



GLOSSARY

Caramelization: is the browning of sugar, a process used extensively in cooking for the resulting nutty flavor and brown color.

Flavor: the distinctive taste of a food or drink.

Dry weight: The weight at the end of a treatment.

Rancid: having disagreeable odor or taste of decomposing oils or fats rank

Blending: mix with another substance so that they combine together.

Ageing: the process of growing old

Whipping: a thrashing or beating with a whip or similar implement

Foaming: form or produce a mass of small bubbles

Texture: the feel, appearance or consistency of a surface or a substance.

Stabilizers: a thing used to keep something steady or stable in particular.

Emulsifiers: a substance that stabilizes an emulsion in particular an additive used to stabilize.