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Tools:

- Printer
- 8.5" x 11" paper
- Scissors

Directions:

- 1. Print
- 2. Fold paper in half vertically
- 3. Cut along dashed lines

cruciferous vegetables

Strong-flavored vegetables that include Brussels sprouts, cauliflower, turnips, onions, broccoli, and cabbage.

01 of 20 E-Flash Cards

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References used on food labels to show consumers how food products fit into an overall diet.

Daily Values

02 of 20 E-Flash Cards

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Form of canned milk made from whole milk, from which 60 percent of the water has been removed.

evaporated milk

03 of 20 E-Flash Cards

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Any substance added to a food to improve the final product.

food additive

freezer burn

A white or gray-colored spot where food has dried out because of exposure to air in the freezer.

05 of 20 E-Flash Cards

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Products that have no brand names and usually cost less than both national and store brands.

06 of 20 E-Flash Cards

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A protein found in many grains that provides structure for baked goods.

07 of 20 E-Flash Cards

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Foods that during their time of harvest are most plentiful and at a peak flavor.

generic products

gluten

in season

legumes

marbling

open dating

organic foods

The edible seeds of plants.

09 of 20 E-Flash Cards

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The fat that is mixed in with the muscle part of the meat.

10 of 20 E-Flash Cards

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A method used to help store employees and consumers know when a food product is fresh.

11 of 20 E-Flash Cards

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Foods raised without the use of pesticides, fertilizers, and drugs that are commonly used for crops and livestock.

pasta	
pasteurization	Precha
produce	Pre Cha
stabilizers	Pre Cha

Products made by rolling out and shaping flour dough. 13 of 20 E-Flash Cards paring for Life and Career © 2013 apter 18: Buying and Storing Foods A process in which products are heated to destroy much of the harmful bacteria they contain. 14 of 20 E-Flash Cards paring for Life and Career © 2013 apter 18: Buying and Storing Foods Fresh fruits and vegetables. 15 of 20 E-Flash Cards paring for Life and Career © 2013 apter 18: Buying and Storing Foods Additives that maintain an ice cream's smooth, creamy texture.

sweetened condensed milk

Type of milk made from whole milk and sugar that has about 60 percent of its water removed.

17 of 20 E-Flash Cards

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ultra high temperature (UHT) milk

Milk sterilized by heating it to a very high temperature for a few seconds.

18 of 20 E-Flash Cards

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The cost for each measure of a product.

unit price

19 of 20 E-Flash Cards

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universal product code (UPC)

The group of bars and numbers that appears on product packaging.