

## **Glossary**

### **1.Perishable commodity :**

A food quality related to food safety. Food shelf life influenced by factors like transmission of gases, exposure to light and heat, mechanical stress and contamination by things such as micro organisms.

### **2.Processed Product:**

It is commercially prepared food designed for ease of consumption. These are products designated as convince foods often prepared food stuffs that can be ready to eat dishes, shelf stable products, or which require minimal preparation.

### **3.Harvesting:**

The process of gathering mature crops from the fields. It is the end of growing of a particular crop.

### **4.Bruising of Fruits/Vegetables:**

The damage caused on the outer surface of vegetables and fruits at the time of handling and sorting.

### **5.Peeling :**

Removing the outer surface or skin of the fruit or vegetable for the sake of processing.

### **6.Fruit Concentrate :**

It is a form of fruit which as had the majority of its base component removed. The main intension is to reduce weight and volume for transportation and higher shelf life.

### **7.Sorting :**

It is the process of segregating materials into lots based on characteristics such as maturity, colour, weight, size, defects and firmness.

### **8.Aroma :**

It is the term used for food or cosmetics to describe a pleasant odor.

### **9.Cryogenics :**

It is the study of the production of very low temperature (below -1500 C , -2380 F or 123 K) and the behavior of materials at those temperatures.

### **10.Dehydrated products :**

It is a method of food preservation that works by removing water from the food, which inhibits the growth of micro organisms and hinders quality of decay.

### **11.Pasteurizing :**

It is a process of heating a food, usually liquid, to a specific temperature for a definite length of time, and then cooling it immediately. This process slows microbial growth in food.

12.Fermentation :

It is the conversion of carbohydrates to alcohols and carbon dioxide or organic acids using yeasts, bacteria or a combination thereof under anaerobic conditions.

13.Evaporation :

It is a type of vaporization of a liquid that occurs only on the surface of a liquid. The other type of

14.Detergents :

It is a surfactant or a mixture of surfactants with cleaning properties in dilute solutions.

15.Nutrients :

It is a chemical that an organism needs to live and grow or a substance used in an organism's metabolism which must be taken in from its environment. They are used to build and repair tissues, regulate body processes and are converted to and used as energy.