

## GLOSSARY

**Acid Degree Value:** millimoles of free fatty acids per 100 g fat liberated during lipolysis of milk fat.

**Antioxidants:** the compounds (natural or synthetic) which targets themselves for oxidation and protects the fat from oxidation and thus preventing oxidation of fat

**Autoxidation:** self oxidation of milk fat by formation of peroxides and causing oxidized flavour

**Induced lipolysis:** hydrolysis of milk fat by extrinsic factors such as vigorous agitation, homogenization, freezing and thawing

**Lipolysis :** breakdown or hydrolysis of triglycerides into free fatty acids and glycerol by lipase enzyme

**Peroxides :** The compounds released during oxidation of fat during autoxidation