

## **Glossary :**

1. **Indigenous Enzymes:** Innate or inherent enzymes.
2. **Brine:** Water saturated with or containing large amounts of a salt, especially sodium chloride.
3. **Nausea:** A stomach distress with distaste for food and an urge to vomit.
4. **Anaerobes:** An anaerobic organism or anaerobe is any organism that does not require oxygen for growth. It may react negatively or even die if oxygen is present.
5. **Siderophores:** Any medium-sized molecule that has a high specificity for binding or chelating iron; they are employed by microorganisms to obtain iron from the environment.
6. **Facultative organisms:** Having the capacity to live under more than one specific set of environmental conditions, as a plant that can lead either a parasitic or a nonparasitic life or a bacterium that can live with or without air (opposed to obligate ).
7. **Fishy off odors:** An odor that is not natural or up to standard owing to deterioration or contamination (the butter smelled of fish and other off-odors).
8. **Slaughter:** The killing or butchering of cattle, sheep, etc., especially for food.
9. **Evisceration:** The process whereby tissue or organs that usually reside within a body cavity are displaced outside that cavity, usually through a traumatic disruption of the wall of the cavity; evisceration of bowel.
10. **Proteolytic bacteria:** The bacteria which have the ability of hydrolysis of proteins or peptides with formation of simpler and soluble products.
11. **Vacuum packing:** Vacuum packing is a method of packaging that removes air from the package prior to sealing. This method involves (manually or automatically) placing items in a plastic film package, removing air from inside, and sealing the package.
12. **Minced Meat:** Finely chopped meat.
13. **Modified atmosphere:** Modified atmosphere is the practice of modifying the composition of the internal atmosphere of a package (commonly food packages, drugs, etc.) in order to improve the shelf life.
14. **Shelf life:** The length of time a product may be stored without becoming unsuitable for use or consumption.
15. **Oviposit:** To deposit or lay eggs, especially by means of an ovipositor.