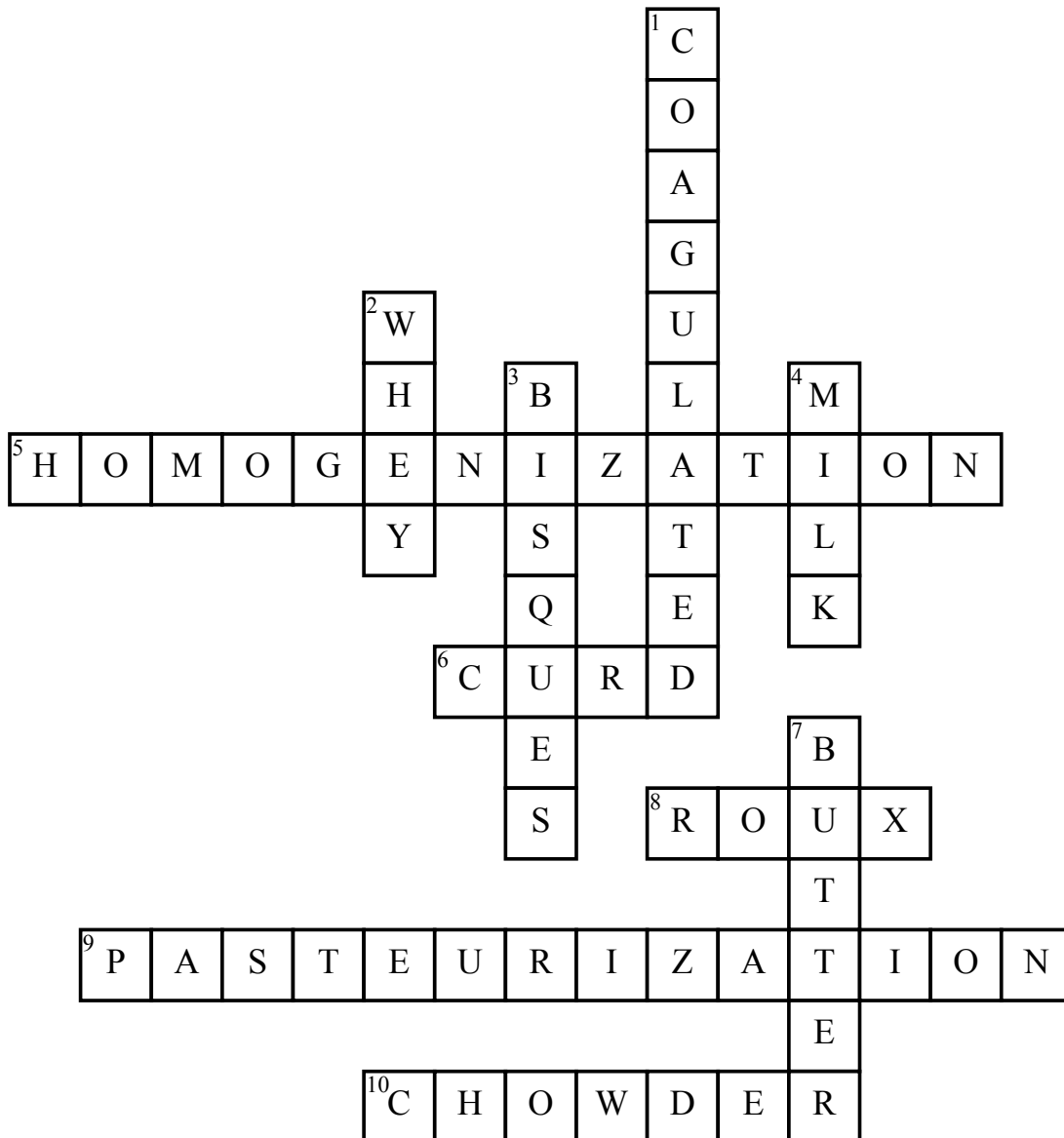


# Chapter 16, Dairy Products



## Across

5. process that prevents cream from rising to the surface of the milk
6. a soft, white substance formed when milk sours
8. cooked paste of fat and flour
9. when milk is heated to remove harmful bacteria
10. soup made from unthickened milk

## Down

1. thickened into a congealed mass
2. the liquid remaining after milk has been curdled and strained
3. rich, thickened cream soups
4. white liquid produced by the mammary glands of mammals
7. a pale yellow edible fatty substance made by churning cream and used as a spread or in cooking