



GLOSSORY

Amylase: An enzyme that catalyses the hydrolysis of starch into sugars.

Aspergillus niger: A fungus that is cultured for the extraction of enzymes, specifically alpha-galactosidase.

Cellulases: A group of enzymes that break down the cellulose cell walls of plant fiber, producing smaller polysaccharides and glucose; Helps free nutrients in both fruits and vegetables.

GRAS: Generally recognized as safe (GRAS) is an American Food and Drug Administration (FDA) designation that a chemical or substance added to food is considered safe by experts, and so is exempted from the usual Federal Food, Drug, and Cosmetic Act (FFDCA) food additive tolerance requirements.

Hydrolysis: The cleavage of the chemical bonds of a molecule by the addition of water. Most supplemental enzymes work by hydrolysis.

Lactase: An enzyme that breaks down lactose, a simple sugar found in dairy products. Lacking lactase, a person consuming dairy products may experience the symptoms of lactose intolerance.

Pectinase: An enzyme that breaks down pectin, a polysaccharide found in plant cell walls.

Saccharomyces: Yeast used to produce enzymes through fermentation.

Food & Drug Administration (FDA): A federal agency of the United States Department of Health and Human Services. The FDA is responsible for protecting and promoting public health through the regulation and supervision of food safety.

Fermentation: The bulk growth of microorganisms on a growth medium; commercial enzymes are produced as part of a fermentation process