GLOSSARY

Food spoilage: Food spoilage can be considered as any change which renders a product unacceptable for human consumption.

Intrinsic parameters: Intrinsic parameters are the physical, chemical and structural properties inherent in the food itself.

Extrinsic parameters: Extrinsic parameters are factors in the environment in which a food is stored, notably temperature, humidity and atmosphere composition.

Antagonistic processes: Antagonistic processes include competition for essential nutrients, changes in pH value or redox potential or the formation of antimicrobial substances e.g., bacteriocins which may negatively affect the survival or growth of other microorganisms.

Endo-peptidases: Proteases hydrolyzing peptide bonds in the interior of the amino acid chain are called endo-peptidases.

Exo-peptidases: Proteases hydrolyzing peptide bonds at either the amino- or carboxy-terminal end of the protein are called exo-peptidases.

Thermoduric bacteria: Thermoduric bacteria can survive exposure to temperatures considerably above their maximal temperature for growth.

Mycotoxins: Mycotoxins are a group of naturally occurring chemicals produced by certain moulds that are capable of causing disease and death in humans and other animals.

Enzyme: A substance produced by a living organism which acts as a catalyst to bring about a specific biochemical reaction.

Antioxidant: An antioxidant is a molecule that inhibits the oxidation of other molecules.

Gram-positive bacteria: Gram-positive bacteria retain the colour of the crystal violet stain in the Gram stain.

Gram-negative bacteria: Gram-negative bacteria lose the crystal violet stain (and take the colour of the red counterstain) in Gram's method of staining. This is characteristic of bacteria that have a cell wall composed of a thin layer of a particular substance

(called peptidoglycan).

Halophilic bacteria: Halophilic bacteria are salt-loving micro-organisms that flourish in saline environments.

Lipase: Lipase is an enzyme that hydrolyzes lipids, the ester bonds in triglycerides, to form fatty acids and glycerol.

Proteinase: Any enzyme that catalyzes the splitting of proteins into smaller peptide fractions and amino acids by a process known as proteolysis.