

Name: _____

Date: _____

Carbohydrates

E C T G N I L I F O R P Y R O S N E S A M X U A
 I H I W T T F L E A V E N E D G N I K A B E G Z
 H E A H O R M J R N O I T A S I L E M A R A C I
 M M D I I I A A U A G E L A T I N I S A T I O N
 P I O S R F E J T I C P R O C E S S I N G E C Z
 V C S K A P T D X D I E T A R Y F I B R E B V Q
 J A B I T T S M E C H A N I C A L Z G N R I E Y
 S L R N R E S O T C A L A G R A G U S R U O E O
 C F A G A A E B A K E D P R O D U C T W T L D A
 H E C G T I S I F Y M A L T O S E F I X A O I Z
 O R I N F R O F R E G N I F E G N O P S R G R Z
 U M B I O X C E D I R A H C C A S I D R E I A M
 X E U M M H U G N I D A E N K O Z Z I P P C H P
 P N J A A S L H O O B E S I T Y X N D V M A C F
 A T I E E A G Z P F R U K S T A R C H S E L C H
 S A G R R U C Q L L O T X H J K L Q Q F T B A U
 T T F C C U D R U O L F G N I S I A R F L E S G
 R I X O U P T K W S L S L Q U A X S L U C Q N N
 Y O D J L F C X Y G I M N X L B K X S K O E O I
 A N F R S D I Q I O N Y A O D E B K B C A V M T
 F A M I R O I Y T M G T S A E Y Y W I Y Q L Y A
 T N E G N A G N I S I A R I N S O L U B L E I E
 S V V M A C I D G D E X T R I N I S A T I O N B
 E X E L P M O C O U S P Q V H M E R I N G U E X

self raising flour
 dextrinisation
 monosaccharide
 temperature
 insoluble
 leavened
 rolling
 glucose
 steam

sensory profiling
 raising agent
 bicarb soda
 processing
 creaming
 chemical
 complex
 baking
 sieve

cream of tartar
 baked product
 choux pastry
 biological
 whisking
 obesity
 beating
 alkali
 sugar

gelatinisation
 sponge finger
 fermentation
 mechanical
 meringue
 mixture
 texture
 starch
 acid

caramelisation
 dietary fibre
 disaccharide
 galactose
 kneading
 folding
 maltose
 yeast
 air