

LECTURE I - INTRODUCTION

1.0 HISTORICAL BACKGROUND

- Accidental discoveries of processes and attempt to control man's environment.
- Passage of Food and Drug Act by the United States (U.S) congress (1906) catalysed by the study of food chemistry.
- First official document of AOAC (Official methods of Analysis of the Association of Official Agricultural Chemists) in 1955.
- Food Chemistry today.

1.1 DEFINITION OF FOOD CHEMISTRY

- The study of composition of foods and of the reactions which lead to changes in their constitution and characteristics.

1.2 BENEFITS DERIVABLE FROM THE STUDY OF FOOD CHEMISTRY

- Basic knowledge of the constituents of food.
- Determination of appropriate processing and preservation method.
- Aids understanding of microbiological reactions in food.
- Information on chemical reactions involving food.
- Useful information in New Food Product Development
- Useful information to Engineers in design and fabrication of appropriate food processing equipment.
- Help in choice of packaging material, equipment and technique.
- Useful in storage stability and shelf life studies of food and food products.