Glossary:

Fermentation: Fermentation is a metabolic process that converts sugar to acids, gases, or alcohol. It occurs in yeast and bacteria, and also in oxygen-starved muscle cells, as in the case of lactic acid fermentation.

Lactic acid bacteria: LAB comprise of genera Streptococcus, Lactobacillus, Lactococcus, and Leuconostoc involved in the production of lactic acid that are used for fermented food production (e.g., yogurt, cheese, sauerkraut, sausage).

Bacteriocins: Bacteriocins are proteinaceous toxins produced by bacteria to inhibit the growth of similar or closely related bacterial strains .They are like yeast and paramecium killing factors, and are structurally, functionally, and ecologically diverse.

Youghurt: Youghurt is a fermented slightly acid often flavored semisolid food made of milk and milk solids to which cultures of two bacteria (*Lactobacillus bulgaricus* and *Streptococcus thermophilus*) have been added.

Blue mold cheese: Blue Vein cheeses also called Blue cheese is a generic term used to describe cheese produced with cow's milk, sheep's milk, or goat's milk and ripened with cultures of the mold Penicillium. The final product is characterized by green, grey, blue or black veins or spots of mold throughout the body.

Bakers yeast: Baker's yeast is the common name for the strains of yeast-commonly used as a leavening agent in baking bread and bakery products, where it converts the fermentable sugars present in the dough into carbon dioxide and ethanol.

Cider: cider is an alcoholic beverage made from the fermented juice of apples. The juice of any variety of apple can be used to make cider, but cider apples are best. The addition of sugar or extra fruit before a second fermentation increases the alcoholic content of the resulting beverage.

Halophilic aneorobes: Halophiles are organisms that thrive in high salt concentrations. They are a type of extremophile organisms. The name comes from the Greek word for "salt-loving".

Relative humidity: RH is the amount of water vapour present in air expressed as a percentage of the amount needed for saturation at the same temperature.

pH: pH is a figure expressing the acidity or alkalinity of a solution on a logarithmic scale on which 7 is neutral, lower values are more acid and higher values more alkaline. The pH is equal to $-\log_{10} c$, where c is the hydrogen ion concentration in moles per litre.