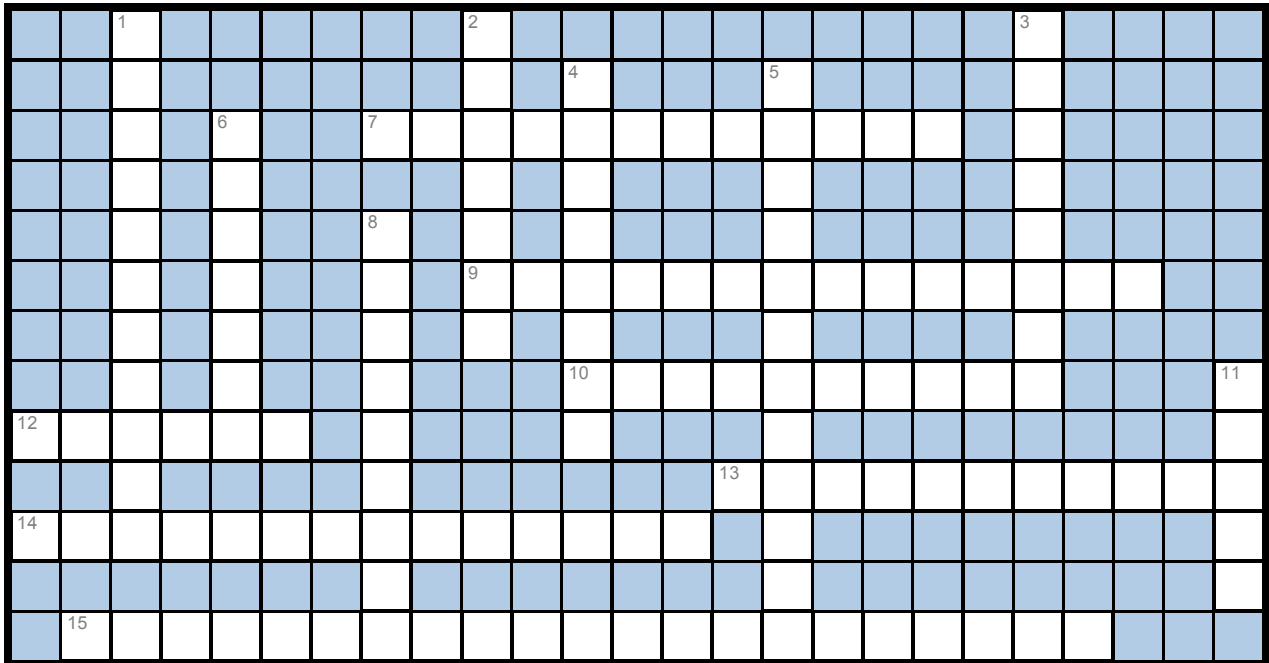


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Chapter 18: Buying and Storing Foods

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Across

7. Foods raised without the use of pesticides, fertilizers, and drugs that are commonly used for crops and livestock.
9. Form of canned milk made from whole milk, from which 60 percent of the water has been removed.
10. A method used to help store employees and consumers know when a food product is fresh.
12. A protein found in many grains that provides structure for baked goods.
13. Additives that maintain an ice cream's smooth, creamy texture.
14. A process in which products are heated to destroy much of the harmful bacteria they contain.
15. Strong-flavored vegetables that include Brussels sprouts, cauliflower, turnips, onions, broccoli, and cabbage.

Down

1. References used on food labels to show consumers how food products fit into an overall diet.
2. The edible seeds of plants.
3. The fat that is mixed in with the muscle part of the meat.
4. Foods that during their time of harvest are most plentiful and at a peak flavor.
5. Any substance added to a food to improve the final product.
6. Fresh fruits and vegetables.
8. The cost for each measure of a product.
11. Products made by rolling out and shaping flour dough.