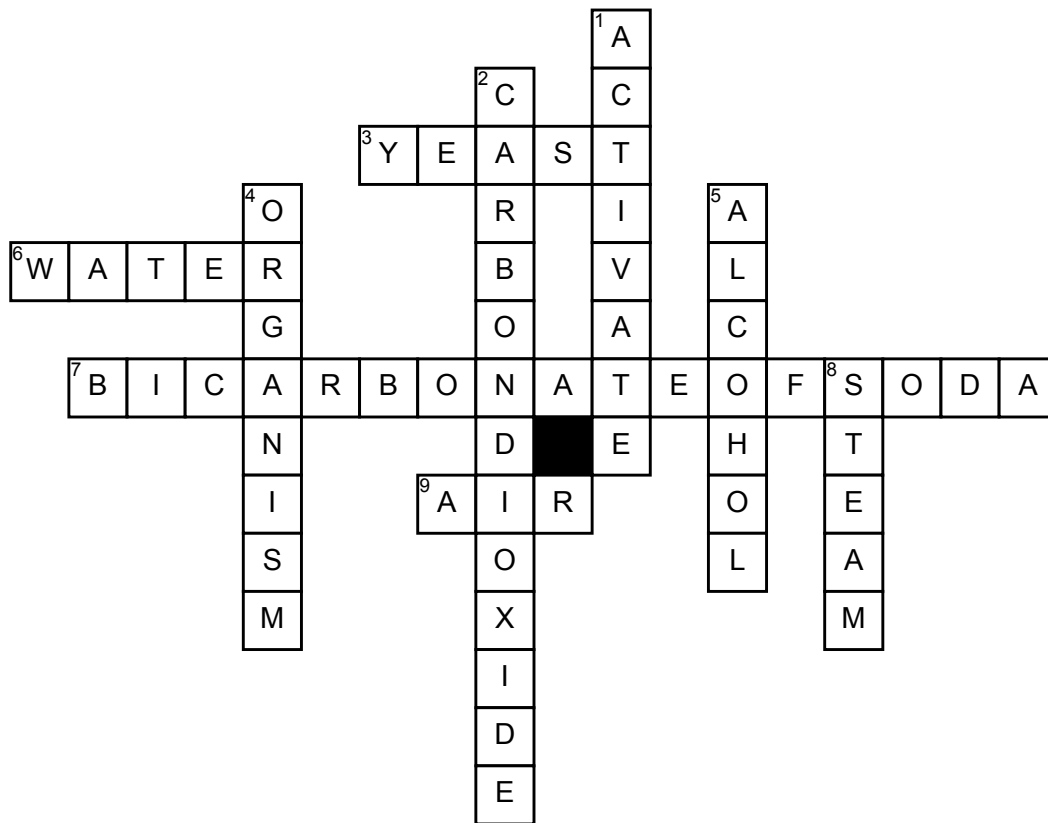


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Raising Agents



## Across

3. A biological raising agent commonly used in bread making.
6. This is needed for yeast to ferment.
7. This raising agent is also known as sodium bicarbonate.
9. Swiss roll uses this as the raising agents

## Down

1. When yeast is frozen or stored below room temperature it does not ...
2. CO<sub>2</sub> is the chemical symbol for this gas.
4. Yeast is know as a living ...
5. What is a biproduct of the process of fermentation?
8. When a liquid is heated, its converted to this.