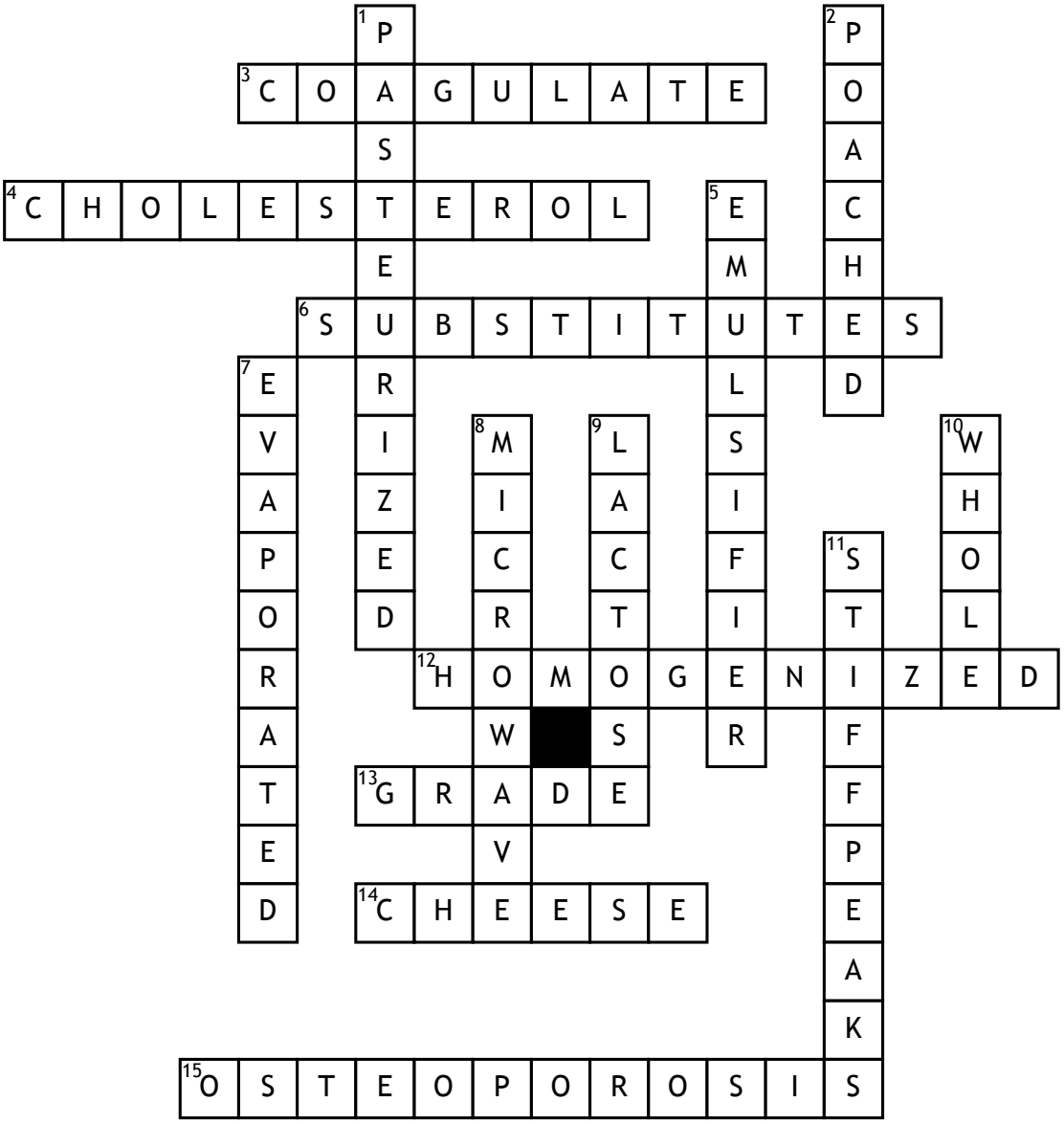
Name: _____ Date: _____ Period: _____

Egg & Dairy



Across

3. Egg protein that changes from a liquid to a solid

4. Waxy substance that is found in animal fat.

6. Uses egg whites, vegetable oil and coloring.

12. When the fat protein is broken up and creates a mixture that is consistent.

13. The quality of the inner and outer shell of an egg.

14. Made from curds after the whey is removed

15. A condition where bones become fragile and start to weaken over time.

Down

1. A type of heat treatment used to kill bacteria.

2. Type of egg that was cracked and cooked in simmering water.

5. Holds together two liquids that normally wouldn't stay combined

7. Canned milk with 1/2 the water removed.

8. Never cook a shelled egg in this.

9. The sugar found in milk products that some people can not digest

10. Milk that contains 3-3.5% fat.

11. When beater is lifted out of egg white, the whites should make.