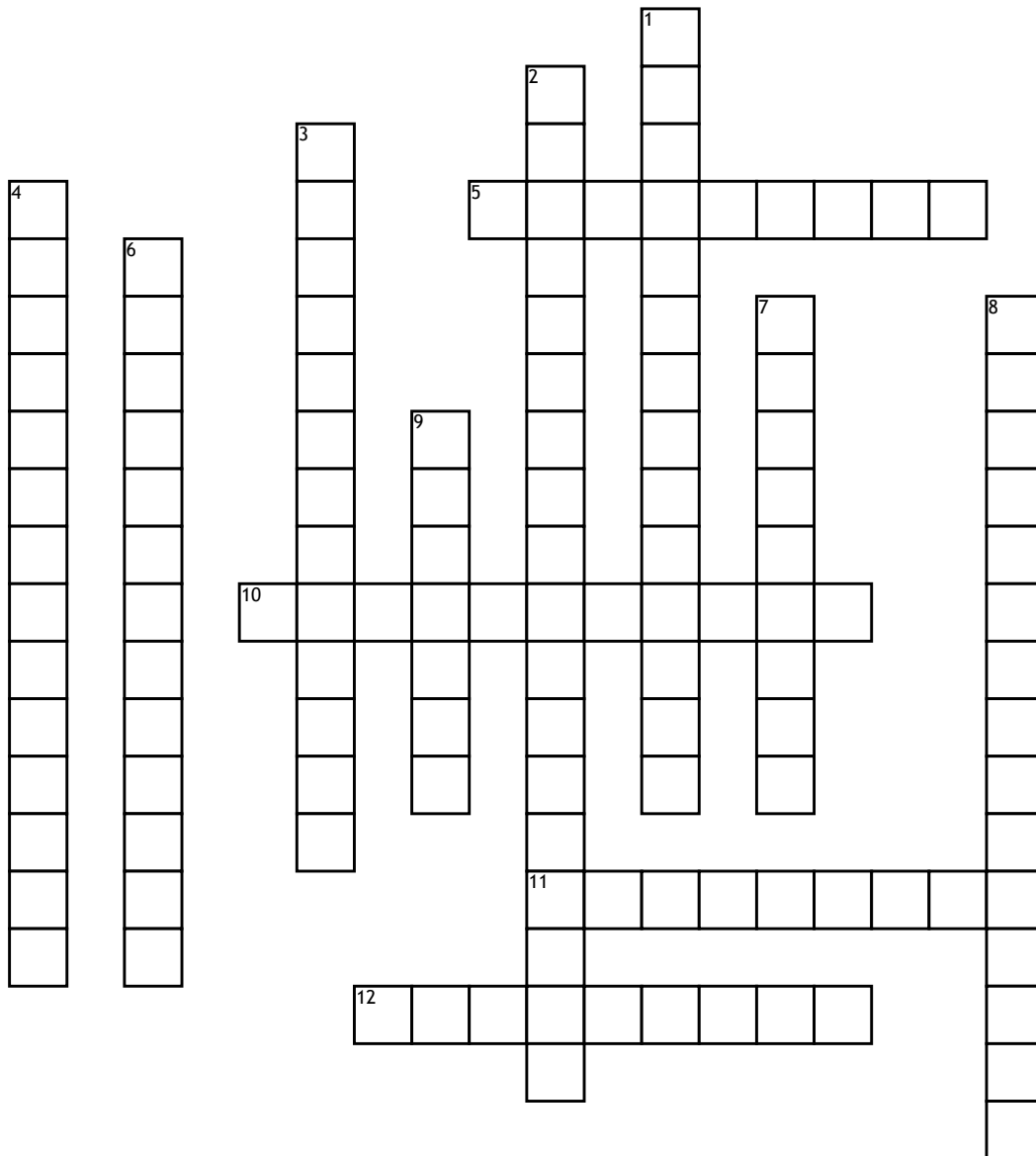


chp 19 Thermal Preservation vocab



Across

5. the space left in a container after adding food
 10. fruits and vegetables consume oxygen and give off carbon dioxide
 11. the time a food can be stored and still be safe to eat
 12. suspending food in boiling water for a short period

Down

1. food is prepared and packed in sterilized containers without preheating the food
 2. heating containers of food under pressure
 3. foods are heated in syrup, juice, or water prior to packing in containers
 4. a low-heat treatment used to destroy pathogenic microorganisms

6. the complete destruction of all microorganisms
 7. the last point a mass of food to reach the desired temperature
 8. involves submerging the sealed containers in boiling water
 9. free of pathogens