

12 Food Technology 7 Factors Affecting Food Product Development Study online at quizlet.com/_24z497

control, such as the level of interest rates

1. automation	a method of production that relies on mechanical or electronic technologies as a	13. marketplace	the location where goods are presented to consumers for sale
2. boom	occurs in the economic cycle when consumers have more money to spend, can eat at batter restaurants and try new products	14. micro- environment 15. multinationals	the internal environment that influences a company and its ability to meet customer needs; the micro-environment is made up of forces that are within the company's control such as the level of staff training or the sophistication of production facilities
3. contraction	occurs in the economic cycle with similar but less severe effects to those during periods of		
4. expansion	recession occurs when the economy grows in terms of	15. multinationals	large companies whose businesses and operations are spread around the world
	production, employment opportunities an introduction of new products; levels of prosperity increase and more items, including higher value foods, become accessible to consumers	16. multi-skilled	refers to the provision of training and experience which will allow employees to perform a range of different tasks
		17. opportunities	indicate whether there is a market for the new product
5. external factors6. extrusion	include economic, political, ecological and technological issues that affect food product development; they are also referred to as the macro-environment and are often beyond the manufacturer's control a method of processing where a viscous liquid is forced through a narrow opening and	18. private company	a company whose shares are not traded publicly
		19. public company	a company that is listed on the Australian Stock Exchange; it means that the general public can buy and sell shares in that
			company
7. food additive	becomes a solid in the shape of the opening any substance added to a food, not normally consumed as a food by itself and not normally	20. quality assurance	putting processes in place within an organisation to guarantee the standards achieved during processing; part of the total quality management plan of an organisation
8. Food Standards Australia New Zealand (FSANZ) 9. genetically modified	an independent statutory agency that works with the government to achieve a safe food supply by developing food standards and codes of practice, and standardising food law describes a food that contains a material derived from an organism that has had its genetic material that has had its genetic material altered in some way other than by conventional breeding	21. recession	occurs when the economy of a country declines, resulting in less disposable income, lower capacity to pay for goods and services, and decreased employment
		22. strengths	the advantages that a company, or a new product concept, has over its competitors
		23. SWOT	an acronym of its components: strength, weaknesses, opportunities and threats
		24. tariff	a tax imposed on imported goods
10. genetic engineering	involves incorporation of genetic material from one organism into another to develop living	25. threats	factors that will disadvantage the success of a company in its new product development and marketplace launch activities
11. internal factors	include personal expertise, production facilities, financial position and company image which impact on food product development; they are also referred to as the microenvironment and are within the manufacturer's control	26. vegetarian	a person who does not eat meat, poultry or fish
		27. weaknesses	disadvantages associated with a new product idea for a company considering its introduction to the marketplace
12. macro- environment	broad external environment that influences a company and is largely out of the company's		