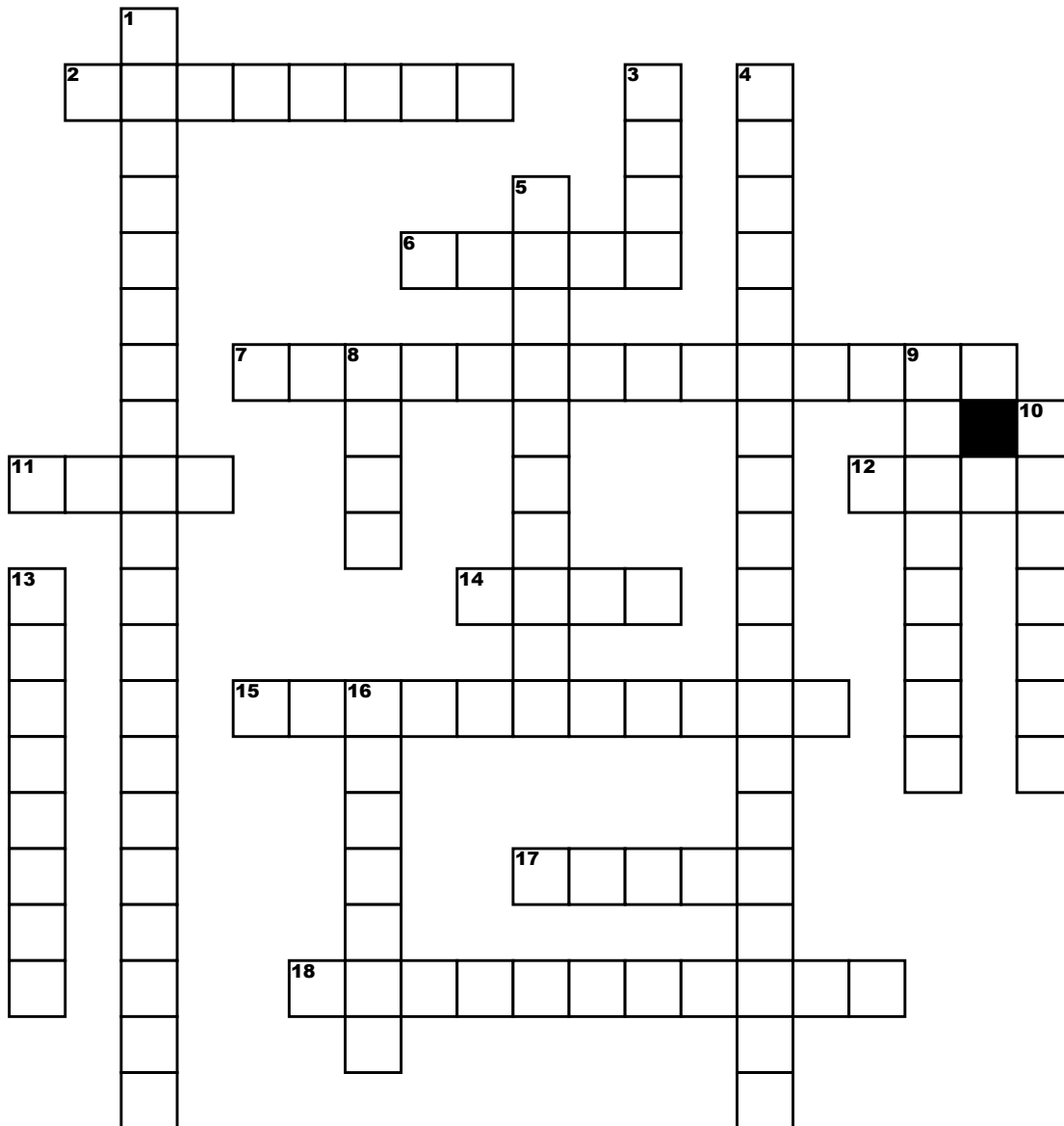


Name: \_\_\_\_\_

# Canning & Preservation



## **Across**

**2.** Vegetables are \_\_\_\_\_ before freezing

**6.** Keep it \_\_\_\_\_ ! for food safety.

**7.** Acidity prevents growth of most \_\_\_\_\_, but not all

**11.** A pH < 7.0 is \_\_\_\_\_ acid

**12.** Boiling time for strawberry jam \_\_\_\_\_ minutes

**14.** Tomatoes are a \_\_\_\_\_ - acid food

**15.** Improper wrapping frozen foods cause

**17.** Type of canning jar

**18.** Method of preservation

## **Down**

**1.** Heat-Resistant spores

**3.** Method of indoor drying

**4.** Canning method used today

**5.** liquid ingredient for jams

**8.** \_\_\_\_\_ is a Low acid food

**9.** Dehydration removes \_\_\_\_\_ (water)

**10.** \_\_\_\_\_ headspace before sealing jars

**13.** A pH > 7.0 is \_\_\_\_\_

**16.** Slows down but does not completely inactivate \_\_\_\_\_