
Graduate Certificate in Project Management for Food Processing (United Kingdom)

Food Processing Technology

AAC - Aseptic Aseptic Carton, a type of packaging used in food processing to maintain the sterility of the product, typically used for liquids such as milk and juice. Related terms: Aseptic packaging, carton packaging. The AAC system involves filling a sterile carton with a sterile product in a sterile environment, which helps to prevent contamination and extend shelf life. For example, in the production of long-life milk, AAC is used to fill and package the milk in a sterile carton, which can then be stored at room temperature for several months.

Acidification, a process used in food processing to reduce the pH level of a product, typically used to enhance flavor, texture, and preservation. Related terms: PH level, acidity regulator. Acidification can be achieved through the addition of acidic ingredients such as lemon juice or vinegar, or through the use of acidic by-products such as lactic acid. For instance, in the production of yogurt, acidification is used to create an acidic environment that inhibits the growth of unwanted bacteria and enhances the texture and flavor of the final product.

Additives, substances added to food products to enhance their quality, texture, and appearance. Related terms: Food additives, preservatives, flavor enhancers. Additives can include a range of substances such as colors, flavors, and texture modifiers, and are used to improve the overall quality and appeal of the final product. For example, in the production of baked goods, additives such as emulsifiers and stabilizers are used to improve the texture and appearance of the final product.

Aeration, the process of introducing air into a food product, typically used to enhance texture and appearance. Related terms: Mixing, blending, whipping. Aeration can be achieved through the use of mixers, blenders, or whisks, and is used to incorporate air into the product, which helps to improve its texture and appearance. For instance, in the production of meringues, aeration is used to incorporate air into the egg whites, which helps to create a light and fluffy texture.

Agglomeration, the process of forming clusters or aggregates of particles, typically used in food processing to create instant powders. Related terms: Instantization, powder formation. Agglomeration involves the use of heat, moisture, and agitation to form clusters of particles, which are then dried to create a powder. For example, in the production of instant coffee, agglomeration is used to create a powder that can be easily dissolved in hot water.

Air classification, a process used to separate particles of different sizes and densities, typically used in food processing to mill and grade powders. Related terms: Particle size reduction, powder classification. Air classification involves the use of air to separate particles of different sizes and densities, and is used to

produce powders with specific particle size distributions. For instance, in the production of flour, air classification is used to separate the flour into different grades based on particle size.

Alkalization, a process used in food processing to increase the pH level of a product, typically used to enhance flavor, texture, and preservation. Related terms: PH level, alkalinity regulator. Alkalization can be achieved through the addition of alkaline ingredients such as baking soda or through the use of alkaline by-products such as sodium hydroxide. For example, in the production of chocolate, alkalization is used to create a more alkaline environment that enhances the flavor and texture of the final product.

Amino acid, a building block of proteins, typically used in food processing as a nutrient supplement. Related terms: Protein, nutrient supplement. Amino acids are used to enhance the nutritional value of food products, and can be added to products such as energy bars and supplements. For instance, in the production of sports nutrition products, amino acids such as branched-chain amino acids are used to enhance muscle growth and recovery.

Anaerobic digestion, a process used to break down organic matter in the absence of oxygen, typically used in food processing to produce biogas. Related terms: Biogas production, anaerobic treatment. Anaerobic digestion involves the use of microorganisms to break down organic matter, which produces biogas as a by-product. For example, in the production of biogas from food waste, anaerobic digestion is used to break down the organic matter and produce a biogas that can be used as a fuel.

Antioxidant, a substance used to prevent oxidation and spoilage in food products, typically used to enhance shelf life and quality. Related terms: Oxidation, spoilage prevention. Antioxidants can include a range of substances such as vitamins and polyphenols, and are used to prevent the oxidation of fats and other components in food products. For instance, in the production of fried foods, antioxidants such as vitamin E are used to prevent the oxidation of the frying oil and enhance the shelf life of the final product.

Aseptic packaging, a type of packaging used in food processing to maintain the sterility of the product, typically used for liquids such as milk and juice. Related terms: AAC, sterile packaging. Aseptic packaging involves filling a sterile container with a sterile product in a sterile environment, which helps to prevent contamination and extend shelf life. For example, in the production of long-life milk, aseptic packaging is used to fill and package the milk in a sterile container, which can then be stored at room temperature for several months.

Bacteriocin, a type of antimicrobial peptide produced by bacteria, typically used in food processing as a natural preservative. Related terms: Antimicrobial peptide, natural preservative. Bacteriocins are used to prevent the growth of unwanted bacteria in food products, and can be added to products such as cheese and meat. For instance, in the production of fermented sausages, bacteriocins such as nisin are used to prevent the growth of unwanted bacteria and enhance the safety and quality of the final product.

Batch processing, a type of food processing that involves the production of a batch of product, typically

used for small-scale or specialty products. Related terms: Continuous processing, batch production. Batch processing involves the production of a batch of product, which is then packaged and distributed. For example, in the production of artisanal bread, batch processing is used to produce a batch of bread, which is then packaged and distributed to local bakeries.

Beverage processing, a type of food processing that involves the production of beverages, typically used for products such as juice, milk, and soft drinks. Related terms: Juice production, milk processing, soft drink manufacturing. Beverage processing involves the production of beverages, which can include a range of processes such as filtration, pasteurization, and packaging. For instance, in the production of fruit juice, beverage processing involves the extraction of juice from fruit, followed by filtration, pasteurization, and packaging.

Biogas production, a process used to produce biogas from organic matter, typically used in food processing to produce energy. Related terms: Anaerobic digestion, biogas generation. Biogas production involves the use of microorganisms to break down organic matter, which produces biogas as a by-product. For example, in the production of biogas from food waste, biogas production is used to break down the organic matter and produce a biogas that can be used as a fuel.

Blanching, a process used in food processing to inactivate enzymes and preserve color and texture, typically used for vegetables and fruits. Related terms: Enzyme inactivation, color preservation. Blanching involves the use of hot water or steam to inactivate enzymes and preserve the color and texture of the product. For instance, in the production of frozen vegetables, blanching is used to inactivate enzymes and preserve the color and texture of the vegetables.

Bottling, a type of packaging used in food processing to fill and seal bottles with a product, typically used for beverages such as juice and milk. Related terms: Filling, capping, packaging. Bottling involves the filling and sealing of bottles with a product, which is then packaged and distributed. For example, in the production of bottled water, bottling is used to fill and seal bottles with water, which is then packaged and distributed to retailers.

Breading, a process used in food processing to coat a product with a layer of breadcrumbs or other coating materials, typically used for products such as fried foods and bakery products. Related terms: Coating, battering. Breading involves the application of a layer of breadcrumbs or other coating materials to the product, which helps to enhance the texture and appearance of the final product. For instance, in the production of fried chicken, breading is used to coat the chicken with a layer of breadcrumbs, which helps to enhance the texture and appearance of the final product.

Calcination, a process used in food processing to heat a product to high temperatures, typically used to enhance texture and appearance. Related terms: Heat treatment, thermal processing. Calcination involves the use of high temperatures to heat a product, which helps to enhance the texture and appearance of the final product. For example, in the production of roasted coffee, calcination is used to heat the coffee beans

to high temperatures, which helps to enhance the flavor and aroma of the final product.

Canning, a type of packaging used in food processing to fill and seal cans with a product, typically used for products such as vegetables, fruits, and meats. Related terms: Filling, seaming, packaging. Canning involves the filling and sealing of cans with a product, which is then packaged and distributed. For instance, in the production of canned vegetables, canning is used to fill and seal cans with vegetables, which are then packaged and distributed to retailers.

Centrifugation, a process used in food processing to separate particles of different densities, typically used to clarify liquids such as juice and milk. Related terms: Separation, clarification. Centrifugation involves the use of centrifugal force to separate particles of different densities, which helps to clarify the liquid and remove impurities. For example, in the production of fruit juice, centrifugation is used to clarify the juice and remove impurities such as pulp and sediment.

Churning, a process used in food processing to separate cream from milk, typically used to produce butter and other dairy products. Related terms: Cream separation, butter production. Churning involves the use of agitation to separate cream from milk, which helps to produce butter and other dairy products. For instance, in the production of butter, churning is used to separate the cream from the milk, which is then churned to produce butter.

Coating, a process used in food processing to apply a layer of material to a product, typically used for products such as fried foods and bakery products. Related terms: Breading, battering. Coating involves the application of a layer of material to the product, which helps to enhance the texture and appearance of the final product. For example, in the production of fried chicken, coating is used to apply a layer of breadcrumbs to the chicken, which helps to enhance the texture and appearance of the final product.

Cold storage, a type of storage used in food processing to store products at low temperatures, typically used for products such as meat, dairy, and frozen foods. Related terms: Refrigeration, freezing. Cold storage involves the storage of products at low temperatures, which helps to preserve the quality and safety of the product. For instance, in the production of frozen vegetables, cold storage is used to store the vegetables at low temperatures, which helps to preserve the quality and safety of the product.

Concentration, a process used in food processing to remove water from a product, typically used to produce concentrates such as juice and milk. Related terms: Evaporation, dehydration. Concentration involves the use of heat or other methods to remove water from a product, which helps to produce a concentrate that can be stored and transported more easily. For example, in the production of concentrated orange juice, concentration is used to remove water from the juice, which helps to produce a concentrate that can be stored and transported more easily.

Continuous processing, a type of food processing that involves the continuous production of a product, typically used for large-scale or high-volume products. Related terms: Batch processing, continuous

production. Continuous processing involves the continuous production of a product, which is then packaged and distributed. For instance, in the production of soft drinks, continuous processing is used to produce a continuous stream of product, which is then packaged and distributed to retailers.

Crystallization, a process used in food processing to form crystals from a solution, typically used to produce products such as sugar and salt. Related terms: Crystal formation, solution processing. Crystallization involves the use of cooling or other methods to form crystals from a solution, which helps to produce a product with a specific texture and appearance. For example, in the production of sugar, crystallization is used to form crystals from a solution of sugar and water, which helps to produce a product with a specific texture and appearance.

Deaeration, a process used in food processing to remove air from a product, typically used to prevent oxidation and spoilage. Related terms: Deoxygenation, air removal. Deaeration involves the use of vacuum or other methods to remove air from a product, which helps to prevent oxidation and spoilage. For instance, in the production of packaged snacks, deaeration is used to remove air from the package, which helps to prevent oxidation and spoilage of the product.

Dehydration, a process used in food processing to remove water from a product, typically used to produce dried products such as fruits and vegetables. Related terms: Drying, water removal. Dehydration involves the use of heat or other methods to remove water from a product, which helps to produce a dried product that can be stored and transported more easily. For example, in the production of dried fruits, dehydration is used to remove water from the fruits, which helps to produce a dried product that can be stored and transported more easily.

Deposition, a process used in food processing to apply a layer of material to a product, typically used for products such as chocolate and candy. Related terms: Coating, enrobing. Deposition involves the application of a layer of material to the product, which helps to enhance the texture and appearance of the final product. For instance, in the production of chocolate-coated nuts, deposition is used to apply a layer of chocolate to the nuts, which helps to enhance the texture and appearance of the final product.

Drying, a process used in food processing to remove water from a product, typically used to produce dried products such as fruits and vegetables. Related terms: Dehydration, water removal. Drying involves the use of heat or other methods to remove water from a product, which helps to produce a dried product that can be stored and transported more easily. For example, in the production of dried vegetables, drying is used to remove water from the vegetables, which helps to produce a dried product that can be stored and transported more easily.

Emulsification, a process used in food processing to mix two or more liquids that do not normally mix, typically used to produce products such as mayonnaise and salad dressings. Related terms: Emulsion formation, liquid mixing. Emulsification involves the use of emulsifiers to mix two or more liquids, which helps to produce a stable and consistent product. For instance, in the production of mayonnaise,

emulsification is used to mix oil and water, which helps to produce a stable and consistent product.

Encapsulation, a process used in food processing to surround a core material with a coating, typically used to produce products such as flavorings and nutrients. Related terms: Coating, microencapsulation.

Encapsulation involves the use of a coating to surround a core material, which helps to protect the core material and enhance its stability. For example, in the production of flavorings, encapsulation is used to surround the flavorings with a coating, which helps to protect the flavorings and enhance their stability.

Enrobing, a process used in food processing to apply a layer of material to a product, typically used for products such as chocolate and candy. Related terms: Coating, deposition. Enrobing involves the application of a layer of material to the product, which helps to enhance the texture and appearance of the final product. For instance, in the production of chocolate-coated nuts, enrobing is used to apply a layer of chocolate to the nuts, which helps to enhance the texture and appearance of the final product.

Enzyme inactivation, a process used in food processing to inactivate enzymes that can cause spoilage or degradation, typically used for products such as fruits and vegetables. Related terms: Enzyme inhibition, spoilage prevention. Enzyme inactivation involves the use of heat or other methods to inactivate enzymes, which helps to prevent spoilage and degradation of the product. For example, in the production of frozen vegetables, enzyme inactivation is used to inactivate enzymes that can cause spoilage or degradation, which helps to preserve the quality and safety of the product.

Evaporation, a process used in food processing to remove water from a product, typically used to produce concentrates such as juice and milk. Related terms: Concentration, dehydration. Evaporation involves the use of heat to remove water from a product, which helps to produce a concentrate that can be stored and transported more easily. For instance, in the production of concentrated orange juice, evaporation is used to remove water from the juice, which helps to produce a concentrate that can be stored and transported more easily.

Extrusion, a process used in food processing to force a product through a die to create a specific shape, typically used for products such as snack foods and breakfast cereals. Related terms: Shaping, forming. Extrusion involves the use of heat and pressure to force a product through a die, which helps to create a specific shape and texture. For example, in the production of snack foods, extrusion is used to force a mixture of ingredients through a die to create a specific shape and texture.

Fermentation, a process used in food processing to convert sugars into acids or other compounds, typically used to produce products such as yogurt, cheese, and beer. Related terms: Microbial fermentation, enzymatic fermentation. Fermentation involves the use of microorganisms or enzymes to convert sugars into acids or other compounds, which helps to produce a product with a specific flavor, texture, and appearance. For instance, in the production of yogurt, fermentation is used to convert the sugars in the milk into lactic acid, which helps to produce a product with a specific flavor, texture, and appearance.

Filtration, a process used in food processing to remove impurities from a product, typically used for liquids such as juice and milk. Related terms: Clarification, purification. Filtration involves the use of a filter to remove impurities from a product, which helps to produce a clear and consistent product. For example, in the production of fruit juice, filtration is used to remove impurities such as pulp and sediment, which helps to produce a clear and consistent product.

Freeze-drying, a process used in food processing to remove water from a product by freezing and then reducing the surrounding pressure, typically used to produce dried products such as fruits and vegetables. Related terms: Lyophilization, dehydration. Freeze-drying involves the use of freezing and vacuum to remove water from a product, which helps to produce a dried product that can be stored and transported more easily. For instance, in the production of dried fruits, freeze-drying is used to remove water from the fruits, which helps to produce a dried product that can be stored and transported more easily.

Freezing, a process used in food processing to preserve a product by lowering its temperature, typically used for products such as meats, dairy, and frozen foods. Related terms: Refrigeration, cold storage. Freezing involves the use of low temperatures to preserve a product, which helps to prevent spoilage and degradation. For example, in the production of frozen vegetables, freezing is used to preserve the vegetables, which helps to prevent spoilage and degradation.

Gelation, a process used in food processing to create a gel-like texture, typically used for products such as desserts and sauces. Related terms: Gel formation, texture modification. Gelation involves the use of gelling agents to create a gel-like texture, which helps to produce a product with a specific texture and appearance. For instance, in the production of desserts, gelation is used to create a gel-like texture, which helps to produce a product with a specific texture and appearance.

Homogenization, a process used in food processing to mix two or more liquids that do not normally mix, typically used to produce products such as milk and cream. Related terms: Emulsification, liquid mixing. Homogenization involves the use of high pressure to mix two or more liquids, which helps to produce a stable and consistent product. For example, in the production of milk, homogenization is used to mix the cream and skim milk, which helps to produce a stable and consistent product.

Hydration, a process used in food processing to add water to a product, typically used to produce products such as soups and sauces. Related terms: Rehydration, water addition. Hydration involves the use of water to add moisture to a product, which helps to produce a product with a specific texture and appearance. For instance, in the production of soups, hydration is used to add water to the ingredients, which helps to produce a product with a specific texture and appearance.

Infusion, a process used in food processing to add flavor or other compounds to a product, typically used for products such as tea and coffee. Related terms: Flavor addition, extraction. Infusion involves the use of hot water or other solvents to add flavor or other compounds to a product, which helps to produce a product with a specific flavor and aroma. For example, in the production of tea, infusion is used to add

flavor and other compounds to the tea leaves, which helps to produce a product with a specific flavor and aroma.

Inhibition, a process used in food processing to prevent the growth of microorganisms or the activity of enzymes, typically used to prevent spoilage and degradation. Related terms: Preservation, spoilage prevention. Inhibition involves the use of inhibitors to prevent the growth of microorganisms or the activity of enzymes, which helps to prevent spoilage and degradation of the product. For instance, in the production of packaged snacks, inhibition is used to prevent the growth of microorganisms, which helps to prevent spoilage and degradation of the product.

Instantization, a process used in food processing to create instant powders, typically used for products such as instant coffee and instant soups. Related terms: Agglomeration, powder formation. Instantization involves the use of heat, moisture, and agitation to create instant powders, which helps to produce a product that can be easily dissolved in hot water. For example, in the production of instant coffee, instantization is used to create a powder that can be easily dissolved in hot water.

Irradiation, a process used in food processing to preserve a product by exposing it to ionizing radiation, typically used for products such as meats and spices. Related terms: Radiation preservation, sterilization. Irradiation involves the use of ionizing radiation to preserve a product, which helps to prevent spoilage and degradation. For instance, in the production of irradiated meats, irradiation is used to preserve the meats, which helps to prevent spoilage and degradation.

Juice extraction, a process used in food processing to extract juice from fruits and vegetables, typically used to produce products such as juice and nectar. Related terms: Pressing, extraction. Juice extraction involves the use of pressure or other methods to extract juice from fruits and vegetables, which helps to produce a product with a specific flavor and texture. For example, in the production of orange juice, juice extraction is used to extract the juice from the oranges, which helps to produce a product with a specific flavor and texture.

Lactic acid fermentation, a process used in food processing to convert sugars into lactic acid, typically used to produce products such as yogurt and cheese. Lactic acid fermentation involves the use of microorganisms or enzymes to convert sugars into lactic acid, which helps to produce a product with a specific flavor, texture, and appearance. For instance, in the production of yogurt, lactic acid fermentation is used to convert the sugars in the milk into lactic acid, which helps to produce a product with a specific flavor, texture, and appearance.

Lyophilization, a process used in food processing to remove water from a product by freezing and then reducing the surrounding pressure, typically used to produce dried products such as fruits and vegetables. Related terms: Freeze-drying, dehydration. Lyophilization involves the use of freezing and vacuum to remove water from a product, which helps to produce a dried product that can be stored and transported more easily. For example, in the production of dried fruits, lyophilization is used to remove water from the

fruits, which helps to produce a dried product that can be stored and transported more easily.

Microencapsulation, a process used in food processing to surround a core material with a coating, typically used to produce products such as flavorings and nutrients. Related terms: Encapsulation, coating.

Microencapsulation involves the use of a coating to surround a core material, which helps to protect the core material and enhance its stability. For instance, in the production of flavorings, microencapsulation is used to surround the flavorings with a coating, which helps to protect the flavorings and enhance their stability.

Microfiltration, a process used in food processing to remove impurities from a product, typically used for liquids such as juice and milk. Related terms: Filtration, clarification. Microfiltration involves the use of a filter to remove impurities from a product, which helps to produce a clear and consistent product. For example, in the production of fruit juice, microfiltration is used to remove impurities such as pulp and sediment, which helps to produce a clear and consistent product.

Mixing, a process used in food processing to combine two or more ingredients, typically used to produce products such as baked goods and snacks. Related terms: Blending, agitation. Mixing involves the use of agitators or other methods to combine two or more ingredients, which helps to produce a product with a specific texture and appearance. For instance, in the production of baked goods, mixing is used to combine the ingredients, which helps to produce a product with a specific texture and appearance.

Nanofiltration, a process used in food processing to remove impurities from a product, typically used for liquids such as juice and milk. Nanofiltration involves the use of a filter to remove impurities from a product, which helps to produce a clear and consistent product. For example, in the production of fruit juice, nanofiltration is used to remove impurities such as pulp and sediment, which helps to produce a clear and consistent product.

Ohmic heating, a process used in food processing to heat a product using electrical resistance, typically used to produce products such as soups and sauces. Related terms: Electrical heating, thermal processing. Ohmic heating involves the use of electrical resistance to heat a product, which helps to produce a product with a specific texture and appearance. For instance, in the production of soups, ohmic heating is used to heat the ingredients, which helps to produce a product with a specific texture and appearance.

Osmodiffusion, a process used in food processing to remove water from a product by using a semipermeable membrane, typically used to produce dried products such as fruits and vegetables. Osmodiffusion involves the use of a semipermeable membrane to remove water from a product, which helps to produce a dried product that can be stored and transported more easily. For example, in the production of dried fruits, osmodiffusion is used to remove water from the fruits, which helps to produce a dried product that can be stored and transported more easily.

Pasteurization, a process used in food processing to kill microorganisms and extend shelf life, typically used

for products such as milk and juice. Related terms: Heat treatment, sterilization. Pasteurization involves the use of heat to kill microorganisms and extend shelf life, which helps to produce a product that is safe and consistent. For instance, in the production of milk, pasteurization is used to kill microorganisms and extend shelf life, which helps to produce a product that is safe and consistent.

Peeling, a process used in food processing to remove the skin or peel from a product, typically used for products such as fruits and vegetables. Related terms: Skin removal, peel removal. Peeling involves the use of mechanical or chemical methods to remove the skin or peel from a product, which helps to produce a product with a specific texture and appearance. For example, in the production of citrus fruits, peeling is used to remove the skin from the fruits, which helps to produce a product with a specific texture and appearance.

Pickling, a process used in food processing to preserve a product by soaking it in a brine solution, typically used for products such as vegetables and fruits. Pickling involves the use of a brine solution to preserve a product, which helps to prevent spoilage and degradation. For instance, in the production of pickled vegetables, pickling is used to preserve the vegetables, which helps to prevent spoilage and degradation.

Powder formation, a process used in food processing to create powders from liquids or solids, typically used to produce products such as instant coffee and instant soups. Related terms: Instantization, agglomeration. Powder formation involves the use of heat, moisture, and agitation to create powders, which helps to produce a product that can be easily dissolved in hot water. For example, in the production of instant coffee, powder formation is used to create a powder that can be easily dissolved in hot water.

Prebiotics, substances used in food processing to promote the growth of beneficial microorganisms, typically used to produce products such as yogurt and cheese. Related terms: Probiotics, gut health. Prebiotics involve the use of substances to promote the growth of beneficial microorganisms, which helps to produce a product with a specific flavor, texture, and appearance. For instance, in the production of yogurt, prebiotics are used to promote the growth of beneficial microorganisms, which helps to produce a product with a specific flavor, texture, and appearance.

Probiotics, live microorganisms used in food processing to promote gut health, typically used to produce products such as yogurt and cheese. Related terms: Prebiotics, gut health. Probiotics involve the use of live microorganisms to promote gut health, which helps to produce a product with a specific flavor, texture, and appearance. For example, in the production of yogurt, probiotics are used to promote gut health, which helps to produce a product with a specific flavor, texture, and appearance.

Pulping, a process used in food processing to break down a product into a pulp, typically used for products such as fruits and vegetables. Related terms: Pureeing, blending. Pulping involves the use of mechanical or chemical methods to break down a product into a pulp, which helps to produce a product with a specific texture and appearance. For instance, in the production of fruit juice, pulping is used to break down the fruit into a pulp, which helps to produce a product with a specific texture and appearance.

Pureeing, a process used in food processing to break down a product into a puree, typically used for products such as soups and sauces. Related terms: Pulping, blending. Pureeing involves the use of mechanical or chemical methods to break down a product into a puree, which helps to produce a product with a specific texture and appearance. For example, in the production of soups, pureeing is used to break down the ingredients into a puree, which helps to produce a product with a specific texture and appearance.

Radiation preservation, a process used in food processing to preserve a product by exposing it to ionizing radiation, typically used for products such as meats and spices. Related terms: Irradiation, sterilization. Radiation preservation involves the use of ionizing radiation to preserve a product, which helps to prevent spoilage and degradation. For instance, in the production of irradiated meats, radiation preservation is used to preserve the meats, which helps to prevent spoilage and degradation.

Rehydration, a process used in food processing to add water to a product, typically used to produce products such as soups and sauces. Related terms: Hydration, water addition. Rehydration involves the use of water to add moisture to a product, which helps to produce a product with a specific texture and appearance. For example, in the production of soups, rehydration is used to add water to the ingredients, which helps to produce a product with a specific texture and appearance.

Refrigeration, a process used in food processing to preserve a product by lowering its temperature, typically used for products such as meats, dairy, and frozen foods. Related terms: Freezing, cold storage. Refrigeration involves the use of low temperatures to preserve a product, which helps to prevent spoilage and degradation. For instance, in the production of refrigerated meats, refrigeration is used to preserve the meats, which helps to prevent spoilage and degradation.

Roasting, a process used in food processing to cook a product using dry heat, typically used for products such as coffee and nuts. Related terms: Cooking, thermal processing. Roasting involves the use of dry heat to cook a product, which helps to produce a product with a specific flavor, texture, and appearance. For example, in the production of roasted coffee, roasting is used to cook the coffee beans, which helps to produce a product with a specific flavor, texture, and appearance.

Saponification, a process used in food processing to convert oils into soap, typically used for products such as soap and detergents. Related terms: Soap formation, oil conversion. Saponification involves the use of alkali to convert oils into soap, which helps to produce a product with a specific texture and appearance. For instance, in the production of soap, saponification is used to convert the oils into soap, which helps to produce a product with a specific texture and appearance.

Sedimentation, a process used in food processing to remove impurities from a product, typically used for liquids such as juice and milk. Related terms: Clarification, filtration. Sedimentation involves the use of gravity or other methods to remove impurities from a product, which helps to produce a clear and consistent product. For example, in the production of fruit juice, sedimentation is used to remove impurities

such as pulp and sediment, which helps to produce a clear and consistent product.

Separation, a process used in food processing to separate two or more components, typically used for products such as milk and cream. Related terms: Centrifugation, filtration. Separation involves the use of mechanical or chemical methods to separate two or more components, which helps to produce a product with a specific texture and appearance. For instance, in the production of milk, separation is used to separate the cream from the skim milk, which helps to produce a product with a specific texture and appearance.

Shaping, a process used in food processing to create a specific shape, typically used for products such as snack foods and breakfast cereals. Related terms: Forming, molding. Shaping involves the use of mechanical or chemical methods to create a specific shape, which helps to produce a product with a specific texture and appearance. For example, in the production of snack foods, shaping is used to create a specific shape, which helps to produce a product with a specific texture and appearance.

Sieving, a process used in food processing to separate particles of different sizes, typically used for products such as flour and sugar. Related terms: Sifting, screening. Sieving involves the use of a sieve or other methods to separate particles of different sizes, which helps to produce a product with a specific texture and appearance. For instance, in the production of flour, sieving is used to separate the particles of different sizes, which helps to produce a product with a specific texture and appearance.

Skim milk, a type of milk that has been separated from its cream, typically used to produce products such as milk and cheese. Related terms: Whole milk, cream. Skim milk involves the separation of the cream from the milk, which helps to produce a product with a specific texture and appearance. For example, in the production of milk, skim milk is used to produce a product with a specific texture and appearance.

Slicing, a process used in food processing to cut a product into thin slices, typically used for products such as meats and cheeses. Related terms: Cutting, dicing. Slicing involves the use of mechanical or chemical methods to cut a product into thin slices, which helps to produce a product with a specific texture and appearance. For instance, in the production of sliced meats, slicing is used to cut the meats into thin slices, which helps to produce a product with a specific texture and appearance.

Solvent extraction, a process used in food processing to extract compounds from a product using a solvent, typically used for products such as oil and flavorings. Related terms: Extraction, distillation. Solvent extraction involves the use of a solvent to extract compounds from a product, which helps to produce a product with a specific flavor, texture, and appearance. For example, in the production of oil, solvent extraction is used to extract the oil from the seeds or nuts, which helps to produce a product with a specific flavor, texture, and appearance.

Sorting, a process used in food processing to separate products into different grades or qualities, typically used for products such as fruits and vegetables. Related terms: Grading, classification. Sorting involves the

use of mechanical or chemical methods to separate products into different grades or qualities, which helps to produce a product with a specific texture and appearance. For instance, in the production of fruits, sorting is used to separate the fruits into different grades or qualities, which helps to produce a product with a specific texture and appearance.

Spray drying, a process used in food processing to remove water from a product by spraying it into a hot gas stream, typically used to produce products such as instant coffee and instant soups. Related terms: Dehydration, powder formation. Spray drying involves the use of a hot gas stream to remove water from a product, which helps to produce a powder that can be easily dissolved in hot water. For example, in the production of instant coffee, spray drying is used to remove water from the coffee, which helps to produce a powder that can be easily dissolved in hot water.

Sterilization, a process used in food processing to kill all microorganisms, typically used for products such as canned goods and packaged snacks. Related terms: Pasteurization, irradiation. Sterilization involves the use of heat, radiation, or other methods to kill all microorganisms, which helps to produce a product that is safe and consistent. For instance, in the production of canned goods, sterilization is used to kill all microorganisms, which helps to produce a product that is safe and consistent.

Sugar crystallization, a process used in food processing to form crystals from a sugar solution, typically used to produce products such as sugar and honey. Related terms: Crystallization, solution processing. Sugar crystallization involves the use of cooling or other methods to form crystals from a sugar solution, which helps to produce a product with a specific texture and appearance.