

# Glossary

1. **Acidophilus milk:** Acidophilus milk is cultured milk; sometimes called sweet acidophilus milk that has a therapeutic value. This cultured product is usually low in fat and has a longer shelf life than ordinary milk.
2. **Microaerophilic:** Microorganisms which need oxygen because they cannot ferment or respire anaerobically. However, they are poisoned by high concentrations of oxygen. They gather in the upper part of the test tube but not the very top.
3. **Homofermentative:** producing a fermentation resulting wholly or principally in a single end product—used especially of economically important lactic-acid bacteria that ferment carbohydrates to lactic acid.
4. **Paediatric:** It is the branch of medicine dealing with the health and medical care of infants, children, and adolescents from birth up to the age of 18. The word “paediatrics” means “healer of children”; they are derived from two Greek words: (pais = child) and (iatros = doctor or healer).
5. **Starter culture:** Microbiological culture which actually performs fermentation. These starters usually consist of a cultivation medium, such as grains, seeds, or nutrient liquids that have been well colonized by the microorganisms used for the fermentation.
6. **Mother culture:** is the base ingredient in all of our products and services. It is an organic liquid solution of beneficial and effective microorganisms that has been cultured with organic molasses and medicinal herbs.
7. **Bulk culture:** is a defined single strain cultures grown in internal buffered bulk starter media.
8. **Sterilization:** The elimination of microbiological organisms to achieve asepsis, a sterile microbial environment.
9. **Traveller’s Diarrhoea:** It is a condition characterised by a marked increase in the frequency of unformed bowel movements and is commonly accompanied by abdominal cramps, urgency, nausea, bloating, vomiting, fever, and malaise.
10. **Nutritional Value:** The nutrition facts label (also known as the nutrition information panel, and other slight variations) is a label required on most packaged food in many

countries. Most countries also release overall nutrition guides for general educational purposes.

11. **Prevention:** The action of stopping something from happening or arising.
12. **Lactose intolerance:** It is the inability of adults and children to digest lactose, a sugar found in milk and to a lesser extent dairy product, causing side effects. It is due to a lactase deficiency, or hypolactasia.
13. **Contamination:** It is the unwanted pollution of something by another substance. When a nuclear power plant leaks radiation into the atmosphere, for example, it causes a contamination of the surrounding area. Contamination can also be used to refer to abstract ideas and concepts rather than to just physical things.
14. **Antibiotics:** Medicine (such as penicillin or its derivatives) that inhibits the growth of or destroys microorganisms.
15. **Immune system:** It is the organs and processes of the body that provide resistance to infection and toxins. Organs include the thymus, bone marrow, and lymph nodes.
16. **Allergy:** Damaging immune response by the body to a substance, especially a particular food, pollen, fur, or dust, to which it has become hypersensitive.
17. **Probiotics:** Live micro-organisms which, when administered in adequate amounts, confer a health benefit on the host.