



## Sweet Tooth Sleuthing

Food companies will often use a variety of sweeteners in a single food product, allowing food scientists to optimize sweetness for each product and minimize product costs. Using your textbook and/or online resources (iPads, laptops, cell phones, etc), describe each of the following sources of sugar below in terms of its source, color and/or texture in its natural form, and general uses in baking.

(1.5 pt each)

### **Granulated sugar:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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### **Brown sugar:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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### **Molasses:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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### **Confectioners' sugar:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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### **Sugar beets:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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### **Maple syrup:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

**Corn syrup:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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**Sorghum:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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**Honey:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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**Isomalt:**

Source:

Color/texture in natural form:

General uses in baking/cooking:

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***Functions of Sugar:*** Using Chapter 8 in the text, list the 6 main functions of sugars in food preparation and give a brief description of how it is used in this capacity: (1 pt each)

1. \_\_\_\_\_  
Description of Use:

2. \_\_\_\_\_  
Description of Use:

3. \_\_\_\_\_  
Description of Use:

4. **Crystallizing Agents** (*read over but we will discuss in detail in an upcoming lesson*)

5. \_\_\_\_\_  
Description of Use:

6. \_\_\_\_\_  
Description of Use: