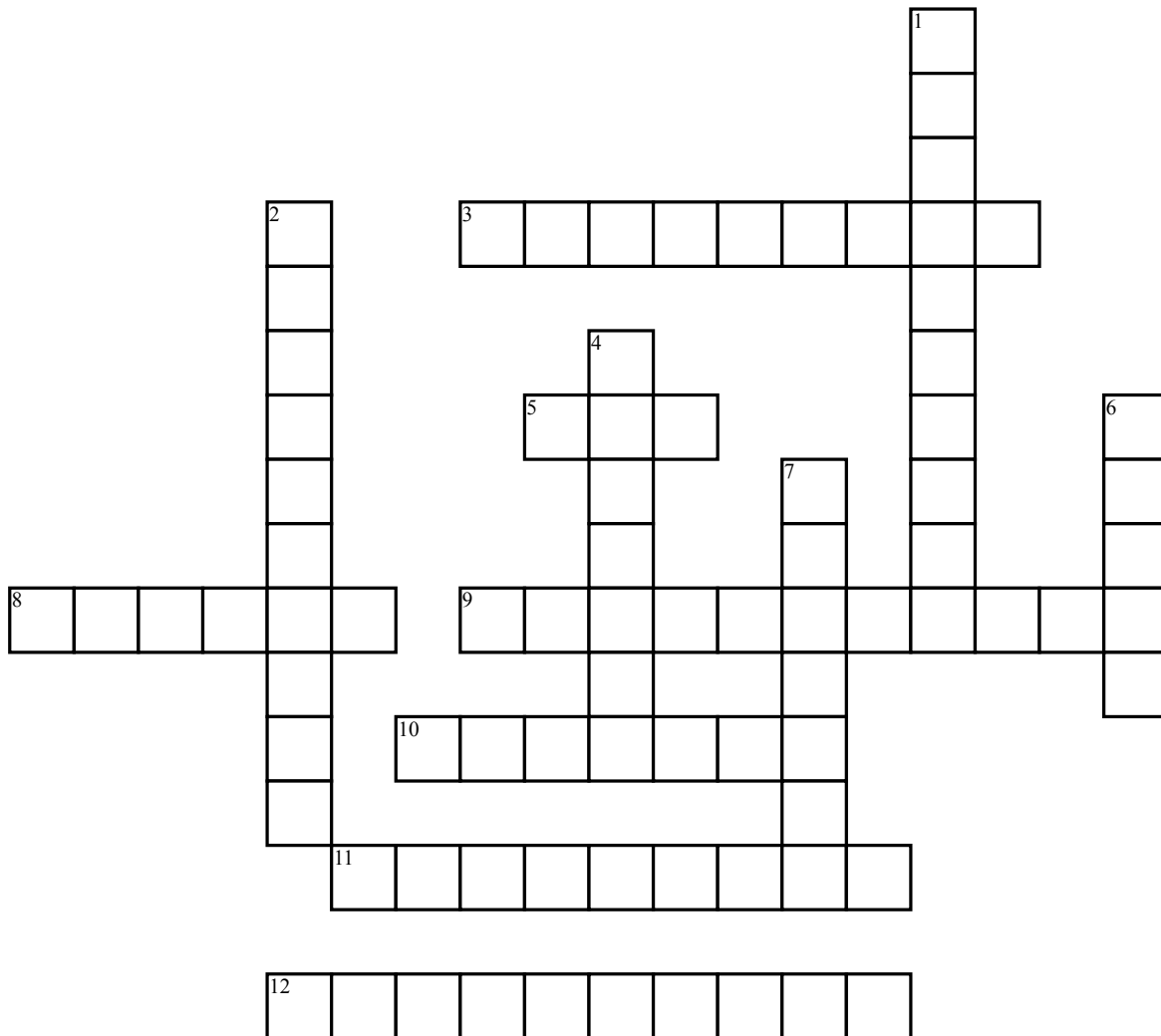


Dairy products - yoghurts creams and cheeses



Across

3. Hard, blue cheese
 5. Yoghurt that uses soy milk only
 8. cream with <18% milk fat
 9. Semi hard cheese with less of s flavour, often has cranberries or blueberries added to it
 10. Cream with >55% milk fat

11. Soft cheese with an intense smell, used a lot in french cuisine
 12. Fresh cheese, often used on pizzas and in salads

Down

1. Cream with >23% milk fat, used in desserts
 2. A yoghurt that is low in fat and high in protein and calcium. It is very very thick.

4. Lower fat cream, often used instead of other creams
 6. Yogurt that is high in protein, low in sugar and fat. It is a very thick yoghurt
 7. Hard and dense cheese, with a strong flavour