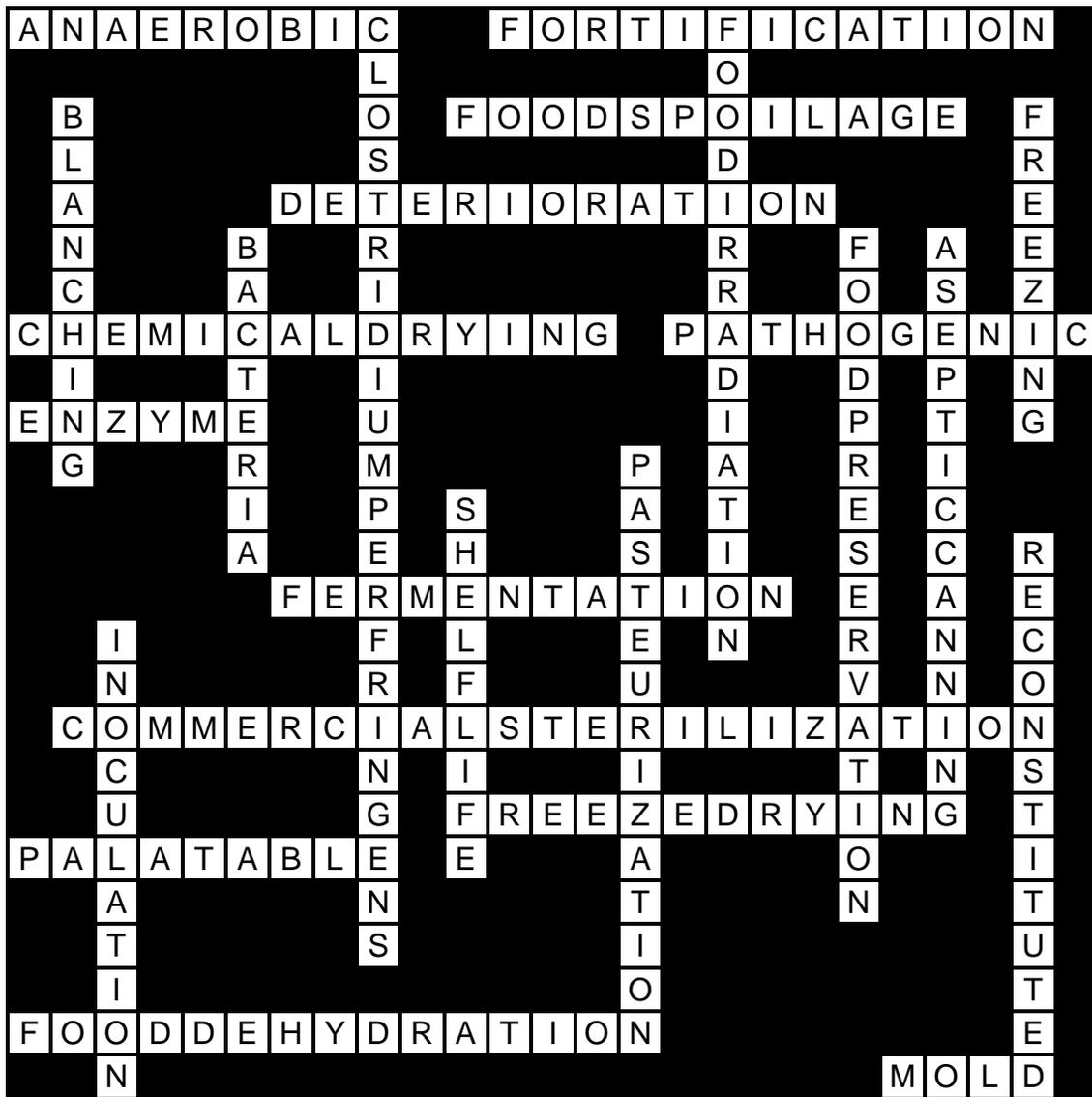


Answer Key



Across

- 1A process that can occur without oxygen present. (9)
- 3The intentional addition of specific nutrients to a food product. (13)
- 6No Clue
- 8A decline in quality and freshness of a food or substance as it naturally breaks down into different components. (13)
- 12Removing moisture from food at its surface by using a chemical material so spoilage microorganisms are not able to grow. (8,6)
- 13Capable of causing disease in humans and other organisms. (10)
- 14A protein that acts as a catalyst to speed up a specific chemical reaction without being completely used up. (6)
- 18The use of a microorganism combined with another material to produce an entirely new product by aerobic or anaerobic processes. (12)
- 20A process that destroys all microorganisms with the exception of some bacterial spores. (10,13)
- 21No Clue
- 22Having an agreeable taste and texture. (9)
- 23Removing any water from a food substance in order to preserve it. (4,11)
- 24A plant-like organism that is capable of causing deterioration of biological substances like food. (4)

Down

- 2A type of bacteria known to cause food poisoning. (11,11)
- 4A process of preserving food substances by exposing the product to ionizing radiation; either from a radiation source or a radiation beam. (4,11)
- 5The process of quickly heating then rapidly cooling fruits or vegetables to preserve flavor and texture. (9)
- 7Moving from a liquid state to a solid state by loss of heat; also a preservation method performed by removing heat from food to solidify the water within the food. (8)
- 9A single-celled organism that exists either independently or as a parasite with another organism (8)
- 10A process designed to prevent food products from spoiling by elimination of contaminants like microbes and enzymes. (4,12)
- 11 Canning food in a way to prevent the growth of disease-producing or spoilage microorganisms. (7,7)
- 15A method of treating food that is able to destroy all pathogenic microorganisms in food but not all spoilage microorganisms. (14)

FOOD PROCESSING TERMS CROSSWORD PUZZLE



- 16** Time in which a food is still safe and suitable for consumption. (5,4)
- 17** Preserving food by chilling only to the temperature that will not freeze the food; typically between 65° and 28°F. (13)
- 19** An introduction of a vaccine into the body to aid in immunization to a specific disease. (11)