LINGUISTIC CHARACTERISTICS OF FOOD SCIENCE

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Lucrarea este o analiză a diverselor exemple de prelucrare a produselor alimentare din punct de vedere terminologic, al traducerii şi a dificultăţilor lingvistice ale terminologiei din domeniul de prelucrare a produselor alimentare. În urma acestei cercetări, putem afirma că există un şir de divergenţe între limba română şi cea engleză, în structura atât gramaticală, cât şi cea semantică. Încercăm să rezumăm cele mai importante caracteristici ale terminologiei bazându-ne pe domeniul de prelucrare a produselor alimentare, însă studiile vizate vor mai urma.

Food processing can be considered as an important branch of *Food Science*. The objective of food process or food plant is designed to economically produce food products, which are safe, nutritious and good for the consumers.

Food processing generally includes the basic preparation of foods, the alteration of a food product into another form, and preservation and packaging techniques. Many food-processing innovations have even resulted in new products, such as concentrated fruit juices, freeze-dried coffee, and instant foods. As well food and food supplements have been processed from untapped sources as oilseeds; mutant varieties of crops; leaves, grasses and aquatic plants; and highly nutritious fish meal and concentrates [4, p.76]. For more severe processing, including heat preservation, drying, or freezing, the quality characteristics may change markedly during processing. Those raw materials which are preferred for fresh consumption may not be most appropriate for processing. Processed and natural foods are composed mainly of carbohydrates, proteins and fats. The major constituents in vegetables and fruits are carbohydrates such as fibers.

Food processing is used to transform and/or preserve raw ingredients from the farm into various food forms for consumption by human being. Food processing often takes clean, harvested produce eligible portions and uses them to produce attractive and marketable food products. Fresh agricultural products (plant and animal origin), due to their high moisture content, are highly perishable and can be kept only for a short period of time. Especially during peak harvesting seasons, due to large volume of these products, unless and otherwise pertinent measures are taken, the problem leads to spoilage and high economic losses. Furthermore food products

should be available throughout the year in market to fulfill the demand of consumers in all seasons. The major emphasis of food processing is shelf life extension by preventing undesirable changes in the wholesomeness, nutritive value, and sensory qualities [2, p.725].

Food process involves more branches that are closely connected to each over. In order to reach the final result, food should go through several processes. Food Science and Technology consist of Food Chemistry, Food Microbiology and Food Engineering is concerned with the processing, storage and use of food products in human nutrition.

Food chemistry is concerned with the chemical composition and chemical changes during processing storage and use. Chemical reactions in food are mostly undesirable, since they may result in degradation of food quality. However, some food processes are based on chemical reactions, cooking and roasting. Chemical kinetics of food reactions is very important in quantifying the various changes in food quality [1, p.4]. *Food Microbiology* is concerned with the growth and inhibition or destruction of microorganisms, which may cause food spoilage or illness to the consumers. Food safety is based mainly on the control of food-borne bacteria. Microbial destruction kinetics is similar to chemical kinetics, and quantitative data are essential on designing various food processes. Food Engineering is important in the design of food processes, processing equipment, and processing plants. Engineering principles, practical experience, and economics should be applied, while taking into consideration the principles and experience, and economics should be applied, while talking into consideration the principles and experience of Food Science and Technology [1, p.1].

Processed foods are usually less susceptible to early spoilage than fresh foods and are better suited for long distance transportation from the source to the consumer. When they were first introduced, some processed foods helped to alleviate food shortages and improved the overall nutrition of populations as it made many new foods available to the masses. Processing can also reduce the incidence of food borne disease. Fresh materials, such as fresh produce and raw meats, are more likely to harbor pathogenic micro-organisms capable of causing serious illnesses.

The effective availability of food depends on the state of the art of food processing, transportation, storage and on complex economic web constituting international trade in food and animal feed. All these and a great many related circumstances have to be measured against the nutritional needs of the growing world population and the dietary habits of the human household. The processing of most food products involves raw materials, cleaning, separating, disintegrating, forming, raw, pumping, mixing, application methods, combined operations, and forming, finished product. In

order to facilitate technological processing of food at the educational and commercial levels it was developed unifying principles and a systematic approach to the study of these operations [3, p.145].

Processes of the food industry can be divided into a number of common operations, called unit operations. Depending on the processor, such unit operations vary in name and number. During *food processing,* the manufacturer selects and combines unit operations into unit processes, which are then combined to produce more complex and comprehensive processes [4, p.8].

Various food processing operations make the food products more attractive, safer and easier to consume. Common food-processing techniques include various stages as *pasteurization, sterilization, cooking, drying* the processes of *cooling, freezin*g and *addition of the preservatives.*

Term translation depends on the register it is used in. Absolute equivalence of terms is a requirement in scientific translation. In other registers, term translation depends on the receptors background, and on the function the term plays in the text.

The word *semantics* itself denotes a range of ideas, from the popular to the highly technical. It is often used in ordinary language for denoting a problem of understanding that comes down to word selection or connotation. This problem of understanding has been the subject of many formal enquiries, over a long period of time, most notably in the field of formal semantics. In linguistics, it is the study of interpretation of signs or symbols used in agents or communities within particular circumstances and contexts [2, p.128].

Food Processing represents all processes that raw material should pass until cooking process. It involves the production of food and has the aim to produce healthy and fresh products through modern methods of raw material preparation in such a way in order to preserve the nutrient in the product. Food industry has evolved its own terminology, which will not be familiar to those outside of the industry.

References:

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Recomandat
Svetlana CORCODEL, lector superior