

# GLOSSARY

**Coagulation:** Coagulation is when something thickens from a liquid to a solid.

**Digestibility:** Digestibility is a measure of how much of the nutrients in a sample an animal can actually extract and absorb.

**Gelatin:** *Gelatin* is a protein obtained by boiling skin, tendons, ligaments, and/or bones with water. It is usually obtained from cows or pigs

**Hydrogenation:** Hydrogenation is a chemical reaction between molecular hydrogen (H<sub>2</sub>) and another compound or element, usually in the presence of a catalyst such as nickel, palladium or platinum. The process is commonly employed to reduce or saturate organic compounds.

**Hydrolysates:** It a substance produced by hydrolysis. Protein *hydrolysate* is a mixture of amino acids prepared by splitting a protein with acid, alkali, or enzyme.

**Hygiene:** Hygiene refers to the conditions or practices conducive to maintaining health and preventing disease, especially through cleanliness.

**Protamines:** *Protamines* are a diverse family of small arginine-rich proteins that are synthesized in the late-stage spermatids of many animals and plants.

**Saturated fatty acids:** Saturated fatty acids have all their carbon (C) atoms fully “saturated” with hydrogen (H) atoms. A *saturated fat* is a type of *fat*, in which the *fatty acids* all have single bonds.

**Sea weeds:** *Seaweed* refers to several species of macroscopic, multicellular, marine algae. The term includes some types of red, brown, and green algae.

**Unsaturated fatty acids:** An *unsaturated fat* is a *fat* or *fatty acid* in which there is one or more double bond in the *fatty acid* chain.