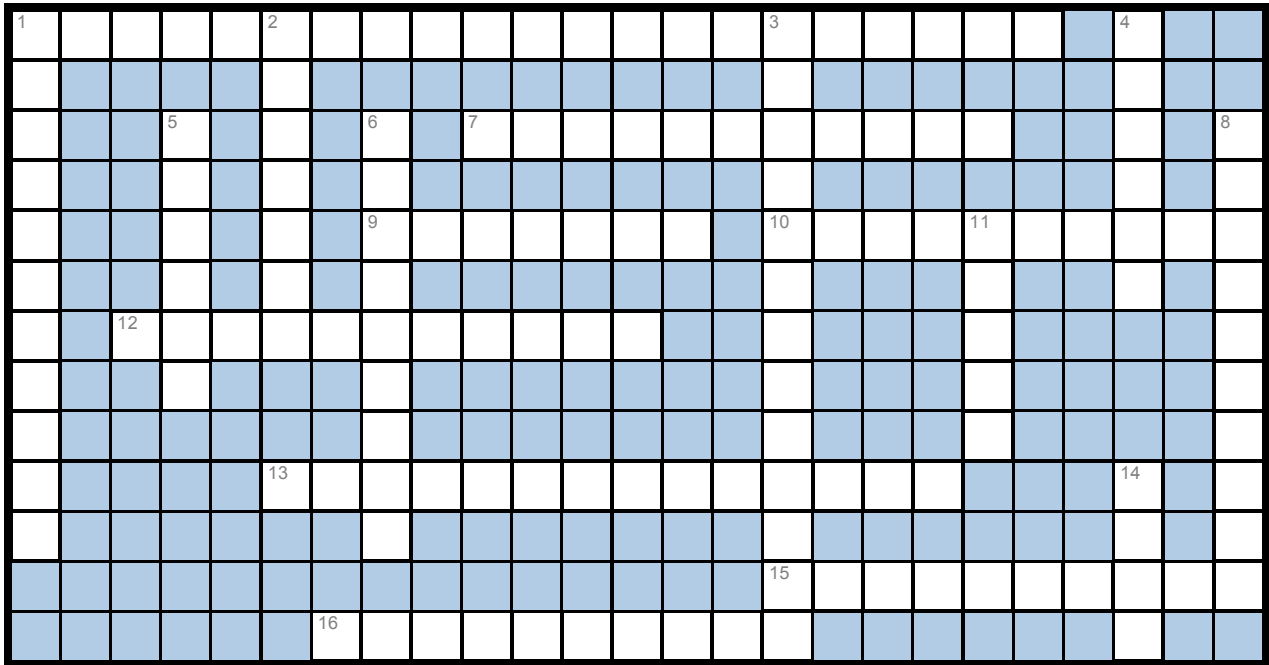


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## Chapter 20: Dairy Delights

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### Across

1. Milk product made by removing most of the water and fat from milk.
7. Milk or cream in which the fat has been broken into tiny pieces by a special process. This process keeps the fat and watery liquid in milk or cream from separating.
9. A form of milk that is pasteurized at a higher temperature than normally used. The higher temperature preserves the milk, which stays fresh for several months when stored in a cool, dry place.
10. Cheese stored for a time before it is sold.
12. Cheese that is ready to eat as soon as it is made.
13. Milk product made by removing half the water from fresh milk and canning it.
15. Cream that has less fat than whipping cream.
16. Milk that has some of the fat skimmed off.

### Down

1. Milk that has the fat skimmed off before it is homogenized.
2. A type of pasta with egg added to the dough.
3. Milk product made by removing all the fat and water from whole milk.
4. The fat found in milk.
5. Product made by adding bacteria to fat-free, low-fat, or whole milk.
6. Product made by adding bacteria to light cream.
8. Milk product that contains much more fat than milk.
11. The solid pieces in milk that can stick together to form lumps.
14. The liquid portion of milk that is left after curds form.