



V Glossary:

1. ICMR: Indian Council of Medical Research
2. Pigments: gives colour to vegetables e.g anthocyanins, Betalains and anthoxanthins
3. Papain: Papain is an enzyme used as a stabilizer in beer and other beverages, as a meat tenderizer.
4. Flavanoids: Flavours of vegetables which are due to mixtures of aldehydes, alcohol, ketones, organic acids and sulphur compounds.
5. Waxing: Partial coverage of surface cells of vegetable there by reducing respiration rates for the, extension of storage life.
6. Modified atmosphere packaging: MAP is the method for extending the shelf life of perishable and semi-perishable food products by altering the relative proportion of atmospheric gases that surround the food.
7. Dehydration: Reduces the moisture content of vegetables below the required level for the growth of microorganisms and at the same time preserves the flavour, aroma and appearance.
8. Blanching: Inactivates the native enzymes and also removes undesirable flavour compounds.
9. Pickled vegetables: Spontaneous lactic acid fermentation of vegetables such as cabbage.