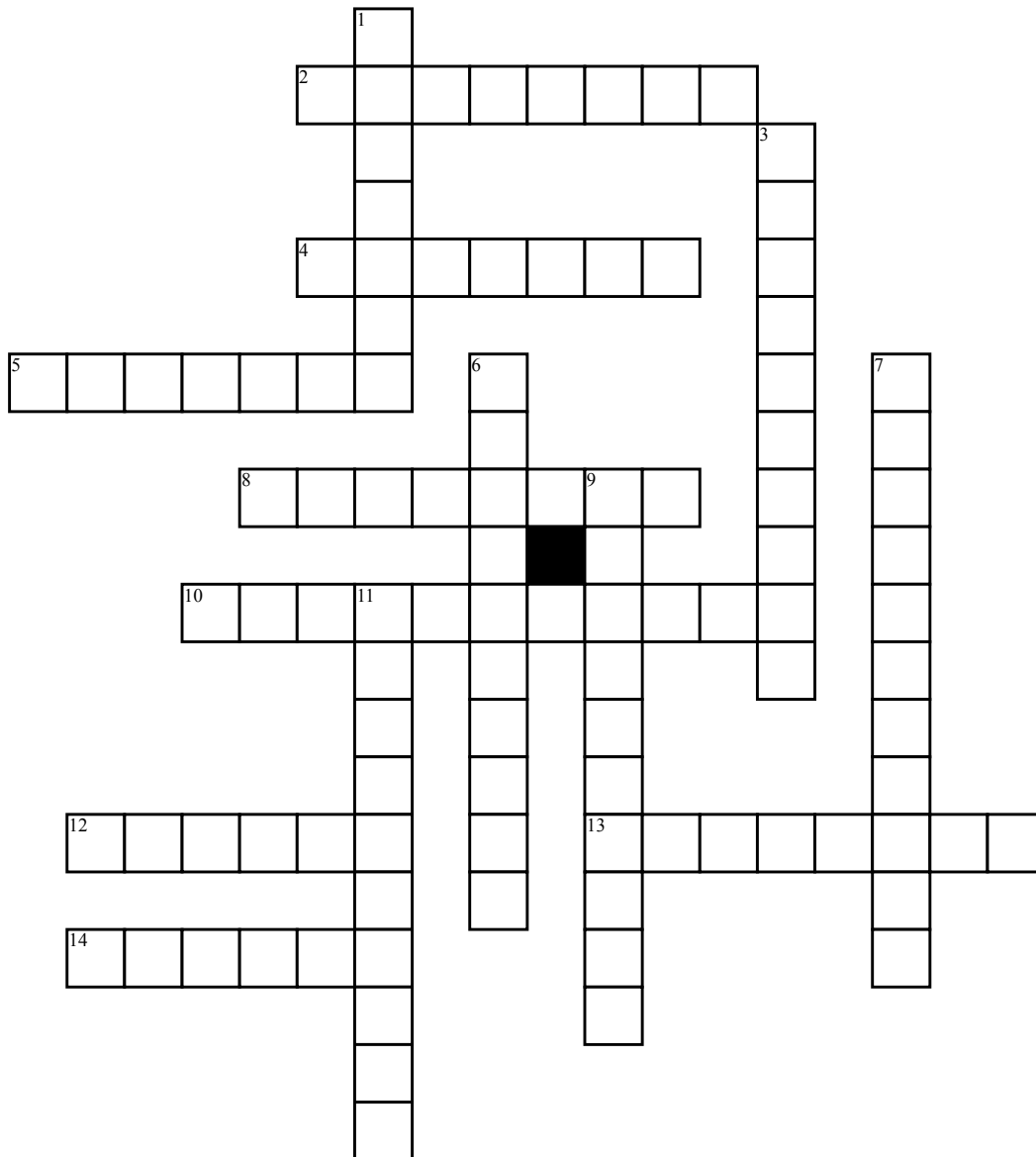


Name: _____

Date: _____

Period: _____

Eggs



Across

2. Containing to no milk or milk products
4. Ultra-high temperature processing ultra-heat treatment, or ultra-pasteurization is a food processing technology that sterilizes liquid food, chiefly milk
5. The process of beating an ingredient vigorously to incorporate air, which makes the ingredient frothy
8. A soft frozen food made with sweetened and flavored milk fat
10. tastes mild, sometimes salty or tangy.

12. a semisolid sourish food prepared from milk fermented by added bacteria, often sweetened and flavored.
13. to combine two ingredients together which do not ordinarily mix easy
14. a dish of beaten eggs cooked in a frying pan until firm, often with a filling added while cooking, and usually served folded over.

Down

1. The egg is cracked into a cup or bowl of any size, and then gently slid into a pan of water at approximately 75 Celsius and cooked until the egg white has mostly solidified, but the yolk remains soft
3. boiled for a short time, leaving the yolk soft or liquid.
6. Another term for hard cooked
7. When something thickens from liquid to solid
9. tend to be sharp and hard or firm in texture. Cheeses that lend themselves well to the aging process
11. A food additive