Glossary

- i. **Fermentation:**Fermentation is a metabolic process in which an organism converts a carbohydrate, such as starch or a sugar, into an alcohol or an acid.
- ii. **Enzymes:**Enzymes are protein molecules inside cells which work as catalysts. They increase the speed of the chemical reactions.
- iii. **Amphiphilic:** A term used to describe a chemical compound having both hydrophilic (water-loving, polar) and lipophilic (fat-loving) properties.
- iv. **Dehydration:**It is one of the oldest and easiest methods of food preservation where the water or moisture from a food product is removed.
- v. **Catalyst:** A substance that increases the rate of a chemical reaction without itself undergoing any permanent chemical change.
- vi. **Bioavailability:**The proportion of a substance that enters the circulation after absorption and thus is available for utilization by the cells.
- vii. **Isomerization:**A process by which one molecule is transformed into another molecule which has exactly the same atoms, but a different arrangement.
- viii. **Denaturation:** A process in which proteins or nucleic acids lose their quaternary structure, tertiary structure and secondary structure.
- ix. **Emulsifier:** A substance that stabilizes an emulsion, when particularly used as an additive to stabilize processed foods.
- x. **Sweetener:**A sugar substitute used as a food additive that provides a sweet taste like that of sucrosebut is partially or totally undigested in the human body.
- xi. **Thickener:**A thickening agent or thickener is a substance which can increase the viscosity of a liquid without substantially changing other properties of foods.
- xii. **Stabilizer:**Stabilizers are substances or chemicals that allow food ingredients, which do not mix well, to remain in a homogenous state. They are mainly used to preserve the structure.
- xiii. **Preservatives:**A preservative is a substance added to food products in order to prevent decomposition by microbial growth or by undesirable chemical changes.