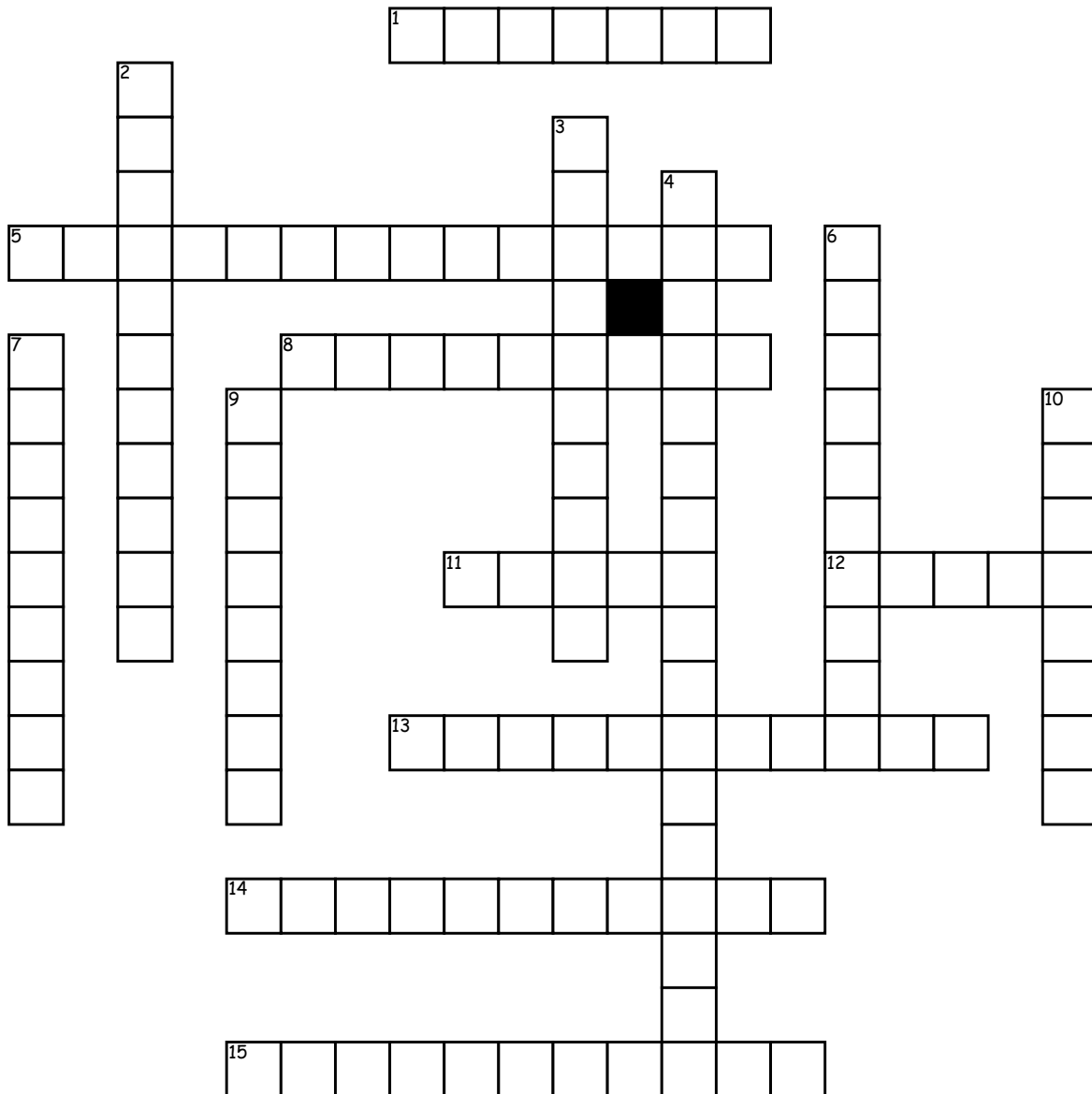


# Food Science- Chapter 3



**Across**

- 1. How food feels to the fingers, tongue, teeth, & palate
- 5. a group of people who evaluate the flavor, texture, appearance, & aroma of food products
- 8. How well one part of the food slides past another without breaking
- 11. Flavor is also known as...
- 12. the odor of food

- 13. How easily food shatters or breaks apart
  - 14. A device that measures the color of foods in terms of hue, value, & chroma
  - 15. the ability of a substance to draw up muscles in the mouth
- Down**
- 2. thinness or thickness of a liquid
  - 3. Size of the particles in a food product

- 4. the human analysis of the taste, smell, sound, feel, and appearance of food
- 6. Includes size, shape, condition, and color
- 7. A like or dislike that is linked to past positive or negative experiences
- 9. Food's resistance to pressure
- 10. substances that contain particles that evaporate or become gaseous quickly