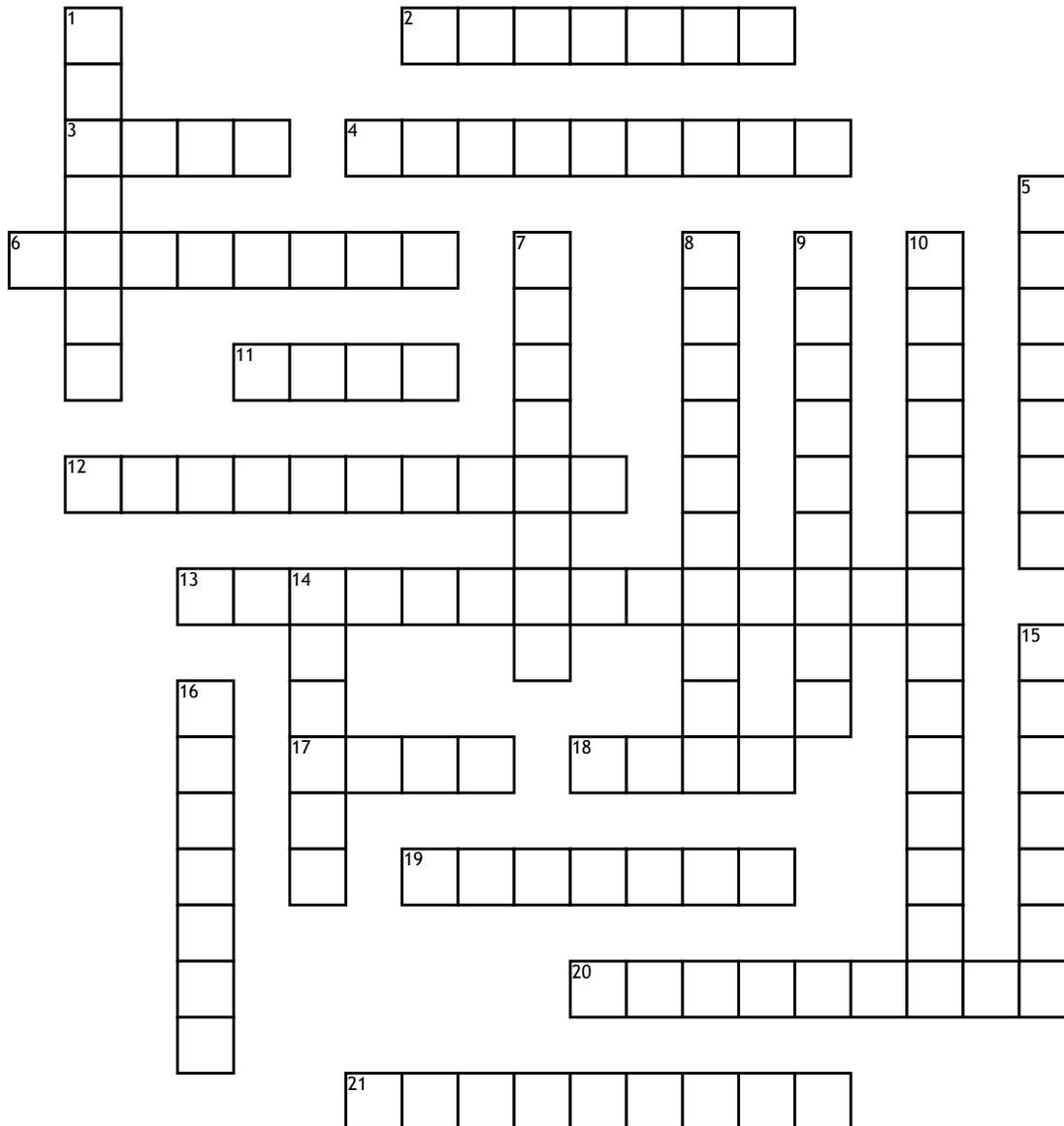


# Ch. 17 Dairy Products



## Across

2. How much fat is in the milk.
3. The solid layer that often forms on the surface of milk.
4. When nutrients are added to milk.
6. When high temperatures cause milk to coagulate and form clumps.
11. When milk is coagulated, this is the solid part.
12. In milk, they contain most of the vitamins, minerals, protein, and sugar.
13. When milk is heated to destroy harmful bacteria.

17. A white sauce thickened with a cooked paste of a fat and flour.

18. When milk is coagulated, this is the liquid part.

19. How much fat is in the milk

20. This cheese is ready for market as soon as the whey is removed.

21. Cheeses that are made into other products.

## Down

1. A rich, thickened cream soup.

5. A gummy substance made from bones and some connective tissues of animals that is used to thicken soups.

7. A soup made from unthickened milk; it typically contains vegetables and seafood.

8. A starch-thickened milk product

9. Burning that results in a color change.

10. A mechanical process that prevents cream from rising to the surface in milk.

14. A liquid mixture of milk and flour, blended till smooth.

15. Controlled amounts of bacteria, mold, yeast, or enzymes are used to make this cheese

16. Soaking in water, causing the food to absorb water.