



Glossary

Putrefaction:the decomposition of organic matter; *especially*, anaerobic splitting of proteins by bacteria and fungi with the formation of foul-smelling incompletely oxidized products

Pyruvic acid:is the simplest of the alpha-keto acids, with a carboxylic acid and a ketone functional group. It ferments to produce lactic acid when oxygen is lacking during fermentation.

Lactose:is a disaccharide sugar derived from galactose and glucose that is found in milk.

Shelf life:is the length of time that a commodity may be stored without becoming unfit for use, consumption, or sale.

Coagulation:a process in which dispersed colloidal particles agglomerate.

β -galactosidase:is a glycoside hydrolase enzyme that catalyzes the hydrolysis of β galactosides into monosaccharides through the breaking of a glycosidic bond.

Galactose:a monosaccharide sugar of the aldose group, derived from lactose.

Diacetyl:is an organic compound with the chemical formula $(\text{CH}_3\text{CO})_2$. It is a yellow/green liquid with an intensely buttery flavor.

Casein: is the most abundant protein in milk. It is relatively insoluble and tends to form structures called micelles that increase solubility in water.

Triglycerides:triglyceride is an ester derived from glycerol and three fatty acids. Triglycerides are the main constituent of body fat in humans and animals, as well as in vegetable fat

Organoleptic properties:are the aspects of food, water or other substances that an individual experiences via the senses including taste, sight, smell, and touch.

Homogenization:is the process, that breaks up and disperse the fat or cream, evenly throughout the milk, making the consistency uniform

Immune response:a response of the body to a foreign substance, called an antigen, especially a microorganism or virus that causes disease.

Starter culture:A culture of microorganisms, usually bacterial or fungal strains that are either pure or mixed, which is used to initiate a fermentation process.

Probiotics: are microorganisms that are believed to provide health benefits when consumed in adequate amounts.



Viscosity: It is the measure of resistance of liquids to gradual deformation by shear stress or tensile stress.

