



## Glossary

- **Anti-fungal:** A drug or chemical that inhibits the growth of fungi.
- **Anti-microbial:** An agent that destroys microbes, inhibits their growth and prevents or counteracts their pathogenic action.
- **Bactericidal:** a substance that kills bacteria. Bactericides are disinfectants, antiseptics, or antibiotics
- **Bacteriostatic:** a biological or chemical agent that stops bacteria from reproducing, while not necessarily killing them.
- **Blanching:** The process of preserving food items by plunging into boiling water and afterwards into cold, so as to harden the surface and retain the juices.
- **FDA:** FDA is the U.S. Food and Drug Administration, an agency responsible for the control and safety of food and drugs.
- **Fermentation:** conversion of sugars and other carbohydrates into alcohol or preservative organic acids and carbon dioxide.
- **Food Preservation:** Food preservation involves preventing the growth of bacteria, fungi (such as yeasts), or other micro-organisms, as well as slowing the oxidation of fats that cause rancidity.
- **Food Preservatives:** Preservative food additives can be *antimicrobial*, which inhibit the growth of bacteria or fungi, including mould, or *antioxidant*, such as oxygen absorbers, which inhibit the oxidation of food constituents.
- **Food Processing:** the action of performing a series of mechanical or chemical operations on food in order to change or preserve it.
- **GRAS:** acronym for “Generally recognized as safe”; an American Food and Drug Administration (FDA) designation that a chemical or substance added to food is considered safe by experts.



- **Ionophore:** ion carrier; chemical species that reversibly binds ions.
- **Irradiation:** process of exposing foodstuffs to ionizing radiation in order to preserve food, reduce the risk of food borne illness, prevent the spread of invasive pests, and delay or eliminate sprouting or ripening.
- **Mould:** a fungus that grows in the form of multicellular filaments called hyphae.
- **Pasteurization:** a process that kills microbes (mainly bacteria) in food and drink, such as milk, juice, canned food, and others.
- **Proton Motive Force (PMF):** the force that promotes movement of protons across membranes downhill the electrochemical potential.
- **Yeasts:** fungi that can adopt a single-celled growth habit are called yeasts.