

CHAPTER 6	Thought Lab 6.1: How Do You Take Your Macromolecules?	BLM 6.1.3
HANDOUT		
Purpose: Evaluate technologies designed to provide solutions to the problem of food preservation and long-term storage.		

Procedure

1. Choose one example each of a food that is mostly carbohydrate, fat, or protein that you have on hand at home.
2. Examine the items, their ingredient lists, and the packaging for clues to how each has been reserved for long-term storage.

Analysis

1. Create a chart and list each of the foods and the technologies used to preserve them.
2. Choose one of the foods and use library resources or the Internet to research the method behind the technology or combination of technologies used to preserve the food and why it works.

CHAPTER 6	Thought Lab 6.1: How Do You Take Your Macromolecules? (cont'd)	BLM 6.1.3
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3. Describe the advantages of this technology.

4. Describe the disadvantages of this technology.

Extension

5. Identify any chemical preservatives and use the Internet to research the role of the preservatives and any possible side effects.