

1. aseptic	sterile
2. atomiser	a piece of processing equipment that reduces a liquid product to a fine spray
3. automated	tasks that are done by machines instead of manual labour
4. biochemical	natural changes that occur in food
5. blanching	the process of immersing in boiling water
6. centrifuge	equipment in which a product is separated into particles of different weights by the use of a spinning bowl
7. 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
8. cross-contamination	the process in which micro-organisms pass from one food to another, usually from raw food to cooked food
9. death phase	the point at which bacteria start to die due to lack of food
10. dehydration	the removal of water from the tissues of an organism
11. 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
12. enzyme	a chemical substance that acts as a catalyst
13. fermentation	the process by which alcohol or acid is produced through the action of micro-organisms
14. filtration	the process of passing a liquid through a filter to remove any solid particles
15. 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
16. 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
17. HACCP	a systematic method for identifying, monitoring and controlling hazards
18. head space	the small amount of space left in all cans and other containers to allow for expansion of the product during heating
19. heat exchanger	a device that transfers heat efficiently from one medium to another