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Linguistic Tools for Expressing Process Category in the English Food Industry Terminology

Лінгвістичні засоби вираження категорії процесу в англійській термінології харчової промисловості

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Abstract. *This research focuses on the crucial issue of categorization processes within the context of the food industry terminology in the English language. The study is based on an analysis of lexicographic data from specialized and explanatory dictionaries, employing methods of systematization and categorical analysis of food industry terms. The study examines how linguistic expressions are used to categorize and represent the concepts and processes associated with the food industry. It also explores the significance of the "process" category within this specialized domain. The research identifies three primary ontological categories of the food industry conceptual domain: objects, processes, and subjects. Among these, the category of "processes" emerges as particularly significant. In the food industry, processes encompass a wide array of activities and phenomena that are vital for the transformation of raw materials into finished food products. These processes are integral to ensuring efficiency, product quality, and safety within the industry. The primary objective of the research is to shed light on the role of the processes category and its linguistic representation in the English food industry terminology.*

The research also identifies productive linguistic elements, including special vocabulary, specialized morphemes, terms created on the basis of metaphorical transfer and syntactic constructions, that contribute to the formation of terms related to the "process" category.

Keywords: *terminology, food industry, categorization, "process" category.*

Introduction. One of the most important problems of modern linguistics is the study of categorization processes of natural objects, phenomena and their linguistic implementations. This issue is highly multifaceted and represents a broad field for scientific research, due to the emergence of new approaches and areas for investigation.

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" [3, p. 29].

Considering that the conceptual domain of food industry is represented by morphological units: 1) products, raw materials; 2) processes of production, distribution, preparation; 3) consumers, one can conclude that terms represent three ontological categories: 1) object, 2) process, 3) subject.

One of the most important categories for food industry terminology is the process category, which encompasses a range of activities and phenomena within the food industry, which is the complex network of farmers and diverse businesses that together

supply much of the food consumed by the world population. 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 [10].

Therefore, for our research, it will be necessary to identify those scientific concepts and methods of their verbalization, which form the category "process" 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 process in the food industry terminology of the English language, determines the relevance of the study.

Literature Review. 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.

Forms of linguistic representation of epistemological categories in veterinary terminology were the subject of research by Yu. Rozhkov [5,6], V. Lashkul [2], and O. Syrotina [7]. E. Kiselyova's work presents linguistic means for the categories of "cause and effect" in nosological units [1]. A series of articles by O. Syrotina is dedicated to the categorical analysis of English terminology in the field of biotechnology [9,17,18].

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

The aim of the paper is to study the role of the processes 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 food industry terms.

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. Following O. Reida we define the food industry term as "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" [4].

The importance of the process category for food industry terminology can be explained by several factors. Processes are the core activities within the food industry. They encompass all the steps involved in transforming raw materials into finished food products. Clear and standardized terminology for these processes enables professionals to describe, analyze, and control them effectively, ensuring efficiency and product quality. Clear and consistent terminology related to processes is essential for maintaining product quality and safety. For example, controlling and monitoring factors like cooking temperatures, pasteurization, and preservation methods is critical to ensuring product safety and consistency. The food industry constantly strives to improve its technologies and processes to increase productivity, reduce costs, and enhance product quality. Clear terminology plays a pivotal role in facilitating this continuous improvement.

To determine the main features of the category of "processes", let's analyze the definitions of the "process" concept given in

explanatory dictionaries. The Britannica dictionary offers this definition of process: 1) a series of actions that produce something or that lead to a particular result; 2) a series of changes that happen naturally [19]. The Free Dictionary defines process as 1) a series of actions, changes, or functions bringing about a result; 2) a series of operations performed in the making or treatment of a product [20].

The main characteristics of a process are 'change,' 'development,' 'action,' 'sequence,' with additional attributes including 'action object,' 'instrument (tool) of action,' 'conditions of action,' 'requirements for conducting action,' and 'orientation towards achieving a specific outcome' [11]. The category of processes in the terminology of the food industry holds the second position in terms of the number of terms associated with it, following the category of substances. The group of nominations corresponding to the category of "processes" is 20.2% of the total sample.

This can be attributed to the significant number of human and technological actions performed at various stages of food product production. In the context of the food industry, processes play a crucial role in transforming raw materials into finished food products.

The category of "processes" is presented by three subcategories:

1) **labor processes:** calibration, washing, dough processing, filtration, stuffing, blending, cooking, baking, fermentation, packaging; grilling, roasting, smoking, freezing, sterilization;

2) **physico-chemical processes and phenomena in food environments:** coagulation, maillard reaction, crystallization, maillard browning, caramelization, adhesion of dough, deformation of dough pieces, self-pressing of cheese, cheddaring, formation of jelly texture, physical ripening of cream, crystallization of sugar, oxidation, hydrolysis, enzymatic reactions, dehydration, rehydration;

3) **methods of researching raw materials and food products:** sensory evaluation, thermogravimetric analysis, organoleptic assessment, alcoholometry, rheological testing, high-performance liquid chromatography (HPLC,) spectrophotometry, microbiological testing, texture analysis, chromatographic techniques, microscopic

analysis, sensory profiling, colorimetry.

Our research showed that the subcategories of product processing processes based on different types of products in the food industry the process are reflected in the food industry terminology. The terms of these subcategories cover a wide range of processes associated with the processing of products in these segments of the food industry: 1) Meat Processing; 2) Dairy Processing; 3) Fish and Seafood Processing.

Meat Processing is a complex series of steps involved in transforming raw animal meat into various processed products suitable for consumption. Meat Processing is a complex series of steps involved in transforming raw animal meat into various processed products suitable for consumption. It is represented by these terms:

- *slaughter and dressing* (The process begins with the humane slaughter of animals, such as cattle, pigs, or poultry. After slaughter, the animals are bled, de-feathered (in the case of poultry), and eviscerated, which involves the removal of internal organs;

- *carcass splitting and deboning* (Carcasses are divided into more manageable sections, including primal and subprimal cuts. Deboning is the process of removing bones from meat, resulting in boneless cuts);

- *trimming and inspection* (trimming involves removing excess fat, connective tissue, and any undesirable or contaminated parts);

- *meat processing techniques* (Various techniques are employed to transform meat into different products. For instance, grinding is used to produce ground meat for items like sausages and burgers);

- *seasoning and marination* (Meat products can be seasoned, marinated, or injected with flavorings to enhance taste, texture, and tenderness);

- *cooking, smoking, or curing* (meat products may undergo cooking, smoking, or curing processes to improve flavor, texture, and shelf life. Smoking is common in the production of items like bacon and ham);

- *cooling and chilling* (Processed meat products are rapidly cooled and chilled to prevent the growth of harmful bacteria and extend their shelf life);

- *quality control and inspection*

(Stringent quality control checks are carried out at various stages of the process to ensure safety, quality, and compliance with regulations);

-*packaging* (The final meat products are packaged in various forms, such as vacuum-sealed bags, plastic wrap, or containers);

-*distribution* (The processed meat products are then distributed to retailers, restaurants, or consumers for sale and consumption). [12].

The second subcategory Dairy Processing is a series of steps involved in converting raw milk into various dairy products suitable for consumption. Subcategory Dairy Processing includes the following terms:

-*milk collection* (raw milk is collected from dairy farms, and it is transported to processing facilities);

-*reception and testing* (The incoming raw milk is received and tested for quality, including parameters like temperature, acidity, and fat content. Any milk that does not meet quality standards is rejected);

-*clarification and filtration* (The milk undergoes clarification and filtration to remove impurities, such as dirt and somatic cells);

-*pasteurization* (Pasteurization involves heating the milk to a specific temperature for a set time to destroy harmful bacteria while preserving its nutritional properties);

-*homogenization* (milk may be homogenized to break down fat globules and ensure a uniform distribution of fat throughout the product); standardization (milk may be standardized by adjusting the fat content to meet specific product requirements);

-*cooling and storage* (Pasteurized milk is rapidly cooled and stored at low temperatures to maintain freshness and extend shelf life);

-*packaging* (Milk is packaged in various containers, such as cartons, bottles, and bags, for distribution and sale);

-*quality control and inspection* (Rigorous quality control measures are implemented to ensure the safety and quality of milk products. Products are checked for compliance with industry standards);

-*distribution* (processed milk products are then distributed to retailers, supermarkets, and consumers for purchase and consumption) [13].

The third subcategory Fish and Seafood Processing is represented by a number of following terms:

- *receiving and sorting* (freshly caught fish are received at the processing facility. Fish are sorted by species, size, and freshness, and any low-quality or unsuitable specimens are removed);

-*slaughtering and gutting* (Fish are humanely slaughtered, and their gills are removed to ensure thorough bleeding. Gutting involves the removal of internal organs, including the entrails, to improve product quality and safety);

-*filleting or portioning* (Fish may be filleted to remove bones and other unwanted parts, or portioned into smaller pieces for packaging. Filleting is done using automated machines or skilled workers);

-*washing and cleaning* (The fish undergo washing to remove scales, dirt, and any contaminants. Additional cleaning and trimming are carried out to improve the overall quality);

-*cooking or smoking* (Cooking or smoking can enhance flavor, texture, and shelf life. Various fish products, such as smoked salmon, are prepared this way);

-*freezing or chilling* (Fish products are rapidly frozen or chilled to maintain freshness and extend shelf life. Proper temperature control is essential to preserve product quality);

-*quality control and inspection* (Stringent quality control checks are conducted at various stages to ensure safety, quality, and compliance with regulations. Inspection includes monitoring temperature, product appearance, and taste);

-*packaging* (The processed fish products are packaged in various forms, including vacuum-sealed bags, cans, or containers. Labels are added to provide consumers with information about the product, including ingredients and expiration dates);

-*distribution* (The finished fish products are then distributed to retailers, restaurants, and consumers for sale and consumption) [14].

The variety of types of the process category is always associated with the means of its display in the language, first of all with prefix-suffix derivatives.

In the food industry terminology of the English language, the most productive

suffixes that participate in the formation of terms that objectify the concept of "process" in the English language include the following: -ion, -tion, -ing, for example: *slaughtering, evisceration, deboning, grinding, mixing* (for sausages and processed meats), *curing cooking, smoking, fermentation* (for certain cured products), *packaging, milking, pasteurization, homogenization, fermentation* (for yogurt, kefir, and cultured dairy products), *coagulation* (for cheese and curd production), *cutting and draining* (cheese production), *aging and ripening* (cheese and dairy products), *churning* (for butter production), *fortification* (adding vitamins and minerals), *cleaning, filleting, smoking, drying, canning, packaging, curing, marination, shellfish shucking and processing, freezing, cold storage* [15].

To represent the category of "process" in the food industry terminology, terminological phrases with an attributive component can also be used, which have the ability to specify the meaning of a term through additional qualifying characteristics, such as: *artificial coloring, brine curing, dry curing, nutrition labeling, smoke flavoring, vacuum packaging, spray drying* [16].

A substantial portion of the terms representing the concept of "process" in food industry terminology is expressed through secondary nomination, primarily achieved through metaphors. Metaphorical terms in food industry, which articulate conceptualizations of processes, attempt to unite the novel and the familiar through the use of metaphors. The utilization of pre-existing linguistic labels frequently hinges on "common" stereotypical associations. These metaphors are rooted in analogies drawn from an intricate network of associations interconnected with processes, for instance: *food production pipeline*, this term metaphorically describes the sequential and systematic processes involved in producing food items, akin to a pipeline that moves materials from one stage to the next; *flavor fusion*, when different culinary traditions or ingredients from diverse cuisines are combined, this term metaphorically emphasizes the blending of flavors, similar to how elements fuse together in a nuclear reaction; recipe flow, in food industry operations, "recipe flow" is a metaphorical term representing the structured steps and

stages that a recipe or food product goes through, emphasizing the process of preparation; *food infusion*, in culinary terms, "infusion" is used metaphorically to describe the process of steeping flavors or ingredients in a liquid, similar to how tea is infused with herbal flavors; *simmer down*, this common culinary phrase is metaphorical, as it describes the gradual reduction of heat and intensity in the cooking process when a liquid is brought to a simmer, emphasizing a process of calming and slow cooking.

The term "*sausage factory*" is a metaphorical expression often used to describe a place or process where various elements are combined to create a final product. In the context of Meat Processing, it metaphorically represents the facility where different ingredients and processes come together to produce sausages. This metaphor emphasizes the complexity and intricacy of the meat processing procedures.

The term "*cheese maturation*" metaphorically compares the process of aging and developing flavors in cheese to the maturation or growth of a living organism. This metaphor highlights the transformative nature of the aging process in cheese, emphasizing how the flavors evolve and mature over time.

The phrase "*smokehouse symphony*" metaphorically evokes the idea that the smoking process in Fish and Seafood Processing is a harmonious orchestration of flavors. It suggests that the controlled use of smoke is akin to the instruments in a symphony, each contributing to the overall composition of taste in smoked fish and seafood. This metaphor emphasizes the artistry and precision involved in the smoking process.

These metaphorical terms help convey the intricacies of processes in the food industry by drawing parallels with more familiar or relatable concepts.

Conclusion. Therefore, the process category is widely used in the food industry terminology, as it is one of the basic categories used to classify its concepts. Processes encompass a wide range of activities and phenomena that are essential for transforming raw materials into finished food products. This study categorizes the processes in the food industry into three subcategories: labor processes, physico-

chemical processes and phenomena in food environments, and methods of researching raw materials and food products.

Our study has demonstrated that the various subcategories of product processing within the food industry are indeed represented in the specialized terminology of the food industry. These subcategories encompass a diverse array of processes relevant to the production and processing of specific product types, namely, Meat Processing, Dairy Processing, and Fish and Seafood Processing.

Meat processing involves various activities such as slaughtering, evisceration, deboning, grinding, mixing (for sausages and processed meats), curing, cooking, smoking, and fermentation (for certain cured products). These processes are critical for transforming raw meat into a wide range of products. Meat processing is represented by the terms: *slaughter and dressing; carcass splitting and deboning trimming and inspection; meat processing techniques; seasoning and marination cooking, smoking, or curing; cooling and chilling; quality control and inspection; packaging.*

Dairy processing involves operations like pasteurization, homogenization, separation, fermentation, and packaging.

These processes are necessary to transform raw milk into dairy products. Dairy processing includes the following terms: *milk collection; reception and testing; clarification and filtration; pasteurization; homogenization; standardization; cooling and storage; packaging; quality control and inspection distribution.*

Fish and seafood processing includes activities like filleting, freezing, grilling, roasting, smoking, and sterilization. These processes are fundamental for preparing seafood for consumption. Fish and seafood processing is represented by a number of following terms: *receiving and sorting; slaughtering and gutting; filleting or washing and cleaning; cooking or smoking; freezing or chilling; quality control and inspection; packaging; distribution.*

At the linguistic level, various means are involved in the verbalization of the concept "process" in the food industry terminology in the English language: special vocabulary; specialized morphemes; terms created on the basis of metaphorical transfer and syntactic constructions.

Further investigations and development of terminology in this area are warranted to facilitate better communication and advancement in the field of food industry.

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Анотація. Це дослідження зосереджено на важливому питанні процесу категоризації термінології харчової промисловості в англійській мові. Дослідження базується на аналізі лексикографічних даних фахових і тлумачних словників із застосуванням методів систематизації та категоріального аналізу термінів харчової промисловості. Мета статті полягає в тому, щоб розглянути роль категорії процесів та виявити лінгвістичні засоби її репрезентації в англійській термінології харчової промисловості. У дослідженні визначено три онтологічні категорії концептуальної сфери харчової промисловості: об'єкти, процеси та суб'єкти. Серед них особливо важливою є категорія «процеси», яку докладно схарактеризовано у статті. У харчовій промисловості процеси охоплюють широкий спектр дій і явищ, життєво важливих для перетворення сировини в готові харчові продукти. Ці процеси є невід'ємною частиною забезпечення ефективності, якості продукції та безпеки в галузі. У дослідженні виявлено продуктивні лінгвістичні елементи, зокрема спеціальну лексику, вузькоспеціалізовані морфеми, терміни, створені на основі метафоричного переносу та синтаксичних конструкцій, які сприяють формуванню термінів категорії «процес».

Ключові слова: термінологія, харчова промисловість, категоризація, категорія «процес».