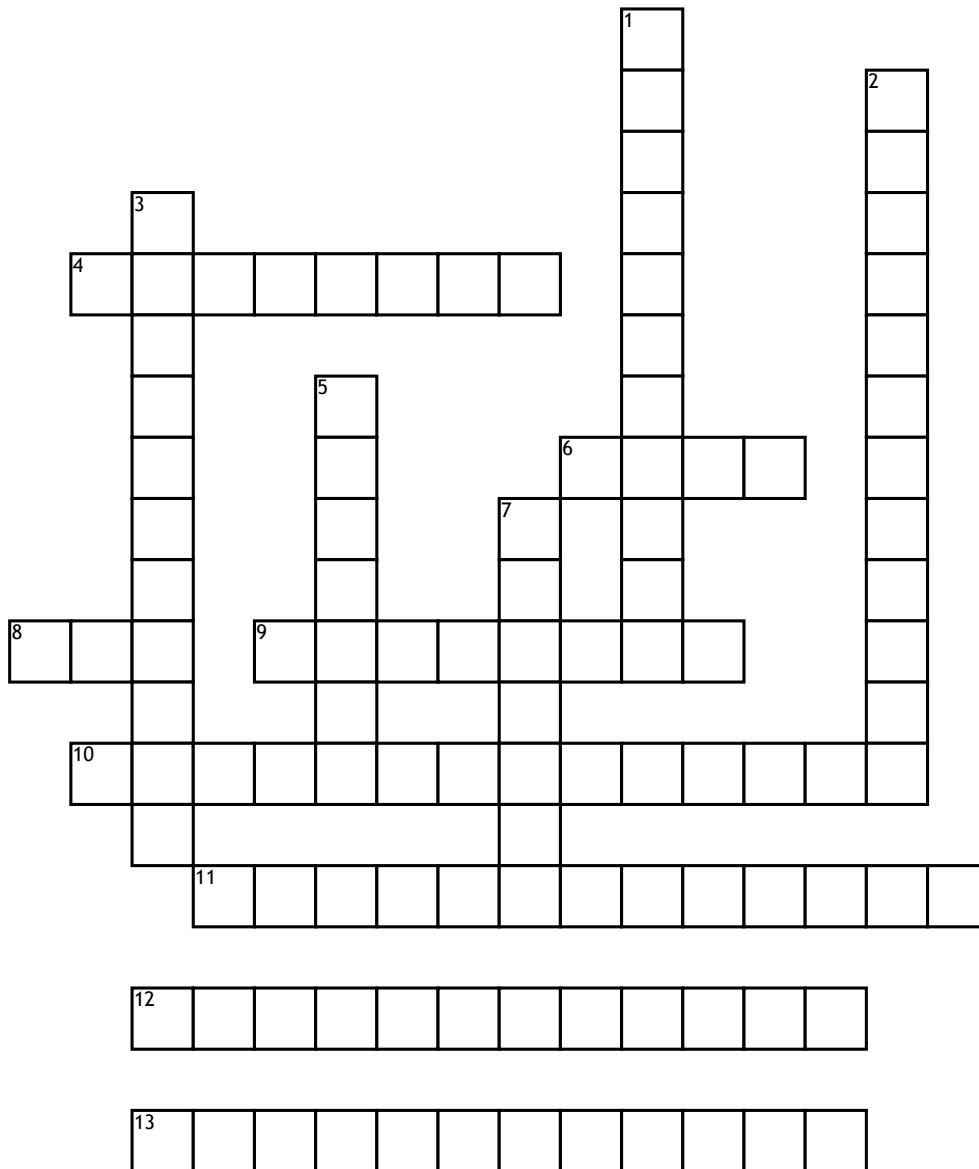


# Food Processing Terms



## Across

4. Removing heat until a product reaches -10 to 0 degrees.

6. Type of pasteurization where product is heated to 161 degrees for 15 seconds.

8. Type of pasteurizing where product is heated to 275-300 degrees for 2-4 seconds then cooled immediately.

9. Preserving food using anaerobic fermentation or vinegar.

10. The process where milk is treated so fat globules decrease in size and there is not any separation of fat from milk serum.

11. Removing heat until the product has a temperature of 35-40 degrees.

12. When product is heated to destroy disease-producing bacteria, yeasts, molds and viruses.

13. Rapidly freezing food under a vacuum.

## Down

1. Extracting water from food to slow down the growth of bacteria.

2. The process where microorganisms are used to chemically breakdown a substance.

3. Using ionized radiation to kill bacteria and parasites in food.

5. Sealing food products in jars or cans to prevent the growth of bacteria.

7. Using dry edible salt to preserve food.