

aseptic

sterile

atomiser

a piece of processing equipment that reduces a liquid product to a fine spray

automated

tasks that are done by machines instead of manual labour

biochemical

natural changes that occur in food

blanching

the process of immersing in boiling water

centrifuge

equipment in which a product is separated into particles of different weights by the use of a spinning bowl

continuous flow

a production process whereby one item at a time is produced (or a small batch of items) using processing steps that are non-stop

cross-contamination

the process in which micro-organisms pass from one food to another, usually from raw food to cooked food

death phase

the point at which bacteria start to die due to lack of food

dehydration

the removal of water from the tissues of an organism

economies of scale

the efficiencies that can be gained from operating on a large rather than a small scale e.g. buying products in bulk may be cheaper

enzyme

a chemical substance that acts as a catalyst

fermentation

the process by which alcohol or acid is produced through the action of micro-organisms

filtration

the process of passing a liquid through a filter to remove any solid particles

food additive

any substance added to a food, not normally consumed as a food by itself and not normally used as a typical ingredient of food

FSANZ

an independent agency that works with the government to achieve a safe food supply by developing food standards and codes of practice, and standardising food law

HACCP

a systematic method for identifying, monitoring and controlling hazards

head space

the small amount of space left in all cans and other containers to allow for expansion of the product during heating

heat exchanger

a device that transfers heat efficiently from one medium to another