

Glossary :

- 1. Coagulation:** It is process in which transformation of (a liquid or sol, for example) into or as if into a soft, semisolid, or solid mass.
- 2. Pasteurized milk:** Milk that has been exposed briefly to high temperatures to destroy microorganisms and prevent fermentation.
- 3. Lactic acid bacteria:** Lactic acid bacteria that are important in the fermentation of food products (dairy, meat, vegetables, fruits, and beverages), include only certain species of the genera *Lactobacillus*, *Lactococcus*, *Streptococcus*, *Leuconostoc* and *Pediococcus*. Some of these species are also members of normal flora of the mouth, intestine, and vagina of mammals.
- 4. Savory flavors:** A dish of pungent taste, such as anchovies on toast or pickled fruit.
- 5. Gelatine:** A nearly transparent, faintly yellow, odorless, and almost tasteless glutinous substance obtained by boiling in water the ligaments, bones, skin, etc., of animals, and forming the basis of jellies, glues, and the like.
- 6. Dormancy:** Dormancy is a period in an organism's life cycle when growth, development, and (in animals) physical activity are temporarily stopped. This minimizes metabolic activity and therefore helps an organism to conserve energy.
- 7. Probiotics:** Probiotics is live microorganisms that, when administered in adequate amounts, confer a health benefit on the host.
- 8. Emulsifying agents:** Substances that are soluble in both fat and water and enable fat to be uniformly dispersed in water as an emulsion. Foods that consist of such emulsions include butter, margarine, salad dressings, mayonnaise, and ice cream. Stabilizers maintain emulsions in a stable form. Emulsifying agents are also used in baking to aid the smooth incorporation of fat into the dough and to keep the crumb soft.

- 9. Coliforms:** Coliform is defined as a type of bacteria that lives in the intestines, a coliform count is often used as an indicator of fecal contamination of water supplies.
- 10. Tart flavor:** Tart flavor is any food or drink having a sharp or sour taste.
- 11. Skim milk powder:** skim milk powder (dry skim milk) means skim milk in powder form.
- 12. Inoculation:** The act or process or an instance of inoculating: the introduction of a microorganism into a medium suitable for its growth.
- 13. Clotting:** The formation of a jellylike substance over the ends or within the walls of a blood vessel, with resultant stoppage of the blood flow; called also coagulation.
- 14. Lactose intolerance:** Lactose intolerance is the inability of adults and children to digest lactose, a sugar found in milk and to a lesser extent dairy products, causing side effects. It is due to a lactase deficiency, or hypolactasia.
- 15. Carcinogens:** A carcinogen is any substance, radionuclide, or radiation that is an agent directly involved in causing cancer. This may be due to the ability to damage the genome or to the disruption of cellular metabolic processes.