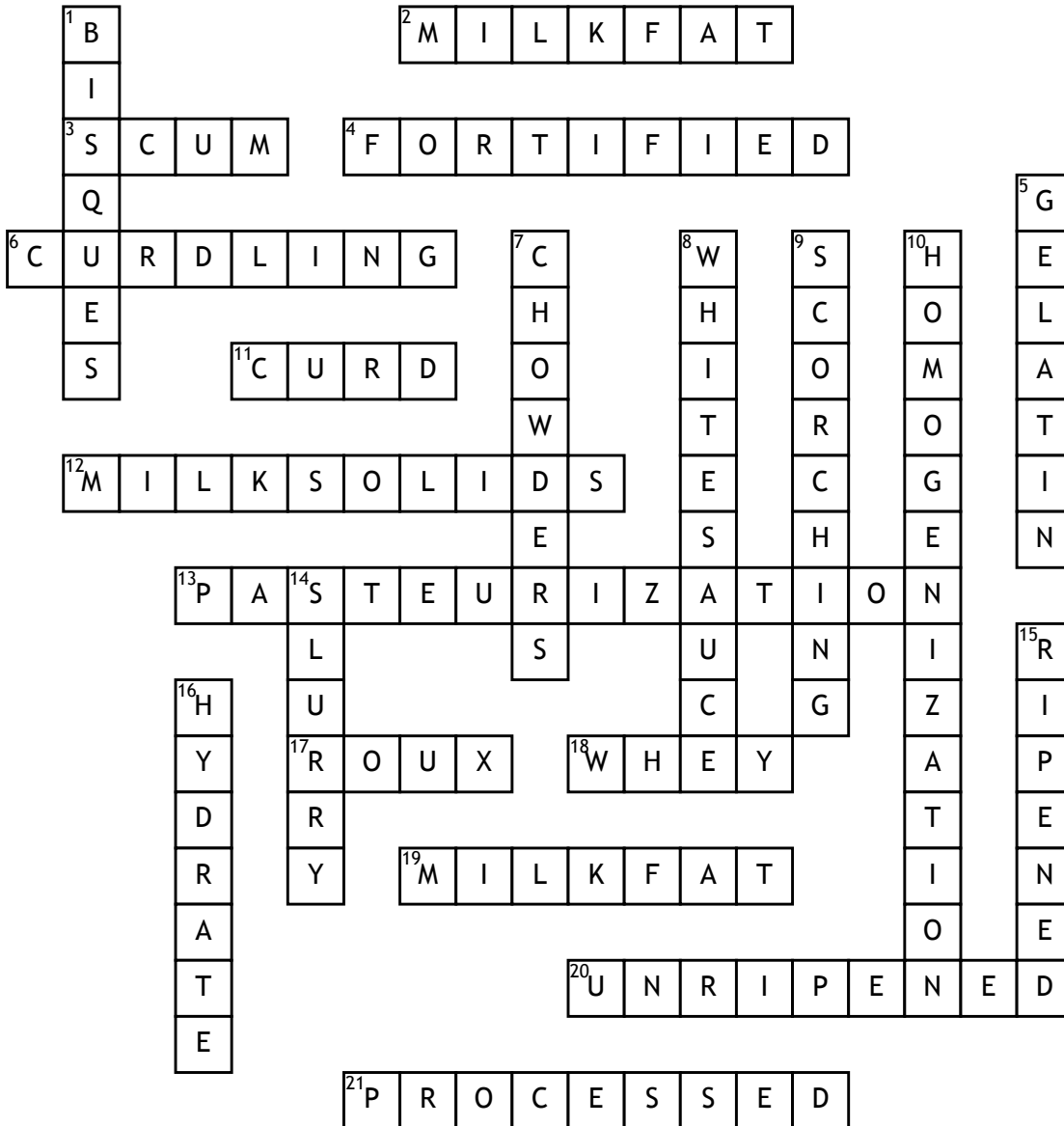


Ch. 17 Dairy Products



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.