

Glossary:

1. **Dehydration:** The removal of water from food products before marketing is called dehydration or drying.
2. **Open Sun Drying:** It is a direct solar drying method, where the product is placed directly on trays in open air where incident solar radiation is used as the energy source for drying.
3. **Blanching:** is a cooking process wherein the food substance, usually a vegetable or fruit, is plunged into boiling water, removed after a brief, timed interval, and finally plunged into iced water or placed under cold running water (shocked) to halt the cooking process.
4. **Fumigation: Fumigation** is a method of pest control that completely fills an area with gaseous pesticides or fumigants to suffocate or poison the pests within. It is utilized for control of pests in buildings (structural fumigation), soil, grain, and produce, and is also used during processing of goods to be imported or exported to prevent transfer of exotic organisms
5. **Organoleptic quality of fruits:** It is an adjective used to refer to the aspects of fruits as experienced by the senses, including taste, sight, smell, and touch. The term is used to describe traditional inspectors perform a variety of organoleptic procedures to detect signs of disease or contamination among fruits.
6. **Humidity:** Humidity is a term for the amount of water vapor in the air, and can refer to any one of several measurements of humidity. Formally, humid air is not "moist air" but a mixture of water vapor and other constituents of air, and humidity is defined in terms of the water content of this mixture, called the Absolute humidity.

- 7. Sublimation of ice:** Sublimation is the process of transition of a substance from the solid phase to the gas phase without passing through an intermediate liquid phase. Sublimation is an endothermic phase transition.
- 8. Tunnel Drier:** It is usually a group of truck and tray driers. They consist of tunnels 10-20 meter long into which trucks containing the trays of the food are placed and hot air is passed.
- 9. Osmotic Dehydration :** It involves the immersion of cut fruits or vegetables in a concentrated solution sugar in case of fruits and in salt for vegetables and thus due to the osmotic pressure difference, reduction of weight of the product can be achieved.
- 10.Sulphitation:** It's a process of pretreatment in dehydrating fruits and vegetables to prevent scorching and to prevent non enzymatic browning on storage.
- 11.Glycerol treatment:** It's a process to increase the rehydration ratio and to improve the texture of the final product.
- 12.Chlorophyll :** It is a green pigment found in almost all plants, algae, and cyan bacteria Chlorophyll is an extremely important biomolecule, critical in photosynthesis, which allows plants to obtain energy from light
- 13.Rehydration:** To restore fluid or moisture for the substances which are dehydrated.
- 14.Aroma:** It is an odor arising from a spice, plant, cooking etc., especially an agreeable odor. Fragrance.