

## Glossary

**Dehydration** the loss or removal of water from any material.

**Contamination** is the presence of an unwanted constituent, contaminant or impurity in a material, physical body, natural environment, Food workplace, etc.

**Hygiene** refers to conditions and practices that help to maintain health and prevent the spread of diseases

**Rancidity** *Oxidation of fats, generally known as rancidity*, is caused by a biochemical reaction between *fats* and oxygen. In this process the long-chain fatty acids are degraded and short-chain compounds are formed.

**C. botulinum** *Clostridium botulinum* is a Gram-positive, rod-shaped, anaerobic, spore-forming, motile bacterium with the ability to produce the neurotoxin *botulinum*.

**Thermal death time** is a concept used to determine how long it takes to kill a specific bacteria at a specific temperature.

**Inherent enzymes** means enzyme present with the food and not externally added.

**Silo** a tall tower or pit on a farm or factory used to store grain

**Food handler** means any person employed in or operating a food establishment, whether that person is an employer, employee or other natural person, who handles, stores, transports, prepares, manufactures, serves or sells **food**, or who comes in contact with eating or cooking utensils or other equipment used in the manufacture of food.

**Microbial colonisation** the formation of compact population groups of the same type of microorganism, such as the colonies that develop when a *microbial* cell begins reproducing.