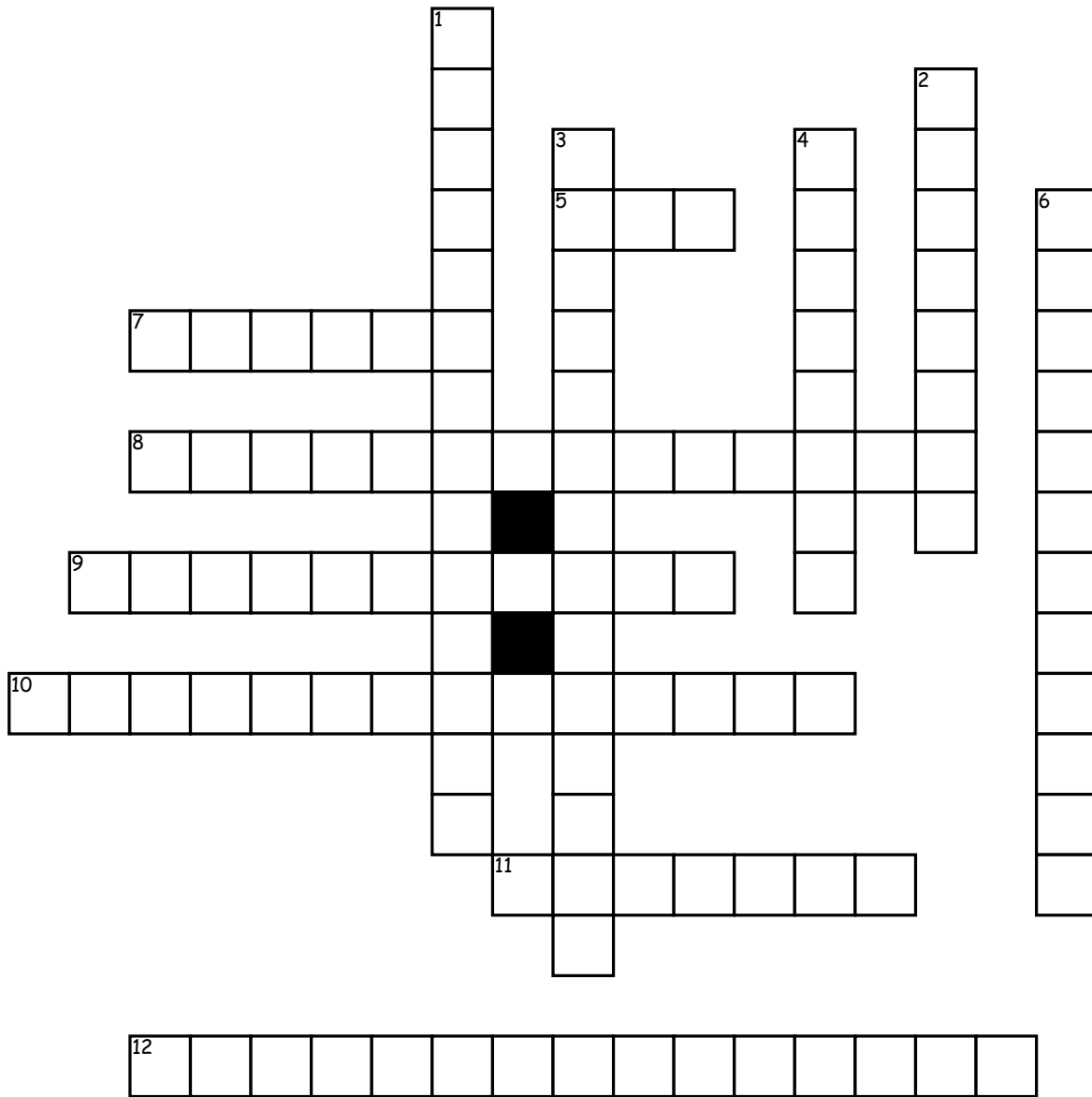


Name: _____

Functional properties of food



Across

5. An example of a protein, used to make meringue.

7. A type of carbohydrate e.g. Sugar

8. When starch is added to water and heated, the grains swell causing it to thicken. e.g. Gravy or Lemon filling

9. The thickening of the protein causing it to become a semi-solid mass. e.g. Fried egg

10. The process of making mayonnaise. HINT - begins with E.

11. A type of carbohydrate e.g. Starch

12. Sugar is dissolved in a liquid and heated. The liquid then evaporates leaving sugar to clump together. e.g. Boiled lollies

Down

1. Browning process formed by the action of heat on sugar e.g. Toffee

2. Mixing butter and sugar until it goes light and fluffy.

3. Browning produced by the action of heat on starch. e.g. Toast

4. Addition of air into a protein e.g. Meringue

6. To change the properties of a protein. e.g. scrambled eggs