



Glossary:

Bactericidal: An agent that destroys bacteria.

Bacteriostatic: An agent, such as a chemical or biological material, that inhibits bacterial growth.

Beef: The flesh of an adult domestic bovine (as a steer or cow) used as food.

Chevon: The flesh of the goat used as food.

Cold shortening: Shortening of muscles when pre-rigor meat is fast chilled below 10°C.

Commercial sterilisation: Commercial sterility of food means the conditions achieved by application of heat which renders such food free from microorganisms capable of growing in the food at temperatures at which the food is likely to be held during distribution and storage.

F₀-Value: The time, in minutes, needed to achieve sterility at a temperature of 250°F (121°C).

Freezer burn: Discoloration that appears on improperly or inadequately packaged frozen food, caused by evaporation of moisture.

Mutton: The flesh of fully grown sheep used as food.

Nitrosomyoglobin: In cured meat products, nitrite is broken down to nitric oxide, which reacts with the red colouring matter in muscle, myoglobin to form deep-red nitrosomyoglobin.

Pork: The flesh of a pig or hog used as food.

Poultry: The flesh of chickens and other domestic fowl used as food.

Radappertisation: It is the term used to define radiation sterilisation, which would imply high dose treatments of about 1-5 Mrad, with the resulting product being shelf stable.

Radurisation: It is the term used to define radiation pasteurisation, which would imply low dose treatments of about 100-200 krad, where the intent is to extend the shelf life of a product.

Thawing: To change from a frozen solid to a liquid by gradual warming.

Water activity: The extent of water available to microbial cells is expressed as water activity. It represents the ratio of the water vapour pressure of the food to the water vapour pressure of pure water under the same conditions.