

# Dairy and Milk Products

## Across

1. The inability to digest dairy products
2. Natural fat that is in milk and dairy products
5. Milk subjected to a process is which the fat droplets are emulsified and the cream does not separate
11. Is when your bones become brittle and fragile from loss of tissue and lack of calcium.
13. Makes dairy products safe for consumption with the use of heat and irradiation
15. Made by evaporating milk into dryness
16. Canned milk that has been thickened by evaporation and sweetness
17. Form of milk that has some of its liquid removed by evaporation

## Down

3. A semisolid sourish food prepared from milk fermented by adding bacteria
4. Restored to the original state by adding water
6. When it separates and causes lumps
7. No fat has been removed from the product
8. Vitamins added to increase its nutritive value
9. The main protein present in milk and cheese
10. When something is very hot
12. Injure with very hot liquid or steam
14. When cream has been removed

