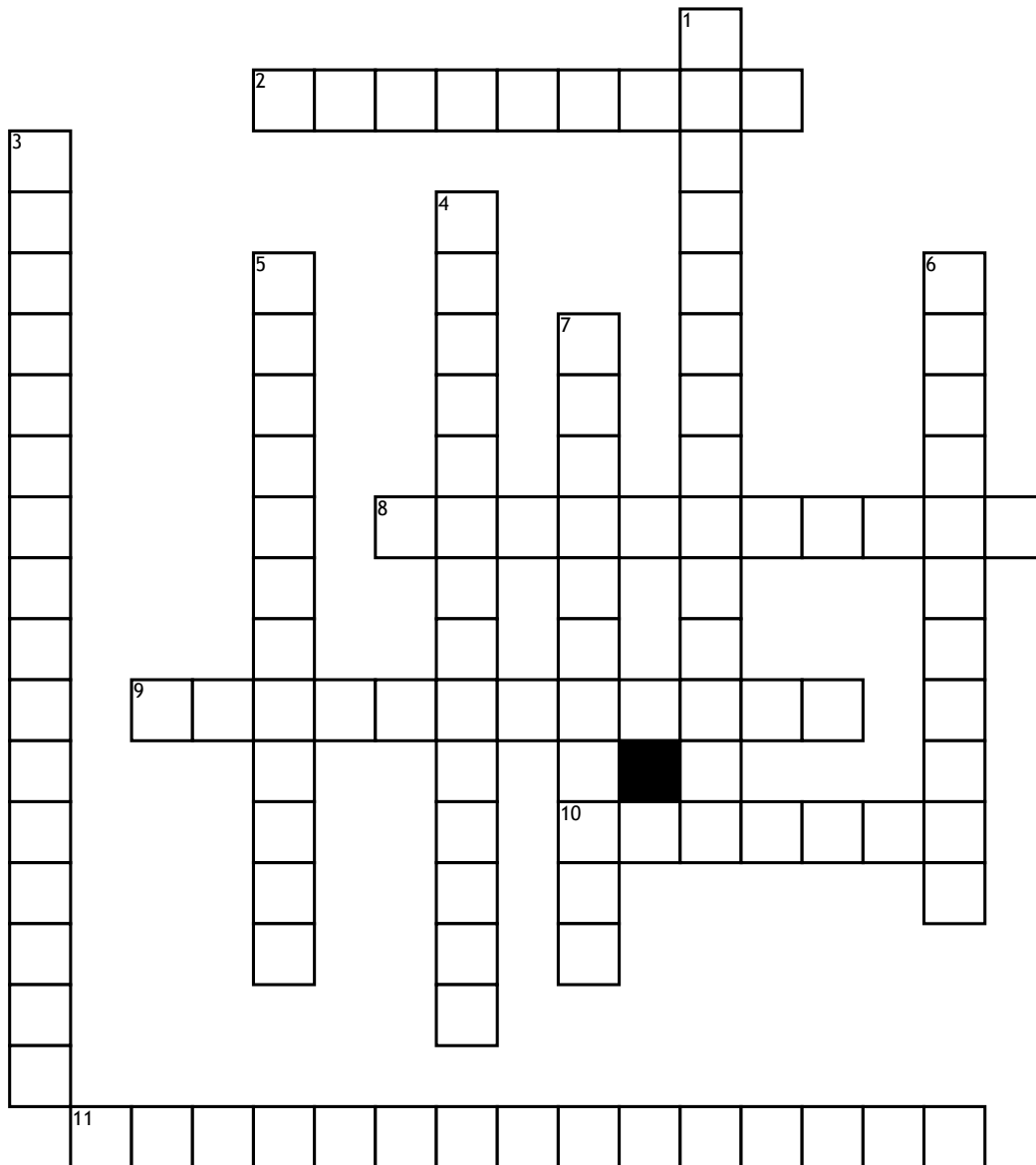


# food science unit 1



## Across

- 2. study of food components and their use by the body to sustain life and health
- 8. the protection of food products from intentional adulteration by biological, chemical, physical, or radioactive agents
- 9. lowered quality and safety of a product caused by adding inferior ingredients that may be toxic
- 10. a well-defined term regulated by USDA's national organic program
- 11. crop growth with their roots suspended in liquid nutrient solution

## Down

- 1. any deliberate change in food occurring between its point of origin and its availability for consumption
- 3. substance that is in a liquid for at extremely low temperatures and has a very low boiling point
- 4. the path of food from farm to the growth of law product, through processing, preparation, and presentation to the final consumer
- 5. access to nutritionally adequate and safe food
- 6. study of the nature of food, the causes of deterioration, principles of underlying food processing, and the improvement of foods for the consuming public
- 7. natural or manufactured substances used in place of foods or food components