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### Alicament

A word made up by combining the words "aliment" (food in French) and "médicament" (medicine). An "alicament" is a foodstuff which has a beneficial preventive effect on health through one or more of its constituents (if the "health" effect were curative, the product would be regarded as a medicine!)

NB : the "alicament" can be distinguished from the nutraceutical product by the way it is marketed; the "alicament" is sold as a food whereas the nutraceutical product is sold as a pharmaceutical one.

### Anhydrous milk fat

According to standard 68A of the International Dairy Federation (FIL), anhydrous milk fat is the product obtained solely from cow's milk, cream or butter by processes guaranteeing the almost total extraction of water and non-fat dry extract.

It has to be obtained from raw materials (milk, cream or butter) of the very highest quality, to which no neutralising substance must be added.

It has to meet several composition and quality criteria.

### Aromas

Odour or flavour of a number of vegetable or animal substances (Petit Larousse); by extension, a food additive or ingredient used for its aromatic properties (aromatic or aromatising substance).

### Bakery and pastry products

An industrial and craft sector producing and marketing finished flour-based products which are eaten as a basic food (bread) or as a dessert (cake, tart, etc.); unlike dry biscuits, these products will be eaten fresh (or immediately after thawing).

### Beurre d'Ardenne

Butter with a Protected Designation of Origin (PDO) from the raw material and made in the region of the Belgian Ardennes. **For more information :** <http://www.carlsbourg.be>

### Biscuit

A cooked flour-based product either sweetened or salted; it can contain other ingredients such as butter or other fats, milk, flavourings, etc. The name comes from the French "bis cuit" (cooked twice).

In Europe a biscuit is a dry crunchy product whereas in the United States the term biscuit is used to describe small, light sponge fingers.

### Biscuit products

An industrial and craft sector producing and marketing sweetened or salted biscuit-type products.

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### **Blooming**

A defect of physical origin which can appear when fat-containing products such as chocolate and certain biscuits are stored.

The reason for it is that liquid fat migrates to the outside of the foodstuff and recrystallizes on the surface. This defect can be seen from a bloom appearing which makes the product far less appetizing and unfit for sale.

### **Brioche**

A bakery product with a soft, light and airy texture in the shape of a ball and made from a risen dough (flour, eggs, butter and yeast).

### **Butter**

According to the Codex Alimentarius, butter is a fatty product derived solely from milk and/or products obtained from milk, mainly in the form of a water-in-oil type emulsion.

According to the European regulation (EC 2991/94), butter takes the form of a solid and malleable emulsion mainly of the water-in-fat type, derived solely from milk and/or certain dairy products, of which fat is the most worth part .

It has to comply with the following standards of composition: minimum milk fat content 80%, maximum water content 16%, maximum content of non-fat dry extract 2%.

The residual 2% will either be salt, in the case of salted butters, or milk fat. Some regulations state a minimum fat content of 82%; these do not take into account the possible presence of salt.

### **Butter cream**

A filling or decoration used for certain pastry products.

It is made by beating a mixture of soft butter, sugar syrup, egg yolks and possibly milk or light cream until a smooth, homogeneous, light and fondant mixture is obtained; flavouring is often added (coffee, vanilla, chocolate, rum, etc.).

### **Butter for pastry products**

Butter for use in baking, pastry-making, biscuit-making and confectionery, etc. which complies with the terms laid down in Regulation 1898/05/EC.

### **Buttermilk**

A milky liquid resulting from making butter by churning cream; its composition depends on both the cream's initial acidity (soured cream or sweet cream) and the water dilution; it contains around 8% dry matter of which 4% is lactose, 3% protein and 0.5% fat.

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## Cheese

Product derived from milk but which is richer in proteins, calcium and possibly fat; this enrichment is obtained by the action of pressure and/or lactic ferments and by physical concentration by draining or centrifuging.

There are different varieties of cheeses according to the raw material (cow's milk, sheep's milk or goat's milk etc.) and the method of preparation and fermentation used; there is generally a distinction between fresh cheeses and refined cheeses; depending on the level of enrichment in dry substance (owing to drainage, possible cooking which hardens the protein concentrate and pressing), the cheeses obtained have a soft consistency (e.g. Camembert) with a semi-hard consistency (Saint Paulin, Trappist, etc.) and a hard cooked consistency (e.g. Gruyère, Emmenthal) and a non-cooked cheese (e.g. Gouda).

The by-product of cheese manufacture is lactoserum (a translucent liquid passing through the draining bags).

Fondue cheeses have to be regarded as cheese preparations because they are manufactured on this basis (cheese cooked in the presence of melting salts). **For more information** : <http://www.carlsbourg.be>

## Chocolate-making

An industrial and craft sector producing and marketing chocolate products.

## Cholesterol

A natural compound present in tissues, organs and products of animal origin (meat, milk, eggs, etc.).

This compound is contained in the fat in which it is soluble. Cholesterol is also present in the human body; it is involved in transporting the lipids in the blood and is the basis for the production of various hormones.

It is an essential compound for our development and for the proper functioning of our bodies; however if there is an excess of it in the blood, it leads to an increased risk of cardiovascular disorders.

We produce a large proportion of our cholesterol ourselves; however part of it is affected by the presence of certain saturated fatty acids and cholesterol taken in in our food.

It is recommended that we eat a maximum of 25 to 30 g of saturated fatty acids and 250 to 300 mg cholesterol per day (for an adult). **For more information** : <http://www.balade.be>

## Cholesterol-free low-fat milk for spreading

Low-fat milk fat which has had its cholesterol content, fat and saturated fatty acid content very considerably reduced by physical processes.

## Choux pastry

Pastry made with flour, water and butter to which eggs are added by beating. This method of preparation allows the pastry to swell during cooking. The products obtained are soft and are generally filled with whipped cream or patisserie custard, etc.

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### Churned butter

Butter obtained by the traditional method of processing cream in a churn. **For more information:**  
<http://www.carlsbourg.be>

### CLA

Abbreviation of "conjugated linoleic acid".

### Clarified butter

This is the fat from butter obtained by gently melting and decanting the butter. The clear oily part is collected: this is the butter oil or clarified butter. After cooling, the oil recrystallises and hardens again.

Clarified butter is used in cooking; it does not brown when cooked and does not develop the characteristic tastes and odours of cooked butter: it is an excellent base for cooking fish and preparing sauces, etc. It also keeps better than butter.

### Concentrated butter for pastry products

Concentrated butter for use in baking, pastry-making, biscuit-making and confectionery, etc. which complies with the terms laid down in Regulation 1898/05/EC.

### Confectionery

An industrial and craft sector producing and marketing sweet products such as sweets, toffees, chewing gum, etc.

### Conjugated linoleic acid

Conjugated linoleic acid is a specific component of the fats produced by ruminants (cows, sheep, etc.). It is a natural constituent of the fats containing in the meat and milk of these animals.

Conjugated linoleic acid is produced by the bacteria present in the rumen (the first stomach of ruminants) which convert the linoleic acid provided mainly by grass which constitutes the main food of ruminants or by feed supplements rich in polyunsaturated fatty acids (sunflower, linseed, etc.)

### Conjugated linoleic acid

At the end of the 1970s, an American researcher, Michael W. Pariza, of the University of Wisconsin at Madison, who carried out research into the possible carcinogenic properties of the hydrocarbons and of the aromatic amines in grilled meats, revealed an unexpected antimutagenic (or anticarcinogenic) effect of a component of beefmeat. Subsequent studies showed that this component was conjugated linoleic acid.

Since then, investigations carried out on this surprising fatty component revealed numerous "health" benefits in addition to the anticarcinogenic benefits: a reduction in bone loss, strengthening of the immune system, prevention of diabetes but also an anti-obesity effect (reduction in the fat laid down and an increase in the muscle mass) as well as an anti-atherosclerotic effect.

These last two effects are rather surprising in view of the fact that we know that they are caused by a fatty constituent, known to be of animal origin!

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### Cooking butter

Concentrated butter intended for use in cooking and pastry-making; this butter complies with the terms laid down in Regulation 1898/05/EC

Our BALADE butter "Cuire et Rôtir" is a light butter. It contains 60% fat instead of 82% like the traditional butter.

This decrease of the fat content has been obtained by adding an emulsifier that makes it possible to emulsify a larger part of the aqueous phase. Our BALADE butter "Cuire et Rôtir" does indeed contain more water than a standard butter.

Thanks to a fine emulsion and the kind of the emulsifiers used, the evaporation will take place very progressively, without any spattering. This property has been optimised for our BALADE butter "Cuire et Rôtir".

The use of light butter makes it possible not to alter one's habits and yet consume fewer lipids.

The cholesterol content: a pure physical and natural extraction process, patented by Corman, reduces the cholesterol content.

The light BALADE butter "Cuire et Rôtir" contains max. 35 mg/100 g cholesterol versus 230 mg/100 g for standard butter with a fat content of 82%.

The light BALADE butter "Cuire et Rôtir" contains 0,25 % salt which has an anti-spattering effect. **For more information** : <http://www.balade.be>

### Cream

Cream is milk with a high fat content. According to the entry in the Codex Alimentarius, cream is a fat-enriched liquid milk product, in the form of a fat emulsion in skimmed milk obtained by a physical process of separation from milk.

In general, the legal definitions cite the level of 30% as being the minimum fat content for cream. For lower levels, the cream will be designated light cream or fat-reduced cream. **For more information** : <http://www.carlsbourg.be>

### Crème Chantilly

In France, Crème Chantilly is a whipped, sweetened cream containing a minimum of 30% fat.

### Croissant

A bakery product, crescent-shaped or straight, with a flaky surface texture and slightly like a brioche inside prepared with a puff laminated dough (flour, butter and yeast).

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### **Curdling**

Curdling is provoked by calf rennet from the calf's stomachs (ruminants have several stomachs). The calves are milk calves, meaning that they haven't eaten grass yet. The active ingredient in rennet is the enzyme « chymosin » (rennet is the name given to the extract).

Biotechnological developments now allow « chymosin » to be produced by fermentation (culture of selected micro-organisms). Use of this microbic rennet is increasingly widespread for both economic (availability) and quality (improved regularity) reasons.

Calf rennet and microbic rennet are seen as identical from a regulatory point of view, so cheese makers may use either.

### **Dairy butter**

Butter obtained by physically processing a dairy cream in order to obtain a solid emulsion of the "water-in-fat" type.

### **Dairy industry**

Industrial sector producing and marketing dairy products.

### **Dairy ingredient**

Food compound or product of dairy origin used in the preparation of another processed food product.

### **Dairy product recombination**

Making dairy products (milks and their derivatives: creams, butters, cheeses, etc.) based on milk components which have been isolated and have had their water removed so that they can be stored (powdered skimmed milk powder, anhydrous milk fat, etc.).

This means that dairy products can be made in countries or regions where local milk production is insufficient. In addition to specific dairy equipment, this process requires equipment for incorporating water and mixing equipment.

### **Dairy sector**

Industry processing milk for marketing and the production of various milk derivatives.

### **Eating**

Action of eating food, feeding oneself (see "food").

### **«Extra-fin" butter** (French classification)

Butter made solely from pasteurised, non-frozen cream. The manufacturing process must begin a maximum of 72 hours after the milk or cream has been collected. Churning should take place a maximum of 48 hours after creaming.

### **Filling (product)**

A generally creamy, thick and fondant mixture used as decoration and as a flavour-enhancer of a hollow bakery product, biscuit-making, confectionery or chocolate products.

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**"Fin" butter** (French classification)

Butter made from a maximum of 30% frozen cream.

**Folding and rolling**

Rolling out a puff pastry, i.e. stretching it using a rolling pin or a roller.

**Food**

A natural and possibly processed substance which serves as nourishment to a living being; food has to ensure one or more of the functions of growth, tissue maintenance and energy through biological and chemical compounds.

**Food hygiene**

All the conditions and methods of preparation and storage of a food product to ensure the best level of microbiological hygiene.

**Food industry**

Industrial sector producing and marketing food products.

**Food ingredient**

Natural biological compound or food product used in the preparation of another processed food product.

**Fractionation**

A process for separating a substance into more or less purified groups of its constituents. For milk fat the process used is a purely physical process called dry fractionation by crystallisation; the fractionation is carried out without any additives.

The liquid fat is cooled slowly in vats called crystallisers; during this cooling process crystals of the fat constituents with a high melting point (called stearin) form; the latter are then separated from the remaining oil (called oleine) by filtration.

**Fresh butter**

Butter obtained from fresh milk products (not frozen, not sterilized).

**Functional**

The term is used to describe a food product or ingredient which has at least :

1. A physico-chemical or biological effect on the health of the consumer (e.g. vitamins, lactic ferments, etc.).
2. A physico-chemical or biological effect necessary for the preparation and/or preservation of a processed food product (e.g. emulsifier, yeast, etc.).

**Functional food**

Any food or ingredient which can improve health apart from the nutritive effect of its usual nutriment.

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### Ghee

According to standard 68A of the International Dairy Federation (FIL), ghee is produced solely from milk, cream or butter of different animal origins, using processes enabling almost all of the water and non-fatty dry substances to be extracted; ghee has a characteristic physical structure. It has to meet a series of composition and quality criteria.

Ghee is mainly used in cooking as a cooking agent or as a flavouring ingredient in many dishes in Asia, the Middle East and in Africa. Depending on the countries and cultures, it can also have a special social function and be used for therapeutic purposes.

Its variable origin and the various ways in which it can be prepared impart it with a flavour which can be particularly marked.

### HACCP (Hazard Analysis Critical Control Points)

This is a method which provides the greatest guarantee of the safety of a foodstuff as far as the health of the consumer is concerned (hygiene, accidental contamination by a foreign body or substance, etc.).

The method originated in the United States in 1971 in a company which agreed to produce foods for astronauts and which wanted to take maximum precautions. It is based on the following 7 principles:

- Hazard analysis
- Determination of the critical points
- Specification of control criteria
- Introduction of a monitoring system
- Corrective action
- Checking procedures, validation
- Documentation (procedures) on the 6 previous actions

Today it is compulsory to use this method in agri-foodstuff companies (European Directive 93/43).

### Horeca

A business sector consisting of hotels (ho), restaurants (re) and cafes (ca).

### Ice cream

Frozen dessert with a solid or thick consistency obtained by freezing and which consists mainly of milk, milk fat (provided by cream, butter or concentrated butter), sugar and one or more ingredients and aromatic additives (fruit, chocolate, vanilla, flavourings, etc.). According to the regulations, the minimum fat content of milk is 9 to 10%.

### Incorporation

In bakery and pastry-making, incorporation is the action of introducing and mixing an ingredient into the dough. This is done in a kneading machine or a mixer.

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### ISO (International Organization for Standardization)

This is a network of national standardisation institutes covering some 140 countries. This organisation draws up technical standards in almost all sectors of the economy, industry and technology. These standards describe product characteristics and procedures in detail.

In addition to these specific standards, ISO issues generic standards which include the standards ISO 9000 and ISO 14000.

The ISO 9000 family deals mainly with "quality management" whereas the ISO 14000 family deals mainly with "environmental management".

These standards concern "management", therefore the way an organisation works (the process) and not directly the result of its work (the product).

#### Liquid butter

Butter or fractionated milk fat in a liquid state when stored and used

#### Low-cholesterol butter

Butter which have had their cholesterol content substantially reduced by a physical process. **For more information** : <http://www.balade.be>

#### Low-cholesterol cheese

Cheese in which the level of cholesterol naturally present in the fat has been substantially reduced by a physical process. **For more information** : <http://www.balade.be>

#### Low-cholesterol cream and low-fat cream

Cream and low-fat cream in which the level of cholesterol has been substantially reduced by a physical process. **For more information** : <http://www.balade.be>

#### Low-fat butter

Butter with a low-fat content. According to the European regulation (2991/94/EC), there are three types of low-fat fat butter: three-quarter butter containing between 60 and 62% fat, semi-skimmed butter containing between 39 and 41% fat and milk fat spread for low-fat butters containing either less than 39% or more than 41% and less than 60% or more than 62% and less than 80% fat.

Low-fat butters may contain certain non-milk substances (ingredients and additives) necessary in their production. **For more information** : <http://www.balade.be>

#### Low-fat cheese

Cheese with a considerably lower fat content than that of its homologue in its standard version. **For more information** : <http://www.balade.be>

#### Low-fat cream for cooking

A low-fat cream the manufacturing process of which has been adapted to make it thicker and more suitable for use in cooking (sauces, etc.). **For more information** : <http://www.balade.be>

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### **Low-fat cream or light cream**

Cream containing less than 30% fat. The fat content must, however, be greater than 10% (according to the entry in the Codex Alimentarius) or 12% (French regulation). **For more information :** <http://www.balade.be>

### **Milk sowing**

Milk sowing consists in adding lactic acid bacteria to pasteurised milk that has been cooled down to the required fermentation temperature. These lactic acid bacteria are specific bacteria like those used for the production of yoghurt, fresh cheese, ...

These lactic acid bacteria will transform the milk sugar (lactose) into lactic acid. The milk becomes acid and jellifies as a result of the transformation of the protein called casein. The lactic acids will also produce specific aromatic compounds that are in great demand.

These changes also result in a very important increase of the lactic bacterial population: after a few hours their number grows from some thousands per millilitre to several hundred millions per millilitre !

These bacteria, or lactic acid bacteria, have a favourable effect on our health, more particularly on our intestines: they allow us to maintain a bacterial population which is very interesting for our digestive system.

### **Moisture barrier**

Food ingredient preventing moisture in part of a food preparation migrating to another, dry, part (e.g. a sponge decorated with a fruit-based topping or filling). The best moisture barriers are fats applied in a film solidified by cooling between the two parts of the food preparation.

### **"Multiple use" low-fat cream**

Low-fat cream the composition and manufacturing process of which have been adapted to enable it to be used in all dishes (cooking, dessert, whipping, etc.). **For more information:** <http://www.balade.be>

### **"NIZO" procedure**

A modern manufacturing process perfected by the "NIZO" (in English: "**Netherlands Institute for Dairy Research**") that involves adding ferments and concentrated dairy fermentation products to butter during working. This procedure produces non-fermented buttermilk that is more easily recoverable.

### **Nutraceutical**

A word created by combining the word "nutrition" and "pharmaceutical".

A nutraceutical product has the following characteristics:

- It is manufactured from natural food products,
- It is generally marketed in pharmaceutical form (gelatin capsules, etc.), therefore not in food form,
- It has a beneficial preventive effect on health.

The nutraceutical product is therefore distinguished from the "alicament" by the way in which it is marketed.

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## **Nutrition**

Branch of medicine which deals with nutritional requirements and their implications for health.

## **Oméga-3s**

Omega-3s are essential polyunsaturated fatty acids not produced by the body. They are rarer than Omega-6s and we therefore need to get them through our food (notably by consuming fat fish).

According to the current scientific research, Omega-3s are recognized to be important at all ages from the formation of the foetus... to the ripe old age :

- **Pregnancy** : Omega-3s consumed by mum serve to build the baby's brain and nervous system
- **Children** : they enable the nervous system to mature
- **Adolescents** : they help maintain the nerve cells
- **Adults** : they contribute to cardiovascular health and help maintain the neurons
- **Elderly people** : they help reduce cardiovascular risk and preserve the cognitive faculties

**For more information** : <http://www.balade.be>

## **Pastry**

Generic name given to flour-based products to be cooked, used in bakery, pastry-making and biscuit-making.

## **"Petit-lait"**

The term "petit-lait" is quite vague ... It means either buttermilk made in traditional butter making, or whey made in cheese making.

## **Protected Designation of Origin (PDO)**

The Protected Designation of Origin is the acronym for the European recognition of designations of origin recognised at national level. The Protected Designation of Origin is the name of a region, of a given place or, in exceptional cases of a country, which serves to designate an agricultural product or a foodstuff, originating from that region, from that given place or from that country and the quality or characteristics of which are mainly or exclusively due to the geographical environment including natural and human factors, and the production, processing and preparation of which take place in a defined geographical area (Council Regulation 2081/92/EC of 14 July 1992).

Furthermore, the Protected Designation of Origin chain has to be structured by a protective syndicate bringing together professionals in the chain. The Protected Designation of Origin implies a close link between the product, the soil and climatic conditions and man's skill, with the idea of the soil being pre-eminent (natural and human factors) and the idea that the product cannot be reproduced in a different soil.

When the European regulation was introduced for protected designations of origin, the Council of the EU based its decision on the definitions of designations of origin already existing at national level. The European definition is therefore very close to the definitions of the designations of origin of France and Italy. The European acronym for the protected designation of origin AOP has its equivalent at national level:

- Germany: "Geschützte Ursprungsbezeichnung - GU"
- Spain: "Denominación d'Origen - DO"
- France : "Appellation d'origine contrôlée - AOC "
- Italy: Denominazione d'Origine – DO - **For more information:** <http://www.carlsbourg.be>

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### Puff pastry

1. Baking techniques using puff pastry
2. Bakery products based on puff pastry

### Puff pastry

Pastry based on flour, water and butter; it is characterised by its flaky structure formed by alternate layers of pastry and butter. To make it, a knob of hard butter is enveloped in a pastry base (dough) consisting of flour, cold water and a little butter.

The envelope is rolled (or folded and rolled) and folded back on itself; the rolling and folding operation is repeated two or three times. After cooking, the flaky pastry has a crusty structure with aerated layers. This pastry is used in many bakery, pastry-making and biscuit-making applications.

Puff pastry & laminated dough Pastry which has to be rolled (or rolled and folded) like puff pastries, risen puff pastries and shortcrust pastries.

### Puff rising pastry

Pastry based on flour, water, butter and yeast, combining the characteristics of puff pastry and those of rising pastry.

The pastry is made the same way as puff pastry (but with less rolling and folding); it is then left to rise in a warm place before cooking. Croissants, pains au chocolat, and Danish pastries, etc. are products made with a puff rising pastry.

### Quality

According to the standard ISO 9000, quality means all the characteristics of a product (or service) which are required by the client.

### R&D (Research and development)

Department of a company or organisation, the function of which is to develop the work and profitability of the company by creating and optimising products or services, the characteristics of which meet customer requirements (quality).

### « Raw » butter

Butter made solely from **unprocessed cream**. Having undergone no treatment other than refrigeration, it is not pasteurised. This type of butter keeps badly.

### Rennet

Traditional rennet is a solution of a natural enzyme extracted from the fourth stomach of milk calves (calves not yet eating grass). Today there are cultured rennets (made by cultured micro organisms). The enzyme is actually called "chymosin"; it is a protein able to provoke a highly specific chemical change. It is found in a solution of saltwater that stabilises it; this solution is called "rennet". Today, rennet also comes in powdered form. Added to milk at +/- 35°C in small quantities, the enzyme "chymosin" provokes the coagulation of the main protein in milk (casein). This reaction lasts for between 15 and 30 minutes. The substance remaining after draining the serum (the remaining liquid) is called "curds". Further treatment of the curds (pressing, maturing, etc) leads to different types of cheese.

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### **Rising pastry**

Pastry based on flour, water, yeast, salt and possibly with the addition of milk, etc.

After it has been made, this pastry has to rise in a warm place (fermentation by the yeast); it is then cooked in an oven to give the basic staple of the bakery industry; bread.

**Sandwich butter** : See "spreadable butter"

### **Sandwich industry**

An industrial and craft sector producing and marketing sandwich products.

### **Shortcrust pastry**

Pastry based on flour, water and butter. This pastry contains a high proportion of fat; this characteristic makes this unrisen pastry sufficiently soft and crusty after cooking.

It is the pastry used for making tarts, quiches and boat-shaped pastries, etc.

**Soft butter** : See "spreadable butter"

### **Sphingolipids**

Sphingolipids are biological compounds present in living organisms; they are therefore also natural constituents of most foodstuffs but in relatively small quantities depending on the type of food.

They are natural compounds combined with fats (they belong to the polar lipid family). Sphingolipids and their digestion products are highly bioactive compounds which have marked effects on the regulation of cell function.

They are located on the external surface of the cell membrane of living organisms; they play an essential role in communicating, to the cell, information on its external environment.

Scientific studies show that these compounds are indispensable for the optimum functioning of our cells: they modulate the behaviour of the growth, differentiation and cell necrosis factors and they are involved in the recognition and protection of these cells against harmful outside influences (pathogenic bacteria, toxins, viruses, etc.). **For more information** : <http://www.balade.be>

### **Sponge cake**

A bakery product with a dense and compact texture made from a dough based on flour, sugar, eggs, butter and possibly flavourings, dried yeast, etc. The light texture of the cake is obtained by creaming the butter (beating).

### **Spreadability**

A texture characteristic of a food product making it easy to spread on a slice of bread (softness, homogeneity of texture).

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**Spreadable butter**

Butter which has been made more easy to spread at low temperatures due to the butter being reworked and possibly by the physical process of fractionation by crystallisation which in particular makes it possible to concentrate the softer constituents of the fat in butter. **For more information :** <http://www.balade.be>

**Traced butter**

Butter in conformity with Regulations 1898/05/EC containing legal tracers; the tracers are organoleptic (a carotene for colour or vanilla for flavour) and chemical (glycerol triheptanoate or stigmasterol or beta-sitosterol to enable the butter to be identified on chemical analysis).

**Whey**

A translucent liquid created during cheese making; its composition depends on the type of curd made (lactic curd, rennet curd); it contains about 6% dry matter which is mostly lactose (over 4%), non-cheese proteins (under 1%), fat (0.2%) and mineral salts.

**Whippability (increasing in volume)**

Incorporating air or a neutral gas into dough products capable of retaining it. The result is an increase in the volume of the product therefore making it lighter (by reducing its density).

**Whipped cream (cream increased in volume)**

Cream which has undergone mechanical processing under cold conditions enabling the incorporation of air or a neutral gas; whipped cream must be sufficiently stiff for it to be able to be used for filling or decoration; the mechanical processing must not reverse the initial emulsion of the cream (fat-in-skimmed milk type).

**Whipping cream**

Liquid cream intended for whipping or increasing in volume; its fat content and manufacturing process can be adapted to help with the whipping or increasing in volume.