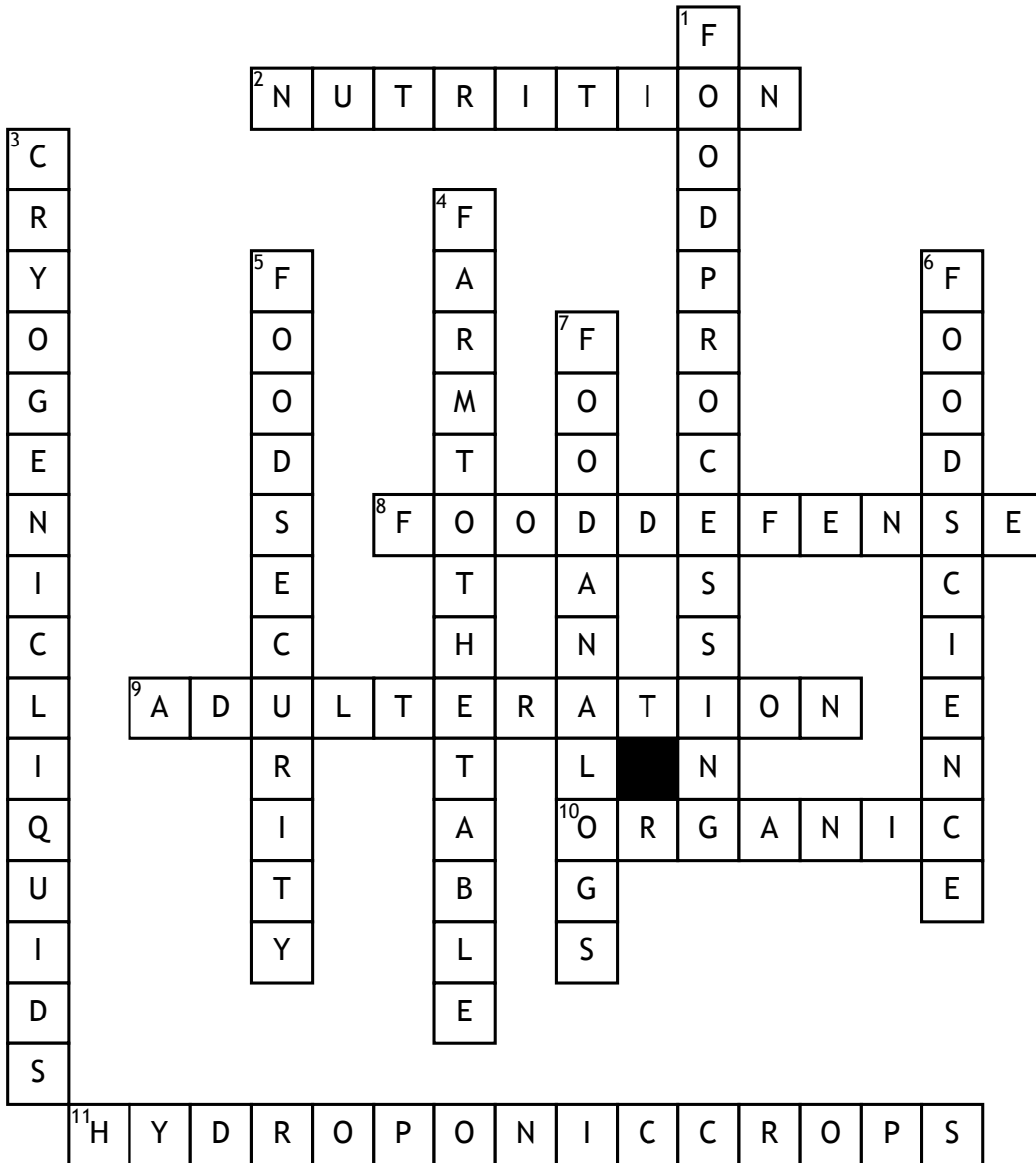


food science unit 1



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 form at extremely low temperatures and has a very low boiling point
4. the path of food from the growth of raw 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