



Exploring Food Science – What's On Your Plate?

Make a New Beverage

Product Formulation, Taste Testing, and Labeling

Activity 4.2 Glossary

Evaluation	The process of determining the quality, likeability, and marketability of a product using a variety of different methods.
Flavor	Flavor is the result of a substance's taste, odor, and mouth-feel combined.
Fructose	A type of simple sugar, naturally found in foods, abundant in fruits and honey.
Sucrose	A compound naturally found in many plant, comprised of glucose and fructose combined together. Typically extracted from sugar cane and sugar beets and processed to become table sugar.
Product Formulation	The process of determining which ingredients and amount of ingredients for a new food product.
Sensory Characteristics of Food	There are five characteristics of food which include sight, odor, taste, touch, and sound. These often have a greater impact on food choice than nutrition.
Taste	One of the five senses which helps distinguish sweet, sour, bitter, salty, and savory (umami).
Umami	A savory taste that blends and enhances other flavors; all of the tongue's taste buds are able to recognize this taste.