



Exploring Food Science – What's On Your Plate?

Batters that Matter

Ingredients and Mixing Methods

Activity 1.3 Glossary

Drop batter	A thick batter that cannot be poured due to the ratio of liquid to flour (typically $\frac{1}{2}$ to $\frac{3}{4}$ cup of liquid per cup of flour) which makes it very stiff.
Function of Ingredients	The action of various components in recipes, e.g. structure, texture, flavor, leavening, and tenderizing.
Gluten	A protein found primarily in wheat flour with much lower amounts found in rye and barley. When two proteins found in flour, gliadin and glutenin are mixed with water, gluten is formed. Gluten gives baked goods their structure.
Mixing/Strokes	The act of working a substance by hand or by machine, to combine the ingredients and form it.
Ratio of ingredients	The proportion of one ingredient to another. In food science, ratio of ingredients often refers to the proportion of liquid and dry ingredients.
Sucrose	A sugar found in sugar beets and sugar cane, comprised of fructose and glucose. After processing it is often called granulated sugar.

Sources:

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