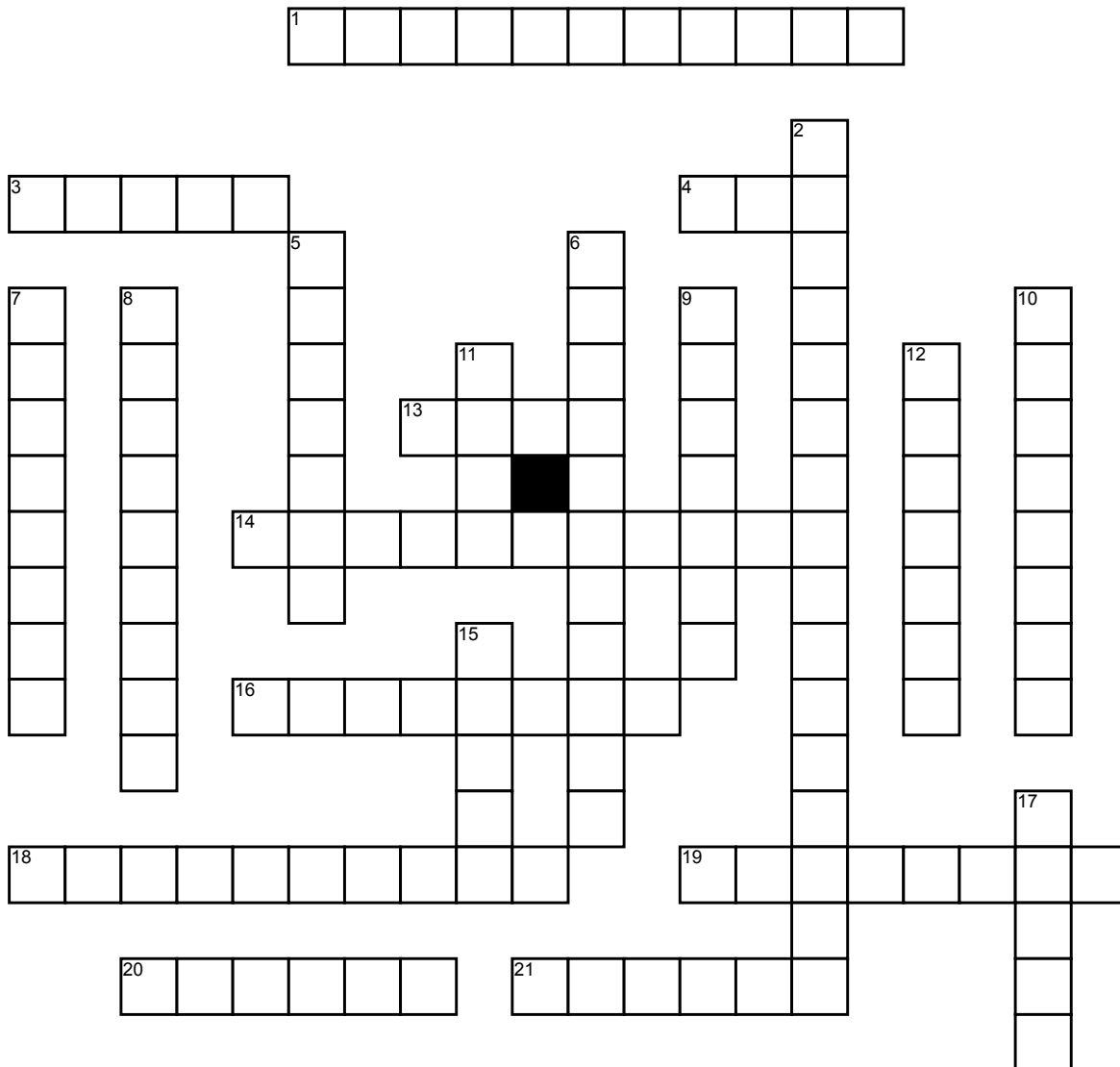


Food Science



Across

1. Field involving chemistry, biochemistry, nutrition, microbiology and engineering to solve problems in food industry
3. Roaches, flies, and rodents that can carry diseases or parasites
4. Always refrigerate perishable food within how many hours
13. Uses spores for reproduction
14. Nearly complete removal of water from solid foods
16. single celled organism found in air, soil, water, and food
18. the condition of a food to be free from pathogens

19. When food is contaminated by pesticides and herbicides it is this type of contamination

20. A collection of millions of micro-organisms, visible with the naked eye
21. Dormant state of some bacterial cells, or the reproductive cell of a fungi

Down

2. An illness caused by eating food that has been contaminated in some way
5. Tiniest, simplest form of life
6. Always do this for 20 seconds before and after handling food
7. This contamination includes dirt, hair, glass, metal or packaging

8. Process where food is compressed and worked to form a semisolid mass

9. Form of heat processing with longest shelf-life
10. Need to live on or in a host
11. Multiple celled fungi that grows on organic matter and causes food spoilage
12. This meat should have an internal temperature of 165 degrees to safely consume it.
15. One-celled fungus
17. A system used to identify hazards hazards in food processing and finds ways to control them