



GLOSSARY

Spoilage: It 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.

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

Flat can: The ends of a can of food are termed flat, which means that they are actually slight concave and a partial vacuum exists in the container.

Breather: If the pressure gauge shows no vacuum inside a can it is called as “Breather”.

Thermophilic microorganisms: They are heat-loving, with an optimum growth temperature of 50° or more, a maximum of up to 70°C or more, and a minimum of about 20°C.

Mesophilic microorganisms: A *mesophile* is an organism that grows best in moderate temperature, neither too hot nor too cold, typically between 20 and 45 °C (68 and 113 °F). The optimal temperature is 37 °C.

Quality: The standard of something as measured against other things of a similar kind; the degree of excellence of something.

Flavor: It is the sensory impression of food or other substance, and is determined primarily by the chemical senses of taste and smell.

Antioxidant: A substance that inhibits oxidation, especially one used to counteract the deterioration of stored food products.

Caramelization: It is the oxidation of sugar, a process used extensively in cooking for the resulting nutty flavor and brown color.

Denaturation: It is a process in which proteins or nucleic acids lose the quaternary structure, tertiary structure and secondary structure which is present in their native state, by application of some external stress or compound such as a strong acid or base, a concentrated inorganic salt, an organic solvent, etc.



Antinutrients are natural or synthetic compounds that interfere with the absorption of nutrients.

Isomerisation: It is the process by which one molecule is transformed into another molecule which has exactly the same atoms, but the atoms have a different arrangement.

