**Ankara Üniversitesi  
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu

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| Dersin Kodu ve İsmi | **FDE326 FOOD CHEMISTRY II** |
| Dersin Sorumlusu | PROF. DR. AZİZ TEKİN |
| Dersin Düzeyi | LİSANS |
| Dersin Kredisi | 2 |
| Dersin Türü | ZORUNLU |
| Dersin İçeriği | Vitamins (structure & functions), Minerals in foods, Organic acids in foods, Food Pigments, Food Enzymes, Phenolic compounds in foods, Natural toxic compounds in foods, Food aromas, Food preservatives, Residues and contaminants in foods |
| Dersin Amacı | To teach about the composition, toxic compounds and production of healty foods. |
| Dersin Süresi | 2+0 |
| Eğitim Dili | İNGİLİZCE |
| Ön Koşul | YOK |
| Önerilen Kaynaklar | Fennema’s Food Chemistry (Ed. S. Damodaran, K.Parkin, O.R. Fennema).  Food Chemistry (Ed. H.-D. Belitz, W. Grosch, P. Schieberle, and M.M.  Food Chemistry (Ed. O.R. Fennema).Marcel Dekker (1996) |
| Dersin Kredisi (AKTS) | 3 |
| Laboratuvar | - |
| Diğer-1 |  |