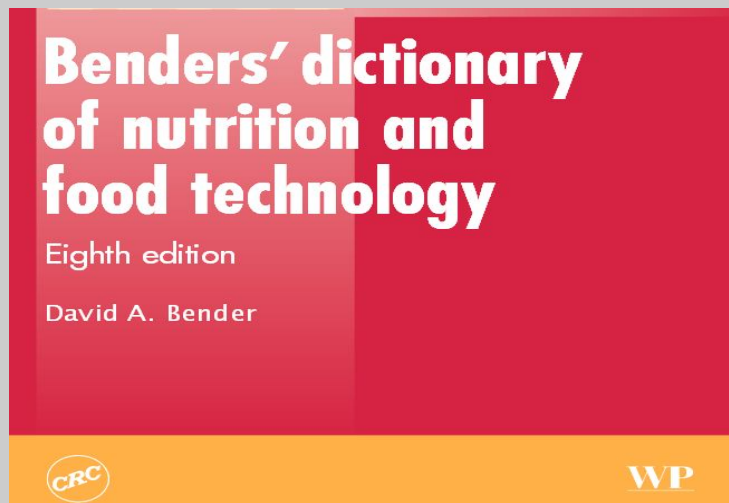


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Subjects

Food technology – Dictionaries
Nutrition – Dictionaries

Accessibility

Free

Language

English

Publisher

Woodhead Publishing Limited.

Brief History

Benders' Dictionary of Nutrition and Food Technology first edition was published in 1960. The second edition came in 1965. The third edition published as in 1968. Fourth edition (Newnes-Butterworth) and Fifth edition (Butterworth Scientific) was published in 1975 and 1982. Reprinted in 1984. The sixth edition was came in 1990 and Reprinted by Woodhead Publishing Limited in 1998. Seventh and Eighth edition came in 1999 and 2006 by Woodhead Publishing Limited and CRC Press LLC.

Scope and Coverage

This dictionary covers a wide range of disciplines like agriculture and horticulture, through the chemistry, physics and technology of food processing and manufacture (including domestic food preparation), the physiology and bio-chemistry of nutrition and metabolism, molecular biology, genetics and biotechnology, via social sciences and the law, anthropology and epidemiology to clinical medicine, disease prevention and health promotion. The first edition of which was published in 1960, with definitions of 2000 terms. Over the years it has grown. In this edition it includes more than 6100 entries.

Kind of Information

The meaning of the terms, description and short notes on those terms, are available here. See and see also references are also available here. Some examples are given below for clear understanding.

“Bromelains”

Enzymes (EC 3.4.22.32 and 33) in the pineapple and related bromelids, which hydrolyse proteins. They are available as by-products from commercial pineapple production, usually from the stems, and are used to tenderise meat, treat sausage casings and chillproof beer.

See also tenderizers

“fructose”

Also known as fruit sugar or laevulose. A six-carbon monosaccharide sugar (hexose) with a keto group on carbon-2. Found as the free sugar in fruits and honey, and as a constituent of the disaccharide sucrose. 1.7-times sweeter than sucrose.

See also carbohydrates; sugar, invert.

“blood sausage”

See black pudding

“blood serum”

See blood plasma

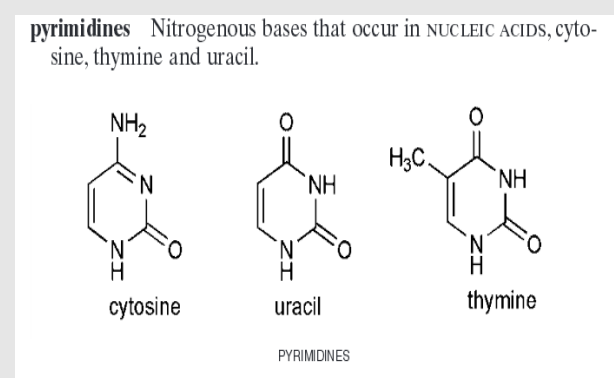
Name of some food items that includes various scientific names, food values, compositions of macro & micro elements etc. e.g.:

“millet”

Cereal of a number of species of Gramineae (grass family) smaller than wheat and rice and high in fibre content. Common millet (*Panicum* and *Setaria* spp.) also known as China, Italian, Indian, French hog, proso, paniced and broom corn millet, foxtail millet (*Setaria italica*); grows very rapidly, 2–2½ months from sowing to harvest. Composition/100 g: water 8.7 g, 1582 kJ (378 kcal), protein 11 g, fat 4.2 g (of which

19% saturated, 22% mono-unsaturated, 58% polyunsaturated), carbohydrate 72.8 g, fibre 8.5 g, ash 3.3 g, Ca 8mg, Fe 3mg, Mg 114 mg, P 285 mg, K 195 mg, Na 5 mg, Zn 1.7 mg, Cu 0.8 mg, Mn 1.6 mg, Se 2.7µg, vitamin E 0.1 mg, K 0.9 mg, B1 0.42 mg, B2 0.29 mg, niacin 4.7 mg, B6 0.38 mg, folate 85 µg, pantothenate 0.8 mg. A 30 g serving is a source of Mg, folate, a good source of Cu, Mn. Bulrush millet, pearl millet, bajoa or Kaffir manna corn is *Pennisetum typhoideum* or *P.americanum*. Other species are hungry rice (*Digitaria exilis*), jajeo millet (*Acroceras amplexens*), Kodoor haraka millet (*Paspalum scrobiculatum*), teff (*Eragrostis tefor*, *E. abyssinica*).
See also sorghum

Chemical diagram of many entries are also available. An example through a screen shot is given below.



Special Features

- ❖ List of units of physical quantities and multiples and submultiples of units present here.
- ❖ Chart of “Food additives permitted in the EU” available here.

Arrangement Patter

The dictionary terms are arranged in alphabetic order. For example under the alphabet ‘C’ the terms are arranged alphabetically. As an example screen shot is given below.

cromoglycate 1,2-Bis(2-carboxychromon-5-yloxy)-2-hydropropane, used in treatment of vomiting, colic and diarrhoea associated with food ALLERGY and IRRITABLE BOWEL SYNDROME; also used in treatment of other allergic reactions. Trade name Cromlyn.

croquadeau Scottish; oatmeal dumpling with haddock liver in the middle.

crowdie Scottish; soft cheese made from buttermilk or soured milk curd, also a dish of buttermilk and oatmeal.

crowdies *See* MILK, FERMENTED.

cruciferae Family of plants with flowers having four equal petals; most vegetables in this family belong to the genus *BRASSICA*.

crude fibre *See* FIBRE, CRUDE.

crude protein *See* PROTEIN, CRUDE.

crullers DOUGHNUTS made from deep fried CHOUX PASTRY.

crumb softeners Derivatives of mono-acylglycerols (monogly-

Remarks

It helps anyone who interested in food and nutrition.

Comparable Tools

An A-Z of Food and Drink

<http://www.oxfordreference.com/view/10.1093/acref/9780192803511.001.0001/acref-9780192803511>

A Dictionary of Food and Nutrition

<http://www.oxfordreference.com/view/10.1093/acref/9780199234875.001.0001/acref-9780199234875>

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