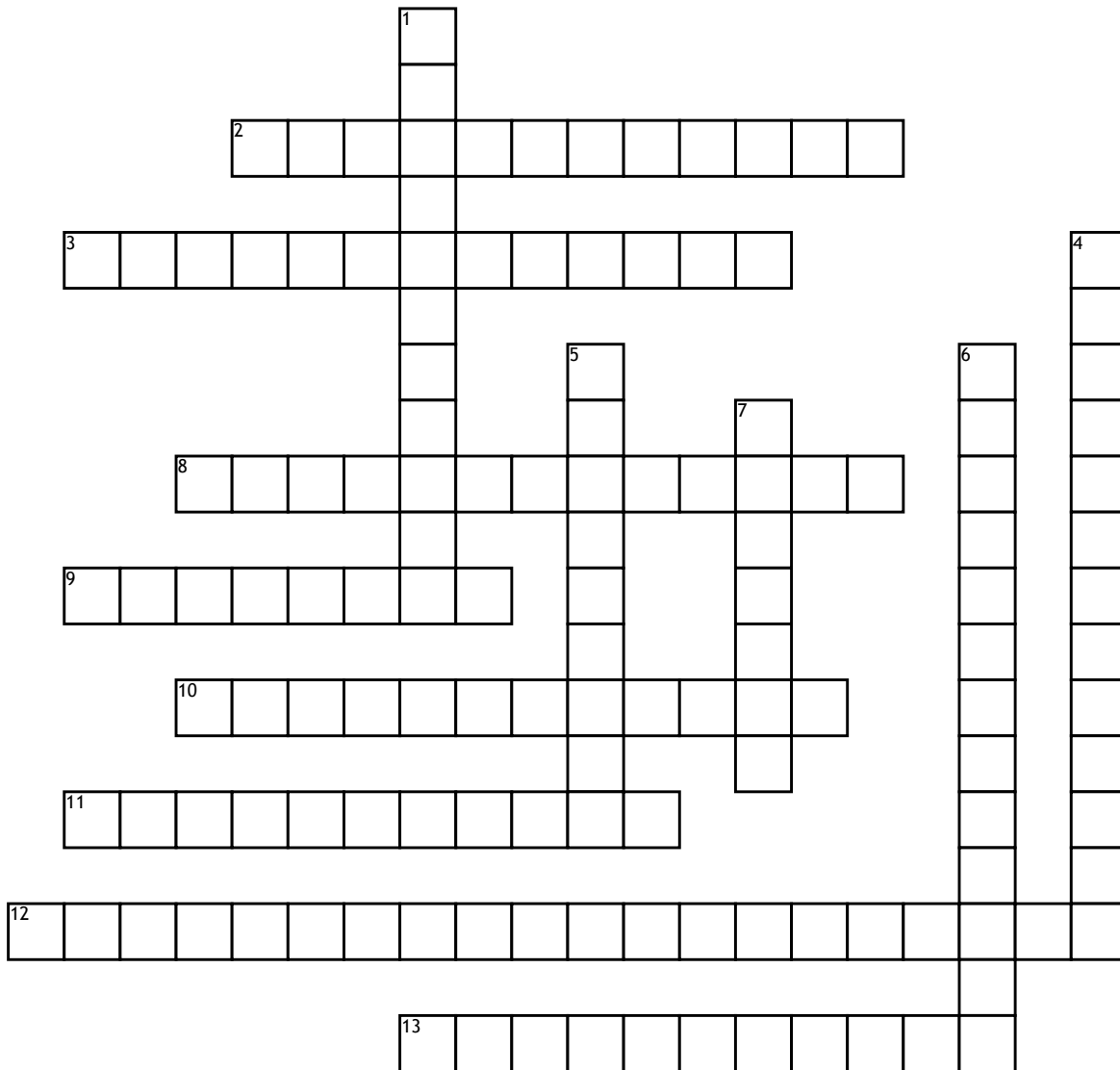


Food Processing Methods



Across

2. selected microorganisms are used to break down carbohydrates which release nutrients in plant cells, starch in plant cells can be broken down into simple sugars (ex: sour cream, yogurt, cottage cheese, bread)
3. process that changes the shape or color of a food (ex: durum wheat is processed into macaroni)
8. separate a solid from a solution

9. usually follows milling and fractionation, particle size of grains are reduced to size of four or meal using rollers to crush, also used in meat products
10. process of forcing food through a small valve under high pressure to reduce fat clumps, consistency remains constant (ex: milk)
11. process of preventing water and oils/fats from separating (ex: mayonnaise)
12. addition of heat, enzymes, or microbes
13. moisture is removed from a food (ex: jerky, dried fruits)

Down

1. mixing constituents together (ex: adding chocolate to milk)
4. process of separating the hulls, germ, bran, and endosperm
5. process where a dough or mash is forced under high pressure which causes the starch molecules to swell then gel (ex: breakfast cereals)
6. processing of converting a liquid (vegetable oil) to a solid shortening or spread, hydrogen is added to an oil to saturate the oil's fatty acids (ex: margarine)
7. washing of grain and removing chaff, foreign seeds, soil, grains separated by size