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Object Categorization of English Terms in the Food Industry

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Abstract. The article is devoted to the study of the peculiarities of the object categorization of English terms of the food industry. The relevance of the article is determined by the need to study object categorization in the formation, structuring and functioning of the English terminology of the food industry. The material of the study was the English-language terms of the food industry, which were obtained by the method of continuous sampling from specialized dictionaries. The analysis was carried out using definitional, semantic, categorical and conceptual research methods. The object category is widely represented by terms that designate concepts used in the terminology of the food industry and serve for their classification. It was determined that the terms representing the object category are divided into six groups: 1) terms for the designation of raw materials; 2) terms for labeling processing products; 3) terms for marking equipment and technology; 4) terms for marking packaging and labeling; 5) terms for designation of trademarks and brands; 6) terms for marking quality control and product safety. Groups of nominations corresponding to the object category are represented by the author. The study has shown that the various subcategories of the object are indeed represented in the specialized terminology of the food industry. The primary objective of the research is to shed light on the role of the object category and its linguistic representation in the English food industry terminology. The research also identifies productive linguistic elements, including special vocabulary, specialized morphemes, and syntactic constructions, that contribute to the formation of terms related to the object category. It is justified that the object category is widely used in the terminology of the food industry, as it is one of the basic categories that play an important role in the birth and formation of the naming of concepts in this industry.

Keywords: categorization, terminology, food industry, object category, classification of objects, methods of term formation.

Introduction. Linguists actively and diversely research the terminology of various branches of science. The problem of language categorization of terminology, which is of great interest not only to linguists, but also to the entire scientific world, is increasingly becoming the object of scientific research. In the realm of language, scientific concepts are organized by scholars into categories based on specific characteristics. This practice stems from the presence of these conceptual types within each term system, which in turn governs the distribution of the core terminological vocabulary within a particular field of knowledge.

Scientific concepts, represented by linguistic means, are categorized by researchers based on their common and distinct characteristics. Different scientific disciplines have their own set of categories rooted in ontological categories as the most abstract entities, which are essential features of reality and reflect its most general properties and relationships. According to modern views on the categorization process, a conceptual understanding of categories is proposed in modern linguistics: "A category is a conceptual association of objects, or an association of objects based on a common concept" (Martynyuk, 2011: 29).

The formation of the English terminology of the food industry as a system with a clear structure and interrelationship of units is due to the presence of a conceptual sphere at its core, which reflects the knowledge and practical experience gained in the process of learning about the field of food production. It is necessary to emphasize that the language of the food industry in modern English is a complex system related to a certain professional sphere of human activity aimed at the creation of food products.

Although there is no formal definition for the term, the food industry covers all aspects of food production and sale. It includes such areas as the raising of crops and livestock,

manufacture of farm equipment and agrochemicals, food processing, packaging and labeling, storage, distribution, regulatory frameworks, financing, marketing, retailing, catering, research and development, and education (Food Industries, Food Standards Agency (UK)).

Based on the results of the analysis of the collected material in the terminosphere of the food industry, we distinguish 8 categorical groups, each of which was named by a key generic term: objects, substances, processes, regimes, properties, values and units of measurement, sciences and industries, professions.

One of the most important categories for the food industry terminology is the object category. Therefore, for our research, it will be necessary to identify those scientific concepts and methods of their verbalization, which form the category "object" in the English food industry terminology. The lack of scientific investigations devoted to the study and description of terminological units and methods of their formation, which serve to realize the categorical meaning of the object in the food industry terminology of the English language, determines the relevance of the study.

The relevance of our article is determined by the need to study object categorization in the formation, structuring and functioning of the English terminology of the food industry.

Literature Review. The problem of language categorization of terminology is of great interest to linguists. The study of the processes of categorization of natural objects and phenomena and ways of their reflection in language was developed in numerous works of famous foreign and domestic linguists-cognitologists J. Lakoff, R. Langaker, L. Talmy, M. Fillmore, E. Roche, R. Jackendoff and others.

Scientific studies by Yu. Rozhkov and V. Lashkul are devoted to forms of linguistic representation of concept categories in veterinary terminology (Rozhkov, 2021, 2022), (Lashkul, 2021, 2022). O. Syrotina and V. Lashkul focuse his attention on conceptual categories represented by English terms of the food industry (Syrotina & Lashkul, 2023). E. Kiselyova's work presents linguistic means for the categories of "cause and effect" in nosological units (Kiselyova, 2012). A series of O. Syrotina's articles is dedicated to the categorical analysis of English terminology in the field of biotechnology (Syrotina, 2020, 2022).

However, in the linguistic literature, the English terms of the food industry has not received sufficient coverage in the aspect of categorization, particularly in the aspect of object categorization.

The aim of the paper is to study the role of the "object" category and its linguistic expression in the food industry terminology of the English language.

Materials and methods of research. The study was based on a sample of lexicographic data recorded in English specialized dictionaries: Oxford Companion to Food (2014), Food Industry Glossary (2006), Dictionary of Food Science and Nutrition (2007), International Food Information Service (IFIS) Dictionary (2012), USDA National Agricultural Library's Food and Nutrition Information Center (FNIC) Glossary (2007), Food Safety Glossary (2006) and explanatory dictionaries: Longman Dictionary of Contemporary English (2000), Britannica dictionary (2009), The Free Dictionary (2005).

The main methods used in the study were systematization and categorical analysis of the English terms of the food industry.

Results. Food industry terminology is a specialized set of terms used within the food manufacturing, processing, distribution, and service sectors to describe and communicate concepts, processes, ingredients, and various aspects related to the production and handling of food products (Davidson, 2014). Following O. Reida we define the food industry term as “a word a word or phrase in the field of agriculture and fisheries, food industry and processing of agricultural products, which is a verbal designation of a scientific concept, has a terminological meaning established by the definition, which is the semantic basis of the corresponding concept, and is implemented within the limits of this terminological field” (Reida, 2023).

The importance of the object category for food industry terminology can be explained by several factors. The object category in food industry terminology is crucial for ensuring regulatory compliance, managing allergens, maintaining quality control, managing the supply chain, providing

nutritional information, facilitating consumer communication, standardizing recipes, and adapting to market trends. It serves as a foundation for effective communication and management within the food industry.

Britannica Dictionary defines an object as "something that is a visible entity, something that can be perceived by the senses" (Britannica Dictionary, 2020). Collins English Dictionary proposes such definition of an object: “anything that has a fixed shape or form, that you can touch or see, and that is not alive” (Collins Dictionary,2020).

The main characteristics of objects are: ' a visible entity', ' not alive '. Terms from the category of objects constitute a significant portion of terminology in the field of food industry (19.8% of the total sample).

In the terminology of the food industry, the terms representing the "object" category can be divided into several groups: 1) terms for the designation of raw materials; 2) terms for labeling processing products; 3) terms for marking equipment and technology; 4) terms for marking packaging and labeling; 5) terms for designation of trademarks and brands; 6) terms for designation of quality control and product safety. The group of nominations corresponding to this category is one of the representative ones. Let's consider the groups of nominations corresponding to the object category in more detail.

The first group – terms for the designation of raw materials – is represented by terminological units that nominate objects based on their origin or purpose. Terminological units for the designation of raw materials are divided into 4 subgroups: 1) plant-based raw material; 2) animal-based raw material; 3) secondary raw material; 4) food ingredients; 5) raw resources.

1. The names of plant-based raw material (plant materials used in manufacturing) displayed in the following terminological units: grains, fruits, vegetables, plant oils, etc.

2. The names animal-based raw material (materials obtained from animals) include the following: meat, milk, eggs, hides, etc.

3. The names of secondary raw material (materials that undergo secondary use or processing). For example, secondary raw materials include recyclables that can be used to produce new materials or goods.

4. The names of food ingredients (components used in preparing food or in the production of food products) are displayed in the following terminological units: spices, sauces, preservatives, etc.

The second group of terms representing the object category are terms for processing products. These terms are used to describe products that have undergone various processing or manufacturing steps to create ready-to-use goods.

Terms for labeling processed products are divided into two thematic subgroups: 1) Ready-to-Eat (RTE) Foods: foods that are fully prepared and require no additional cooking or preparation before consumption; 2) Convenience Foods: prepackaged or partially prepared foods that offer convenience and ease of consumption, often requiring minimal cooking or assembly, semi-finished products (semi-finished products used for further preparation).

The terminological units that differentiate Ready-to-Eat (RTE) Foods are divided into nine subgroups: 1) beverages: soft drinks (carbonated water, juice, tea, coffee, energy drinks), alcoholic beverages (beer, wine, alcoholic cocktails) , functional drinks (sports drinks, drinks with vitamins); 2) confectionery: chocolate, candies, gummies, pastries, cookies, jellies; 3) cereal products: bread, pasta, buckwheat, corn, flakes, cereals, rice; dairy products: milk, cheese, yogurt, butter, ice cream; 5) fruits and vegetables: fresh fruits, dried fruits, frozen fruits, fresh vegetables, frozen vegetables, vegetable-based snacks; 6) meat and poultry: cured meats, sausages, jerky, canned meats, frozen meat products; 7) seafood: canned tuna, smoked salmon, frozen shrimp, seafood snacks; 8) ready meals: pre-packaged meals, microwaveable meals, frozen dinners, meal kits; 9) snacks and appetizers: chips, pretzels, nuts, crackers, dips, finger foods.

Each subgroup represents a distinct category within the Ready-to-Eat (RTE) Foods classification, offering a wide range of options to consumers based on their preferences and dietary needs. The diversity within each subgroup reflects the innovation and creativity in the food industry, catering to various tastes and lifestyles.

Terms for equipment and technology are widely used in food production – machines, tools, and equipment that are

integral to food processing, packaging, and preparation, etc. Examples of equipment and technology terms are listed below.

Food processor: a versatile kitchen appliance used for chopping, slicing, grating, and pureeing various ingredients, expediting food preparation. Conveyor belt: a mechanized system used in food production and packaging to transport products efficiently, often in assembly lines. Industrial oven: large, specialized ovens designed for baking, roasting, or drying food products on an industrial scale. Mixer: a machine used for blending, whipping, and combining ingredients to create a consistent mixture for recipes. Vacuum sealer: a device used for removing air from food packaging, ensuring longer shelf life and freshness. Slicing machine: a piece of equipment used for precisely cutting and slicing various food items, such as deli meats and cheeses. Grill: a cooking appliance used for searing, barbecuing, and grilling foods like meats, vegetables, and seafood. Refrigeration unit: cooling systems used in food storage to maintain products at optimal temperatures, preventing spoilage. Freezer: appliances designed for the long-term preservation of frozen food items, such as fruits, vegetables, and frozen desserts. Food packaging machine: devices that automate the packaging of food products, ensuring hygiene and extending shelf life. Food slicer: a machine that precisely cuts and slices food products like meats, bread, and cheeses, often found in delis and restaurants. Coffee grinder: equipment used to grind coffee beans to the desired coarseness for brewing. Dough mixer: industrial-grade mixers employed in bakeries for kneading and mixing dough for bread and pastry production. Mincing machine: machinery used to grind and mince meats for various dishes like sausages and meat patties (Food Industry Glossary, 2006).

These examples illustrate how the concept of objects is manifested in the terminology of the food industry, where various material entities are crucial components of the production processes and equipment. The concept of "objects" in this context highlights the tangible and functional aspects of the terminology related to the food industry.

A substantial portion of the terms representing the object category in food industry terminology is expressed by terms for marketing aspects such as branding, product positioning, packaging, and others. Each aspect of marketing has its own terms and concepts. Let's explore examples of terminology organized by different marketing aspects.

Brand identity: the unique visual and emotional elements that distinguish a brand, including logos, colors, and slogans. Brand image: the perception of a brand held by consumers, influenced by advertising, product quality, and overall brand experience. Brand loyalty: the degree of customer allegiance and repeat business to a particular brand. Target market: the specific demographic or audience for which a product is designed and marketed. Packaging: shelf appeal (the attractiveness of a product's packaging when displayed on a store shelf); tamper-evident packaging (packaging designed to show if a product has been tampered with or opened) (Food Industry Glossary, 2006).

These examples illustrate how terminology can be organized and applied in various marketing aspects to create a comprehensive and effective marketing strategy.

Terminology can be organized according to sanitary and safety standards, such as HACCP (critical control point analysis system), GMP (good manufacturing practices), microbiological standards and others. Each norm has its own terms and concepts. Here are examples of terminology related to quality control and product safety, organized according to various sanitary and safety standards: HACCP (Hazard Analysis Critical Control Point): Critical Control Point (CCP): a specific point in the production process where control can be applied to prevent, eliminate, or reduce a food safety hazard; Hazard Analysis: the process of identifying potential biological, chemical, or physical hazards in food production; Prerequisite Program: fundamental conditions and activities necessary to maintain a hygienic environment and control hazards. GMP (Good Manufacturing Practices): hygiene SOP (Standard Operating Procedure): procedures outlining hygiene practices to ensure the cleanliness of the manufacturing environment; Quality

Assurance: activities and systems implemented to provide confidence that a product will fulfill quality requirements. Microbiological Standards: Total Viable Count (TVC): the total number of viable microorganisms present in a sample. Pathogen: microorganisms that can cause disease, often monitored in food safety to prevent contamination. Allergen Control: cross-contamination: the unintentional transfer of allergens from one food to another, typically through shared equipment or utensils. Allergen Management Plan: procedures to prevent, control, and detect the presence of allergens in food products (Black, 2007).

These examples demonstrate how terminology is crucial in implementing and adhering to quality control and product safety standards, ensuring that food products meet the necessary sanitary and safety requirements.

As the field of food technology and production continues to advance, new processes, techniques and food products may emerge, further expanding the scope of this category in the terminology of the food industry.

The 21st century marked the beginning of great changes in nutrition science and food technology. This is connected, first of all, with the production of fundamentally new food products. In connection with this, a new term is proposed, namely: a technologically new product is a product whose technological characteristics are fundamentally new or significantly different from similar products produced earlier. Such innovations can be mastered on fundamentally new technologies or on a rational combination of existing technologies. Food products or new bio-additives to food obtained using cryogenic, low-temperature, membrane or nanotechnologies definitely belong to technologically new products. Functional or health products - this is the name given to products that are part of the regular diet and which, in addition to nutritional properties, have the ability to positively influence all functions and systems of the body, and due to this, their regular use reduces the risk of chronic diseases (Simakhina & Naumenko, 2015: 220). Healthy, functional nutrition is nutrition that contributes to the normal growth and development of a person, preservation and maintenance of his health at an appropriate level (Simakhina & Naumenko, 2015: 22). For the first time, the term "healthy nutrition" was adopted in 1992 at the international conference on nutrition problems in Rome. Scientists are working on the problem of developing health products, who have come to the conclusion: almost all food products traditionally consumed by the population can be given functional properties and thus make our food our medicine, as Hippocrates [Simakhina] dreamed about it. For this, it is necessary to find natural sources of the most effective functional ingredients; to investigate the properties of various biologically active components of food (vitamins, mineral elements, polysaccharides, amino acids, fats, etc.) and to develop new technologies for obtaining functional health food products, including for special contingents - for example, military personnel (Simakhina &Naumenko, 2021).

New food products obtained with the use of innovations are innovative products, which primarily include food products for health and preventive purposes, designated by the term "health food products" (Simakhina & Naumenko, 2021).

Below there are examples of terms that nominate technologically innovative products in the food industry in English: plant-based meat substitutes (innovative products made from plant-based ingredients but with the taste and texture of real meat); cell-cultured meat (a new technology for growing meat from animal cells without slaughtering animals); 3d-printed food (utilizing 3d printing to create food from various ingredients, resulting in unique structures and shapes); edible packaging (packaging that can be eaten, reducing waste and promoting environmental sustainability); nutraceuticals (products that combine nutritional and pharmaceutical properties to enhance health); lab-grown meat: an innovative approach to growing meat without killing animals using biotechnology.

These innovative products in the food industry showcase a wide range of possibilities that impact consumers, producers, and the environment.

Among the main methods of formation of terms, it is possible to distinguish: morphological-syntactic is creation of a new term with the help of combining the bases of

words, word formation; morphological is creation of a new term with the help of affixes; semantic, which consists in the use of a word or phrase as a term, which are taken from a common language; syntactic – terminological combinations are created; abbreviation is the formation of a new term by shortening words.

The terms that verbalize the object category in the food industry can be divided into the following groups.

1. Simple, or single-component, terms that are formed with the help of reinterpretation of commonly used words, affixation or borrowing from other terminological spheres.

2. Complex – two-component terms, which are characterized by completeness, are formed with the help of rethinking or compounding a generally accepted compound word or borrowing from other terminological spheres.

3. Terminological phrases – multi-component terms that are designed separately; these are semantically complete phrases that are formed by combining two, three or more elements.

English terms representing the category of objects in the field of the food industry include separate words and phrases of special vocabulary. One-word terms can have a different number of word-forming components. Having analyzed the structure of English-language terms in the field of the food industry, we identified the following groups according to the methods of term formation:

1. Terms consisting only of the base (36%): cream, food, pulp, tulum, chip, scone, corn, meat, milk, corn, juice, tea, coffee, grill.

2. The structure of the term is formed by one base and one or more affixes (31%): condiment, mixture, bakery, boiler, consistency, converter, couverture, curler, immerser, reduction, skimmer, blender, freezer.

3. Terms formed by compounding (15%): seafood, locksoy, oatmeal, packpaper, bluegill, bonnyclabber.

In the considered terminology, along with complex words, terminological combinations function, by which we mean separately designed semantically complete combinations, formed by connecting two or more components. We discovered the following types of terminological phrases:

1) attributive phrases consisting of a stem noun and a complete adjective agreed with it (adverb) as a defining word; structural type: "adjective (adverb) + noun". In attributive phrases, the main element is expressed by a noun in the nominative case, and the attributive element by an adjective that performs the function of a prepositive definition. At the same time, the main element of the terminological combination determines the generic feature of the concept, and the attributive element – the specific one. For example: frozen dessert, innovative products, mincing machine, industrial oven, slicing machine, soft drinks, carbonated water.

2) object phrases are a group of noun phrases to express concepts about objects. Syntactically, they represent a combination of a noun with a determinative component in the genitive case and are the most important means of concretizing the signified. Examples: raw material quality, grain quality standards, production process efficiency, baking process optimization, product shelf life, regulatory compliance standards.

3) mixed phrases – in the structure of one terminological phrase, several types of syntactic relations take place at the same time. For example: lightly milled rice, food packaging machine, tablet compressing machine, packing tape dispenser.

Modern science increasingly strives to specify existing terms, in connection with which in scientific and technical texts there is a significant attraction to multi-component terms, which allows to imagine objects in a detailed and refined form.

Multicomponent terms are created in a morphological-syntactic way and are characterized by consistency between words. The main number of complex terms consists of two-part phrases, that is, terms that include two full-fledged words that mainly belong to the following structural types:

N + N (food processor, refrigeration unit, coffee grinder, vacuum sealer, food ingredients, food production, yeast extract, dairy dessert, confectionery products, cake flour, cocoa solids, coffee extracts, milk powder, carrot grader);

A + N (innovative product, industrial oven, artificial sweeteners, natural color, raw meat, irregular can, instant porridge, whole grain);

Past Participle + N (frozen dessert, carbonated water, baked goods, chopped meat, canned oysters, dried octopus, kibbled peas, tableted tea, mixed acid, nonwithered tea);

Present Participle + N (mincing machine, glazing unit, canning equipment, filling station, cooking vessel, slicing machine, bottling apparatus).

There are also three-component terms in the English-language terminology of the food industry, for example: raisin seed vinegar, rotary vegetable peeler, natural convection evaporator, tea flush sorter, lightly milled rice, tablet compressing machine, protein-containing product, unleavened bakery foods, unsweetened block chocolate, corrugated macaroni products, filled chocolate goods, second quality semolina.

The predominance of terms-phrases in modern industries, to which the food industry belongs, is explained by the need to nominate complex constituent concepts, clarify professional objects and concepts as they learn their essence and discover new aspects of the studied phenomena. Terminological phrases not only name and differentiate emerging concepts, but also systematize paradigmatic relations between them, reflecting the systemic connections of units of a specific terminological system.

When considering multi-component terms, it is appropriate to pay attention to abbreviations in the terminology of the food industry.

Before proceeding directly to the analysis and classification of abbreviation types in the food industry, it should be noted that the desire for language economy is one of the main laws of language development. Let us emphasize that the system of abbreviations in any language is an integral part of its general lexical-semantic system.

Due to the redundancy of information at all levels, multi-component terms are shortened - first in letters, and then in oral speech. The desire to save time and effort has resulted in the appearance of a huge number of complex abbreviated words – abbreviations, and their number is steadily increasing every year. It should be noted that we understand and use the term "abbreviation" in our work in a broad sense, that is, as any abbreviation.

Abbreviation is a morphological word formation in which some part of the sound structure of the original word is omitted. It should be noted that the dictionary of synonyms of the modern English language presents the term "shortening" (shortening, reduction) as a synonym for the term "abbreviation" (Garmash, 2006:127).

In the article, we rely on the definition of abbreviation by I. Boyko: "Abbreviation consists, first of all, in shortening the material (sound or graphic) envelope of a language message, that is, in rationalizing the use of the material envelope, primarily for communicative purposes" (Boiko, 2015: 3).

Terms formed by abbreviations (5%): HACCP (Hazard Analysis And Critical Control Points), ICC (International Association For Cereal Science And Technology), Q&FC (Quality & Food Safety), AAFCO (The Association Of American Food Control Officials), FDA (Food and Drug Administration) EFSA (European Food Safety Authority) (Food Industry Glossary, 2006).

The presence of a large number of thematic groups of abbreviations indicates a high level of development of professional language. It clearly shows how abbreviations objectify a fragment of the conceptual sphere, which is relevant for subjects of the food industry, who are engaged in practical activities or technological processes in production. Knowledge of the mechanisms of abbreviation will help increase the level of professional competence of specialists (Myshak, 2017: 127).

Conclusions and perspectives. So, the object category is widely used in the terminology of the food industry, as it is one of the basic categories used to classify its concepts. It was determined that the terms representing the object category are divided into six groups: 1) terms for the designation of raw materials; 2) terms for labeling processing products; 3) terms for marking equipment and technology; 4) terms for marking packaging and labeling: 5) terms for marking trademarks and brands: 6) terms for marking quality control and product safety. As the field of food technology and production continues to advance, new processes, techniques and food products may emerge, further expanding the scope of this category in the terminology of the food industry.

The main ways of forming terms that

nominate the object category are presented, among which it is possible to distinguish: morphological-syntactic; morphological; semantic; syntactic and reduction.

We see the prospect of scientific research in the identification of a set of linguistic means in the English language, which are used to verbalize other categories in the terminology of the food industry.

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Об’єктна категоризація англомовних термінів харчової промисловості

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Анотація. Стаття присвячена вивченню особливостей об'єктної категоризації англомовніх термінів харчової промисловості. Актуальність статті зумовлена потребою вивчення об'єктної категоризації у формуванні, структуруванні та функціонуванні англійської термінології харчової промисловості. Матеріалом дослідження слугували англомовні терміни харчової промисловості, які отримані методом суцільної вибірки зі спеціалізованих словників. Аналіз проводився з використанням дефініційного, семантичного, категоріального і концептуального методів дослідження. Категорія об’єкт широко представлена термінами, які номінують поняття, що застосовуються у термінології харчової промисловості і слугують для їхньої класифікації. Визначено, що терміни, які репрезентують категорію об’єкт, розподіляються на шість груп: 1) терміни на позначення сировини; 2) терміни на позначення продукції переробки; 3) терміни на позначення обладнання та технології; 4) терміни на позначення упаковки та маркування; 5) терміни на позначення торговельних марок та брендів; 6) терміни на позначення контролю якості та безпеки продукції. Автором репрезентуються групи номінацій, що співвідносяться з категорією об’єкт. Дослідження показало, що різні підкатегорії об’єкта дійсно представлені в спеціалізованій термінології харчової промисловості. Основна мета дослідження полягає в тому, щоб висвітлити роль категорії об’єкта та її мовної репрезентації в англійській термінології харчової промисловості. Дослідження також визначає продуктивні лінгвістичні елементи, зокрема спеціальну лексику, спеціалізовані морфеми та синтаксичні конструкції, які сприяють формуванню термінів, пов’язаних із категорією об’єкт. Обґрунтовано, що категорія об’єкт має широке застосування в термінології харчової промисловості, оскільки є однією з базових категорій, які відіграють важливу роль у народженні і у формуванні найменування концепцій цієї галузі.

Ключові слова: категоризація, термінологія, харчова промисловість, категорія «об’єкт», класифікація об’єктів, способи термінотворення.