

lag phase

the time required for bacteria in contaminated food to become adjusted to their new environment

logarithmic phase

the time during which microbes grow in the ideal conditions on a contaminated food

microbial

a tiny life form

OH&S

legislation and committees set up in the workplace to ensure that the working environment is safe

pasteurisation

the process by which milk is sterilised by holding it at a high temperature for a period of time

pathogenic bacteria	micro-organisms capable of causing disease and illness
production run	a quantity of product manufactured in a certain time period
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
quality control	the conducting of tests to check the standards of raw materials or products before, during or after production
raw material	any product that goes into the manufacture of another processed good

shelf-life	the expected length of time a food will maintain its best quality
sieving	a process which involves shaking powders or loose solids through mesh to separate out large particles
stationary phase	when the number of microbes on a contaminated food remains constant
sterilisation	the process of destroying all living micro-organisms on and in an object
sublimation	to change, when heated, from a solid state to a vapour without going through the liquid stage

unit operation

a process involved in the transformation of raw materials into manufactured goods e.g. peeling, heating, freezing

vacuum packing

a process used in the canning or bottling of foods, in which the air in the head space is removed and a vacuum is put in its place

viruses

micro-organisms that are smaller than bacteria that can only reproduce inside a living host cell and so cannot grow in food