

The Science in Food Handling & Storage

Food Sanitation

process of protecting food from contamination

Good Manufacturing Practices (GMP)

requirements and guidelines for the manufacture of food and drug products in a sanitary environment

Sanitation Standard Operating Procedures (SSOP)

specific written procedures necessary to ensure sanitary conditions in a food plant

Food Contamination

the presence of harmful, unpalatable or objectionable foreign substances such as chemicals or microorganisms before, during or after processing and storage

Cross-contamination

the transfer of bacteria from one object to another, from one object to a person or from person to person

Food Microbiology

study of living organisms so small that they can only be seen with the aid of a microscope

Psychrophiles

microorganisms which grow best at temperatures lower than 20 degrees Celsius

Thermophiles

microorganisms which grow best at temperatures higher than 45 degrees Celsius

Mesophiles

microorganisms which have their optimum growth between 20 and 40 degrees Celsius

Water Activity

availability of water for microbial growth

Aerobic

microorganisms which require oxygen

Anaerobic

microorganisms which only grow in the absence of oxygen

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Facultative

microorganisms which grow with or without oxygen

Unleavened bread

bread which contains no yeast

Food spoilage

the result of the deterioration of food

Deterioration

the spontaneous, undesirable change in the food's structure that renders the food unacceptable for consumption

Putrefaction

the decomposition of animal proteins especially by anaerobic microorganisms

Microbial rancidity

when fats are consumed by lipolytic microorganisms and an off-flavor and odor is produced

Hydrolytic Rancidity

when fatty acids are formed through the hydrolysis of lipids by the water it contains

Hurdle Concept

combination of preservation methods to better prevent food spoilage for a longer period of time

Food Poisoning

an illness caused by the ingestion of toxins; also known as a food borne intoxication

Food Infection

the ingestion of pathogenic, disease producing, organisms that grow and cause an illness in the host

Mycotoxins

toxin produced by fungi

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Food Additive

any substance or mixture of substances, other than the basic food components that is present as a result of any aspect of producing, processing, packaging, and storage, serves a functional purpose and enhances nutritional quality

GRAS

generally recognized as safe