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CHALLENGES AND PRACTICAL CONSIDERATIONS IN TRANSLATING LEGAL AND TECHNICAL TEXTS IN THE FOOD PRODUCTION INDUSTRY

ЗАГАЛЬНІ ПРОБЛЕМИ ТА ПРАКТИЧНІ ОСОБЛИВОСТІ ПЕРЕКЛАДУ НОРМАТИВНИХ І ТЕХНІЧНИХ ТЕКСТІВ У ПРОФЕСІЙНІЙ СФЕРІ ХАРЧОВОЇ ПРОМИСЛОВОСТІ

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Translating scientific and technical literature in the field of engineering and technology for the food industry is both challenging and intriguing, much like any translation work in scientific and technical domains. This area has distinct characteristics that set it apart. Practical experience with food product features and their verbal representation through taster's perception of a property involves individual professional experience and knowledge of analysis methodology, alongside unique

Переклад науково-технічної літератури в галузі техніки та технології харчової промисловості складний та цікавий, як і будь-яка перекладацька діяльність у науково-технічній сфері. Цей напрямок має свої характерні особливості. Практична робота з характеристиками харчових продуктів та їх мовними відображеннями у формі умов органолептичного аналізу дає підстави стверджувати, що сприйняття властивості

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complex compromise. This compromise stems from terms used in sensory analysis suggests that each combination of mental attitudes shaped by characteristics of the tasters, such as theanatomical structure and condition of each individual's oral cavity. Consequently, a single term may vary in its connotation each time it is used, reflecting different understandings. The practical outcomes of translation work focusing on profile structure analysis are documented in a multilingual glossary of pertinent terms. Examples of translation activities are provided, illustrating the application of professional terms from the meat industry, covering both products and specialized technological equipment. To ensure effective information retrieval from scientific and technical sources in countries with established beet-sugar production, a glossary of terms related to beet-sugar production was compiled. This glossary encompasses 444 terminological phonemes in Ukrainian, with corresponding terms in English, German, French, and three Slavic languages. The glossary includes fundamental terminology and groups terminological phonemes by stages in the beet-sugar production process, with each group covering related processes, equipment, materials, and products. Additionally, the article discusses the organizational and practical aspects of translating regulatory texts as part of harmonizing with European Union standards (EN), specifically those governing safety and hygiene rules for food industry equipment. This section underscores the significance of precise translation to ensure compliance with these standards and maintain industry safety.

Key words: *translation work, scientific and technical literature, terminology, linguistic features, harmonization of standards.*

кожним дегустатором буде складним компромісом між психічними установками, що склалися внаслідок перетворення до власного професійного досвіду та вивчення методики аналізу, а також індивідуальних особливостей дегустаторів – наприклад, анатомічних особливостей та стану порожнини рота кожного з них. Тобто вербально єдиний термін щоразу буде різним в ономатологічному відношенні. Практичні результати перекладацької роботи з особливостей аналізу структури профілю відображені у розробленому багатомовному глосарії відповідних термінів. Наводяться приклади перекладацької діяльності стосовно професійних термінів м'ясної галузі: продукти та спеціалізоване технологічне обладнання. Для правильного пошуку джерел науково-технічної інформації в джерелах розвинених країн, де практикується цукробурякове виробництво, на основі відомих джерел створено словник термінів цукробурякового виробництва, що охоплює 444 термінологічні фонеми української мови та відповідні терміни англійською, німецькою, французькою та трьома слов'янськими мовами. Глосарій містить основну термінологію, а також термінологічні фонеми, що згруповані за технологічними етапами виробництва бурякового цукру. Кожна група термінів охоплює відповідні процеси, обладнання, матеріали та продукцію. Також описано організаційні та практичні особливості перекладу нормативних текстів у рамках гармонізації стандартів Євросоюзу EN, які регламентують правила безпеки та гігієни обладнання харчової промисловості.

Ключові слова: *перекладацька робота, науково-технічна література, термінологія, лінгвістичні особливості, гармонізація стандартів.*

I. INTRODUCTION

Translation of scientific and technical literature in the field of engineering and technology of the food industry is difficult and interesting, like any translation activity in the scientific and technical field. Practical activities in the field of translation again and again confirm the well-known professional truth that says: “Translation can be either nice or correct.” If, when translating fiction, the first approach prevails, and quite justifiably, then scientific and technical translation, not being correct, will simply distort or make it impossible for native speakers of the target language to understand the text. On the other hand, deviations from the literary norms of this language that are obvious to readers or the incorporation into the text of lexemes and conceptual realities characteristic of the original language hinder the overall holistic perception of the text and even its utilitarian

understanding. In fact, in the latter case, the translator delegates part of his work to the reader, who is forced, instead of prompt and comprehensive perception of information, to plunge into the depths of linguistic and cultural studies, knowledge in the field of which constitutes an essential part of the translation activity as a whole.

Summarizing his rich experience in the field of technical translation, the author *(Szal, 2019)* put forward the following hypothesis. Since the main function of technical texts is to convey technical information as accurately and clearly as possible, linguistic form does not play a significant role in the translation process and can be modified to convey information as accurately as possible. Consequently, this author believes that oblique translation techniques are acceptable and suggests that when evaluating translation work, we take into account those elements of the technical language that occur with different frequencies in the original and target languages.

Some special terminology or technical expressions in the source language are not fully available in dictionaries. The lack of equivalents increases the difficulty of translation, especially when the exact equivalent of old terminology or technical expressions in classical texts and newly emerged concepts or words cannot be found or the concept cannot be reflected. Language structure, culture, style, etc. between the source language and the target language limit equivalent translation opportunities. Despite all these differences between languages and cultures, equivalent translation possibilities have been tried to be shown. Some difficulties may be experienced in the translation process due to the unique structure of the languages, the translator himself, or the cultural differences between the two languages. The translator must have excellent command of the features of both languages. Thus, it will overcome these problems that arise during translation (*Hacibekiroğlu, 2020*).

There is reason to assert that when translating texts rich in terminology, the translator faces significant difficulties, since a specific term carries completely different semantic loads depending on its characteristic purpose. Technical translation skills and abilities used in the translation of terminological vocabulary should include techniques for precise recording of information, the use of universal tools that allow translation to be carried out, which include dictionaries, encyclopedias and various technical means *(Verbytskyi, 2022)*.

Scientific and technical translation is essentially limited to a specific transfer of linguistic and stylistic features, especially technical terminology, when translating into the target language. A separate translation problem is the translation of polysemantic terms, on the accuracy of which the quality of the entire translated text in a foreign language cultural paradigm largely depends. The translation activity requires knowledge of a specific scientific and technical field, a terminological system, the structure of the scientific and technical text, knowledge of a scientific style, understanding the relationships between all its elements and the ability to apply appropriate translation strategies. Scientific and technical texts must be precise in terminology, as it is clear that cultural differences should not have any impact on standardized international terms *(Hrushko, 2020)*.

When translating terminology relating to food products and technologies for their preparation, problems arise that can be defined as macrostructural (primarily textual issues related to the peculiarities of the genre), morphosynthetic (linguistic problems of adequate understanding), as well as problems, in fact, of translating wordings . The vocabulary that has to be dealt with can present, among other things, an extra-linguistic problem due to inconsistencies in the definitions of food products and their ingredients. It is obvious that these discrepancies are of an extra-linguistic, cultural nature. There are also issues of intertextuality, since all foods have their own history and may refer to elements of other cultures than those of the original language speakers. It should be recognized that translators often have to deviate from the linguocultural features of the original language, based on the logic of globalization of production terminology *(Hurtado Albir, 2011; Romero, 2016).*

To ensure the necessary unambiguous understanding of the results of scientific research, the numerical elements of information messages must be accompanied by generally accepted scientific terminology, clearly perceived and understood in the professional community. In this regard, the most adequate translation of scientific terms into other languages is very important. It should be recognized that the possibility of a perfectly accurate translation is practically excluded, since a foreign language lexeme will function within a completely different cultural and linguistic environment and individuals influenced by this environment. The term is devoid of individual perception; it is a reflection and property of the collective consciousness, the scientific understanding of the world of a particular professional community. The term is extremely social and universal within a specific domain *(Verbytskyi, 2023)*. Terminology management as one of the most pressing challenges of translation specialized, since the terms condense specialized knowledge, guaranteeing the conciseness and precision of the speech *(Toro and Fernández-Silva, 2021; Trovato, 2021)*.

Goal of research is to overview the typical problems and practical features of the translation of legal and technical texts within the professional sphere of food production.

Material of research is professional terminology of food industry as it is adduced in scientific, technical and normative texts which ought to be translated in the course of the profile activities of the Institute of Food Resources of the National Academy of Agrarian Sciences as well as the Technical Committee for Standardization 140 “Milk, meat and products of their processing”.

Methods of research. In order to carry out the research a systematic approach to factual materials, in particular, scientific and scientific-practical literature, regulatory and legal documents, an abstract-logical approach to the generalization of research results and the formulation of conclusions were used.

II. RESULTS AND DISCUSSION

The term is extremely social and universal within a specific domain (*Verbytskyi, 2023)*. Practical work with the characteristics of food products and their verbal reflections in the form of terms of organoleptic analysis gives certain reasons to disagree with the last statement. Let's take, for example, the term *chewiness – жувальна твердість* in Ukrainian. Each panelist's perception of this property will be a complex compromise between the mental attitudes developed through their own professional experience and study of analytical techniques, and the individual characteristics of the panelists – for example, the anatomical features and condition of the oral cavity of each of them. That is, the verbally uniform term *chewiness* will be different in onomatological terms each time. During the translation of this terminology system, it was proposed to translate the English term *chewiness* as *розжовуваність*, but this caused active rejection on the part of specialists. It can hardly be considered optimal to use the solution to the problem when *твердість* and *жувальна твердість* function within the same terminology system, but this is still the case. There were also proposals to translate the English term *cohesiveness* as *зчеплення часток*, but preference was given to the international term *cohesiveness (Verbytskyi and Borsoliuk, 2020).* The practical results of translation work in relation to the characteristics of profile analysis of the structure are reflected in the multilingual glossary of relevant terms – tables 1 and 2.

Table 1.

Multilanguage glossary of the terms of sensorial and texture profile analysis: frangibility, hardness, springiness, resilience *(Verbytskyi and Borsoliuk, 2020)*

Language	**Frangibility, N**	**Hardness, N**	**Springiness (dimensionless)**	**Resilience (dimensionless)**
Ukrainian	*Крихкість*	*твердість*	*пружність*	*еластичність*
German	*Sprödigkeit*	*Härte*	*Rückfederung*	*Elastizität*
French	*Frangibilité*	*dureté*	*souplesse*	*elasticité*
Spanish	*Frangibilidad*	*dureza*	*flexibilidad*	*resilencia*
Portuguese	*Fracturabilidade*	*dureza*	*flexibilidade*	*elasticidade*
Turkish	*kırılganlık*	*sertlik*	*esneklik*	*elastiklik*
Chinese	脆度 cuí dú	硬度 yíng dú	弹性 tán xíng	回复性 huí fú xíng

Table 2

Multilanguage glossary of the terms of sensorial and texture profile analysis: cohesiveness, gumminess, chewiness *(Verbytskyi and Borsoliuk, 2020)*

Language	**Cohesiveness (dimensionless)**	**Gumminess, N**	**Chewiness, N**
Ukrainian	*когезія*	*гумуватість*	*жувальна твердість*
German	*Kohäsion*	*Gummiartigkeit*	*Kaubarkeit*
French	*cohésion*	*collant*	*masticabilité*
Spanish	*cohesividad*	*gomosidad*	*masticabilidad*
Portuguese	*coesividade*	*gomusidade*	*mastigabilidade*
Turkish	*yapışkanlık*	*sakızımsılık*	*çiğnenme*
Chinese	凝聚性 níng jú xíng	粘性 zháng xíng	咀嚼性 jú jué xíng

The terminology used today for the hardware design of technological processes in the food industry, in many cases, is a retranslation of translation problems into domestic production practice. For example, in the meat industry, undoubtedly borrowed terms such as *кутер (cutter)*, *емульситатор (emulsifier)*, *дезінтегратор (disintegrator)*, *колоїдний млин (colloid mill)*, etc. are used to name machines for comminuting of raw meat. The English word *cutter*, that is, a cutting device, was transliterated into *кутер*, and the specified term refers to machines for *comminuting* of raw meat with a static shell and a rotating bowl. The discrepancy between the narrow scope of application of the term cutter and the numerous translation options for the phonemes of the nest *cut* and *cutting* was laid down by professional dictionaries of Soviet times, where the lexeme *cutter* was proposed to be translated as *кутер*, while the English word *cutting* was translated as *розрубування (hacking)*, that is, a technological operation that was completely foreign to cutter. Also obviously transliterated foreign language terms are the names of machines similar in principle of operation, such as *дисмембратор (dismembrator)* and *дезінтегратор (disintegrator) (Verbytskyi and Borsoliuk, 2020)*. The term *колоїдний млин (colloid mill)* is an obvious copy of the German word *Kolloidmühle* of similar meaning and use, but the term *емульситатор (emulsifier)* used for a group of fine grinding machines, as well as the German terms *Brätautomat* (stuffing machine) and *Zerkleinerungsvorrichtung* (grinding device) do not so accurately reflect the principle of operation of

these machines, as the English term *flow cutter*, German *Durchlaufkutter* or Polish *kuter przelotowy*, meaning flow cutter, that is, a continuous cutter *(Kunz, 2013)*.

Масажери м'яса (meat massagers) used for maceration of raw meat are cylindrical rotating drums in which pieces of meat rub against each other, as well as against the walls, rise up and fall inside the working container. However, these machines are also called *тумблерами м'яса (meat tumblers)* – from the English word *to tumble* (turn over, somersault). The use of one of the two terms mentioned is not related to the design and depends on how manufacturers name their machines.

The most popular meat products among Ukrainian consumers are sausages *варені ковбаси*, *сосиски* and *сардельки*. Today, the terms *ковбаси емульсійного типу* and *емульсійні ковбаси (emulsion-type sausages and emulsion sausages)*, originating from foreign professional and scientific literature, are increasingly used to refer to these sausage products. Such terms as *ковбаси віденського типу*, *ковбаси типу Мортадели*, *ковбаски типу Франкфуртерів (Vienna-type sausages, Mortadella-type sausages, and Frankfurter-type sausages)* also find their place in domestic practice. More or less unusual for domestic producers and consumers, they are, however, consistent with international practice, and the frequency of their use in the context of globalized trade will likely continue to grow *(Verbytskyi and Borsoliuk, 2020; Verbytskyi, 2021)*. Previously, domestic specialists had great difficulties translating into English such a familiar and widely used term in our practice as *варені ковбаси*. Different translation options were used: *cooked sausages, boiled sausages*, and *scalded sausages*. These terms were forced to use by old Soviet terminological dictionaries, which were far from real word usage in professional English. The Internet has put everything in its place: *ковбаси типу Мортадели (Mortadella-type sausage)* – this is what boiled sausages are called in world meat processing practice *(Verbytskyi, 2021)*.

Another favorite meat product is *паштет (pate)*. This word has the same etymology as the corresponding words in English, German, and French. Paying tribute to the world famous French cuisine, English-speaking consumers often use the French word *pâté* in its original spelling and pronunciation – along with the English terms *paste* and *spread* understood as to *pate*. The term *spread* in the English-speaking environment is used to refer to all food masses intended for spreading on bread and making sandwiches. But in domestic practice, the term *спред (spread)* is used only to name butter substitutes with partial replacement of dairy raw materials with vegetable ones.

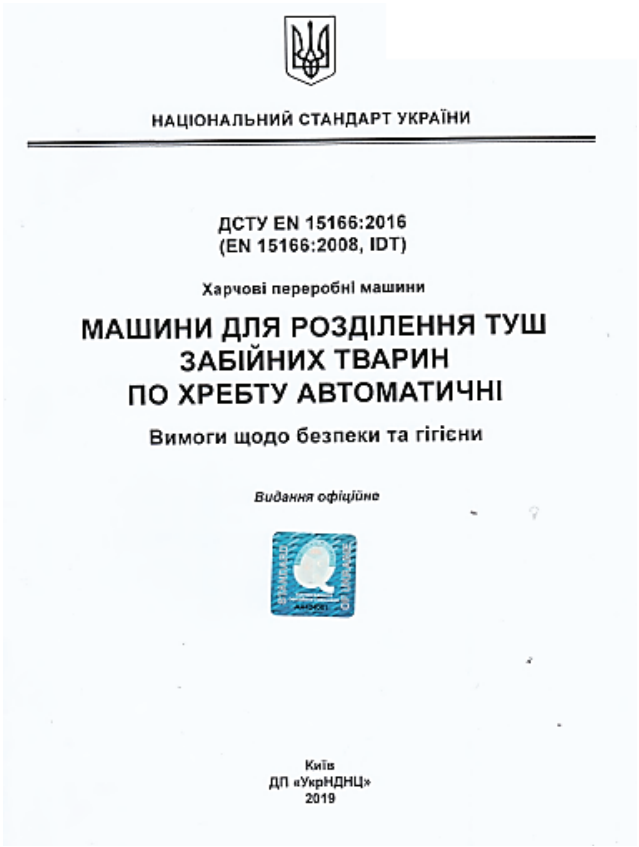
In order to properly search for sources of scientific and technical information in the sources of developed countries where beet-sugar production is practiced, a glossary of terms for beet-sugar production was created on the basis of known sources *(Harbut et al., 1996; Dobrzycki, 1988; Asadi, 2006)* (Fig. 1), covering 444 terminological phonemes in Ukrainian and corresponding terms in 6 English, German, French and three Slavic languages. The glossary contains basic terminology as well as terminological phonemes grouped by process steps in beet-sugar production. Each group of terms covers relevant processes, equipment, materials and products *(Verbytskyi, 2022)*.

An analysis of the domestic base of standards of national force showed that the majority of European standards harmonized in Ukraine, belonging to group 67.260 "Installations and equipment for the food industry," are standards, the scope of which is safety and hygiene requirements for certain types of specialized technological equipment in the food industry. These harmonized standards DSTU EN were developed to implement the Association Agreement between Ukraine and the EU *(Association, 2014)*, which provides for ensuring the relevant requirements of the Machine Directive *(Directive, 2006)*. It is obvious that the nomenclature and structure of the constituents of the system of regulatory documents in force in Ukraine on equipment for the food and processing industry requires careful study and rational improvement.

	Українська	Французька	Польська	Чеська
ЗАГАЛЬНА ТЕРМІНОЛОГІЯ				
1	сахароза	Saccharose	sacharoza	sacharosa
2	цукор	sucre	cukier	cukr
3	поляризація	polarisation (teneur en sucre)	polaryzacja	polarizace
4	нецукор	non-sucre	niecukier	necukr
5	суха речовина	matières sèches	zawartość substancji suchej	sacharizace, koncentrace
6	інверт, інвертний цукор	sucre inverti (interverti)	inwert	invert
7	інверсія	inversion	inwersja	inverze
8	зола	cendres	popiół	popel, popelovina
9	сульфатна (сірчанокисла) зола	cendres sulfuriques	popiół siarczanowy	síranový popel
10	кондуктометрична зола	cendres conductimétriques	popiół konduktometryczny	vodivostní popel
11	кальцієві солі	sels de chaux	sole wapniowe	vápenaté soli, zavápněm
12	азот	azote	azot	dusík
13	амінокислота	acide aminé, amino-acide	aminokwas	aminokyselina
14	лужність	alcalinité	alkaliczność	alkalita
15	фарбувальні (кольорові) речовини	colorants	substancje barwne	barevné látky
16	колір, кольоровість, забарвлення	couleur	zabarwienie	barevnost
17	коефіцієнт чистоти, чистота, доброякісність	quotient de pureté, pureté	czystość	kvocient čistoty, čistota
18	рандеман	rendement	rendement	rendement
19	вихід цукру	rendement en sucre	wydajność cukru	výtěžek cukru
20	вихід меляси	rendement en mélasse	wydajność melasu	výtěžek melasy
21	загальні втрати	pertes totales	suma strat	celkové ztráty
22	визначені втрати	pertes déterminables	straty oznaczone	určité (známé) ztráty
23	невизначені втрати	pertes indéterminable	straty nieoznaczone	neurčité (neznámé) ztráty

Fig. 1 Start page of the glossary of beet-sugar production terms [3]

We should also characterize the current situation with the translation of regulatory documents in the field of the food industry. For many years, active work has been carried out to harmonize international standards in Ukraine – first of all, ISO standards of the International Organization for Standardization and EN standards of the European Committee for Standardization – with the development of the corresponding National Standards of Ukraine DSTU ISO and DSTU EN. Harmonization was carried out by identical translation of the relevant normative texts of the original language – in the vast majority of cases, from English. All of these standards were reviewed by specialists from specialized committees for standardization, and also underwent mandatory substantive examination and literary editing. The described system made it possible to minimize the possibility of errors and inaccuracies, to provide sufficiently high-quality translations of normative texts. Today, in order to significantly speed up and reduce the cost of introducing international normative documents in domestic practice, it was decided to harmonize them by the "cover method", when the Ukrainian-language cover is followed by the text in the original language. One can only hope that among the practitioners of the food industry there will be enough foreign language experts who can ensure the use of harmonized standards in enterprises and in control laboratories *(Romanchuk et al., 2021; Verbytskyi, 2023)*. Figure 2 shows the title page of the national standard of Ukraine DSTU EN 15166:2016 – one of the standards developed by the staff of the Institute of Food Resources of the National Academy of Sciences and the Technical Committee for Standardization 140 "Milk, meat and their processed products" as a result of the harmonization of the corresponding EN standards of the European Union with the implementation of scientific translation of normative texts.



НАЦІОНАЛЬНИЙ СТАНДАРТ УКРАЇНИ

ДСТУ EN 15166:2016
(EN 15166:2008, IDT)

Харчові переробні машини

МАШИНИ ДЛЯ РОЗДІЛЕННЯ ТУШ ЗАБІЙНИХ ТВАРИН ПО ХРЕБТУ АВТОМАТИЧНІ

Вимоги щодо безпеки та гігієни

Видання офіційне

Київ
ДП «УкрНДНЦ»
2019

Fig. 2 Title page of the harmonized National Standard DSTU EN 15166:2016 Food processing machinery – Automatic back splitting machines of butchery carcasses – Safety and hygiene requirements developed by translating the normative text

III. CONCLUSION

The main function of technical texts is to convey technical information as accurately and clearly as possible, which must be rendered as adequately as possible during the translation process. On the other hand, absolutely accurate retransmission of this information is practically impossible due to cultural differences between the original and target languages. This is fully consistent with the translations of scientific and technical documentation in the field of food technologies and the technological equipment used for their implementation. Finding the best translation options is necessary both to ensure foreign economic relations and to provide domestic producers and consumers with terminology that is technically adequate and acceptable for their native language.

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