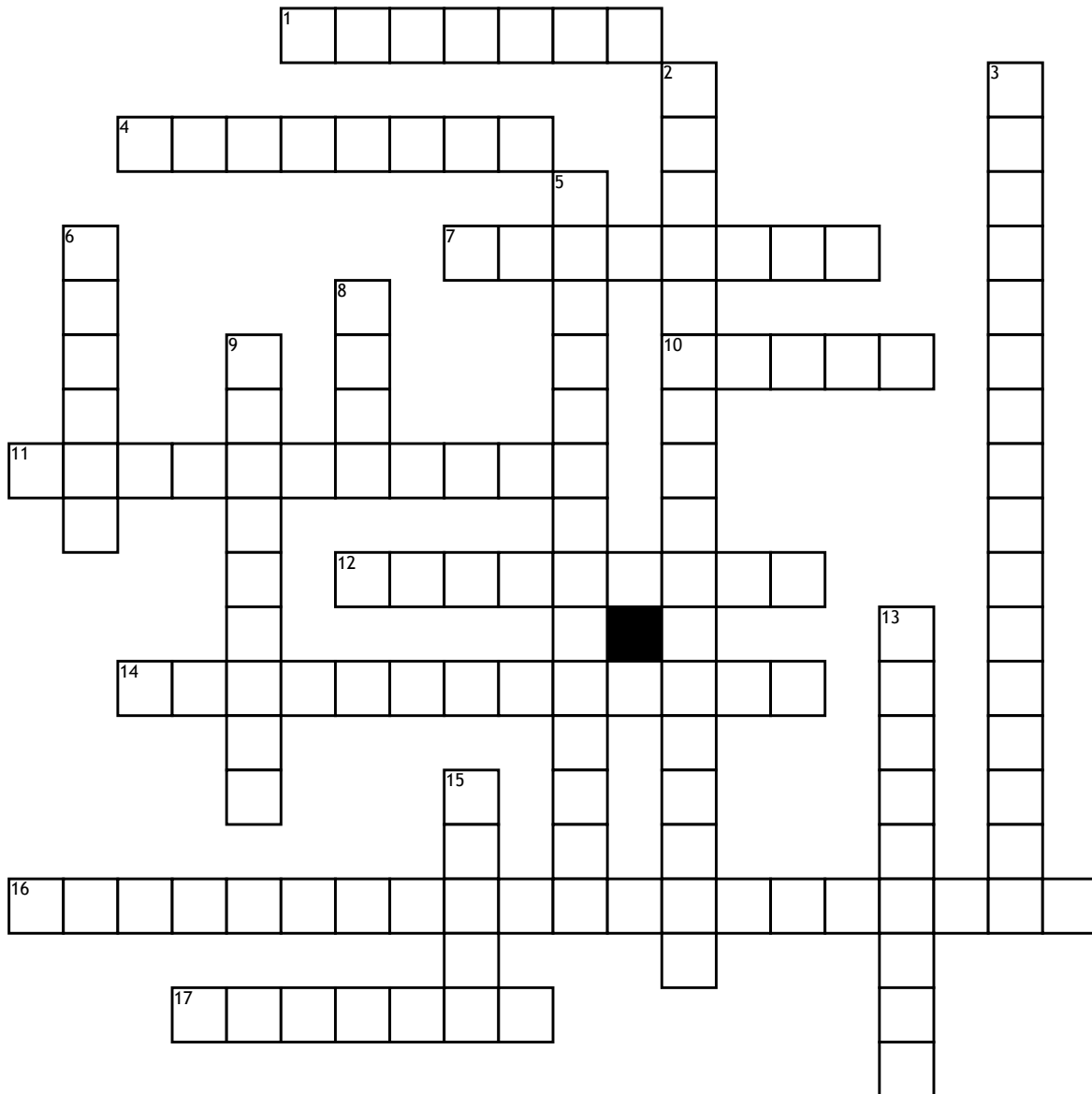


Name: _____

Date: _____

Sugar Quiz



Across

- 1. Critical to crystal formation and should not be cut short
- 4. Allowing the candy to sit to form a creamy, smooth texture
- 7. Suspend and separate sugar crystals
- 10. Soft-ball Stage
- 11. Honey and/or Molasses
- 12. Pure crystal candies

14. Caramels

- 16. All sucrose starts out with this
 - 17. One of the most abundant pure organic compounds
- ## Down
- 2. Substances that can prevent or slow crystallization
 - 3. 320 - 338 Degrees F
 - 5. Saltwater Taffy

- 6. Texture produced when sucrose crystals form in non-crystalline candies
- 8. Give many candies distinct flavors and textures
- 9. Produce finer, smaller sugar crystals
- 13. Beating and stirring of a candy solution
- 15. Hydrolyzes the sucrose in a sugar solution