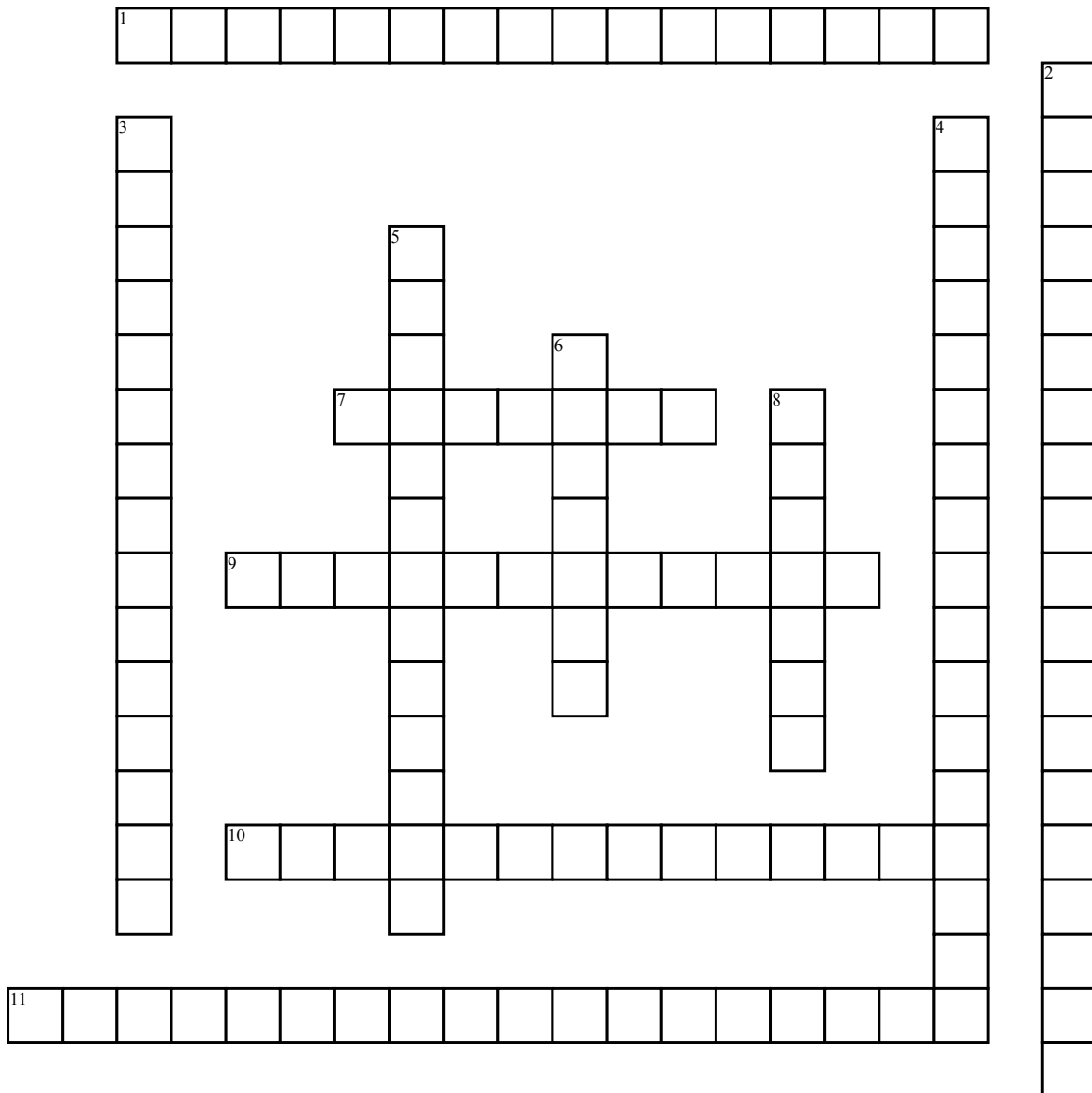


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Canning crossword



## Across

1. Canners that mechanically increase the movement of the food to shorten processing time

7. Food is heated in syrup, water, or juice to at least 77 degrees Celsius, while still hot, the food is packed into a container that is closed with a lid and ring band

9. Is similar to retort canning except that flexible tin packages replace cans and jars

10. The process of preserving food by heating and sealing it in containers for storage

11. The containers of food are heated under pressure in a pressure canner

## Down

2. The containers of food are heated in boiling water in a canning kettle

3. There are two main ways of canning

4. Food is first sterilized by heat and then placed in sterilized containers

5. Pressure processing carried out by commercial food canners

6. Uncooked food is placed in a container that is then filled with boiling water or juice and closed with a lid and a ring band

8. What Food preservation did you just learn about