

Glossary

- 1. Beverages:** Any one of various liquids for drinking, usually excluding water.
- 2. Cleanser:** A detergent, powder, or other chemical agent that removes dirt, grease, or stains.
- 3. Acidification:** It is a process to make or become acid; convert into an acid.
- 4. Organoleptic properties:** Organoleptic properties are the aspects of food, water or other substances that an individual experiences via the senses—including taste, sight, smell, and touch.
- 5. Herbs:** Herbs are any plants used for food, flavoring, medicine, or perfume. Culinary use typically distinguishes herbs from spices. Herbs refer to the leafy green parts of a plant (either fresh or dried).
- 6. Grain:** The smallest unit of weight in most systems, originally determined by the weight of a plump grain of wheat. In the U.S. and British systems, as in avoirdupois, troy, and apothecaries' weights, the grain is identical. In an avoirdupois ounce there are 437.5 grains; in the troy and apothecaries' ounces there are 480 grains (one grain equals 0.0648 gram).
- 7. Casks:** A cask, barrel, or tun is a hollow cylindrical container, traditionally made of wooden staves bound by wooden or metal hoops. Traditionally, the barrel was a standard size of measure referring to a set capacity or weight of a given commodity. For example, in the UK a barrel of beer refers to a quantity of 36 imperial gallons (160 L; 43 US gal). Wine was shipped in barrels of 119 litres (31 US gal; 26 imp gal).
- 8. Inoculum:** The substance used to make an inoculation.
- 9. Exothermic reactions:** Exothermic reactions are reactions that release energy into the environment in the form of heat.
- 10. Cypress:** An evergreen coniferous tree with small rounded woody cones and flattened shoots bearing small scale-like leaves.
- 11. Mayonnaise:** A thick creamy dressing consisting of egg yolks beaten with oil and vinegar and seasoned.
- 12. Submerged fermentation:** Submerged fermentation is a method of manufacturing biomolecules in which enzymes and other reactive compounds are submerged in a liquid such as alcohol, oil or a nutrient broth. The process is used for a variety of purposes, mostly in industrial manufacturing.
- 13. Sewage:** Sewage is a water-carried waste, in solution or suspension, that is intended to be removed from a community. Also known as domestic or municipal wastewater, it is characterized by volume or rate of flow, physical condition, chemical and toxic constituents, and its bacteriologic status (which organisms it contains and in what quantities).
- 14. Agitator:** A device, machine, or part used for mixing, shaking, or vibrating a material, usually a fluid.

15. Diatomaceous earth: Diatomaceous earth is a naturally occurring, soft, siliceous sedimentary rock that is easily crumbled into a fine white to off-white powder.