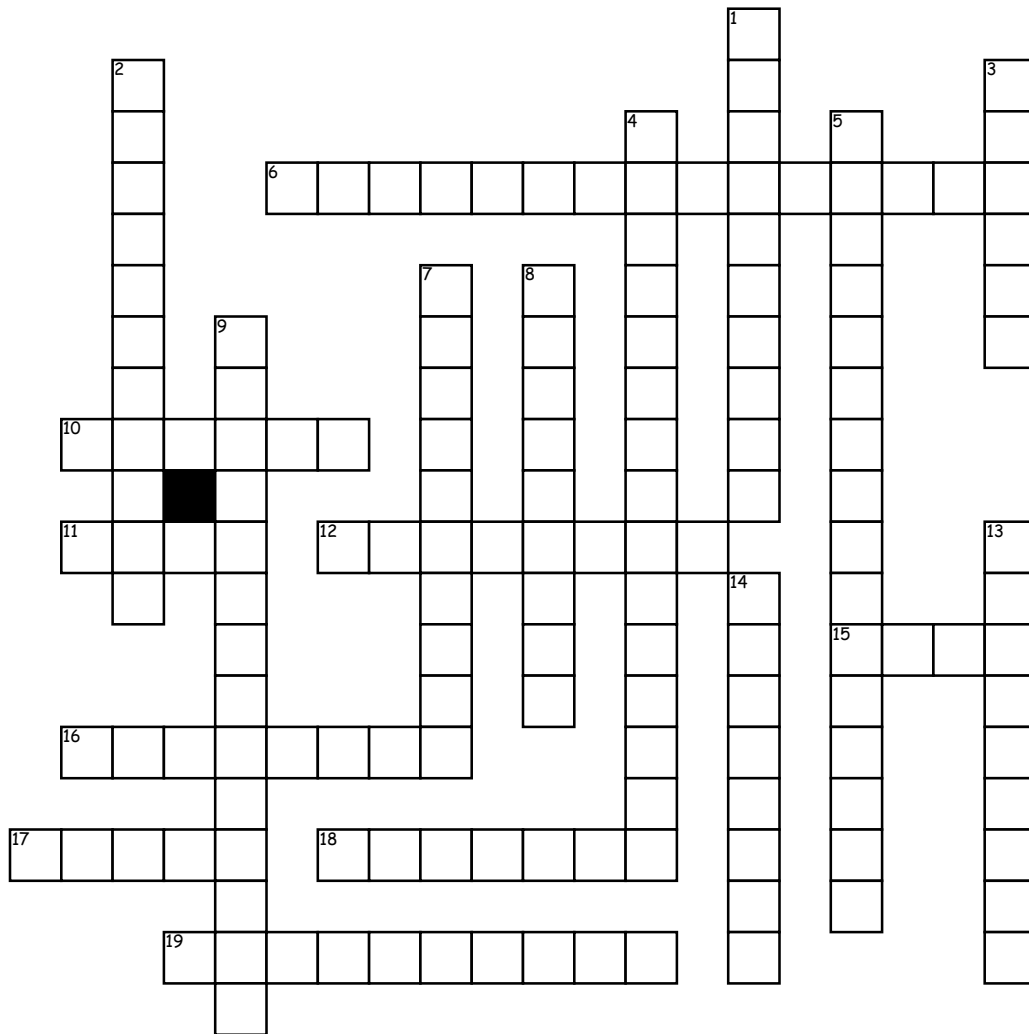


Food Science keywords



Across

6. the two proteins combined to make gluten

10. These particles swell through the process of gelatinisation?

11. Whipped cream, meringues and marshmallow are all this?

12. When proteins unravel this is called?

15. When marinating meat we need to use this to soften connective tissue?

16. When you make profiteroles it uses this process of raising agent?

17. This can be dried or fresh and is used in beer and bread making?

18. Yeast is left to produce carbon dioxide, when making bread.

19. You will use this method of heat transfer to boil potatoes

Down

1. When fat and water are combined for mayonnaise for example, we used this so they do not separate.

2. When proteins set this is called?

3. When fat has gone bad and has an unpleasant flavour?

4. The process that oxidises fruit and vegetables, changing their colour?

5. Starch based products such as bread will go brown with dry heat because of this process.

7. Egg white can be turned into meringues, using what raising agent process?

8. To make a tomato sauce thicker you could use this process of thickening?

9. When sugar is cooked this happens?

13. The type of heat transfer used when toasting bread?

14. Baking powder is a type of what raising agent process?

Word Bank

glutenin gliadin

foam

Convection

rancid

physical

RADIATION

proving

reduction

caramelisation

acid

coagulation

yeast

emulsifier

chemical

mechanical

starch

maillard reaction

denature

Enzymic browning