

## USEFUL EXPLANATIONS TO READERS

<b>Aerobic:</b>	This name is given to a certain number of small beings that cannot live or develop without the help of the air.
<b>Albuminoid:</b>	Very common substance in the nature, saltish. The white of an egg is an almost pure albuminoid matter.
<b>Anaerobic:</b>	Contrary of the word "aerobic".
<b>Azote:</b>	Gas forming the four-fifths of the atmospheric air.
<b>Azotized:</b>	Containing azote.
<b>Bacterium, Yeast, Ferment, Mold.</b>	Small being living at the expense of an aliment and causing its alteration.
<b>Bacteriology:</b>	Science or study of bacteria.
<b>Dessication:</b>	Action of drying. To suppress by means of artificial or solar heat the water contained in a food product.
<b>Eatable, Edible:</b>	Aliment proper to the nourishment of man.
<b>Factors, Atmospherical:</b>	Air, heat, dampness.
<b>Hermetically sealed:</b>	Perfectly closed.
<b>Hydrate:</b>	Chemical body composed of water and of one acid.
<b>Micro-organism:</b>	Small living being invisible to the eye.
<b>Microscope:</b>	Instrument which makes things bigger to the eye.
<b>Microscopic:</b>	Very small. Which can only be seen with a microscope.
<b>Omnipresence:</b>	Which is present everywhere, in all places.
<b>Oxygen:</b>	Gas forming the respirable part of the air.
<b>Rarefaction:</b>	Suppression of the air out of a receptacle.
<b>Processing :</b>	Sterilization.
<b>Receptacle:</b>	Any vessel, metal or glass jar that can contain a liquid.
<b>Spore:</b>	Egg. Reproductive organ of a bacterium, yeast, mold, etc.
<b>Sterilization:</b>	Destruction of ferments of all kinds contained in a product.