



Glossary:

Aroma

a pleasant smell.

Bacteria

a large group of unicellular microorganisms which have cell walls but lack organelles and an organized nucleus, including some which can cause disease.

Conjugation

This is a natural process whereby genetic material is transferred among closely related microbial species as a result of physical contact between the donor and the recipient micro-organisms.

Fermentation

the chemical breakdown of a substance by bacteria, yeasts or other microorganisms, typically involving effervescence and the giving off of heat.

Food processing

The action of performing a series of mechanical or chemical operations on food in order to change or preserve it.

Future prospects

a way of looking ahead and expecting good things.

Hybridization

This is the common sexual breeding or mating process leading to genetic recombination. Such sexual crossing has led to offspring with superior or improved qualities. For example, the crossing of haploid yeast strains with excellent gassing properties and good drying properties could yield a novel strain with both good gassing and drying properties.



Safe food

free from chemicals which cause health hazards.

Safety

the condition of being protected from risk or danger.

Shelf life

the length of time for which an item remains usable, fit for consumption.

Technology

the application of scientific knowledge for practical purposes, especially in industry.

Traditional

used in accordance with tradition.

