**Food Technology Terms**

**In your groups write underneath each word what you think it means**

TECHNOLOGICAL PRODUCTS

COMPOSITION

STRUCTURE

PERFORMANCE PROPERTIES

MATERIAL MANIPULATION

FUNCTION AS INTENDED

TEXTURE

APPEARANCE

TASTE

FOAM

STABILIZE

MECHANICAL ACTION E.G. WHISKING

DENATURED PROTEINS

LIGHTNESS

SWEETNESS

VISCOSITY

ELASTICITY

UNWINDING

HYGROSCOPIC EFFECT (HANGS ONTO WATER)