

GLOSSARY

Autooxidation: It is a spontaneous oxidation of a substance at ambient temperatures in the presence of oxygen.

Bacteriostatic: Methods or compounds capable of inhibiting the growth or reproduction of bacteria.

Emulsification: It is a process of dispersing one liquid in a second immiscible liquid.

Gelation: Gelation in food is the process in which the liquid is converted to the gel. A gel is considered as the liquid that has been suspended in a solid.

pH: Acidity of muscle is measured by pH. The pH is defined as the logarithm (to the base 10) of the reciprocal of the hydrogen ion concentration, which is mathematically expressed as:

$$\text{pH} = \log_{10} 1 / (\text{H}^+) = - \log_{10} (\text{H}^+).$$

Probiotics: Probiotics are live bacteria and yeasts that are good for health, especially digestive system.

Protein denaturation: Denaturation is a process in which [proteins](#) or [nucleic acids](#) lose the [quaternary](#), [tertiary](#) and / or [secondary structure](#), which is present in their [native state](#), by application of some external stress or compound. The compounds are strong [acid](#) or [base](#), concentrated [inorganic](#) salt, [organic](#) solvent (e.g., [alcohol](#) or [chloroform](#)) and radiation or [heat](#). Functional properties of proteins are adversely affected by denaturation.

Salinometer: It is a device which measures concentration of salt in solution.

Water activity (a_w): Water activity is defined as the ratio of the vapor pressure of water in a material to the vapor pressure of pure water at the same temperature. Water activity (a_w) is expressed as:

$$a_w = \text{Vapor pressure of water in food} / \text{Vapor pressure of pure water at the same temperature}$$

Warmed over flavor (WOF): WOF is an unpleasant characteristic usually associated with cooked meat which is refrigerated and cooked again. The deterioration of meat flavor is most noticeable upon reheating. WOF includes odors and flavors commonly described as stale, cardboard-like, painty or rancid.