

Match the term in the left column with the definition in the right column.

Perishable Foods	Discoloration of food due to the action of enzymes.
Bacteria	A process of asexual reproduction, in which a new organism or cell is formed by a protrusion of a portion of the organism, then becoming free.
Browning	A large group of bacteria present in the same place that is usually visible with the naked eyes.
Spores	A disease caused by consuming contaminated food or drink.
Ripening	Foods that spoil rapidly.
Colony	A chemical process that produces undesirable changes in color, flavor and nutrient content, results when air reacts with food components.
Exotoxins	Is a process in fruits that causes them to become more palatable. The fruit becomes sweeter, less green, and softer.
Micro-organisms	Asexual reproduction by the production and release of spores.
Toxins	Microscopic organisms not visible with the naked eye.
Budding	Are microscopic plants or animals which are single- celled.
Cross contamination	Waste products from bacteria metabolism which is harmful (poisonous) on humans or other vertebrates even at very low doses.
Food-Borne Illness	Any substance in food that can cause illness or injury.
Oxidation	A toxin released by a living bacterial cell into its surroundings.
Sporulation	The transfer of microorganisms from one substance or object to another, with harmful effect.
Hazards	The study of micro-organisms.
Micro-biology	The most dormant form of bacteria since they exhibit minimal metabolism and respiration, as well as reduced enzyme production.