

# Food Preservation

**Across**

1. helpful

\_\_\_\_\_ lower pH

4. methods should be used depending on the \_\_\_\_\_ and its pH

7. \_\_\_\_\_ is used to dry fruits, vegetables, and herbs

9. pressure canning can reach \_\_\_\_\_ temperatures

11. pressure foods in vinegar or other organic acid

12. modern day example of drying

13. salt reduces water content

14. \_\_\_\_\_ foods are cured

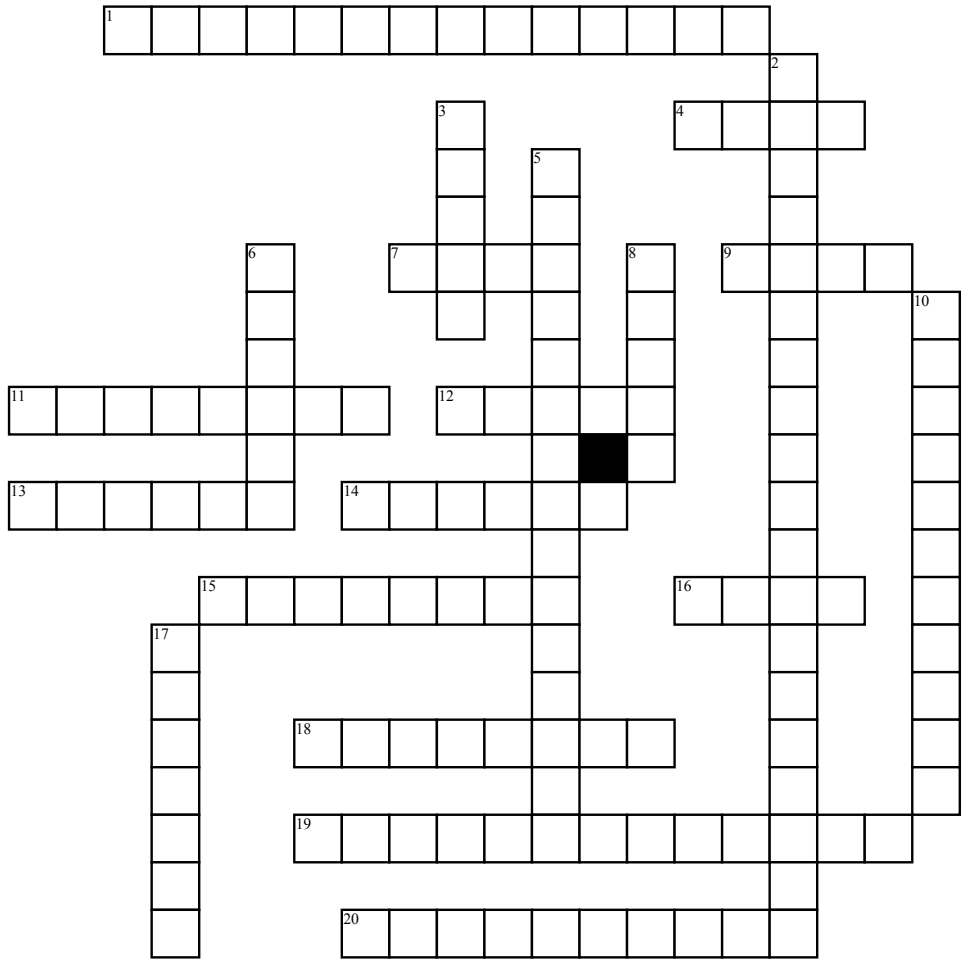
15. lower pH inhibit

16. \_\_\_\_\_ degrees is the temperature for freezing

18. easiest, least time-consuming and most convenient method

19. prolongs shelf life of food and slows growth of most organisms

20. can make food more nutritious



**Down**

2. foods with pH lower than 4.6, high acid foods

3. foods will eventually \_\_\_\_\_

5. foods with pH higher than 4.6, low acid foods

6. oldest known method

8. \_\_\_\_\_ degrees or below is the temperature for refrigeration

10. sugar reduces water content

17. two methods-water boiling and pressure...

