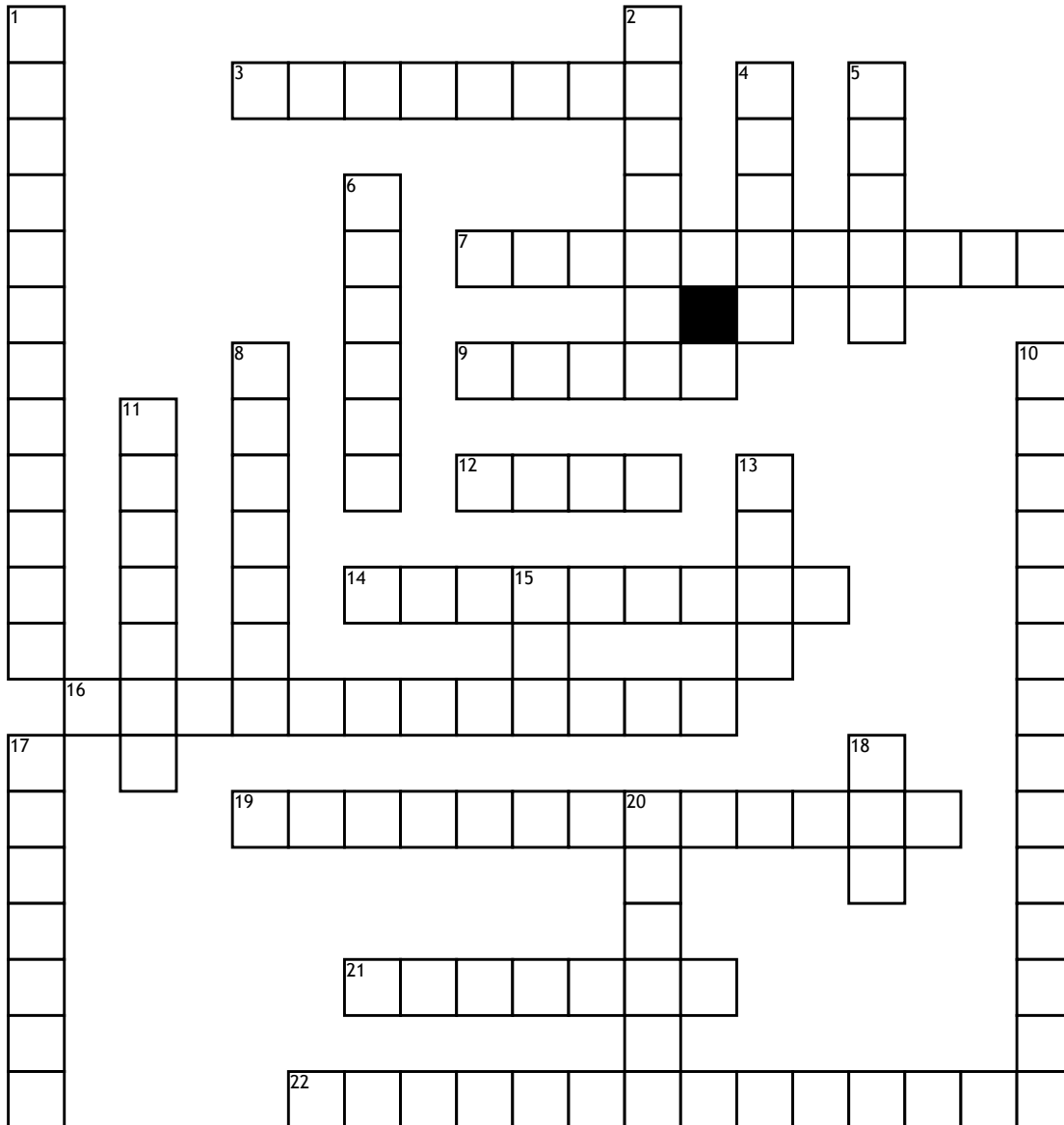


DAIRY



Across

3. Friendly forms which digest lactose producing a tangy flavor.
 7. The word describing when your body is not able to digest lactose in milk.
 9. A thicker style of yogurt.
 12. The thin film of solids which forms on top of milk.
 14. 70% of the fat in milk is in this form.
 16. The process used to make sour cream & yogurt.
 19. Replacing nutrients lost in processing.

21. Milk heated just below the boiling point.

22. Physically breaking down fat giving milk its smooth & uniform texture.

Down

1. Porous bones.
 2. Milk sugar.
 4. Recommended daily number of 8 ounce servings of dairy.
 5. This rises to the top of un-homogenized milk?
 6. Make this solid by shaking cream.

8. One of two primary minerals supplied by dairy that comprises bone.

10. Heating milk to destroy harmful bacteria & prolong shelf life.

11. When milk separates into lumps & watery liquid.

13. Popular protein supplement for athletes.

15. Abbreviation of process which makes milk shelf-stable.

17. Where all dairy products come from.

18. Non-dairy milk with the most protein per serving.

20. 80% of the protein in milk is in the form of _____.