

12 Food Technology 8 Reasons For & Types of Food Product

Quizlet

Development

Study online at quizlet.com/_24z4ms

- | | | | |
|--|---|-----------------------|---|
| 1. active packaging | food packaging designed to modify the atmosphere within the package in order to increase the product's shelf-life | 16. shelf-life | the expected length of time a food will maintain its best quality |
| 2. 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 | 17. space food | specifically developed food for consumption by astronauts during space missions |
| 3. 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 | | |
| 4. 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 | | |
| 5. functional foods | foods that surpass the basic nutrients found in foods that have proven health benefits | | |
| 6. genetically modified | 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 | | |
| 7. globalisation | the independence of people throughout the world; the breaking down of barriers to create a unified global community | | |
| 8. hydroponics | a method for growing plants in nutrient solutions rather than in the ground with irrigation | | |
| 9. line extensions | involve relatively minor changes to a company's existing products by incorporation of such features as new flavours, packaging and serving sizes | | |
| 10. market segments | categorise Australian consumers into different groups by criteria including age, economic status and cultural tradition | | |
| 11. me-too products | direct copies, or minor modifications, of existing products | | |
| 12. 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 | | |
| 13. new-to-the-world products | completely new and different products that have not been on the market before | | |
| 14. organic farming | agricultural production system with limited or no use of synthetic pesticides and fertilisers | | |
| 15. product life cycle | traces the growth, stationary and decline phases of a product's sales revenue history | | |