

# Glossary

1. **Adulteration:** Deliberate addition of adulterants to the food or beverages will reduce the purity of the substance by the addition of a foreign substances.
2. **Benzene:** Benzene is a chemical that is released into the air from emissions from automobiles and burning coal and oil. Benzene is a carcinogen that can cause cancer in humans. It is also used in the manufacture of a wide range of industrial products, including chemicals, dyes, detergents, and some plastics.
3. **Acrylamide:** Acrylamide forms from sugars and an amino acid (asparagine) during certain types of high-temperature cooking, such as frying, roasting, and baking.
4. **Dioxins:** Dioxins are a group of chemically-related compounds that are persistent environmental pollutants (POPs) and interfere with hormones and also cause cancer.
5. **Intentional adulteration:** Substances added to food to improve, colour, flavours, structure and storage properties finally appearance.
6. **Patulin:** Patulin is a toxic fungal metabolite (mycotoxin) produced by certain moulds of the genera *Penicillium*, *Aspergillus* and *Byssosclamyces* growing on various food commodities, especially fruit. Patulin exhibits a number of toxic effects in animals and its presence in food is undesirable.
7. OTA is a potent nephrotoxin and causes both acute and chronic effects in the kidneys of all mammalian species tested. Some ochratoxins are potent toxins and their presence in food is undesirable.
8. **Ergot alkaloids** from *Claviceps purpurea* Toxic alkaloids, ergotamine, ergotoxin and Ergot-infested bajra, rye meal or bread Ergotism (St. Anthony's fireburning sensation in ergotamine, ergotoxin and extremities).
9. **Aflatoxin** is a type of mycotoxin produced by *Aspergillus* molds. Aflatoxin is probably the most well known mycotoxin, besides trichothecene, and the most researched. This is because aflatoxins are very toxic and highly carcinogenic.