



GLOSSARY

Dew point: is a property of moist air. If a mass of moist air is cooled at constant humidity, saturation is reached and liquid water is formed in the form of dew or mist. The temperature at which this occurs is called the 'dew point' of the air.

Enzyme: A complex protein produced in living cells that is able to cause changes in other substances within the body without being changed itself.

Heat processing or hot processing: Using heat from a boiling water bath or pressure cooker to kill off the harmful organisms, moulds and bacteria in filled sterilized jars is called Heat Processing.

Humidity: The moisture content of air (humidity, absolute humidity) is expressed as the mass ratio of water vapor to dry air (kg water vapor per kg dry air) and is dimensionless

Microorganism: A living plant or animal so small that it can only be seen in a microscope.

pH (potential of hydrogen): A symbol used in science (followed by a number) to express acidity or alkalinity in testing soils, foods and other substances, which represents the reciprocal of hydrogen-ion concentration in a given solution.

Saturation humidity: is the maximum quantity of water vapor that air can contain at a given temperature, without phase separation.