GLOSSARY

Buffering capacity: Resistance of any liquid to changes in pH on addition of acid or alkali is called buffering capacity of the solution.

Caramelization: As the carbohydrates are heated in the absence of water, the molecules break down and reform into compounds with a characteristic brown colour and flavour.

Flavor: it is the combination of taste and smell.
Freezing point: the point at which the liquid changes its state to solid state.

Maillard reaction: a non-enzymatic browning taking place between milk protein and lactose at high temperature.

MBR time: the time required to reduce the colour of mythylene blue dye in milk to colorless. The mythrylene blue becomes colorless in anaerobic conditions. So when the dissolved oxygen present in milk is consumed by the microbes, the blue color turns colorless.

Methylene Blue: the dye used in dye reduction test of milk. It is used in indirect determination of microbial load in the milk.

Milko Scanner: the scanner which works on the principle of refraction of light and the scanner are used to estimate the fat, protein, lactose and minerals present in any milk sample.

Redox-potential: the Reduction-Oxidation potential. In a redox system when half of the system is having oxidation reaction and the other half is having a reduction reaction there will be no flow of electrons either in to the system or go out of the system.

Titratable acidity: Which involves titrating a sample of milk containing a suitable indicator (Phenolphthalein) with NaOH. The dissolved carbon dioxide, casein, citrates and phosphates contributes to the titratable acidity in milk.