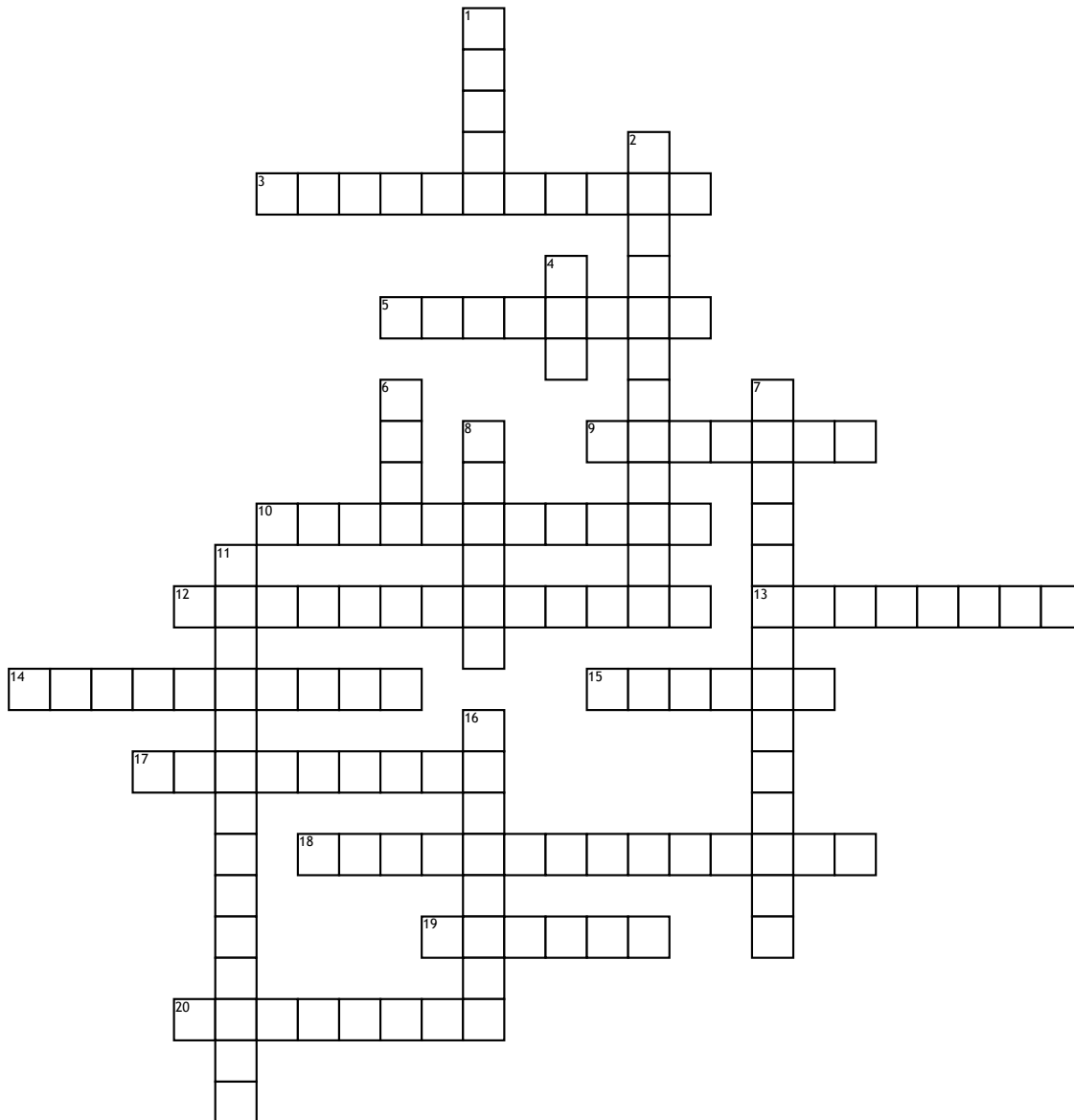


Year 9 Food Science



Across

3. These let lipids and water mix
 5. The test that uses 3 samples, 2 that are the same, is called a _____ test
 9. The tasting of food is called
 10. Lipids don't mix with water as they are
 12. Most sugars are types of
 13. The measurement of parts of food is called
 14. The basic unit of carbohydrates

15. Iodine was used to test for the presence of
 17. Aspartame is an artificial
 18. Carbohydrates with thicken when heated with water due to
 19. This taste is a reaction to possibly poisonous food
 20. Foods also contain vitamins and

Down

1. One of the main taste descriptions
 2. The basic unit of lipids

4. The macromolecule we will not study in food science
 6. A type of analysis for sensory is called the hedonic
 7. Starch is a type of
 8. Fats and oils are grouped as
 11. The browning of sugar
 16. One of the macromolecules