

GLOSSARY

Biological value (BV): It is a measure of the proportion of absorbed protein from a food which becomes incorporated into the proteins of the organism's body.

Blastoderm / Germ spot: The blastoderm or germ spot is a small white spot on the surface of the yolk.

Blastodisc: The nucleus of the egg is in the blastodisc.

Culling: Culling is the removal of undesirable (sick and / or unproductive) birds, from the flock. Culling enables a high level of egg production to be maintained, prevents feed waste on unproductive birds and may avert the spreading of diseases.

Haemoglobin: It is a blood pigment

Latebra: The latebra is an area of white yolk located in the center of the yolk.

Maillard reaction: The Maillard (French scientist Louis Camille Maillard) reaction is a chemical reaction between amino acids and reducing sugars that gives brown color to food with desirable flavor.

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 $\text{pH} = \log_{10} 1 / (\text{H}^+) = -\log_{10} (\text{H}^+)$.

Protein denaturation: 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.

