

Name: _____

Date: _____

FOOD PRESERVATION

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

PASTEURISATION

PRESERVATIVE

TEMPERATURE

DEHYDRATION

IRRADIATION

MARMALADE

BACTERIA

SPOILAGE

FREEZING

SETTING

FERMENT

RUPTURE

STORAGE

CANNING

CHUTNEY

PECTIN

PICKLE

ENZYME

DECAY