

## Chapter 11: Proteins Test Review

Name: \_\_\_\_\_

### KNOW CHAPTER 11 VOCAB!

1. Which elements are found in proteins? \_\_\_\_\_  
Which one of these is not found in carbs or fats? \_\_\_\_\_
2. The chemical formula for an amine group is \_\_\_\_\_.
3. List two characteristics of complete proteins.
4. Which are possible shapes of the secondary structure of protein molecules?
5. List two characteristics of collagen and elastin.
6. List two hydrophobic proteins: \_\_\_\_\_ and \_\_\_\_\_
7. Provide two examples of denaturation that are reversible.
8. Provide two examples of denaturation that are not reversible.
9. Which is the rate of increase for protein denaturation for each increase in temperature of 10°C? \_\_\_\_\_
10. List two examples of denaturation by mechanical agitation: \_\_\_\_\_
11. List two results of over coagulation in food products: \_\_\_\_\_
12. Gelatin is made from \_\_\_\_\_
13. Which food product is made by texturizing proteins? \_\_\_\_\_
14. Why do some protein molecules act as excellent emulsifiers?
15. List two food products that are an excellent protein emulsifier: \_\_\_\_\_
16. Two proteins found in milk are \_\_\_\_\_ and \_\_\_\_\_.
17. \_\_\_\_\_ is the protein in muscle tissue that is a deep red pigment.
18. List the ingredients for mozzarella cheese:
19. Kneading bread dough strengthens the elastic keratin/gluten structure.
20. Why does whipped cream in an aerosol can foams?
21. List three chemical factors that denature proteins. \_\_\_\_\_
22. Deterioration in eggs is a result of the pH changing from neutral to acidic/basic, which causes proteins to break apart.
23. To help prevent curdling when acid and milk are combined, what can be done?

**24. Explain what is meant by the primary, secondary, and tertiary structures of protein molecules.**

**25. List four functions of proteins in food and give an example of each.**

**26. List and explain four functions of protein in the body.**

**27. Explain which types of meat should be cooked with which types of meat and why (tough cuts/tender cuts/dry methods/moist methods).**

**28. Explain how incomplete proteins work together to create complete proteins. Be sure to include how many incomplete proteins there are and at least five examples.**

**29. What is the purpose of the "R" side chain in regards to amino acids? What does it stand for?**