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## Linguistic Representation of the Property Category in the English Terminology of 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.** Scientific concepts expressed in language are systematically categorized by researchers, grouping them based on shared and identifiable features. This categorization is facilitated by the presence of various types of concepts within each terminological system, forming the core of the specialized vocabulary associated with a specific field of scientific knowledge. Various scientific disciplines have their own set of categories based on existential (ontological) categories, representing the most abstract qualities that are integral to reality. These ontological categories embody the most abstract qualities inherent in reality, encapsulating its fundamental 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" (Martyniuk, 2011 : 29).

The pertinence of categorical structuring within the sphere of terminology is underpinned, firstly, by the necessity to arrange terminology systematically and, secondly, by the pivotal role that categorization plays in human cognition and thought processes.

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

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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, O. Syrotina, V. Lashkul 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 (Syrotina & Lashkul, 2023).

One of the most important categories for the food industry terminology in conceptual and linguistic aspects is the category of feature. It has a pragmatic significance due to the importance of determining the quality and characteristics of food products. In this context, a feature denotes specific traits or properties of a product that determine its quality, safety, taste qualities, and other characteristics.

However, the examination and elucidation of term-forming units and methods used to implement the categorical significance of features in the English terminology of the food industry has not yet been the subject of a dedicated study. Consequently, this area harbors numerous unresolved issues, underscoring the significance and relevance of our investigation.

**Literature Review.** The issue of language categorization within terminology has garnered considerable attention from linguists. The exploration of the processes involved in categorizing natural objects and phenomena, as well as the ways in which these processes are reflected in language, has been extensively addressed in the works of renowned foreign and domestic linguists-cognitologists.

Scientific study by O. Syrotina and V. Lashkul is devoted to conceptual categories represented by English terms of the food industry (Syrotina & Lashkul, 2023). V. Lashkul work presents object categorization of English terms in the food industry (Lashkul, 2023).

O. Reida focuses his attention on the main problems in the translation of terminology in the field of food industry (Reida, 2022).

A series of O. Narushevich-Vasilyeva's articles is dedicated to semantic-thematic and categorical-conceptual organization of the Ukrainian terminology of the food industry (Narushevich-Vasilyeva, 2017a), extralinguistic and linguistic factors of the emergence and formation of the Ukrainian terminology of the food industry (Narushevich-Vasilyeva, 2017 b), and foreign loanwords in the Ukrainian terminology of the food industry (Narushevich-Vasilyeva, 2017 c).

Despite the large number of scientific papers on food industry terminology in the domestic literature the study of the feature category role and analysis of language tools in English for its representation, did not receive sufficient coverage.

**The aim** of the paper is to study the role of the property category in the terminology of the food industry and identify a set of language tools for its verbalization in the English language.

**Methods of the Research.** This study was based on terms obtained through continuous sampling from scientific journals and Internet materials, as well as data from lexicographic sources and 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).

To accomplish our objective, a combination of methods was applied, including systematization, comparison, classification, linguistic analysis, structural-semantic analysis of the terminological corpus within food industry terminology.

**Results and Discussion.** A 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 property category for food industry terminology can be explained by several factors.

1. Quality specification. It is crucial for specifying and describing the quality attributes of food products. It allows for the detailed characterization of various elements such as taste, texture, color, aroma, and nutritional content, providing consumers and professionals with comprehensive information.

2. Safety standards. Properties related to safety, hygiene, and compliance with regulatory standards are integral components within the food industry. Defining and categorizing these properties ensures adherence to safety protocols and assists in effective communication across the supply chain.

3. Product differentiation. Properties contribute significantly to product differentiation. In a competitive market, highlighting unique properties helps distinguish one product from another. This aids consumers in making informed choices based on their preferences and dietary requirements.

4. Consumer expectations. Understanding and categorizing properties align with consumer expectations. This includes factors such as organic, gluten-free, or low-sugar properties, which are increasingly important considerations for consumers seeking specific features in their food choices.

5. Innovation and development. The "property" category facilitates innovation and the development of new food products. Researchers and developers rely on a precise understanding of properties to create novel formulations, improve existing products, and meet emerging trends in the market.

6. Marketing and communication. Properties play a pivotal role in marketing and communication strategies. Clear categorization allows for effective communication of a product's features,

helping businesses convey its unique selling points to consumers.

In summary, the "property" category in food industry terminology is critical due to its role in quality specification, safety standards, product differentiation, meeting consumer expectations, fostering innovation, and facilitating effective marketing and communication.

The concept of "property" is defined in the explanatory dictionaries as "a quality, a sign, characteristic of someone, something" (Busel, 2005); a quality in a substance or material, especially one that means that it can be used in a particular way (Cambridge Dictionary, 2021).

The category of "properties" encompasses characteristics, qualities, and attributes that are inherent to objects or substances. In the context of the food industry, these properties define the unique features that contribute to the identification, evaluation, and understanding of food products. The group of nominations corresponding to the category of "properties" is 12.4% of the total sample.

The category of properties in the terminosphere of the food industry is divided into three subcategories:

1) inherent properties focuses on inherent qualities that define the physical and structural attributes of food products, such as color, flavor, texture, and aroma. For example, physical properties of milk is represented by these terms: density, viscosity, pH, freezing point; visual appearance of ground meat: texture on cross-section, color of meat.

2) qualitative (positive and negative) characteristics define the nature of the food product, including appearance, taste, odor, and mouthfeel. Positive qualitative characteristics: vibrant color, rich aroma, smooth texture, distinct flavor. Negative qualitative characteristics: discoloration, off-odor, unpleasant mouthfeel, bland taste.

3) quantitative parameters addresses the capacity and capability properties that describe the functional behavior of food substances during processing and consumption. Capacity and capability properties are presented in the following terms, for example, fermentative activity of preparations: fermentation rate, yeast growth, gas production; water-holding capacity of

meat products: ability to retain moisture, resistance to exudate formation; rising ability of leavened dough, volume increase during fermentation, gas retention (Syrotina & Lashkul, 2023).

The category of properties in the terminology of the food industry is widely represented in the language by the grammatical category of an adjective. Adjectives name individual features (or properties) of objects, in contrast to nouns, with the help of which names are related to integral sets of features and properties. In the context of the food industry, they are often employed to characterize various properties of food products, such as: taste (delicious, savory, sweet, bitter, spicy, tangy); texture (creamy, crunchy, chewy, tender, flaky); color (red, yellow, golden, brown, vibrant, pale); nutritional content (nutritious, high-fiber, low-fat, protein-rich); aroma (fragrant, aromatic, spicy, sweet-smelling); consistency (smooth, lumpy, thick, thin, velvety); appearance (appealing, appetizing, colorful, glossy); freshness (fresh, crisp, juicy, ripe); origin (organic, local, farm-fresh, sustainable); temperature (hot, cold, warm, chilled).

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.

Reflection of the properties of objects in the language requires referring to the grammatical category of the word-combination as the main nominative unit of terminology. The main number of such attributive phrases in the food industry terminology consists of two-valued phrases, that is, terms that include two words. The following terms can serve as examples: rich aroma, smooth texture, distinct flavor, bland taste, soft texture, fresh taste, pleasant smell, crunchy texture, flavorful taste, intense color, reflective surface.

Thus, the terms that verbalize the category of properties within the terminology of the food industry play a distinctive role in capturing and communicating the essential characteristics, qualities, and attributes of various food products. These terms serve as a foundation for understanding, evaluating, and differentiating food items, enabling professionals in the food industry to ensure

product quality, safety, and consumer satisfaction.

In the considered terminology 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 prepositional 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) attributive phrases consisting of a structural type "noun + noun" is a linguistic construction commonly used to succinctly describe and characterize various entities, objects, or concepts. In this structure, the first noun typically serves as a modifier or specifier for the second noun, providing additional information about its type, purpose, or nature. This structural type is frequently employed in technical and industry-specific terminology. In the context of the food industry, it is widely used to name and describe various products, dishes, or components. Examples: coffee beverage, fruit juice, olive oil, cheese sauce, sweet dessert, mustard dressing, soup bone, honey cake, sunflower seeds.

These examples illustrate how the "noun + noun" structure is commonly used in the food industry to provide concise and descriptive terms for various food and beverage items. In the food industry terminology, attributive phrases often play a crucial role in providing specific and descriptive information about various aspects of food production, preparation, and characteristics.

3) mixed phrases – in the structure of one terminological phrase, several types of syntactic relations take place at the same time. For example: protein-containing

product, unleavened bakery foods, unsweetened block chocolate, corrugated macaroni products, filled chocolate goods, quick-frozen vegetable medley, high-fiber breakfast cereal, dual-purpose cooking utensil, low-calorie salad dressing, premium quality chocolate truffles, oven-baked whole grain bread, crispy fried chicken wings, portable electric blender.

These examples showcase how mixed phrases combine various syntactic elements to convey detailed information within a single terminological expression. They are commonly used in the food industry and other technical domains to provide nuanced descriptions.

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 (coffee grinder, vacuum sealer, food processor, refrigeration unit, food ingredients, food production, yeast extract, butter substitute, goat cheese, dairy dessert, rye baguette, confectionery products, cake flour, cocoa solids, fruit smoothie, coffee extracts, chocolate cake, milk powder, mustard sauce, apple pie, carrot grader);

A + N (innovative product, fresh produce, industrial oven, organic vegetables, artificial sweeteners, natural color, raw meat, irregular can, instant porridge, exotic flavors, whole grain, artisanal cheese);

Past Participle + N (grilled vegetables, frozen dessert, carbonated water, baked goods, chopped meat, canned oysters, smoked salmon, dried octopus, kibbled peas, tableted tea, mixed acid, pickled cucumbers);

Present Participle + N (grilling vegetables, mincing machine, steaming dumplings, glazing unit, canning equipment, slicing machine, bottling apparatus).

There are also three-component terms in the English-language terminology of the food industry. Below, we identify specific structural models characterized by three-

component terminological phrases – phrases in which multiple types of syntactic relations are present. Mixed terminological phrases are constructed following these models:

A + A + N (crispy and golden fries, tropical and refreshing smoothie, sweet and savory sauce, spicy and tangy marinade, sour and citrusy dressing);

Past Participle + Past Participle + N (smoked-grilled salmon, marinated-roasted vegetables, steamed-glazed dumplings, baked-stuffed potatoes, fried-spiced tofu, roasted-infused beans);

N+ Past Participle + N (spice-rubbed steak, honey-glazed carrots, chocolate-coated almonds, beer-battered fish, vanilla-infused custard, spice-rubbed chicken);

Past Participle+ N+ N (grilled chicken wings, roasted coffee beans, fermented soy sauce, aged cheddar cheese, baked apple pie, infused olive oil);

Past Participle+ A + N (roasted spicy nuts, grilled tender chicken, fermented tangy yogurt, aged sharp cheddar, baked sweet potatoes);

Past Participle+ N+ A (homemade gluten-free, grilled salmon juicy, baked potato crispy).

Four-component terminological phrases in the field of food industry in the English language are represented in a small number. Examples of such terms are the following: slow-cooked-braised beef, grilled-marinated chicken wings, roasted-infused coffee beans, smoked maple bourbon bacon, grilled citrus herb chicken, cheese-filled baked potatoes, savory and herb-crust quiche, smoky and honey-glazed ham.

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. Multicomponent terms are gaining prominence as they allow for detailed and refined descriptions, reflecting the evolving nature of scientific discourse within the food industry. This morphological-syntactic

approach contributes to precision and specificity in terminology.

A significant number of terms within the food industry's terminology, particularly those related to the concept of "property," are articulated through secondary nomination, primarily relying on metaphors. In the food industry, metaphorical terms conveying conceptualizations of processes aim to blend the innovative with the familiar by employing metaphors.

The most modern explanation of the mechanisms of metaphorization is provided by cognitive linguistics, in which the most common activity, according to O. Selivanova, is the theory of conceptual metaphor by J. Lakoff and M. Johnson. According to this theory, metaphor is a property of thinking, and metaphorical expressions in language are only a superficial expression of the conceptual metaphors that underlie them. Thus, in the theory of conceptual metaphor, the definition of metaphor acquires a new essence - it is "understanding and perception of one thing in terms of another" (Lakoff, 1994). Researchers have described conceptual metaphor as the intersection of knowledge about one conceptual area within another conceptual area. With regard to the conceptual field, it must be said that conceptualization is the process of defining a set of cognitive features (including categorial) of any phenomenon of the real or imaginary world that allows a person to have, keep in mind and add new information to any defined concepts and ideas about a particular phenomenon, to distinguish it from other phenomena. Metaphorization is based on the process of interaction between knowledge structures (frames, scenarios, schemes) of two conceptual domains – source domain and target domain. The source area is more specific, known from direct experience, anthropocentric – through one-way metaphorical projection (metaphorical mapping) "supplies" signs for a less clear conceptual target area, so the metaphor becomes a bridge from obvious to less obvious. In the concept of metaphorical models of J. Lakoff and M. Johnson the existing source domain and target domain are interpreted as donor domains and recipient domains in the research of O. Selivanova (Selivanova, 2000), E. Kittay (Kittay, 1987), V. Rudzka-Ostyn (Rudzka-Ostyn, 1988). In

the studied English terminology, temporal, qualitative, color and metric subcategorical features, which are main components of the property category, more often than others find their linguistic objectification by metaphorization means.

The adoption of existing linguistic labels often depends on "common" stereotypical associations. These metaphors are grounded in analogies derived from a complex network of associations. Below are examples of such metaphors.

*Flavor symphony*, this term metaphorically compares the variety of tastes in a dish to the harmony in a musical symphony, highlighting a successful blend of flavor nuances. The term *aromatic composition* is a metaphorical term representing the harmony of different aromas in food products or dishes as creating a captivating composition, similar to the creation of art. *Culinary masterpiece* is a metaphorical expression often used to describe cooking to an art form, where a recipe serves as the artistic foundation on which various ingredients and techniques are applied. *Harmony of ingredients* is a metaphorical term expressing the coordination and interaction of different ingredients in a dish as a harmony, emphasizing the harmonious combination of flavors. The term *elegance in taste* associates the addition of refined elements to a dish with the infusion of elegance, suggesting a sophisticated and tasteful culinary creation. The term *artistic flavor* metaphorically compares the creation of flavorful masterpieces to the creation of art, emphasizing the finesse and creativity involved. The term *sweet imagery* uses the concept of imagery to describe a sweet taste, conveying the idea of the process of forming a flavorful impression. *Energy of taste* metaphorically compares taste properties to energy, expressing the intensity and dynamism of the taste experience.

These examples demonstrate how metaphors can be used to express characteristics and qualities in the food industry, adding vividness and imagery to the language.

**Conclusions and future perspectives.** So, the property 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 property category are divided into three subcategories: 1) inherent properties focuses on inherent qualities that define the physical and structural attributes of food products, such as color, flavor, texture, and aroma; 2) qualitative (positive and negative) characteristics define the nature of the food product, including appearance, taste, odor, and mouthfeel; 3) quantitative parameters addresses the capacity and capability properties that describe the functional behavior of food substances during processing and consumption. The category of properties in the terminology of the food industry is widely represented in the language

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by the grammatical category of an adjective. In the context of the food industry, adjectives are often employed to characterize various properties of food products, such as taste, texture, color, aroma, consistency, appearance, freshness, origin, temperature. A significant number of terms verbalizing the category of property are represented by syntactic constructions and terms created on the basis of metaphorical transference.

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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**Conflict of interest.** None.

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## Лінгвістична репрезентація категорії властивості в англійській термінології харчової промисловості

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**Анотація.** Стаття присвячена аналізу специфіки категорії «властивість» в англійській термінології харчової промисловості. Метою дослідження є вивчення ролі категорії «властивість» у формуванні, структуруванні та функціонуванні термінології харчової промисловості та ідентифікація

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комплексного набору мовних засобів для ефективної вербалізації цієї категорії англійською мовою. Дослідження базується на вибірці англійських термінів харчової промисловості, отриманих методом суцільної вибірки з наукових журналів та матеріалів Інтернету, а також даних з лексикографічних джерел і спеціалізованих словників. Аналіз проводився за допомогою комплексу методів, у тому числі систематизації, порівняння, класифікації, лінгвістичного аналізу, структурно-семантичного аналізу термінологічного корпусу харчової промисловості. Категорія «властивість» широко представлена термінами, які позначають поняття, що використовуються в термінології харчової промисловості, сприяючи їх систематичній класифікації. Встановлено, що терміни, які представляють категорію «властивість», можуть бути розділені на три підкатегорії: 1) «власне властивості», тобто характерні особливості, що визначають фізичні та структурні ознаки харчових продуктів, такі як колір, смак, текстура та аромат; 2) «якісні (позитивні та негативні) характеристики» визначають характер харчового продукту, у тому числі зовнішній вигляд, смак і запах; 3) кількісні параметри стосуються властивостей місткості та здатності, які описують функціональну поведінку харчових речовин під час обробки та споживання. Категорія властивості в термінології харчової промисловості широко представлена в мові граматичною категорією прикметника. У контексті харчової промисловості прикметники часто використовуються для характеристики різних властивостей харчових продуктів, таких як смак, текстура, колір, аромат, консистенція, зовнішній вигляд, свіжість, походження, температура. У дослідженні також визначено продуктивні мовні засоби, зокрема спеціалізовану лексику, синтаксичні конструкції та терміни, створені на основі метафоричного перенесення, які служать для вербалізації категорії «властивість». Аргументується, що категорія «властивість» широко представлена в термінології харчової промисловості, оскільки вона є однією з основних категорій, що відіграє важливу роль в розвитку та конкретизації понять в галузі харчової промисловості.

**Ключові слова:** термінологія, харчова промисловість, категорія «властивість», класифікація властивостей, засоби вербалізації.