Glossary:

1. **Freezing process -** Freezing process is a combination of the beneficial effects of low temperatures at which microorganisms cannot grow, chemical reactions are reduced, and cellular metabolic reactions are delayed.

2. **Freezing preservation** - Freezing preservation retains the quality of agricultural products over long storage periods. As a method of long-term preservation for fruits and vegetables, freezing is generally regarded as superior to canning and dehydration.

3. **Freezing** - The process involves lowering the product temperature generally to -18 °C or below. The physical state of food material is changed when energy is removed by cooling below freezing temperature.

4. **Frozen food market –** One of the largest and most dynamic sectors of the food industry. The industry has recently grown to a value of over US$ 75 billion in the U.S. and Europe combined.

5. **Perishable products –** Those products or goods that have less shelf life. Examples are fruits and vegetables.

6. **Ready – to – eat foods –** Instant foods that can be heated or re-heated and consumed. These food items usually have a shelf life of upto 15 days.

7. **Frozen foods –** Foods that are dehydrated and stored at freezing temperature in order to bring down the enzymatic activity and hence prolong the shelf life. Examples are meat, fish etc.

8. **Fruit processing –** Processing of fruits to convert them to other edible products such as jams, jelly, pulp etc.

9. **Natural cold -** A small quantity of ice produced without using a “natural cold” in 1755 was regarded as the first milestone in the freezing process.

10. **Ice-salt systems –** This system of preservation is used in the preservation of fish.

11. **Storage chambers –** They are large cold chambers where fruits, vegetables and other such goods are stored on a large scale.

12. **Blanching** – Is a process to inactivate enzymes before freezing. The blanching process prior to freezing destroys some microorganisms and there is a gradual decline in the number of microorganisms during freezer storage.

13. **Tongue receptors -** The receptors on the tongue are responsible of perceiving flavors, while aroma generally contributes to total flavor.

14. **Sensory quality -** Sensory quality of frozen products is commonly determined based on texture, which includes both the properties perceived by sensation in mouth and appearance.

15. **Carotenoids -** Colored fruits and vegetables are a rich source of carotenoids. They are coloured components rich in vitamins found abundantly in vegetables such as pumpkin, carrot etc.