**Ankara Üniversitesi  
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu / Curriculum Form

|  |  |
| --- | --- |
| Dersin Kodu ve İsmi | **CHM4416 FOOD CHEMISTRY II** |
| Dersin Sorumlusu | Doç. Dr. H. Elif KORMALI ERTÜRÜN |
| Dersin Düzeyi | Lisans / Bachelor’s Degree |
| Dersin Kredisi | 3 |
| Dersin Türü | Seçmeli / Elective |
| Dersin İçeriği | Water / Water activity / The use of food additives / Safety of food additives and E codes / Preservative food additives / Methods of food preservation / Colourants / Flavourants / Sweeteners / Antioxidants / Emulsifiers / Stabilisers, gums, thickeners and gelling agents / Anticaking, antifoaming and glazing agents / Food acids and acidity regulators and humectants. |
| Dersin Amacı | To give information about the importance of water in foods, protection of foods, food additives and legal regulations related to their use. |
| Dersin Süresi | 3 saat/hafta / 3 hours/week |
| Eğitim Dili | İngilizce / English |
| Ön Koşul | - |
| Önerilen Kaynaklar | Msagati, Titus A.M. 2013. ***Chemistry of Food Additives and Preservatives***, JohnWiley & Sons, Ltd, West Sussex, UK.  Ekşi A., Tayfur M., Ercan A., Bağcı Bosi A. T., Kıvanç P., Soylu P., Berat Özdemir M. ve Şişik N. 2014. ***A’dan Z’ye Gıda Katkı Maddeleri*,** Detay Yayıncılık, Ankara.  Coultate T. P. 2002. ***FOOD: The Chemistry of Its Components***, RSC Paperbacks, Royal Society of Chemistry, Cambridge, UK. |
| Dersin Kredisi (AKTS) | 5 3 (5) |
| Laboratuvar | - |
| Diğer-1 |  |