



Glossary

1. Disaacharide: A disaccharide is a sugar composed of two monosaccharides. It is formed when two sugars are joined together and a molecule of water is removed.
2. Browning: Browning is the process of food turning brown due to the chemical reactions that take place within. Browning of foods can be either non-enzymatic (caramelization or maillard reaction) or enzymatic.
3. Maillard reactions: The Maillard reaction is a chemical reaction between an amino acid and a reducing sugar, usually requiring the addition of heat. Like caramelization, it is a form of non-enzymatic browning.
4. Marinade: A mixture of oil, wine, spices, or similar ingredients, in which meat, fish, or other food is soaked before cooking in order to flavour or soften it.
5. Antimicrobial compounds: An antimicrobial is an agent that kills microorganisms or inhibits their growth. Antimicrobial compounds can be grouped according to the microorganisms they act primarily against.
6. Gelatinization: It is the process where starch and water are subjected to heat causing the starch granules to swell. As a result,



the water is gradually absorbed in an irreversible manner.

7. Crumb: It is a soft inner portion of a bread.

8. Gluten: It is a mixture of proteins found in wheat and related grains, including barley, rye, oat and all their species and hybrids.

9. Canning: It is a method of preserving food in which the food contents are processed and sealed in an airtight container.

10. DNA: Deoxyribonucleic acid is a molecule that carries the genetic instructions used in the growth, development, functioning and reproduction of all known living organisms.

11. Osmosis: A process by which molecules of a solvent tend to pass through a semi-permeable membrane from a less concentrated solution into a more concentrated one.

12. Fermentative yeasts: The yeast species (*Saccharomyces cerevisiae*) which converts carbohydrates to carbon dioxide and alcohols.

13. Water activity: The term "water activity" (a_w) describes the amount of water available for hydration of materials. Water activity is the partial vapor pressure of water in a substance divided by the standard state partial vapor pressure of water.

14. Organic acid: These are the organic compound with acidic properties.