



Exploring Food Science – What's On Your Plate? The Art and Science of Sugar Crystallization and Caramelization -- Chemistry is Sweet! Activity 4.3 Glossary

Caramelization	The process of cooking sugar until it changes color and becomes a liquid, used for tan/brown coloring and flavoring food.
Corn syrup	A clear, thick, sticky, sweet liquid made by processing the start from corn.
Crystalline (kris-tl-een) candy	A candy comprised of crystals, soft and easy to chew.
Crystallization	A process in which crystals are formed.
Crystals	Three-dimensional, symmetric structures.
Fructose	A type of simple sugar, naturally found in foods, abundant in fruits
Glucose	A simple sugar found in plant and animal tissues. Plants produce glucose from photosynthesis. Glucose is essential for animals to produce energy for all cellular and body functions.
Non-crystalline (amorphous) candy	A smooth candy; its structure does not contain crystals. Typically a hard candy or chewy.
Saturated solution	A solution that contains the maximum amount of solute capable of being dissolved under certain conditions
Solute (sol-yoot)	A substance that is dissolved into another substance.
Solution	A mixture of two or more substances, in which at least one of them is a liquid.
Solvent	A substance that dissolves another substance.
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.
Supersaturated	To increase the concentration of a solution to be more highly concentrated than is normally possible under certain conditions.

Reference: www.Dictionary.com