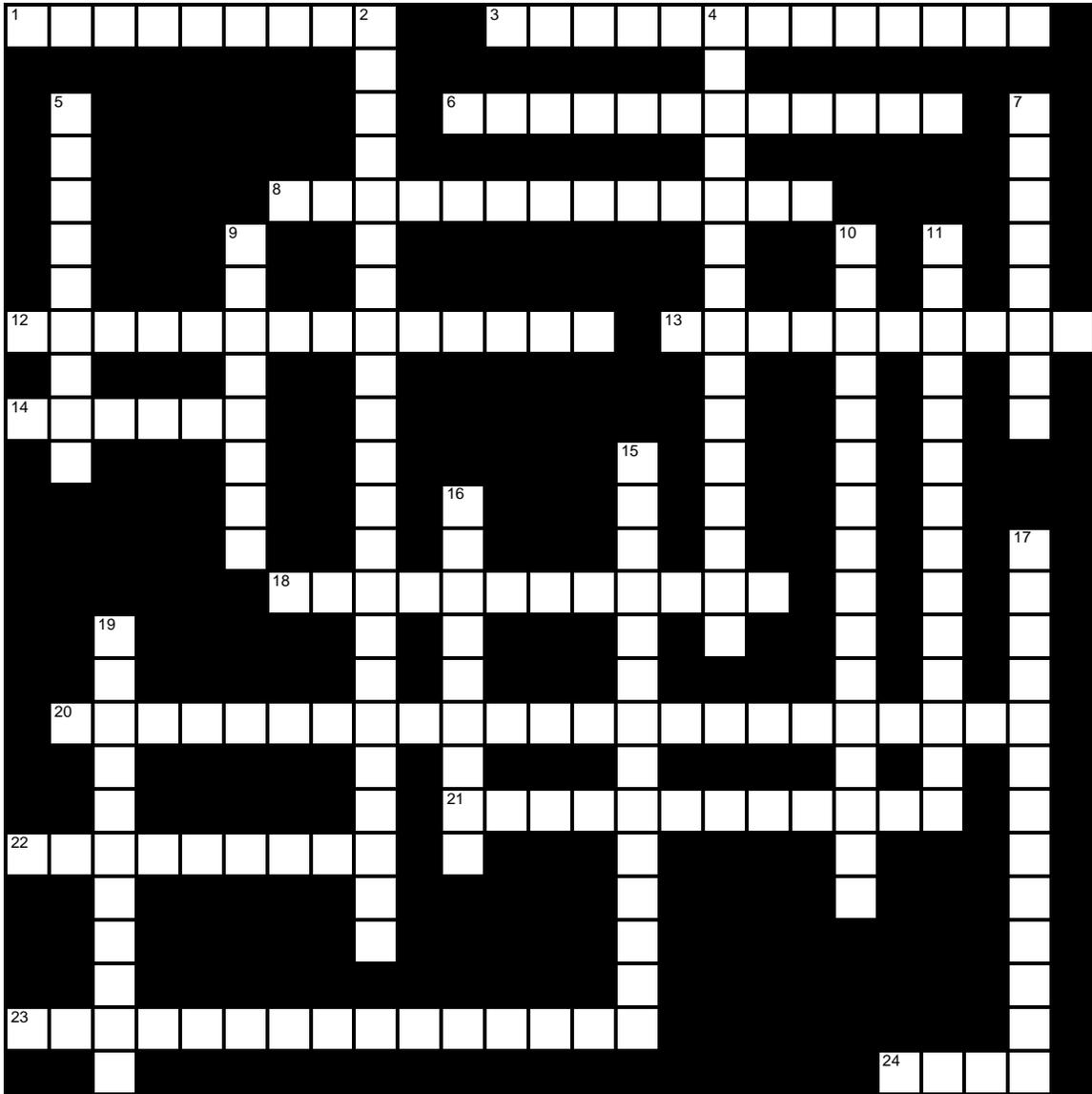


FOOD PROCESSING TERMS CROSSWORD PUZZLE

Name _____

Date _____



Across

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

Down

- 2 A type of bacteria known to cause food poisoning. (11,11)
- 4 A process of preserving food substances by exposing the product to ionizing radiation; either from a radiation source or a radiation beam. (4,11)
- 5 The process of quickly heating then rapidly cooling fruits or vegetables to preserve flavor and texture. (9)
- 7 Moving 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)
- 9 A single-celled organism that exists either independently or as a parasite with another organism (8)
- 10 A 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)

- 15** A method of treating food that is able to destroy all pathogenic microorganisms in food but not all spoilage microorganisms. (14)
- 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)