

Food Science

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

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

- ☐ MAILLARD
- ☐ CARAMELIZATION
- ☐ GELATINIZATION
- ☐ EMULSION
- ☐ FERMENTATION
- ☐ LEAVENING

- ☐ GLUTEN
- ☐ DENATURING
- ☐ OXIDATION
- ☐ ACIDITY
- ☐ BROWNING
- ☐ CRYSTALLIZATION

- ☐ COAGULATION
- ☐ SMOKE POINT
- ☐ HYDRATION
- ☐ VISCOSITY
- ☐ PROTEINS
- ☐ ENZYMES

Food Science: answer key

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



- ☐ MAILLARD
- ☐ CAMELIZATION
- ☐ GELATINIZATION
- ☐ EMULSION
- ☐ FERMENTATION
- ☐ LEAVENING

- ☐ GLUTEN
- ☐ DENATURING
- ☐ OXIDATION
- ☐ ACIDITY
- ☐ BROWNING
- ☐ CRYSTALLIZATION

- ☐ COAGULATION
- ☐ SMOKE POINT
- ☐ HYDRATION
- ☐ VISCOSITY
- ☐ PROTEINS
- ☐ ENZYMES