



Glossary

Biotechnology: Collection of techniques involving living organisms or their derivatives (e.g., enzymes, genes) that can be used to make or modify products, frequently for industrial and commercial purposes.

Chiral: Geometrical attribute of an object (e.g., molecule), which cannot be superimposed on its mirror image (its enantiomer).

Dextrose Equivalent (DE): Quantification of total reducing sugars as glucose percentage. Unhydrolyzed starch has a DE of zero and glucose has a DE of 100.

Degree of polymerization (DP): is the number of monomeric units in a macromolecule or polymer or oligomer molecule.

Food processing: Food processing is the transformation of raw ingredients, by physical or chemical means into food, or of food into other forms.

Liquefaction: Process in which starch granules are dispersed or gelatinized in aqueous solution and then partially hydrolyzed by a thermostable alpha-amylase.

Rennets: Rennin, a mixture of chymosin and pepsin obtained mainly from animal and microbial sources.

Saccharification: Process in which polysaccharides are hydrolyzed to their component monosaccharides.