



Glossary:

Calcerous: Substances containing calcium carbonate.

Glycoprotein: Protein which has carbohydrate group attached to the polypeptide chain.

Pseudoplastic: It is non-Newtonian behavior of fluids whose viscosity decreases under shear strain.

Disulphide bond: It is a covalent bond derived from two thiol groups.

Emulsion: A fine dispersion of minute droplets of one liquid in another in which it is not soluble or miscible.

Gram positive bacteria: Gram positive bacteria are bacteria that give positive result in the Gram stain test.

Fat soluble vitamins: Vitamins which dissolve in organic solvents and usually absorbed in fat globules.

Water soluble vitamins: Vitamins which are naturally soluble in water.

Preservation: Process of maintaining a food in its original or existing state by treatment that will prevent its deterioration.

Glucose oxidases: Flavoenzymes that oxidases α -D-glucose to α -D-gluconic acid and H_2O_2 .

Mineral oil: Oil derived from hydrocarbon sources.

Irradiation: It is a method of sterilizing food using ionizing radiations.

MAP: Packaging technique used primarily to extend shelf life of foods.

Freeze drying: It is method of drying where the food to be dried is first frozen and ice is directly converted to vapour at the triple point of water. It is based on principle of sublimation.

Water glass: A 10% solution of sodium silicate is commonly called as water glass.