

## Glossary :

- 1. Self stable foods:** Shelf-stable food (sometimes ambient food) is food of a type that can be safely stored at room temperature in a sealed container. This includes foods that would normally be stored refrigerated but which have been processed so that they can be safely stored at room or ambient temperature for a usefully long shelf life.
- 2. Food conservation:** The protection or preservation of natural or traditional foods.
- 3. Pasteurization:** Pasteurization is the process of heat processing a liquid or a food to kill pathogenic bacteria to make the food safe to eat. The use of pasteurization to kill pathogenic bacteria has helped reduce the transmission of diseases, such as typhoid fever, tuberculosis, scarlet fever, polio, and dysentery.
- 4. Moist heat:** Moist heat, as the name indicates, utilizes hot air that is heavily laden with water vapor and where this moisture plays the most important role in the process of sterilization.
- 5. Stews:** To cook (food) by simmering or boiling slowly.
- 6. Pounds per square inch (PSI):** Pressure a gas or liquid exerts on the walls of its container.
- 7. Biological indicators:** It is broadly defined as characterized preparation of a specific microorganisms that provides a defined and stable resistance to a specific sterilization process.
- 8. Infusion:** The addition of something that is needed or helpful.
- 9. Vacuum:** Vacuum is space void of matter. An approximation to such vacuum is a region with a gaseous pressure much less than atmospheric pressure.
- 10. Metal corrosion:** Metal corrosion is a natural process, which converts a refined metal to a more stable form, such as its oxide, hydroxide, or sulfide. It is the gradual destruction of materials (usually metals) by chemical reaction with their environment. Corrosion engineering is the field dedicated to controlling and stopping corrosion.
- 11. Thermophilic bacteria:** A thermophilic bacterium is an organism — a type of extremophile — that thrives at relatively high temperatures, between 41 and 121 °C.
- 12. Membrane filter:** Membrane filters or “membranes” are microporous plastic films with specific pore size ratings. Also known as screen, sieve or microporous filters, membranes

retain particles or microorganisms larger than their pore size primarily by surface capture. Some particles smaller than the stated pore size may be retained by other mechanisms.

**13. Clarification:** The act of removing solid particles from a liquid such as fruit juice clarification.

**14. Fractionation:** Fractionation is a separation process in which a certain quantity of a mixture (gas, solid, liquid, enzymes, suspension, or isotope) is divided during a phase transition, into a number of smaller quantities (fractions) in which the composition varies according to a gradient.

**15. Sterilizing agents:** Any agents such as chemical or physical agents used for the purpose of sterilization process.