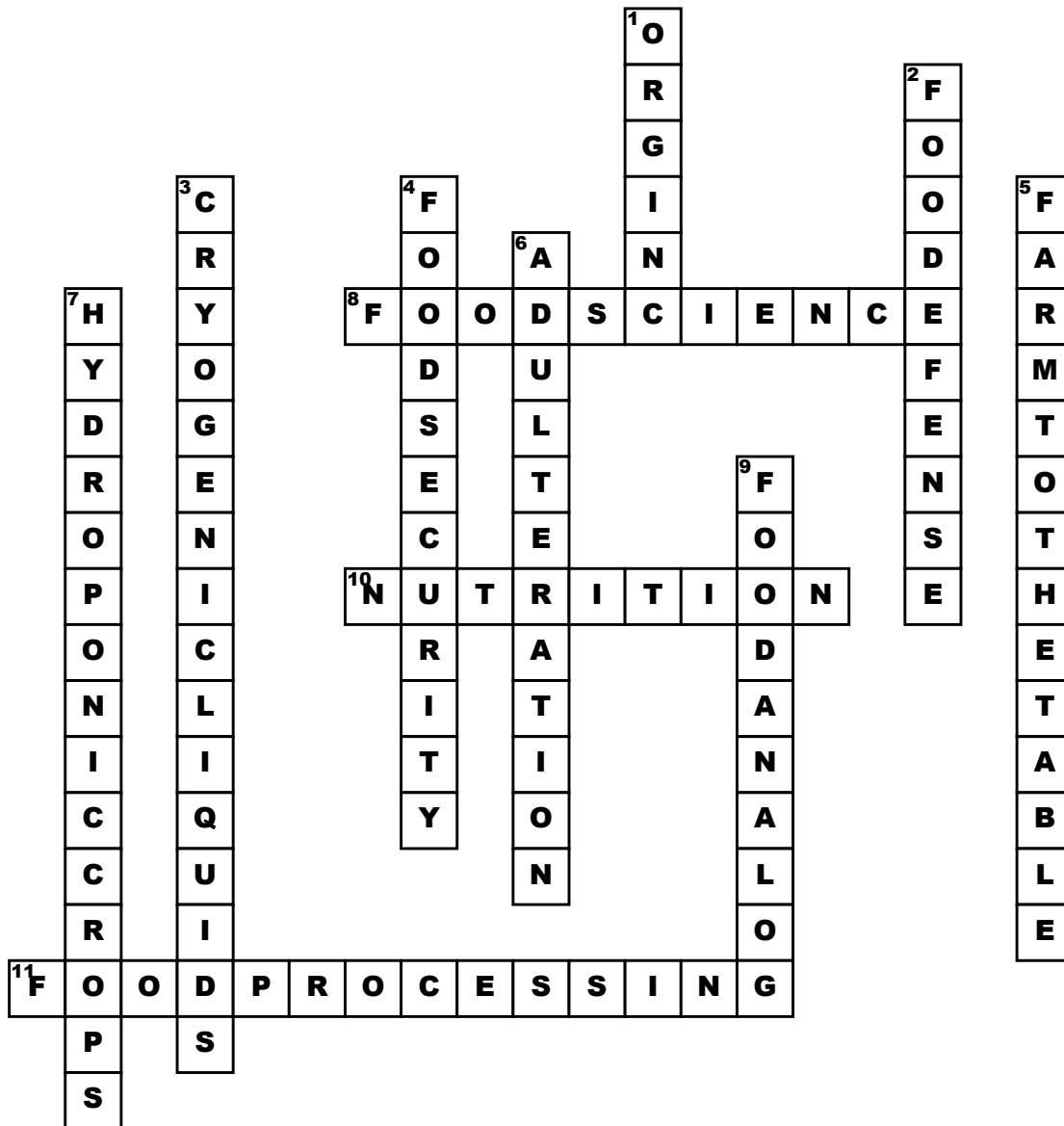


Name: _____ Date: _____ Period: _____

Food Science



Across

8. Study of the nature of food, the causes of deterioration, principles of underlying food processing, and the improvement of foods for the consuming public

10. Is the study of food components and their use by the body to sustain life and health

11. Any deliberate change in food occurring between its point of origin and its availability of consumption

Down

1. Carbon based labeling term that indicates the food was produced through approved methods

2. The protection of food products from intentional adulteration by biological, chemical, physical, or radioactive agents

3. Substance that is in a liquid form at extremely low temperatures and has a very low boiling point

4. Nutritionally adequate and safe food

5. Describe the path of food from the growth of raw products through processing, preparation and presentation to final consumer

6. Is lowered quality and safety of a product caused by adding inferior ingredients that may be toxic

7. Are grown with their roots suspended in liquid nutrient solution

9. Natural or manufactured substance used in place of foods or food components