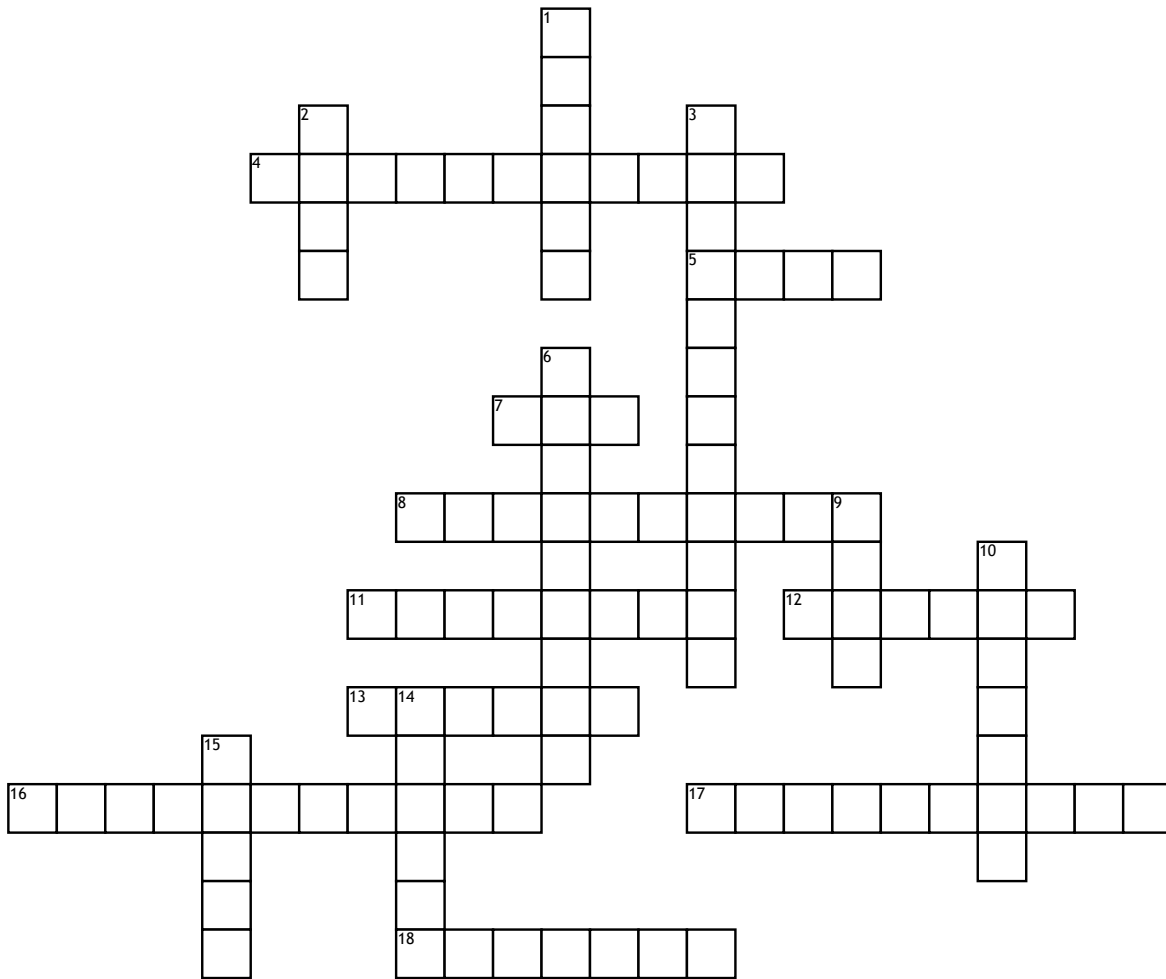


Meat, Fish, Poultry



Across

4. intensive shearing of fibers/connective tissue = very tender meat from leaner meats

5. made by forming a curd from soymilk; a bland, slightly spongy precipitated soy protein food

7. ___ heat relates to roasting, broiling, baking, pan/deep frying

8. meats made by pulverizing meats and adding desired fat & salts before heating the resulting mixture

11. adding an ___ ingredient when preparing meats can darken the color and minimally influence the hydration (juiciness)

12. the ___ the final temperature of meat, the greater the cooking losses

13. most common commercial blend of enzymes from papaya and salt

16. ___ loss is the loss of weight from meat during cooking as a result of evaporation

17. ___ soy protein products (TSP) is made from soy protein concentrates and isolates

18. ___ loss refers to the total loss from meat by evaporation and dripping during cooking

Down

1. purified and frozen minced fish containing a preservative

2. ___ causes fat to melt, proteins to denature, loss of water and changes in connective tissue

3. ___ meats are made from meat cuts that are less expensive; Made by creating small protein particles, adding fat & other ingredients, and shaping into uniform portions

6. enzyme found in fresh pineapple

9. ___ loss includes both juices and melted fat that fell from the meat during cooking

10. fibrous protein derived from collagen via tropocollagen when heated for an extended period

14. adding an ___ ingredient when preparing meats drops the pH to isoelectric point, increasing the tenderness, and negatively affects the aroma and flavor

15. collagen molecules slowly change when subjected to ___ heat