



Glossary

- 1. Yeast:** Yeasts are eukaryotic, single-celled microorganisms classified as members of the fungus kingdom.
- 2. Oxidizing agents:** A substance that tends to bring about oxidation by being reduced and gaining electrons.
- 3. Knock back:** This is also known as punching which is mixing of dough during fermentation for short time. Punching of dough in between the fermentation periods increases gas retaining capacity of the dough.
- 4. Fermentation:** Fermentation is a metabolic process that converts sugar to acids, gases, or alcohol.
- 5. Proving or proofing:** It refers to the dough resting period during fermentation after moulding has been accomplished and moulded dough pieces are placed in bread pans or tins..
- 6. Viscoelasticity:** is the property of materials that exhibit both viscous and elastic characteristics when undergoing deformation.
- 7. Mixing:** mixing is a unit operation that involves manipulation of a heterogeneous physical system with the intent to make it more homogeneous.
- 8. Baking:** Baking is a method of cooking food that uses prolonged dry heat, normally in an oven.
- 9. Packaging:** Packaging is the technology of enclosing or protecting products for distribution, storage, sale, and use.
- 10. Moulding:** is the process of manufacturing by shaping liquid or pliable raw material using a rigid frame called a mold or matrix
- 11. Dough:** Dough is a thick, malleable, elastic, paste made by mixing flour with a small amount of water and/or other liquid, with/without yeast or leavening agents



12. Gluten: Gluten is a protein found naturally in several types of grains.

13. Emulsifier: is a substance that stabilizes an emulsion by increasing its kinetic stability.

14. Flavour: is the sensory impression of food or other substance, and is determined primarily by the chemical senses of taste and smell.

15. Reducing agent: a substance that tends to bring about reduction by being oxidized and losing electrons.

