Glossary :

1. **Canning -** Canning is a method of food preservation in which a cooked or uncooked food is sealed in a tin plated and lacquered steel can sterilized by heat treatment, sometimes under high pressure.
2. **Butcher wrap -** When packaging meat, poultry or fish for freezing either the “drugstore wrap” or the “butcher wrap” can be used. The drugstore wrap is preferable but for the irregular cuts of meat.
3. ***Clostridium botulinum* –** Bacteria which is responsible for causing food poisoning.
4. **Freezer paper -** Best material for packing meats, poultry and fish. Heavy-duty aluminum foil or freezer wrap can also be used, but they tend to tear more easily.
5. **Cured meats –** Meats such as ham and bacon which can only be frozen for a short period of time (1 to 3 months) because the salt content in them causes rancidity.
6. **Meat cutting -** Depending upon the individual preferences for the number of servings and the type of cooking method to be followed, the meat can be cut into roasts, rolled roasts, steaks, chops, stew meat, ground meat etc., before freezing it.
7. **Over – wrapping -** Poultry purchased from store needs to be over-wrapped before freezing as its clear wrap is not moisture-vapor resistant.
8. **Thawing -** Frozen meats and poultry are best when thawed in the refrigerator at 40^0F or lower in their original wrappings. For faster thawing, the meat or poultry should be placed in water proof wrapping in cool running water which is usually maintained at 70^0 F.
9. **Microwave thawing -** Frozen meat or poultry can also be thawed in a microwave oven. Once microwave thawing is carried out, the thawed meat, poultry or fish should be cooked to completion immediately.
10. **Dehairing process –** Removal of hair of large or small game as a primary step in meat processing.
11. **Off – flavor -** Off-flavor development coincides with lactic acid bacteria approaching maximum numbers. It is indicator of food contamination.
12. **On – line pasteurization -** Subjecting the carcass to an on-line pasteurization at a temperature of 85^0c water for 20 seconds, the spoilage bacteria are reduced by more than 50%.
13. **Oxygen control -** The presence of oxygen within the packed meat promotes the growth and proliferation of spoilage organisms. The presence of oxygen within the meat package, particularly at low partial pressures, accelerates the discoloration of meat surface.
14. **Snorkel vacuum packaging machine -** Maximization of storage life requires removal of all oxygen from the package (less than 300 ppm). This level can only be consistently reached by using a dual chamber or snorkel vacuum packaging machine.

15. **Carbon Dioxide environment -** Carbon dioxide is bacteriostatic and retards the growth of most spoilage organisms. Since meat absorbs relatively large quantities of carbon dioxide, excess carbon dioxide must be put into the package to prevent package collapse and provide the desired bacteriostatic effect after the meat has been saturated.