## GLOSSARY

**Fruit:** Fruit normally means the fleshy seed-associated structures of a plant that are sweet or sour, and edible in the raw state, such as apples, bananas, grapes, lemons, oranges, and strawberries.

**Pectin:** Pectin is a structural heteropolysaccharide found in berries, apples and other fruits. When heated together with sugar, it causes a thickening that is characteristic of jams and jellies.

**Refractometer**: A refractometer is a laboratory or field device for the measurement of an index of refraction (refractometry).

**Invert sugar**: Inverted or invert sugar syrup is a mixture of glucose and fructose; it is obtained by splitting the disaccharide sucrose into these two components.

**Preservative**: A preservative is a substance or a chemical that is added to products such as food, beverages, pharmaceutical drugs, paints, biological samples, cosmetics, wood, and many other products to prevent decomposition by microbial growth or by undesirable chemical changes.

**Specific gravity:** Specific gravity is the ratio of the density of a substance to the density of a reference substance; equivalently, it is the ratio of the mass of a substance to the mass of a reference substance for the same given volume.

**pH:** pH (potential of hydrogen) is a numeric scale used to specify the acidity or basicity of an aqueous solution. It is approximately the negative of the base 10 logarithm of the molar concentration, measured in units of moles per liter, of hydrogen ions.

**Buffer:** A buffer solution is one which resists changes in pH when small quantities of an acid or an alkali are added to it.

**Spoilage:** Spoilage is the process in which food deteriorates to the point in which it is not edible to humans or its quality of edibility becomes reduced.

**Thermometer:** an instrument for measuring and indicating temperature, typically one consisting of a narrow, hermetically sealed glass tube marked with graduations and having at one end a bulb containing mercury or alcohol which extends along the tube as it expands.

**Canning:** The preservation of foods in the sealed containers and usually implies het treatment as the principal factor in prevention of spoilage.

**Freezing:** Freezing is a phase transition in which a liquid turns into a solid when its temperature is lowered below its freezing point.

**Fermentation:** Fermentation is the process in which a substance breaks down into a simpler substance. Microorganisms like yeast and bacteria usually play a role in the fermentation process, creating beer, wine, bread, kimchi, yogurt and other foods.

**Berries:** Berries are usually juicy, rounded, brightly coloured, sweet or sour, and do not have a stone or pit, although many pips or seeds may be present. Common examples are strawberries, raspberries, blueberries, and red- and blackcurrants.