



Glossary

1. Steeping: soak in water or other liquid so as to extract its flavour or to soften it.
2. Hydro clones : A *hydrocyclone* is a device to classify, separate or sort particles in a liquid suspension. In *mills* it is used to remove sand, staples, plastic particles and other contaminants.
3. Scutellum: *scutellum* is part of the structure of a seed commonly known as the modified seed leaf in monocots (especially members of the grass family).
4. Aleurone: is the protein stored as granules in the cells of plant seeds.
5. Kharif: *Kharif* crops or summer crops are cultivated and harvested in South Asia during the rainy season, which lasts from April to October
6. Mn MT: Million Metric Tonnes
7. Tortilla: Tortilla is a type of soft, thin flatbread made from finely ground wheat flour from Mexico.
8. Sizing of paper and textile: Sizing *or* size is any one of numerous substances that is applied to, or incorporated to act as a protective filler or glaze.
9. Food thickener: Food thickeners frequently are based on either polysaccharides (starches, vegetable gums, and pectin), or proteins. They do not impart and flavor or color.
10. Stabilizer: When added to the food items, they smoothen the texture of the food & give a definite body to the *food*. Food stabilisers also aggravate the effect of emulsifiers.