

## List of words and phrases commonly used in snail farming

1. Agricultural development
2. Appropriate climatic conditions for snail rearing
3. Biological cycle of the cultured species
4. Biotic load
5. Carbon footprint
6. **Collagen of snail mucus:** a group of naturally occurring proteins, main protein of connective tissue and is abundant in snail mucus.
7. Compound diet
8. ***Cornu aspersum*:** is one of the most widely studied snails, found in West Europe and north Mediterranean and is the principal subject for heliciculture in Greece.
9. **Cosmetics:** cosmetic products such as creams and lotions mainly including snail mucus.
10. Duration of the production cycle
11. **Edible snails:** snail species that can be consumed as food.
12. **Edible tissue:** foot-head mass of snail that can be consumed.
13. Environmental Sustainability
14. **Escargots:** edible snails.
15. **Extensive – Intensive farming methods:** Snail farming methods separated by intensity.
16. **Farming Systems:** Based on the main livestock installation of the farm, a distinction is made between five farming systems: Elevated sections, Net—covered greenhouse, Mixed system with net-covered greenhouse, Open field, Mixed system with open field.
17. Fattening of a brood
18. Feed intake for terrestrial gastropods
19. Food sustainability
20. **Fresh snails:** snails after their harvest
21. **Frozen snails:** snails kept at freezing storage after processing
22. **Growth rate of snails:** The indicator that helps us calculate the weight gain of each snail per day during fattening.
23. **Harvest warehouse:** The area where the snails are kept until sale or the next breeding season.
24. **Hatching:** The period from the moment the eggs are born until they hatch. Usually, 15-30 days.
25. **Heat treatment of fillet:** thermal processing used to make snail fillet edible.
26. **Heliciculture:** snail farming
27. ***Helix aspersa*:** snail species *C.aspersum*
28. *Helix lucorum*
29. ***Helix pomatia*:** snail species which is consumed and can be found in mid and southeast Europe.
30. Hibernation
31. Indigenous species
32. Invertebrate livestock
33. Juvenile snails
34. **Kochlios:** name used for snail of the species *C.aspersum* in Crete

35. **Low calorie food:** used for snail edible tissue that provides low energy amount.
36. **Marketable size of snails:** The size in which the farmers harvest the snails for sale.
37. **Mixed rearing farms:** Reproduction and hatching took place under a controlled environment. Fattening occurs under a semi-natural environment or outdoor.
38. **Nutritional value:** qualitative characteristic used to measure essential nutrients, carbohydrates, fat, protein, minerals, and vitamins of snail edible tissue.
39. **Organoleptic properties of snail fillet:** properties relating to qualities (such as taste, color, odor, and feel) of snail fillet that stimulate the sense organs and affect consumer acceptance.
40. **Outdoor system:** A farming system installed in an open field. Reproduction and fattening took place in outdoor space.
41. Pressurized water spray cooling system
42. Proper management of livestock
43. **Pulmonated Gastropods:** Gastropods which breathe with a lung that is a modification of the mantle.
44. **Qualitative properties of snail fillet:** properties referred to chemical composition, texture, sensory attributes etc of snail fillet.
45. **Rearing Duration:** The period during which the snails are in the farm. From the moment the breeders are placed for reproduction until the moment of their collection.
46. **Reproduction of snails:** Reproduction in terrestrial gastropods is characterized by internal fertilization, often complex pre-mating behavior, and immediate development without free larval stages.
47. Semi-natural farm conditions:
48. **Shell bands:** color bands in snail shell.
49. **Shell size:** morphometric characteristics such as diameter and height of snail shell
50. **Snail:** member of Mollusca phylum that lives widely spreader across fresh water, seas and land.
51. **Snail breeders:** Adult snails used for breeding.
52. **Snail farming:** heliciculture
53. **Snail fillet:** foot-head mass of snails which is the edible part of snail.
54. **Snail mucus:** viscoelastic secretion used in the cosmetic sector that is also important for snail adhesion, locomotion, feeding, reproduction, lubrication or as a defensive substance against predators.
55. **Snail processing:** a group of after harvest processes leading to the transformation of snails into food.
56. Snail productivity
57. **Steaming of whole snails:** moist-heat process used at the beginning of snail processing.
58. Sustainable agro-economy
59. Sustainable development of snail farming
60. **Terrestrial snails:** species of land snails.
61. **Texture parameters of snail fillet:** qualitative parameters such as tenderness which are assessed by instrumental and organoleptic methods.

62. **Welfare of gastropods:** The minimal standards for farm snails (known as the 'five freedoms'):
- a) freedom from thirst, hunger and malnutrition
  - b) freedom from discomfort
  - c) freedom from pain, injury and disease
  - d) freedom to express normal behavior
  - e) freedom from fear and distress.