

active packaging

food packaging designed to modify the atmosphere within the package in order to increase the product's shelf-life

extrusion

a method of processing where a viscous liquid is forced through a narrow opening and becomes a solid in the shape of the opening

Food Standards Code

sets out conditions that must be met before food is sold; the Code was developed and is maintained by FSANZ in partnership with the governments of Australia and New Zealand

free range eggs

eggs from hens that are allowed to remain in the open some of the time rather than being kept constantly in battery cages

functional foods

foods that surpass the basic nutrients found in foods that have proven health benefits

genetically modified

describes a food that contains a material derived from an organism that has had its genetic material altered in some way other than by conventional breeding

globalisation

the independence of people throughout the world; the breaking down of barriers to create a unified global community

hydroponics

a method for growing plants in nutrient solutions rather than in the ground with irrigation

line extensions

involve relatively minor changes to a company's existing products by incorporation of such features as new flavours, packaging and serving sizes

market segments

categorise Australian consumers into different groups by criteria including age, economic status and cultural tradition

me-too products

direct copies, or minor modifications, of existing products

modified atmosphere packaging (MAP)

occurs when either the starting atmosphere surrounding food is controlled and the packaging is inert or the packaging material itself controls the movement of gases from inside and outside of the package

new-to-the-world products

completely new and different products that have not been on the market before

organic farming

agricultural production system with limited or no use of synthetic pesticides and fertilisers

product life cycle

traces the growth, stationary and decline phases of a product's sales revenue history

shelf-life

the expected length of
time a food will
maintain its best quality

space food

specifically developed
food for consumption by
astronauts during space
missions