



Water is usually removed by evaporation (air drying, sun drying, smoking, or wind drying). Today, foods might also be freeze-dried. During freeze-drying, food is frozen and then pressure and temperature are applied and the water vapor is removed.

distribute	To give out in portions.
doctor	Someone who has been trained to heal sick and injured people; a physician or surgeon.
eat	To put into the mouth, chew, and swallow.
egg	The round or oval object that is laid by a female bird, fish, reptile, insect, or other animal.
engineer	Someone who uses science to create new things that people can use. Engineers create things like bridges, roads, computers, telescopes, tractors, airplanes, farm equipment, food processing machines and test instruments, and many others.
factory worker	Someone who makes products, especially with machinery, in a building or group of buildings specially designed for making products.
farmer	Someone who owns or works in a place where crops or animals are raised.
ferment	To undergo a slow chemical change. Yeast and bacteria can cause this change.
fertilizer	Manure or chemicals put into the ground as a food for plants.
food	Anything that is taken in by a plant or animal (including people) to keep up its life and growth.
foreign object	A physical contaminant, such as metal, glass, stone and other dense material. Food processing plants often test for foreign objects in packaged food to ensure that they are safe.
freeze	To make or become solid because of cold. Harden into ice.
fresh	Newly made, gotten, or grown; not spoiled or stale.
fruit	A plant part that can be eaten and contains the seeds inside a sweet and juicy pulp. Apples, pears, and grapes are fruits. Many fruits that are not sweet, such as tomatoes or peppers, are called vegetables by most people.
fungicide	An agent that destroys or slows the growth of plants that have no leaves, flowers, or green color. Mildews, molds, mushrooms, and toadstools are forms of fungus. Some fungi, like mushrooms, are used for food.
garden	A piece of ground where flowers or vegetables are grown.
germs	A living thing that causes disease. Germs are too small to be seen without a microscope.
government agency	A group of people appointed by a unit of government to direct affairs and enforce regulations. You will find a listing of many government agencies involved in food safety around the world in Ask the Experts.
grains	A small hard seed of wheat, corn, rye, rice, or other cereal plants.
grocer	Someone who sells food and household supplies.
ground-to-table	The process of creating food from growing or raising to harvesting, processing, distributing, preparing, serving, and eating.



harvest	The act of gathering a crop when it becomes ripe, collecting milk or eggs, or killing animals for food.
herbicide	Something (naturally occurring or chemically-created) that destroys or slows the growth of leafy plants, usually used to kill plants that grow where they are not wanted, especially wild plants that grow in large numbers and are hard to get rid of.
hunters and gatherers	A group of people gathered together to collect edible plants and animals from the wild. Hunters and gathers often travel from place to place to find food.
ingredient	Any one of the things that a mixture or other prepared food is made of.
inspector	Someone who looks closely, examines, or reviews in an official way.
irradiate	The process of exposing food to ionizing radiation to destroy microorganisms, bacteria, viruses, or insects that might be present in the food. Radiation such as high frequency ultraviolet light, x-rays, gamma rays, and electrons accelerated to a velocity close to the speed of light are ionizing. Food irradiation acts by damaging DNA beyond its ability to repair. Microorganisms can no longer proliferate and continue their malignant or pathogenic activities. Spoilage-causing microorganisms can not continue their activities. Insects do not survive or become incapable of reproducing. Plants cannot continue the natural ripening processes. Food irradiation is currently permitted by over 40 countries.
laboratory	A room or building where people work with science and engineering.
market	An open place or building where food is sold.
mathematician	An expert in any of the group of sciences that use numbers and symbols to study amounts and forms.
meat	The flesh of animals that is used for food. This word is used especially for the flesh of cattle, hogs, goats, and other four-legged animals. For the Food Factor project, meat also includes the flesh of birds, reptiles, amphibians, insects, and snakes that is used for food.
medicine	<p>The science of treating or preventing disease.</p> <p>Medicine is also a name for things that people or animals drink, swallow, chew, breathe in, rub or spray on their skin, or get in a shot to help kill germs, take away pain, or keep them from getting sick.</p>
microbe	Any living thing that is so small that it can be seen only with a microscope. Microbes can take the form of bacteria, viruses, fungi, and protists. One-celled algae, slime molds, and water molds are examples of protists.
microbiologist	A scientist who studies microbes.
nutritionist	Someone who studies the process by which a person, animal, or plant takes in food and uses it for living and growth.
orchard	A piece of land where fruit trees or nut trees are grown.
parasite	A plant or animal that lives on another plant or animal and gets food from it. Fleas, tapeworms, and flukes are parasites.
pasteurize	To heat a liquid, especially milk, to a certain temperature for a certain length of time. This kills harmful bacteria.



pesticide	Any poison used for killing insects, weeds, or other pests.
physicist	A scientist who studies the way things move and the way work is done. Physicists study light, heat, energy, sound, electricity, and mechanics.
pickle	To soak eggs, meat, seafood, or vegetables in a salt brine to preserve their food value. Typical pickling agents included brine (high in salt) and vinegar. Flavorings, such as dill weed, often are added to the brine.
prepare	To make or get food ready to eat.
preserve	To treat food in such a way as to safely stop or slow down spoiling. The preservation methods require the food to be sealed after treatment.
process	A method of preparing food for storage and distribution.
programmer	A person who writes the instructions for a computer to follow.
raw	Not cooked. Food that is in its natural condition.
refrigerate	To make or keep cold.
root cellar	A place, often underground, for keeping food at a low temperature and steady humidity. Root cellars keep food from freezing during the winter and keep food cool during the summer months to prevent spoiling.
safe	Free from harm or danger. Safe food does not cause illness or injury. You will find a listing of many government agencies involved in food safety around the world in Ask the Experts.
salt	To use salt to dehydrate foods. Salting was common throughout history. It became an art, as different salters chose raw salts from different sources (rock salt, sea salt, spiced salt) based on the flavor. In the 1800's, it was discovered that certain mixtures of salt gave meat a red color instead of the usual unappetizing grey. The nitrites (saltpeter) in this mixture slow the growth Clostridium botulinum.
scientist	A person who watches (observes) and experiments to learn about things that exist in the world
seafood	Saltwater fish or shellfish that are used for food. For the Food Factor project, seafood also includes fresh water fish and shellfish that are used for food.
smoke	To dehydrate food with heat and smoke from a fire. Smoking became an art and is still used today to preserve and improve the flavor of food. See dehydrate.
spoil	To make or become useless, worthless, or rotten.
spring house	A small building, usually a one-room building, built over the source of a spring. The water from the spring maintained a constant cool temperature inside the spring house throughout the year. Spring houses were commonly used for refrigeration in rural areas before the invention of electric refrigeration. (See refrigerate.)
store	To put aside or collect something until it is needed. A place of business where things are sold.



tainted	Spoiled, contaminated with microbes, bacteria, viruses, fungi, foreign objects, or unintended ingredients (poisons, chemicals, allergens, and the like).
technician	A person who has skill in a way of using tools, instruments, or materials and following rules in carrying out experiments, processes, or tests.
testing	An examination or trial to find out what something is like, what it contains, or how good it is.
vacuum pack	A method of storing food. Food is stored in an airless environment, usually in an air-tight pack or bottle to prevent the growth of microorganisms. The vacuum environment removes air and prevents the food from spoiling by limiting the growth of bacteria or fungi and preventing the evaporation of volatile components. Vacuum packing is commonly used for long-term storage of dry foods such as cereals, nuts, cured meats, cheese, smoked fish, coffee, and potato chips (crisps). Vacuum packed fresh foods such as vegetables, meats, and liquids such as soups can only be stored for a short time because the vacuum cannot stop bacteria from getting water which can promote their growth. Vacuum packaging food can extend its life by up to 3-5 times.
vegetable	A plant or part of a plant that is used for food. Some can be eaten raw. Others are always cooked.
veterinarian	A doctor who treats illnesses or injuries in animals.