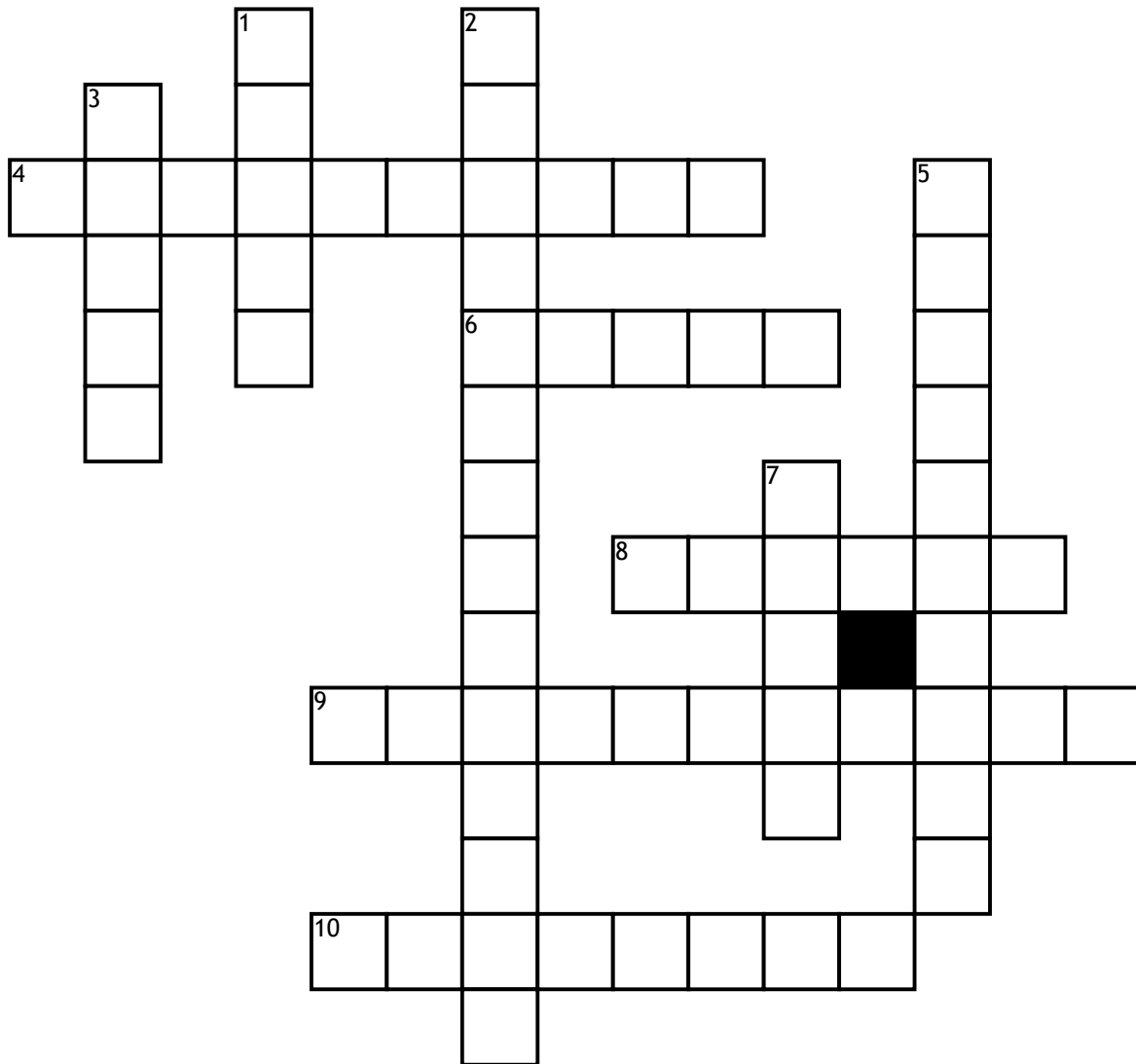


Food science revision



Across

- 4. The sugar in onion cells will
- 6. Viscosity is how
- 8. kneading increases - - - in flour
- 9. When eggs set it is called . . . ?
- 10. When an apple turns brown after it is cut it is called enzymic _ _ _ _

Down

- 1. - - - is a type of raising agent used in bread making

- 2. starch sweels and bursts releasing amulose to thicken a sauce - this process is called?
- 3. Egg white is made fo protein and ?
- 5. fat helps stop gluten forming in pastry - this is called ?
- 7. when _ _ _ _ _ is heated it will caramelize