

## GLOSSARY

**Honey comb texture:** A structure of hexagonal, thin - walled cells constructed from beeswax by honeybees to hold honey and larvae.

**Mesophiles:** Microbes whose optimum temperature for growth is 30 – 45 °C.

**Papain:** Papain is present in the leaves, latex, roots and fruit of the papaya plant. It has an enzyme, which breaks down the proteins (proteolytic activity).

**Pathogens:** The microorganisms which cause disease in a person eating meat infected with these organisms.

**Pasteurization:** Pasteurization refers to moderate heating in the temperature range of 58 – 75 °C whereby most of the microorganisms present are killed or inactivated.

**Primal cut:** A primal cut or cut of meat is a piece of meat initially separated from the carcass of an animal during slaughtering and dressing

**Psychrotrophs:** Microbes whose optimum temperature for growth is 25 – 30 °C.

**Scalding:** Scalding (from the Latin word calidus, meaning hot) is a form of thermal burn resulting from heated fluids such as boiling water or steam.

**Sublimation:** It is a chemical process where a solid turns into a gas without going through a liquid stage.