Famous Food Scientists Research - Key

1. Sir Francis Bacon
   - Studied freezing meat
   - Created the Baconian method of science research
   - Created scientific research method of today
   - Thought to have started the scientific revolution

2. Justus von Liebig
   - Identified inorganic fertilizer
   - Importance of nitrogen for crop growth
   - Created analysis of organic compounds
   - Created field of agricultural chemistry

3. Fannie Farmer
   - Attended the Boston cooking school
   - Published a book on convalescent cookery
   - Developed systematic measurements
   - Standardized measuring spoons

4. George Washington Carver
   - Agronomist and botanist
   - Developed products from sweet potatoes and peanuts
   - Changed the agricultural economy of the U.S.
   - Developed products from soybeans
5. Clarence Birdseye
   - Developed quick-freezing methods
   - Created frozen fish
   - Created the frozen food industry
   - Researched consumer acceptance of frozen foods

6. W. K. Kellogg
   - Created flaked corn cereal
   - Vegetarian
   - Created the dry cereal industry
   - Worked with his brother John Harvey in Battle Creek Michigan

7. Charles Post
   - Breakfast cereal pioneer
   - Created Grape Nut Flakes
   - Copied Kellogg’s method of making corn flake cereals
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8. Dr. Harvey Wiley
   a. Food chemist
   b. Food activist who created the Pure Food and Drug Act
   c. Helped create Good Housekeeping industry
   d. Exposed the harms of tobacco
9. Ellen Richards
   e. First female environmental chemist
   f. Researched water purity at MIT
   g. Created school lunch programs in Boston
   h. Creator of Home Economy and the American Home Economics Assoc.

10. Louis Pasteur
    i. Identified microorganisms involved in rabies
    j. Developed the pasteurization process for preserving food
    k. Identified microorganisms in fermentation
    l. Early user of the scientific process

11. Luther Burbank
    m. Botanist and horticulturist
    n. Developed many plant varieties
    o. Developed the russet potato
    p. Developed the Santa Rosa plum and the freestone peach

12. Dr. John Stith Pemberton
    q. Pharmacist
    r. Concerned with the temperance movement
    s. Developed a carbonated cocoa drink
    t. Founder of Coca-Cola
13. George Crum
   u. Cook and restaurant owner
   v. Saratoga, New York
   w. Created a thinly sliced fried potato
   x. Credited with creating the potato chip

14. Coenraad Johannes Van Houten
   y. Chocolate maker
   z. Used alkaline salt with chocolate to make it less bitter
   aa. Created cocoa butter
   bb. Created Dutch chocolate

15. Nicolas Appert
   cc. Created air-tight food preservation
   dd. Discovered the water bath in preserving produce
   ee. Father of canning
   ff. Preserved jams and jellies