

Glossary:

- HACCP - Hazard Analysis and critical control points.
- NABL - National Accreditation Board for testing and calibration of Laboratories.
- Site – Place where the food industry has to be established.
- Plant – The building in which the machinery are arranged.
- Layout – Orderly arrangement of machinery.
- Productivity – Producing maximum at least cost.
- Utilities – Additional requirements inside the processing plant.
- Skill – Specialized quality inherent in an individual.
- Process – Sequence of operations.
- Product – Final outcome of the process.
- Shelf life – Duration of storage in of food.
- Effluents – Wastes generated in a food processing industry.
- Material handling – Movement of raw materials from place to place.
- Compliant – Adhering to Government rules.
- Logistics – Movement of goods to customer.