

## Lesson 9.1 Glossary

### A

**Animal product** – A product made from animal material.

### B

**Beef** – The meat derived from cattle nearly one year old or older.

**Breakout method** – To examine the interior quality of an egg by observing the height and thickness of the yolk and albumen after the shell has been cracked.

### C

**Candle** – To examine an egg in front of a light to observe internal characteristics associated with edible quality or hatchability, such as air cell size, yolk shadow position, presence of blood or meat spots, and presence or lack of germ development.

**Carcass** – The major portion of a meat animal remaining after slaughter, Varies among animals, but usually the head and internal organs have been removed. Skin and shanks are removed from cattle and sheep.

**Cheese** – Food made from consolidated curds that have been separated from milk by a coagulating agent.

**Chevon** – Goat meat.

**Cured** – Meat preserved by smoking and or soaking in brine or other suitable solutions.

**Cut** – A piece of meat prepared for retail or wholesale trade.

**Cutability** – An estimate of the percentage of salable meat (muscle) from a carcass versus the percentage of waste fat.

### D

**Dressing percent** – Carcass weight divided by the live weight and multiplied by 100.

### E

**Egg** – The oval reproductive body produced by females of birds, reptiles, and certain other animal species, enclosed in a calcareous shell or strong membrane within which the young develop.

**Egg candling** – The examination of poultry eggs in the shell by means of a bright light, for determining market grade and for the detection of meat spots, blood spots, or air bubbles.

### F

**Flavor** – Odor and taste combined with the feeling of the substance in the mouth.

**Fresh** – Designating very recently harvested or gathered food products.

### G

**Grade** – The classification of a product, animal, etc., by standards of uniformity, size, trueness to type, freedom from blemish or disease, fineness, quality, etc.

**Grading** – The classification of products, animals, etc. into grades.

## J

**Juiciness** – Full of juice; succulent.

## L

**Lamb** – The young of sheep, also the meat derived from young sheep.

## M

**Meat** – The edible flesh of an animal.

**Milk** – The natural, whitish or cream-colored liquid discharged by the mammary glands of mammals. Unless otherwise stated, milk usually means cow's milk.

**Mutton** – The flesh of a grown sheep (at least one year old) as opposed to lamb (less than one year old).

## O

**Odor** – A sensation perceived by the sense of smell; scent.

## P

**Palatability** – The degree to which a feed is liked or accepted.

**Pork** – The meat of swine.

**Primal cuts** – The most valuable cuts on a carcass. Usually includes leg, loin, and rib.

**Process** – A continuous action, operation, or series of changes taking place in a definite manner.

## Q

**Quality grade** – Grade given to a beef carcass; closely related to marbling, age of the animal, and color of the lean. The most common quality grades are prime, choice, select, and standard.

## R

**Refrigeration** – The act or process of making or keeping cold or cool, as for preservation.

**Retail cuts** – Cuts of meat that are ready for purchase and use by the consumer.

## S

**Sensory evaluation** – The science of judging and evaluating the quality of a food by the use of the senses, i.e. taste, smell, sight, touch and hearing.

**Steak** – A thick, usually cross-sectional slice of meat, its name depending on the part of the carcass from which it is cut; e.g. round steak, sirloin steak.

## T

**Taste** – The flavor of a product as determined by placing the substance in the mouth.

**Tenderness** – Soft or delicate in substance; not hard or tough.

## V

**Veal** – The meat from calves slaughtered before they are three months old.

## W

**Wholesale cuts** – The major parts of a carcass that are boxed and sold to wholesale distributors.

## Y

**Yield grade** – A numerical score given to a beef carcass. The score is based in the estimated carcass weight in boneless, closely trimmed retail cuts from the round loin, rib, and chuck.