GLOSSARY

Ascorbic acid: Ascorbic acid $(C_6H_8O_6)$, termed vitamin C, a water soluble vitamin, is often used as a curing accelerator.

Botulism: Bacterial food borne disease caused by the ingestion of botulinum neurotoxin.

Curing: Curing refers to the application of nitrite or nitrate with salt and other ingredients to meat for improved preservation.

Methemoglobinemia: when nitrite can oxidize hemoglobin to methemoglobin, lowering the bloods ability to transport oxygen. This anomaly is called methemoglobinemia. It can be fatal and most commonly occurs in infants.

Nitrite: is a highly reactive compound that can function as an oxidizing, reducing or a nitrosylating agent, and can be converted to a variety of related compounds in meat including nitrous acid, nitric oxide and nitrate. It impart a bright reddish, pink color, which is desirable in a cured product.

Nitrosamines: nitrite in cured meats since this compound can react with amines, especially secondary amines, to form *N*-nitrosamines, which may be carcinogenic.

Nitrosohemochrome: Nitrosohemochrome is a denatured protein, and exhibits the characteristic pinkish-red colour of cured meats.

Phosphates: These are added to the cure to increase the water binding capacity and thereby the yield of finished product.

Salt: Salt is the most basic ingredient in all curing brines and dry mixes.

Starches: Starch is a multifunctional ingredient manifesting properties that can be applied to numerous food products. Starches contribute texture enhancement, binding properties (usually water), and improved mouth feel to meat products.

Sweeteners: sugars that may be used in formulating curing brines and dry mixtures. Some examples of commonly used sugars are sucrose, dextrose and corn syrup.