

GLOSSARY

Achilles tendon: Joint of bones at the end of leg of the animal.

Anaerobiosis: Environmental condition rich in nitrogen or carbon dioxide and low in oxygen.

Antemortem: Prior to death of an animal.

Drip loss: The *loss* in weight of food products owing to extruding and dripping away of tissue juices, such as meat juices lost during the thawing of frozen meat.

Gelation: *Gelation* in food is the process in which the liquid is converted to the gel. A gel is considered as the liquid that has been suspended in a solid.

Glycolysis: It is the enzymatic breakdown of a carbohydrate (as glucose) by way of phosphate derivatives with the production of pyruvic or lactic acid and energy stored in high energy phosphate bonds of ATP.

Hydrophilic: Water loving.

Lipophilic: Fat loving.

Lucerne: A kind of leafy plant used for feeding animals.

Nutritional value: The nutritional value of food means the quantity, range and energy (calories), vitamins, minerals that are found in a food.

Pelvic: Anal portion of the carcass.

Postmortem: After death of an animal.