

Kitchen Science

Hard · 16 × 16 · 18 words · every direction, backwards too

C	Y	R	B	E	T	A	N	I	R	A	M	C	C	A	C
L	P	N	A	D	H	S	N	T	L	N	A	U	B	Z	O
A	N	A	O	T	R	E	Y	D	I	R	R	T	H	S	A
R	N	T	N	I	O	A	E	C	A	E	N	W	T	U	G
I	T	R	R	G	S	N	L	M	T	E	S	N	R	S	U
F	E	V	R	E	A	L	E	L	T	R	E	U	S	P	L
Y	L	N	I	T	E	L	U	U	I	M	E	T	G	E	A
A	H	S	U	N	I	T	L	M	R	A	E	E	E	N	T
G	O	R	R	Z	E	G	B	E	E	A	M	N	L	S	E
P	E	S	E	E	T	E	F	T	T	E	D	I	A	I	I
T	N	I	O	P	E	K	O	M	S	E	E	R	T	O	T
S	E	D	A	O	Y	V	A	F	B	A	K	B	I	N	T
L	E	R	N	Y	T	I	S	O	C	S	I	V	N	I	D
G	S	R	O	L	E	A	V	E	N	I	N	G	I	I	L
T	T	O	S	M	O	S	I	S	A	D	T	N	Z	S	O
D	Y	T	I	D	I	C	A	I	E	S	I	B	E	O	I

- ☐ MAILLARD
- ☐ CARAMELIZE
- ☐ EMULSION
- ☐ GELATINIZE
- ☐ DENATURE
- ☐ FERMENT

- ☐ LEAVENING
- ☐ GLUTEN
- ☐ SMOKE POINT
- ☐ ACIDITY
- ☐ BRINE
- ☐ CURE

- ☐ MARINATE
- ☐ OSMOSIS
- ☐ COAGULATE
- ☐ CLARIFY
- ☐ SUSPENSION
- ☐ VISCOSITY

Kitchen Science: answer key

Hard · 16 × 16 · 18 words · every direction, backwards too



- ☐ MAILLARD
- ☐ CARAMELIZE
- ☐ EMULSION
- ☐ GELATINIZE
- ☐ DENATURE
- ☐ FERMENT

- ☐ LEAVENING
- ☐ GLUTEN
- ☐ SMOKE POINT
- ☐ ACIDITY
- ☐ BRINE
- ☐ CURE

- ☐ MARINATE
- ☐ OSMOSIS
- ☐ COAGULATE
- ☐ CLARIFY
- ☐ SUSPENSION
- ☐ VISCOSITY