

Glossary

- Adulterants:** Substance which lowers or degrades the quality of food material
- Adulteration:** Process of lowering or degrading the quality of food material
- AGMARK:** Agricultural Produce (Grading and Marketing) Act, 1937
- Alcoholic beverages:** Beverages containing alcohol produce by fermentation using yeast
- Anthropometry:** Measurement of human growth
- Anticaking agent:** Substance which avoid lump formation in dry powdered products
- Antioxidants:** Substances which inhibits the effect of oxygen (oxidation)
- Bakery:** Facility that produces and sell flour based baked food products. E.g. bread, cake, cookies etc.
- Beer:** Alcoholic beverage produced by fermentation of grain (malted barley)
- Beverage:** A liquid food product other than water suitable for human consumption. E.g. Tea, Juice, Beer etc.
- BIS:** Bureau of Indian Standards (1986)
- Broiler:** Chicken of age between 8-10 weeks kept for meat
- Cancer:** Group of disease associated with abnormal cell growth with potential to spread in body
- Casein:** Main protein present in milk
- Composting:** A natural way of bio-degradation of food waste and converting it in to compost
- Confectionery:** Food items that are rich in sugar (more sweet)
- DART:** Detect Adulteration with Rapid Test
- Diabetes:** Disease that occur due to high blood sugar level
- Diet:** Sum of food consumed by a person
- Distilled liquors:** Distillation of alcoholic fermented beverages to concentrate alcohol content
- Dough maker:** Machine used to knead a dough mechanically
- ECA:** Essential Commodities Act, 1955
- EU:** European Union
- FAO:** Food and Agriculture Organization
- FBO:** Food Business Operator
- FDR:** Fine dining restaurants with full service and premium interior
- Finfish:** Fish with fins (bony spine covered with skin)
- Food Additives:** Substances which are added intentionally to improve the quality of food product
- Food Fortification:** A process of adding small quantity of nutrients to improve the nutritional value of food
- Food Waste:** The portion of food which is wasted or lost uneaten or unused
- Fruit pulper:** Machine used for extraction of pulp from fruits
- Fruit sorter:** Machine used to differentiate fruits on the basis of different quality parameters
- FSMS:** Food Safety Management System
- FSSAI:** Food Safety and Standards Authority of India
- Glycogen:** Form of carbohydrate present in meat

Homogenization: Process of breaking down large fat globules into tiny fat globules in milk

HTST: High Temperature Short Time method of pasteurization of milk

Hypertension: The condition at which blood pressure is above the normal level

Incineration: Burning of solid waste at high temperature so as to convert in to gaseous products

ISI: Indian Standard Institute

ISO: International Organization for Standardization

Juice extractor: Machine that mechanically extracts juice from fruits

Lactose: Sugar specifically present in milk

Layers: Poultry birds kept for eggs

Lean fish: Fish having less than 2% fat

Leavening agents: Substance used for CO₂ gas formation in food products

Malnutrition: Impairment of health due to deficiency, excess or imbalance of nutrients in diet

Meat: The muscles of warm blooded terrestrial four legged animal used for human consumption

Milk: Biological secretion by mammary glands of mammal

Mithai: It is a generic term for Indian confectionery products

Myoglobin: Red colour pigment in muscle of meat

Non-Alcoholic beverages: Totally free from alcohol or less than 0.5% percent alcohol by volume.

Nutritional status: Condition of health of person influenced by the intake and utilization of nutrients

Obesity: Medical condition in which excess fat accumulates in body

Oven: Thermally insulated chamber used for baking

PFA: Prevention of Food Adulteration Act, 1954

Poultry: All domesticated birds used as food (meat and eggs)

Preservative: Substance which extends shelf life of the food

Shell fish: Fish without skeleton but covered with hard shell

Shortening: Addition of fat to dough to make the product crispy

Skim milk: Low fat milk from which fat has been skimmed off (Fat range 0.5 to 2%)

SNF: Solid Not Fat

Soup: Liquid food generally served hot, that is made from grains, vegetables, meat and chicken stock, etc.

Sterilization: High temperature process to destruct all micro-organisms in milk

Sweeteners: Ingredients used to give sweet taste to product. E.g. Sugar, Honey, Corn syrup, etc.

Tandoor: A clay oven used to cook *naan* or *roti* using hot charcoal fire

UHT: Ultra High Temperature method of pasteurization of milk

WHO: World Health Organization

Wine: Alcoholic drink produced by fermentation of grape juice

WTO: World Trade Organization

Yeast: Natural leavening agent used in bread making to produce CO₂ gas

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