

Name: _____ Date: _____ Period: _____

FOOD PROCESSING

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

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|-----------------|-----------------|----------------|----------------|---------------|
| Pressure canner | Food Processing | Pasteurization | Micronutrients | Sterilization |
| Phytochemical | Food spoilage | Storage area | Preservation | Evaporation |
| tenderloin | Sanitizing | Perishable | Additives | Vitamins |
| Spoilage | Blancher | Salting | Zymurgy | Quality |
| Protein | alcohol | Glucose | Smoking | drying |
| Yeast | Sugar | Food | Meat | pulp |