

Update of the glossary of processes
(DRAFT)

	Process	Definition	Common name/qualifier	Abbreviated name
1	Concentration (1)	Increase in certain contents by removal of water or other constituents	Concentrate	
2	Decortication (2)	Complete or partial removal of outer layers from grains, seeds, fruits, nuts and others	Decorticated, partially decorticated	
3	Drying	Dehydration by artificial or natural processes	Dried (sun or artificially)	
4	Extraction	Removal of components by dissolving in an organic solvent or water. In the case of the use of organic solvent, resulting product must be technically free of such solvent	Extracted (in the case of oil-containing materials), molasses, pulp (in the case of products containing sugar or other water-soluble components)	
5	Extrusion	Pressing of material through an orifice under pressure. (See also pregelatinisation) Thermal process during which the product's internal water content, abruptly steamed, leads to the breaking-up of the product combined with special shaping by passing through an orifice. (see also expanding and pelleting)	Extruded	
6	Flaking	Rolling of moist heat-treated material	Flakes	
7	Flour milling	Physical processing of grain to Reduction of particle size of dry grain and to facilitate separation into constituent fractions (principally flour, bran and middlings)	Flour, bran, middlings (3), feed	
8	Heating	General term covering a number of heat treatments (see specific heat treatments like toasting, cooking...) carried out under specific conditions to influence the nutritional value or the structure of the material	Toasted, cooked, heat treated	
9	Hydrogenation	Transformation of unsaturated glycerides into saturated glycerides (of oils and fats) or unsaturated to saturated free fatty acids	Hardened, partially hardened	
10	Hydrolysis	Breakdown into simpler chemical constituents Reduction of molecular size by appropriate treatment with water and possibly either enzymes or acid/alkali	Hydrolysed	
11	Pressing (4)	Physical removal by mechanical extraction (by a screw or other type of press), with or without a slight heating, of fat/oil from oil-rich materials or of juice from fruits or other vegetable products	Expeller (5) (in case of oil-containing materials) Pulp, pomace (in case of fruits, etc.) Pressed pulp (in case of sugar-beet)	
12	Pelleting	Special shaping by compression through a die	Pellet, pelleted	
13	Pregelatinisation	Modification of starch to improve markedly its swelling properties in cold water	Pregelatinised (6), puffed	

14	Refining	Complete or partial removal of impurities in sugars, oils, fats and other natural materials by chemical/physical treatment Complete or partial Removal of impurities in sugars, oils, fats and other natural materials by chemical/physical treatment	Refined, partially refined	
15	Wet-milling	Process including mechanical reduction of particle size of kernel/grain in water and separation of the starch and other component parts, sometimes after steeping in water, with or without sulphur dioxide, for the extraction of starch Process including mechanical reduction of particle size of kernel/grain in water and separation of the starch and other component parts.	Germ, gluten, starch	
16	Crushing	Mechanical processing of grain or other feed materials to reduce their size Reduction of particle size using a crusher.	Crushed, crushing	
17	Desugaring	Complete or partial removal of mono- and disaccharides from molasses and other material containing sugar by chemical or physical means	Desugared, partially desugared	
New	Agglomeration	Process of bulking up a substance in which finer particles adhere to each other to form a larger mass.	Agglomerated	
New	Air fractioning	Separation of particles by means of an air stream	Air fractioned	
New	Autoclaving	Heat process using pressure and steam usually used to sterilise	Autoclaved	
New	Blanching	Process consisting of heat treatment of an organic substance by boiling or steaming in order to kill natural enzymes, soften tissue and remove raw flavouring.	Blanched	
New	Bleaching	Removing naturally occurring colour providing chemicals from feed materials, e.g. pigments in vegetable oils extract from oil seeds	Bleached	
New	Chilling	Lowering the temperature below ambient but above freezing point to aid preservation	Chilled	
New	Chopping	Reduction of particle size using on or more knives	Chopped	
New	Cleaning	Removal of objects (contaminants, e.g. stones) or other vegetative parts of the plant e.g. unattached particles of straw or husks	Cleaned / Screened / Sorted	
New	Condensation	Transition of a substance from a gaseous to a liquid phase	Condensed	
New	Cooking	The application of heat to change the physical and chemical characteristics of feed materials	Cooked	
New	Crisping	Slicing and frying a feed material, usually with vegetable oil, until it crisps	Crisped	
New	Crystallisation	Crystallisation is a purification process by the formation of solid crystals from a liquid solution. Any impurities in the liquid are usually not incorporated into the lattice structure of the crystal.	Crystallised	
New	Dehulling / dehusking	Removal of the outer skins of beans, grains and seeds usually by passing between adjustable toothed rollers.	Dehulled or dehusked	
New	Depectinising	Extraction of pectins from a feed	Depectinised	

		material		
New	Desiccation	Process of extracting moisture	Desiccated	
New	Desliming	Process used to remove the slime layer on the surface	Deslimed	
New	Detoxification	Process by which toxic contaminants are destroyed or reduced in concentration.	Detoxified	
New	Distillation	Fractionating liquids by boiling and collecting the condensed vapour into a separate container, e.g. ethanol	Distilled	
New	Ensiling	Preserving perishable feed materials by allowing microbial fermentation to produce acids, e.g. lactic acid and / or the addition of specific synthetic preservation chemicals	Ensiled	
New	Evaporation	Reducing the water content of low dry matter feed materials.	Evaporated	
New	Expansion	Thermal process during which the product's internal water content, abruptly steamed, leads to the breaking-up of the product	Expanded	
New	Expelling	Removal of oil by pressing (4).	Expeller / oil	
New	Fermentation	Process in which micro-organisms (bacteria, fungi or yeasts) are produced or used to produce a specific compound (enzyme, amino acid) or act on a material to promote a change in its chemical composition/properties.	Fermented	
New	Filtration	Separation of solids or liquids by passing them through a permeable membrane or porous medium through which only the liquid can pass.	Filtered	
New	Fractioning	Separation of solid feed material fragments by sieving. Each fraction can be treated with a stream of air that carries the light shell pieces away.		
New	Fragmentation	Process of breaking a feed material into fragments	Fragmented	
New	Frying	Process of cooking feed materials in a liquid, vegetable oil, that allows higher temperatures to be achieved than with steam or water	Fried	
New	Gelling	Process to form a gel, a solid, jelly-like material that can have properties ranging from soft and weak to hard and tough	Gelled	
New	Glazing	Process of producing a bright, glossy or glasslike finish on the surface of feed materials to protect the nutrients and / or provide a appetising, e.g. sweet, outer layer	Glazed	
New	Granulation	Drying feed materials to a specific particle size often to reduce dust and / or improve free flow properties	Granulated	
New	Grinding / milling / breaking	Reducing the particle size of solid feed materials in a dry or wet process.	Ground or milled	
New	Liquefying	Transition from a solid or a gas phase into a liquid	Liquefied	
New	Maceration	Reducing the size of feed materials using rotating knives or moving surfaces often with the aid of additional water	Macerated	
New	Malting	Allowing grain to commence germination by activation of naturally occurring enzymes that break down starch to fermentable carbohydrates and proteins.	Malted	
New	Melting	Transition from a solid to a liquid phase by the application of heat	Melted	

New	Mixing / Blending	Combination of two or more feed materials the spatial distribution of which are reduced to obtain a certain degree of homogeneity.	Blended or mixed	
New	Parboiling	Process of cooking partially by boiling for a brief period	Par-boiled	
New	Pasteurisation	Heating to a critical temperature for a specified amount of time to eliminate harmful microorganisms followed by rapid cooling.	Pasteurised	
New	Peeling	Removal of the skin/peel from raw fruit and vegetables.	Peeled	
New	Polishing	The polishing of dehulled grain, e.g. rice, by rotation in drums resulting in a grain with a bright, white, shiny appearance.	Polished	
New	Roasting	Heating of feed materials in a dry state to improve digestibility and / or reduce naturally occurring anti-nutritive factors	Roasted	
New	Rolling	Reduction of particle size by passing the feed material, e.g. grains, between pairs of rollers	Rolled	
New	Rumen protection	Process which, either by physical treatment and/or through the action of processing aids, aims to protect feed material nutrients (e.g. oil, proteins, starch) from alteration or degradation by rumen microbes	Rumen protected	
New	Sieving	Separation of particles of different sizes by passing feed materials through screen(s) while been shaken or poured	Sieved, sifted	
New	Skimming	Separating the top floating layer of a liquid by mechanical means, e.g. milk fat	Skimmed	
New	Slicing	Cutting feed materials into flat pieces using knives, sometimes called "cosettes"	Sliced	
New	Soaking / Steeping	Moistening and softening of feed materials, usually seeds, to reduce cooking time, aid in seed coat removal, facilitate the uptake of water to activate the germination process or reduce the concentration of naturally occurring anti-nutritive factors	Steeped	
New	Spray drying	Reducing the moisture content of a liquid by creating a spray or mist of the feed material to increase the surface area to weight ratio through which warm air is blown	Spray dried	
New	Steaming	Process using pressurized steam for heating and cooking to increase digestibility	Steamed	
New	Toasting	Heating using dry heat usually applied to oilseeds, e.g. to reduce or remove naturally occurring anti-nutritive factors	Toasted	
New	Ultra-filtration	Filtration of liquids through a membrane permeable only for small molecules.	Ultra-filtrated	