

Glossary:

1. **Enzymes** : Enzymes are complex globular protein catalysts that accelerate chemical reaction rates by factors of 10^{12} - 10^{20}
2. **Catalyst – Catalysis** is the change in rate of a chemical reaction due to the participation of a substance called a catalyst. Unlike other reagents that participate in the chemical reaction, a catalyst is not consumed by the reaction itself. A catalyst may participate in multiple chemical transformations.
3. **Substrate** – a **substrate** is a molecule upon which an enzyme acts. Enzymes catalyze chemical reactions involving the substrate(s). In the case of a single substrate, the substrate binds with the enzyme active site, and an enzyme-substrate complex is formed.
4. **Endogeneous** – Endogenous substances are those that originate from within an organism, tissue, or cell.
5. **Fermentation** – is the process of extracting energy from the oxidation of organic compounds, such as carbohydrates, using an endogenous electron acceptor, which is usually an organic compound
6. **Stimulant** – It is that which induce temporary improvements in either mental or physical function or both. Examples of these kinds of effects may include enhanced alertness, wakefulness, and locomotion, among others
7. **pH factor – pH** is a measure of the acidity or basicity of an aqueous solution Pure water is said to be neutral, with a pH close to 7.0 at 25 °C (77 °F). Solutions with a pH less than 7 are said to be acidic and solutions with a pH greater than 7 are basic or alkaline
8. **Ionic strength** – is a measure of the concentration of ions in that solution. Ionic compounds, when dissolved in water, dissociate into ions.
9. **Shearing** – a special case of deformation of a fluid
10. **Acidulants** - One of a class of chemicals added to food to increase either tartness or acidity, such as malic or citric acids for tartness and phosphoric acid for acidity.
11. **Thawing** – To change from a frozen solid to a liquid by gradual warming, Melting

12. **Pectic enzyme** – An enzyme that catalyzes the transformation of pectin into sugars and galacturonic acid.
13. **Hydrolyse** – is a chemical reaction during which molecules of water (H_2O) are split into hydrogen cations (H^+ , conventionally referred to as protons) and hydroxide anions (OH^-) in the process of a chemical mechanism
14. **Viscosity** - is a measure of the resistance of a fluid which is being deformed by either shear or tensile stress. In everyday terms (and for fluids only), viscosity is "thickness" or "internal friction".
15. **Pulp / puree** – are general terms for cooked food, usually vegetables or legumes, that have been ground, pressed, blended, and/or sieved to the consistency of a soft creamy paste or thick liquid
16. **Colloids** – A **colloid** is a substance microscopically dispersed evenly throughout another substance