

GLOSSARY

Biological value (BV): Biological value is a measure of the proportion of absorbed protein from a food which becomes incorporated into the proteins of the organism's body. It captures how readily the digested protein can be used in protein synthesis in the cells of the organism.

Blanching: Blanching is a mild heating process wherein the food is put into boiling water for a short time, removed and placed into iced water or under cold running water. It stops enzyme actions which can cause loss of flavor, color and texture. Blanching cleanses the meat surface of dirt and organisms, brightens the color and helps retard loss of vitamins.

Denaturation of protein: Denaturation is a process in which [proteins](#) or [nucleic acids](#) lose the [quaternary](#), [tertiary](#) and / or [secondary structure](#), which is present in their [native state](#), by application of some external stress or compound such as a strong [acid](#) or [base](#), a concentrated [inorganic](#) salt, an [organic](#) solvent (e.g., [alcohol](#) or [chloroform](#)), radiation or [heat](#). Functional properties of proteins are adversely affected by denaturation.

Digestibility: Digestibility is a measure of how much of the nutrients in a sample an animal can actually extract and absorb.

Emulsion: Emulsion is a heterogeneous system consisting of at least one immiscible liquid intimately dispersed in another in the form of droplets not exceeding 0.1 µm.

Emulsifying capacity of meat: Emulsion capacity of meat is a measure of ml oil emulsified per 100 g soluble proteins.

Emulsion stability: Emulsion stability is measured as time required for a stable emulsion to break and expressed as ml of juice separated per 100 g of minced meat.

Net protein utilization (NPU): The net protein utilization is the ratio of amino acid converted to proteins to the ratio of amino acids supplied. It is a measure of protein quality based on the percentage of ingested nitrogen that is retained by the body.

pH: Acidity of muscle is measured by pH. The pH is defined as the logarithm (to the base 10) of the reciprocal of the hydrogen ion concentration, which is mathematically expressed as $\text{pH} = \log_{10} 1 / (\text{H}^+) = -\log_{10} (\text{H}^+)$.

Preservative: Preservative is defined as any substance which is capable of retarding or arresting the process of deterioration of food.