

Glossary

Edible coatings are an environmentally friendly technology that is applied on many products to control moisture transfer, gas exchange or oxidation processes.

Maillard reaction is a chemical reaction between amino acids and reducing sugars that gives browned food its distinctive flavor.

Salami is a type of cured sausage consisting of fermented and air-dried meat, typically beef or pork.

Sausage is a cylindrical meat product usually made from ground meat, often pork, beef or veal, along with salt, spices and other flavourings and breadcrumbs, with a skin around it

Eh Reduction potential is a measure of the tendency of a chemical species to acquire electrons

Water activity or a_w is the partial vapor pressure of **water** in a substance divided by the standard state partial vapor pressure of **water**. In the field of food science, the standard state is most often defined as the partial vapor pressure of pure **water** at the same temperature.

Gherkin A pickled cucumber is a cucumber that has been pickled in a brine, vinegar, or other solution and left to ferment for a period of time, by either immersing the cucumbers in an acidic solution or through souring by lacto-fermentation.

Ohmic heating, also known as **Joule heating**, electrical resistance **heating**, and direct electrical resistance **heating**, is a process of **heating** the food by passing electric current.

Sonication is the act of applying sound energy to agitate particles in a sample, for various purposes.

Ultrasonic frequencies (>20 kHz) are usually used, leading to the process also being known as ultrasonication or ultra-sonication.