



## Glossary.

- **Asafoetida:** commonly known as hing, is the dried latex (gum /oleoresin) exuded from the rhizome or tap root of several species of Ferula plant.
- **Osmotic pressure:** is the minimum pressure which needs to be applied to a solution to prevent the inward flow of water across a semi-permeable membrane.
- **Plasmolysis:** is the process in which cells lose water in a hypertonic solution.
- **Blanching:** A cooking process where in the food substance, usually a vegetable or fruit, is dipped in boiling water, removed within few minutes.
- **Bacteriostatic:** biological or chemical agent that stops bacteria from reproducing, while not necessarily killing
- **Bacterial spores:** resting bodies which are resistant to temperature, drying and pH.
- **Endogenous enzymes:** enzymes present in fruits and vegetables which are responsible for ripening and spoilage.
- **Water activity:** Water activity or  $a_w$  is the partial vapor pressure of water in a substance divided by the standard state partial vapor pressure of water.
- **Redox potential:** Reduction potential is a measure of the tendency of a chemical to acquire electrons and thereby be reduced.
- **Rheology:** study of the flow behavior of liquids like oil, alcohol, sugar solutions etc.