GLOSSARY FOR THE FOOD INDUSTRIES

2nd Edition

GLOSSARY FOR THE FOOD INDUSTRIES

2nd EDITION

by
Wilbur A. Gould, Ph.D.

Food Industries Consultant,
Executive Director
Mid-America Food Processors Association,
&
Emeritus Professor of
Food Processing & Technology
The Ohio State University

CTI Publications, Inc.
Baltimore, Maryland USA

GLOSSARY FOR THE FOOD INDUSTRIES

2nd EDITION

Copyright 1995

By CTI Publications, Inc.
Baltimore, Maryland USA

All rights reserved. No part of this book may be reproduced or altered or utilized in any form or by any means, graphic, electronic or mechanical, including photocopying, recording or by any information storage and retrieval system, without permission in writing from the copyright owner.

Inquiries should be addressed to:

CTI Publications Inc.
2619 Maryland Ave., Baltimore, MD 21218-4576 USA
410/467-3338 • FAX 410/467-7434

Printed in the United States of America

ISBN Numbers are as follows: 0-930027-23- X

Library of Congress Catalog-in-Publication Data
Gould, Wilbur A., 1920
Glossary For The Food Industries, by Wilbur A. Gould, - 2nd Edition
p. cm.
Includes bibliographical references and index.
ISBN 0-930027-23-X
1. Food industry and trade – Terminology. I. Title
TP368.2.G68 1995
664' .003 - - dc20 95-9152
CIP

While the recommendations in this publication are based on scientific studies and wide industry experience, references to basic principles, operating procedures and methods, or types of instruments and equipment are not to be construed as a guarantee that they are sufficient to prevent damage, spoilage, loss, accidents or injuries, resulting from use of this information. Furthermore, the study and use of this publication by any person or company is not to be considered as assurance that a person or company is proficient in the operations and procedures discussed in this publication. The use of the statements, recommendations, or suggestions contained, herein, is not to be considered as creating any responsibility for damage, spoilage, loss, accident or injury, resulting from such use.

Additional food industry publications available from CTI Publications, Inc.:

A Complete Course In Canning, 13th Ed.

Current Good Manufacturing Practices/ Food Plant Sanitation, 2nd Ed.

Food Production/Management

Total Quality Assurance For The Food Industries, 2nd Ed.

Total Quality Management For The Food Industries,

Tomato Production, Processing & Technology,

Research & Development For The Food Industries

For information on obtaining copies of these publications, please contact us at the address on the previous page.

This page intentionally left blank

This copy of

GLOSSARY FOR THE FOOD INDUSTRIES
2nd EDITION

belongs to:

_____

PREFACE

First Edition

This book is an outgrowth of conversations with Joe Pietrowski, AKZO Salt Co., Art Judge, II and Randy Gerstmyer of CTI Publications, and Winston D. Bash, The Ohio State University Food Industries Center, and several former students. The latter constantly asked for my definitions so that they could better understand the language of the food industries in some of its broadest senses.

Beyond my own files built up during the last 50 years of active work in the food industries, I have drawn freely from many sources for terms, terminologies, acronyms, and abbreviations that are useful in this industry. The tables in the Appendix are some of the tables that I constantly refer to in dealing with various aspects of the food industries. Further information may be garnered from the listed References. However, I assume full responsibilities for these definitions and I assure you that my search for proper terms and terminologies in this glossary was not done hastily.

As you use this glossary, please send me your suggestions for improving it and for further expansion. Your comments and suggestions will be sincerely appreciated.

— Wilbur A. Gould

PREFACE

Second Edition

We sincerely thank the many contributors for helping upgrade this edition of the GLOSSARY FOR THE FOOD INDUSTRIES. We particularly thank those of you who were constructive with your criticisms, as well as those who volunteered information from their files.

No revision is ever complete without much additional research and many hours of searching for the truth. This revision is no exception and the many hours spent by Ron Gould, Randy Gerstmyer and Art Judge II are much appreciated.

I am most grateful to Jessie Gould for her untiring help in reviewing the material to complete this revision.

I thank all the readers for their support in making this revision possible.

I am, also, greatly appreciative of the cooperation of all my friends at Akzo Salt Inc. for their interest and support.

I recall a recent conversation with a CEO of a major food firm and he stated that "I have two copies of the GLOSSARY, one at home and one on my desk at the office, because I find the information to be most helpful to me daily. I thank you for putting together this information as it has been most beneficial to me and my firm."

Lastly, my only hope is that you will continue to supply me with your suggestions and assistance as you read, use, and reference this book. The information in the First Edition has been so helpful to many and my belief is that this revision will be even much more useful and of value to each one of you.

— Wilbur A. Gould

This page intentionally left blank

GLOSSARY FOR THE FOOD INDUSTRIES
2nd EDITION

Contents

Abbreviations/Acronyms		1
Terms & Terminologies, A to Z		20
References		155
Table 1	— Boiling Point of Water at Various Altitudes	157
Table 2	— Avoirdupois to Metric	158
Table 3	— Liquid Measure	159
Table 4	— Fractions to Decimals	160
Table 5	— Inches to Millimeters	161
Table 6	— English to Metric Equivalents	162
Table 7	— Moisture Content — Fresh Fruits & Vegetables	163
Table 8	— Nutritional Requirements	164
Table 9	— Per Capita Consumption, Selected Foods —	165
Table 10	— pH Values of Some Canned Foods	166
Table 11	— Put-In Vs. Cut-Out Syrup Values - Selected Fruits	168
Table 12	— Specific Heat of Selected Foods	169
Table 13	— Approximate Shelf Life of Canned Fruits	170
Table 14	— Approximate Shelf Life of Canned Vegetables	171
Table 15	— Approximate Storage Life of Frozen Foods	172
Table 16	— Standard Screen Sizes	173
Table 17	— Squares, Square Roots, and Reciprocals	174
Table 18	— Prefixes Applied to all Standard International Units	175
Table 19	— Temperature Conversions	176
Table 20	— Weights and Measures	178
Table 21	— Common FoodBorne Diseases Caused By Bacteria	179
Table 22	— Common FoodBorne Diseases Caused By Viruses	182
Table 23	— Common FoodBorne Diseases Caused By Fungi Other Than Mushrooms	183
Table 24	— Common FoodBorne Diseases Caused By Protozoa & Parasites	184
Table 25	— Common FoodBorne Diseases Caused By Chemicals & Metals	186
Table 26	— Dew Point and Sweating Of Cans	188
Your Additions to the Glossary		189

This page intentionally left blank