

## Across

4. A series of black lines, bars, and numbers printed on food labels to identify the product and its manufacturer, size, and style or form for a computer programmed to reflect the current price of that item.
5. Foods that stay fresh for a long time, such as flour and sugar.
6. Brands that cost the most because they have fancy packages and are advertised.
7. The last date a food should be eaten.
8. A discount food store that is formed when a group of people get together and buy large amounts of food.
9. Any substance added to foods.
10. The cost per unit of an item.
11. A plan that helps you save time, energy, and money. It also helps you reach your food shopping goal of getting what you need at the best price.

## Down

1. The date that indicates how long a food will be fresh and tasty.
2. The last day a food should be sold.
3. The last day a food should be sold.
4. A type of large food store that offers special services and also sells nonfood items.
5. To cook food gently in simmering liquid.
6. A system of putting dates on foods to help you to decide which package to buy and which to use first at home.
