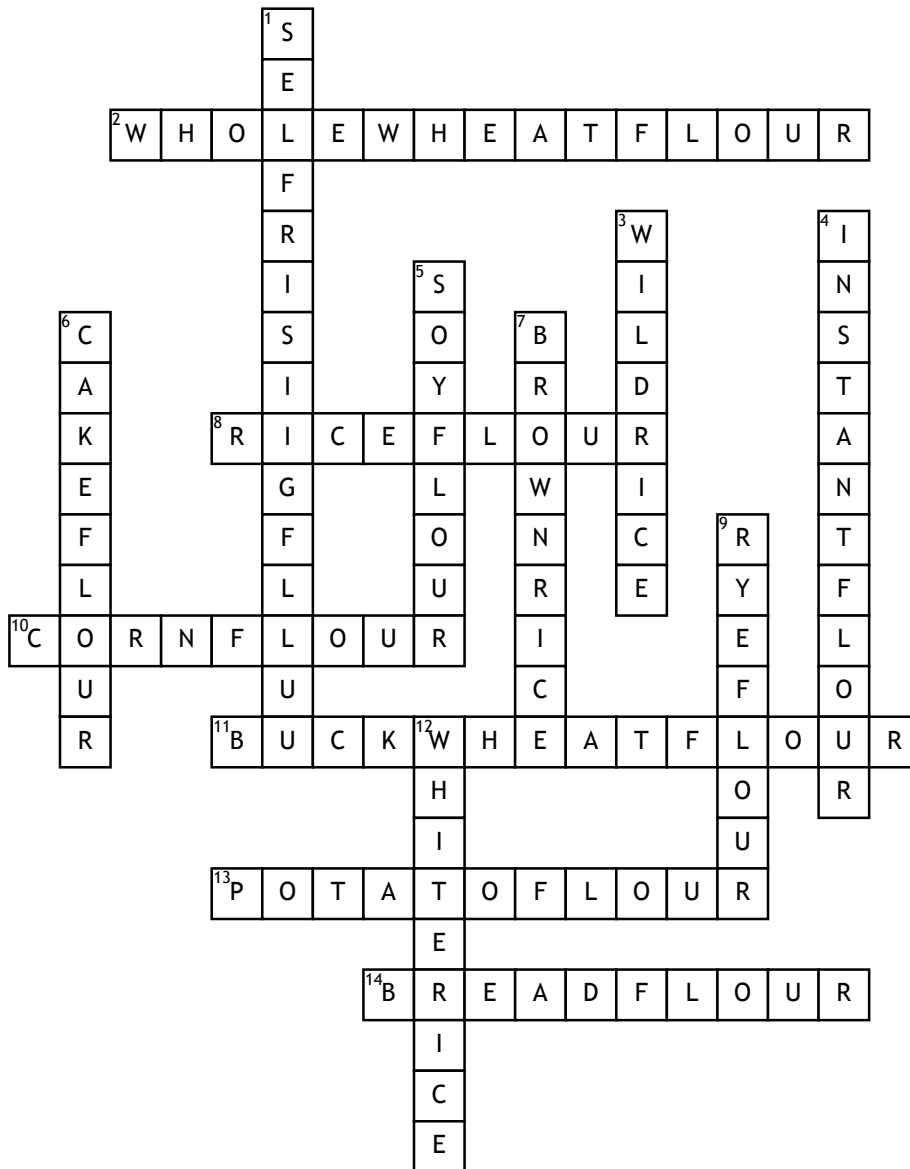


Name: _____

Date: _____

Flour and Rice Types



Across

2. Uses entire wheat kernel.

8. Made by milling white rice.

10. Gluten-free flour made from ground yellow corn.

11. Made from ground buckwheat grain, gluten free.

13. Made from cooked potatoes that have been dried and ground.

14. Contains more protein than all-purpose flour.

Down

1. All purpose flour with leavening agents added.

3. Not really rice, seed of a grass that grows in the marshes.

4. Treated to blend easily with liquids.

5. Made from ground soybeans.

6. Made from soft wheat.

7. Hull removed but contains the bran and germ as well as the endosperm.

9. Made from ground rye, will have some or all of bran and germ removed.

12. White, starchy endosperm of the rice kernel.