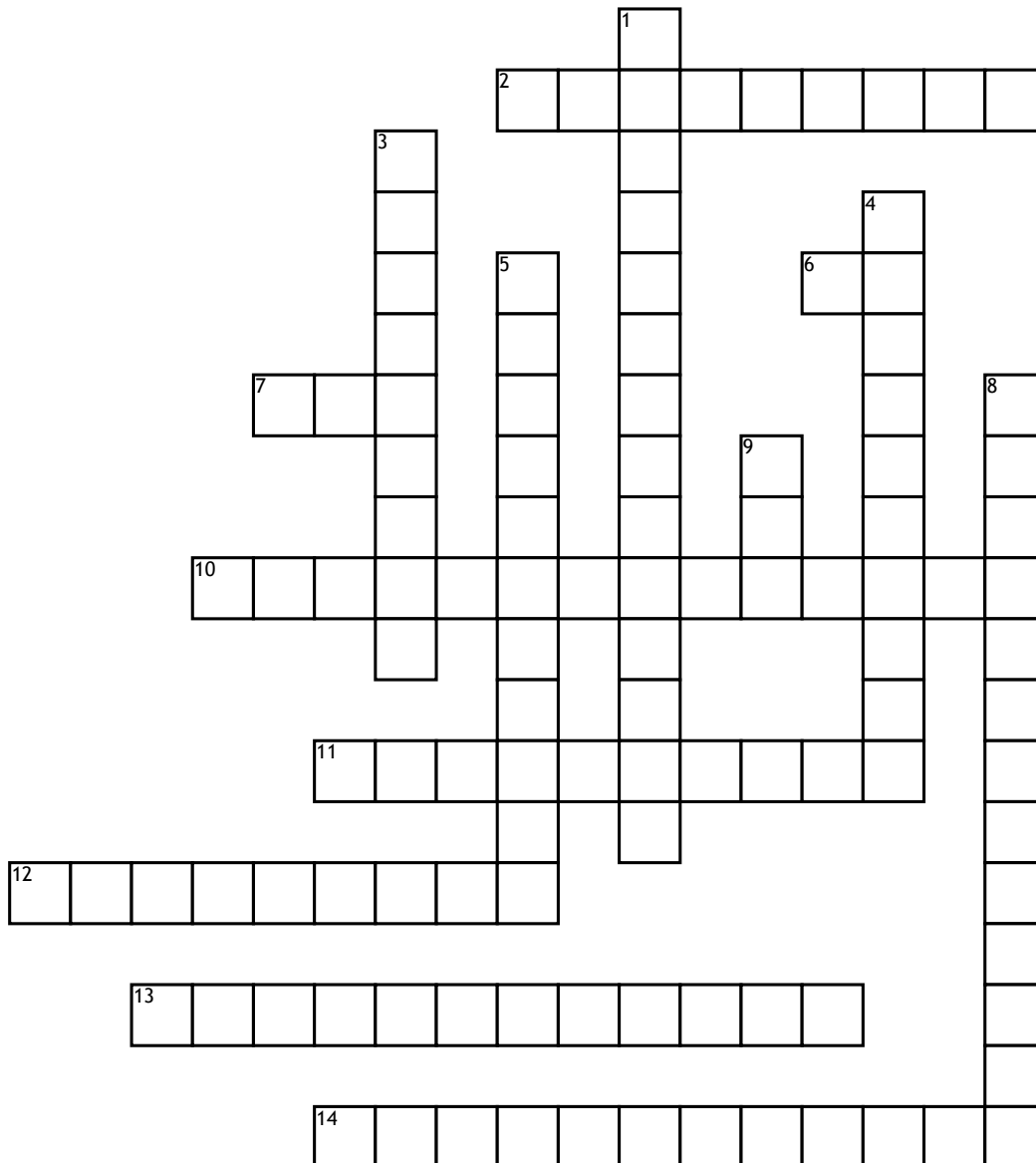


# Food Additives



## Across

2. Type of food additive that whitens flour.

6. Sodium bicarbonate adjusts what?

7. Who approves food additives?

10. What must meet certification standards on a regular basis?

11. What type of additive retains moisture in food

12. What is a type of antimicrobial agent?

13. Who tests additives for food safety?

14. These chelate metal ions?

## Down

1. These enhance the attractiveness of food.

3. What do antioxidants retard?

4. These increase viscosity.

5. Category of food additives that mix fat and water soluble substances.

8. Category of food additives that enhance keeping quality.

9. Type of flavor enhancer.