

## GLOSSARY

1. **Fat globule membrane:** the membrane which protects the triglyceride present in milk from hydrolysis. It is mainly made up of phospholipids
2. **Iodine number:** This value is a measure for the unsaturated linkages present in a known quantity of fat
3. **Peroxide value:** It is a measure of the concentration of peroxides and hydroperoxides formed due to lipid oxidation. It is a measure of fat deterioration.
4. **Polensky Value:** It is the measure of steam volatile water insoluble fatty acids present a known quantity of milk fat
5. **Refractive index:**the degree of bending of light wave passing through a liquid or transparent solid is a characteristic for the particular liquid or solid. The bending or refraction of the light is expressed as its refractive index.
6. **RM value:** It is measure of the steam volatile water soluble fatty acids present in a known quantity of milk fat
7. **Saponification value:** It is the number equivalent to the number of milligrams of potassium hydroxide required to saponify one gram of fat. This value of a lipid indicates the average molecular weight of fatty acids present in it.
8. **Triglycerides:** the major portion of milk fat which consists of 3 molecules each of glycerol and fatty acids