



## GLOSSARY:

- **amino acid**

An organic compound containing both an amino group ( $-NH_2$ ) and a carboxyl group ( $-COOH$ ); essential component of proteins

- **buffers**

Substances which are capable of 'mopping up' excess acidity or alkalinity (excess hydrogen ions or hydroxyl ions) to maintain a constant pH

- **chelators**

Substances capable of combining with free metal ions; they are important in preventing the oxidation of food

- **enzymes**

Biological catalysts, protein in nature, which control the rate of all biological reactions; some have uses in the production of food

- **fatty acids**

Unbranched hydrocarbon chains having about 14-24 carbon atoms with an acidic group

- **glycerol**

Is a sweet, sticky liquid containing three alcohol groups; it can combine with one, two or three fatty acid molecules to give a mono-, di- or tri-glycerides

- **humectants**

Substances capable of keeping other substances moist; added to food to prevent it from drying out

- **hygroscopic**

Capable of absorbing water from the air ions particles which carry a positive



(cations) or negative (anions) electrical charge

- **organoleptic**

Able to stimulate a sensory organ particularly the nose and the tongue

- **pectin**

A plant polysaccharide capable of producing a gel and hence has important setting properties, particularly, in the production of jams

- **pH**

Is a mathematical expression of the acidity of a system

- **rancidity**

Process in which fats exposed to the air undergo oxidation and liquefy; other reactions, such as hydrolysis, take place which result in the release of foul smelling free acids

- **volatile**

A liquid which will easily change into a gas is said to be volatile