	Ward	lowfat	15	442
37	IFT	Sugars-a scientific overview		
38	USDA	Food Product dating		
39	Ward	syneresis	19	595
40	Ward	lead can seal	18	534
41	Ward	handling and storage	19	585
42	Ward	isomalt	8	222
43	Ward	drying methods	20	612
44	USDA	Health and Safety Page- m,p, proc eggs		
45	Ward	packaing FDA	21	641
46	Ward	prion-vcjd	19	550
47	FDA	Bad Bug Book		

48	Ward	foam	22	687
49	Ward	enzymes pectic	12	351
50	IFT	Cracking the egg label code		