

## 11 Food Technology 8 Nutrition: Food Nutrients - Part 3 Study online at quizlet.com/\_25zm20

non-essential amino acid	an amino acid that the body can make itself
2. non-haem iron	the kind of iron found in plant foods; it is not absorbed as easily haem iron
3. nutrition	the scientific study of food consumption and the use of nutrients in the body
4. omega 3 fatty acids	unsaturated fatty acids that have their first double bond between the third and fourth carbon on the chain
5. omega 6	name for a family polyunsaturated fatty acids
6. osteomalacia	a sign of vitamin D deficiency in adults, in which bones soften, resulting in bone pain and increased risk of fracture
7. pectin	a polysaccharide found in fruit and some vegetables; it is also used to make jam sets
8. peptones	small chains of amino acids that are formed during digestion in the stomach
9. <b>peristalsis</b>	the rhythmical wave-like motion of the muscles lining the digestive system that moves food through the gut
10. polysaccharides	a number of monosaccharides joined together
11. polyunsaturated	describes a fatty acid that has more than one double bond
12. precursor	chemicals that are converted to an active form of substance
13. prostaglandins	hormone-like substances that are involved in many processes in the body, including muscle contraction, blood flow, inflammation, and the immune system
14. <b>protein</b>	one of the main nutrients needed by the body to repair and build cells, produce enzymes and hormones, and which can be used as a source of energy
15. rickets	a sign of vitamin D deficiency in children, in which the bones do not harden normally and can become malformed
16. saturated fatty acids	a fatty acid that has no double bonds
17. sphincter	a ring-shaped muscle that may be tightened to slow or stop flow through part of the body; for example, the lower oesophageal sphincter prevents upward reflux of stomach contents
18. spirulina	algae-like bacteria that are high in protein and used to make health-food supplements

19. <b>starch</b>	a polysaccharide of glucose that forms the energy stored in plants
20. tocopherols	the chemical name for vitamin E
21. trace elements	minerals required by the body in tiny amounts
22. unsaturated fatty acids	fatty acids that have one or more double bonds
23. <b>vegan</b>	a person who eats a diet based wholly on plant foods
24. <b>vegetarian</b>	a person who does not eat meat, poultry or fish
25. <b>vitamins</b>	chemical compounds required by the body in small amounts to carry out important activities