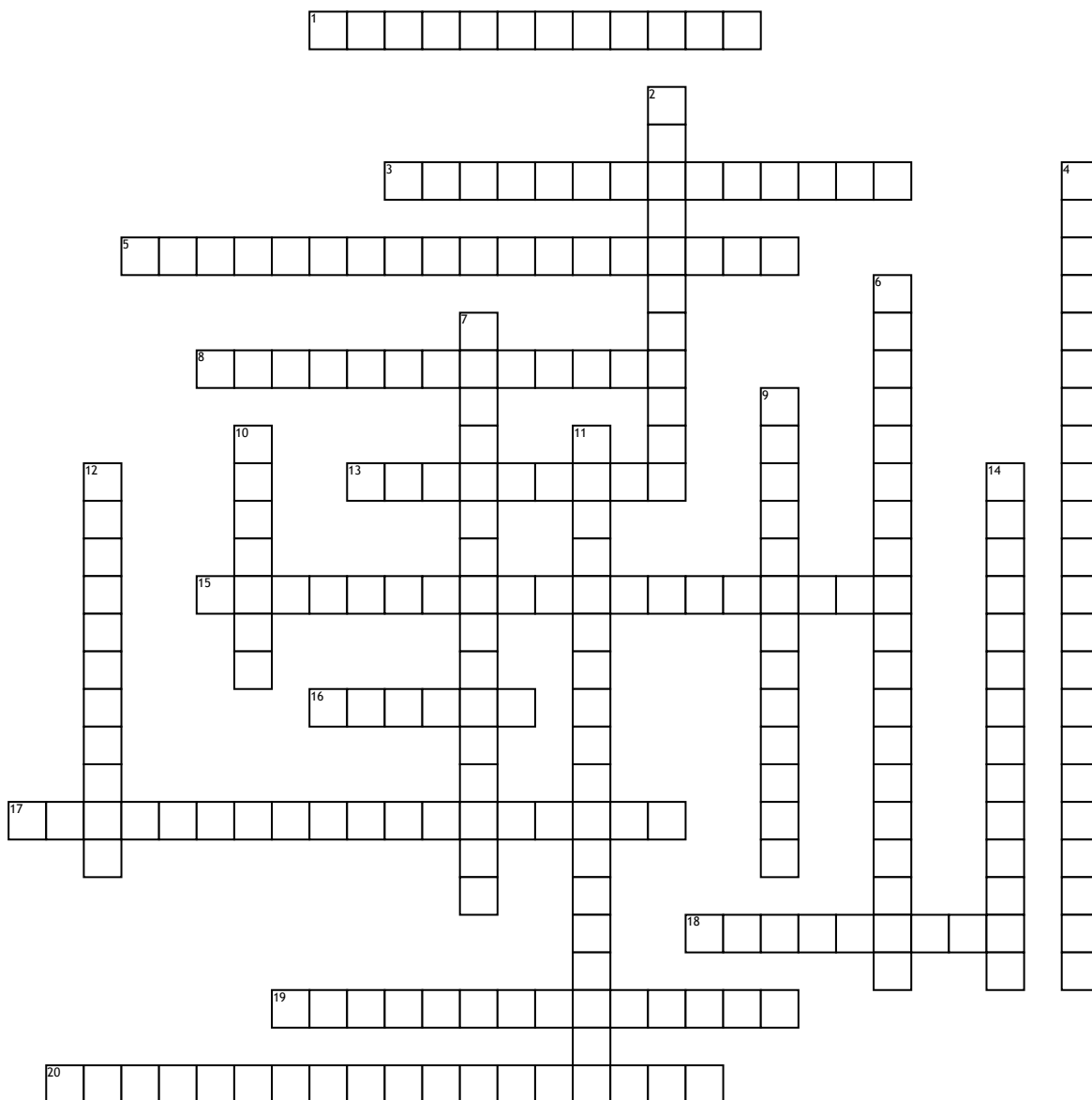


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Dairy



## Across

1. Milk that has added flavor
3. a nondairy product that gets the body and appearance of whipped cream substances such as soy protein, emulsifiers, and vegetables fats and gums
5. the type of cream that has the most fat
8. a product that must show at least 50 percent reduction in fat over regular ice cream
13. Fluid milk that must contain at least 3.25 percent milk fat and 8.25 percent milk solids.
15. a product made from churned pasteurized cream, which is often preferred for use at the table and in cooking

16. a cultured dairy product that may contain added nonfat milk solids and flavorings or fruits

17. a cultured dairy product used for cooking and baking as well as drinking
18. a nondairy product often used in place of butter

19. sterilized, homogenized whole, reduced fat, or fat free milk that has had some of the water removed
20. Milk that has been treated with lactose to break down milk sugar

## Down

2. Fluid milk that has nearly all of the fat removed.

4. whole or fat free milk with some of the water removed and a sweetener added

6. a frozen dairy dessert that much contain less than 0.5 grams of fat per serving

7. a cultured dairy product made from light cream

9. a product made by removing most of the water and fat from whole milk
10. a nondairy product that is an alternative to fluid milk for lactose intolerant people

11. a type of cream that will hold air when whipped but has less fat than heavy whipping cream

12. a product made from half milk and half cream

14. a product made from churned pasteurized cream, which is often preferred for baking