



GLOSSARY

Fish: Fishes are aquatic vertebrate animals, that is, they have a vertebral column or 'spine'.

Gills: The gills are the breathing apparatus of fish and are highly vascularized giving them their bright red color.

Vent: The vent is the external opening to digestive urinary and reproductive tracts. In most fish, it is immediately in front of the anal fin.

Omega-3 fatty acids: These are polyunsaturated fatty acids. Omega-3 fatty acids have their first double bond between the third and fourth carbon atom from the methyl end of the molecule.

Poaching: In poaching, fish is placed in a kettle and covered with water. It is cooked with the liquid simmering.

IQF products: Individually quick frozen (IQF) products are frozen as single units which need not be thawed for sub-division or perhaps even for cooking purposes.

Cured fish: Cured fish refers to fish which has been cured by subjecting it to salting, drying, pickling, fermentation, smoking, or some combination of these before it is eaten.

Nobbing: The simultaneous removal of the head and guts is called nobbing.

Pit curing: In this process the fish treated with salt are buried in pits lined with leaves. After 2-3 days they are removed and marketed directly.

Bacteriocins: These are 'antibiotic-like' molecules, usually protein in nature, of varying molecular weight, mode of action and specificity of action e.g., nisin. They are produced by many LAB either naturally or induced, with some LAB producing a single form whilst others produce two or three forms.

Canning: Canning is a method of preservation in which spoilage can be averted by killing micro-organisms through heat in hermetically sealed containers.