

## **Glossary**

HDL: High density lipoprotein cholesterol

LDL: Low density lipoprotein cholesterol

FAD: Food and Agricultural Division in BIS. It deals with food commodities, processed foods with reference to physical, chemical, biological parameters of control

HACCP: Hazard Analysis and Critical Control Point. It is a quality management approach which regulates the critical points in the process to avoid the hazards and achieve the quality product