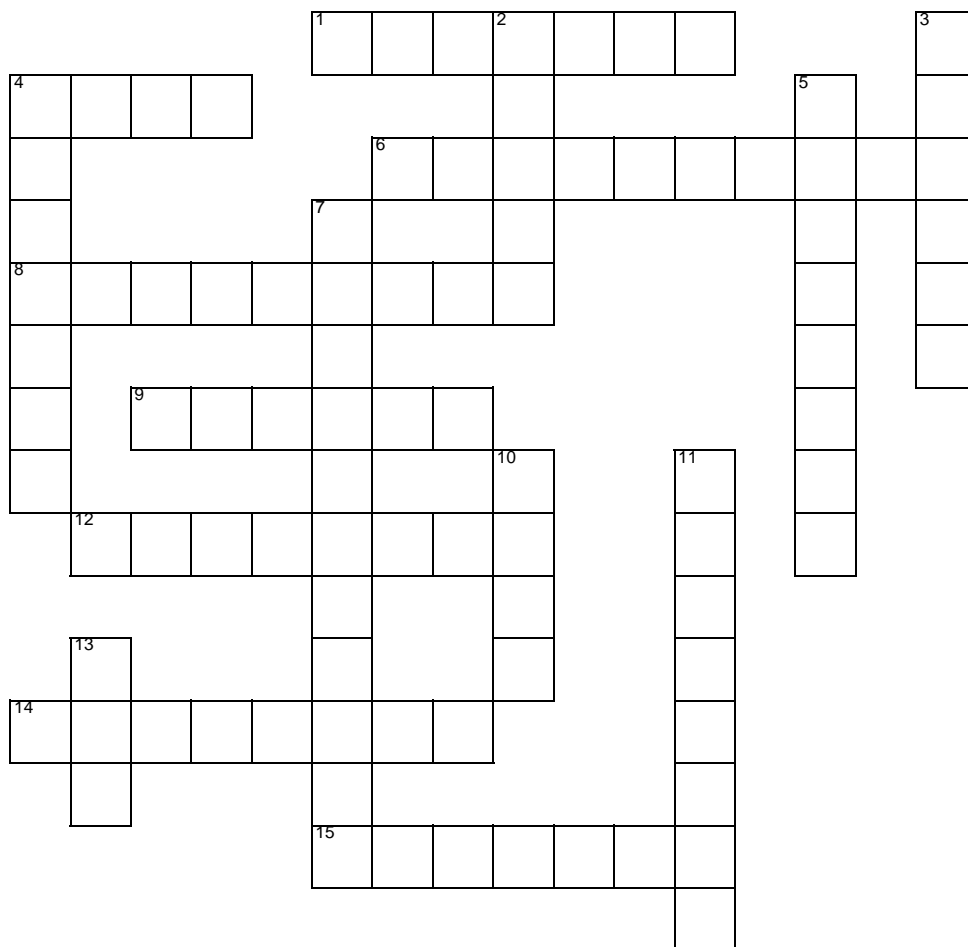


FYTD activity 7 Crossword – food preservation



Across

- 1** The term that describes bacteria at a temperature below 0°C
4 Used in curing meat
6 A method of killing most bacteria that uses heat
8 A popular fruit used in jam making
9 A chemical that can cause changes in foods
12 A type of salted meat
14 Another name for refrigeration
15 A type of chemical preservative

Down

- 2** The texture of some frozen fruits when defrosted
3 A type of acid also known as vinegar
4 Term that means a food contains no bacteria
5 A preservation method using salt and acid
7 Another word for drying
10 A type of liquid that is commonly pasteurised
11 A domestic freezer operates at this temperature – minus X
13 Ultra heat treatment