

## **Glossary:**

1. **Food microbiology:** Food microbiology is the study of the microorganisms that inhabit, create, or contaminate food, including the study of microorganisms causing food spoilage.
2. **Pathogenesis:** The pathogenesis of a disease is the biological mechanism (or mechanisms) that leads to the diseased state. The term can also describe the origin and development of the disease, and whether it is acute, chronic, or recurrent. The word comes from the Greek pathos ("disease") and genesis ("creation").
3. **Food poisoning:** An acute, often severe gastrointestinal disorder characterized by vomiting and diarrhea and caused by eating food contaminated with bacteria such as salmonella, viruses such as norovirus, or bacterial toxins, as in botulism.
4. **Food spoilage:** Food spoilage means the original nutritional value, texture, flavour of the food are damaged, the food become harmful to people and unsuitable to eat. 2. Causes of the spoilage of food. The picture of spoiled food.
5. **Food preservation:** Food preservation is to prevent the growth of bacteria, fungi (such as yeasts), or other micro-organisms (although some methods work by introducing benign bacteria or fungi to the food), as well as slowing the oxidation of fats that cause rancidity.
6. **Food legislation:** The production, processing, distribution, retail, packaging and labelling of food stuffs are governed by a mass of laws, regulations, codes of practice and guidance.
7. **Biopreservation:** Biopreservation is the use of natural or controlled microbiota or antimicrobials as a way of preserving food and extending its shelf life. Beneficial bacteria or the fermentation products produced by these bacteria are used in biopreservation to control spoilage and render pathogens inactive in food.
8. **Carnivorous:** A carnivore meaning 'meat eater' is an organism that derives its energy and nutrient requirements from a diet consisting mainly or exclusively of animal tissue, whether through predation or scavenging.
9. **Canning:** Canning is a method of preserving food in which the food contents are processed and sealed in an airtight container. Canning provides a shelf life typically ranging from one to five years, although under specific circumstances it can be much longer.
10. **Souring of milk:** Soured milk is a food product produced by the acidification of milk. Acidification, which gives the milk a tart taste, is achieved either through the addition of an acid, such as lemon juice or vinegar, or through bacterial fermentation.
11. **Pure cultures:** Pure culture, in microbiology, a laboratory culture containing a single species of organism. A pure culture is usually derived from a mixed culture (one containing many species) by transferring a small sample into new, sterile growth medium in such a manner as to disperse the individual cells across the medium surface or by thinning the sample manyfold before inoculating the new medium.

- 12. Enterotoxin:** A toxin specifically affecting cells of the intestinal mucosa, causing vomiting and diarrhea, such as those elaborated by species of *Bacillus*, *Clostridium*, *Escherichia*, *Staphylococcus*, and *Vibrio*.
- 13. Fermentation:** Fermentation is a metabolic process that converts sugar to acids, gases, or alcohol. It occurs in yeast and bacteria, and also in oxygen-starved muscle cells, as in the case of lactic acid fermentation.
- 14. Probiotics:** Probiotics are microorganisms that are believed to provide health benefits when consumed. The term probiotic is currently used to name ingested microorganisms associated with benefits for humans and animals.
- 15. Bacteriophage:** A bacteriophage is a virus that infects and replicates within a bacterium. Phages are widely distributed in locations populated by bacterial hosts, such as soil or the intestines of animals.