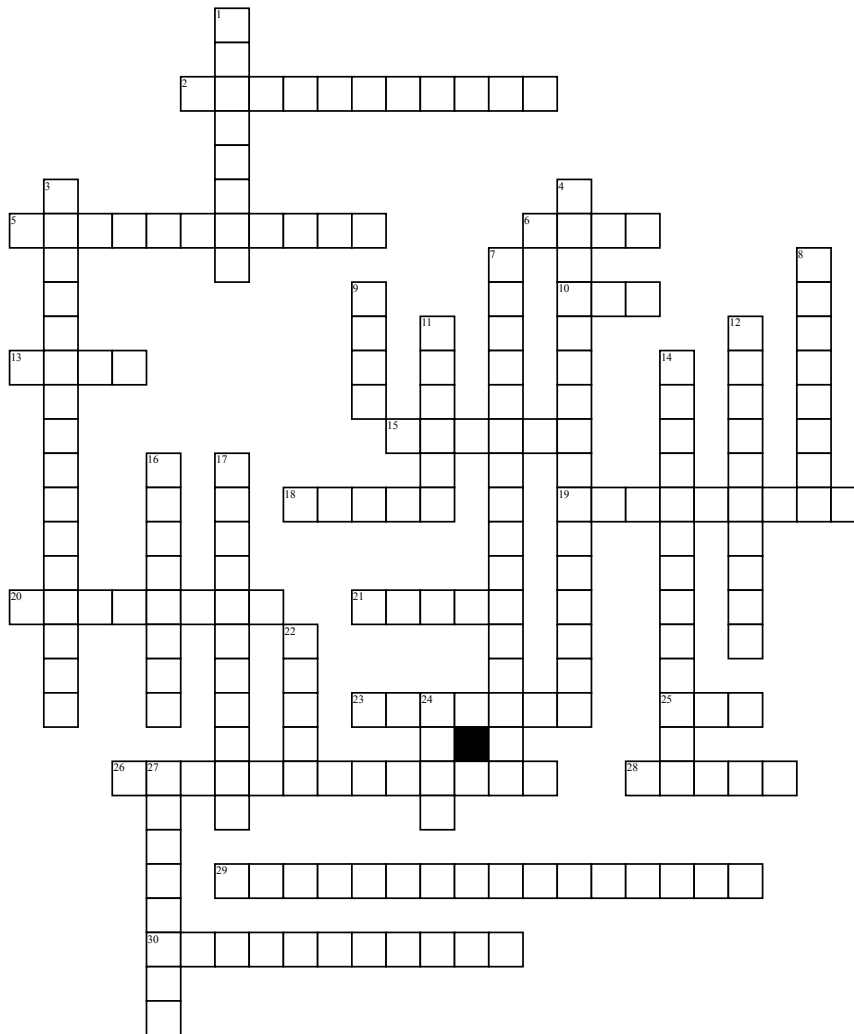


A Lesson In Dairy



Across

- 2. Cheese that has not been ripened or aged?
- 5. Distributes small particles evenly in a liquid
- 6. A light mass of bubbles formed in or on the surface of a liquid
- 10. An animal that produces milk through the use of its udders
- 13. Calcium, Iron, and Phosphorus are found in?
- 15. A product that is salted, and artificially flavored
- 18. There are ____ types of milk
- 19. A technique that brings ones food to the right temperature or consistency before mixing
- 20. A printed date stamped on foods to know when it should be "used by"
- 21. Milk solid clusters

- 23. Milk that is not pasturized
- 25. Milk is fortified with how many vitamins?
- 26. Bacteria and mold are ripening agents added to what type of cheese?
- 28. Defined by the amount of milk fat it contains
- 29. Substitutes for people with milk allergies
- 30. What percentage of milk is made of water?

Down

- 1. When milk separates into curds and whey
- 3. Dairy products made up of soy, proteins, vegg, fats, and emulsifiers
- 4. Milk that can be canned or dried?
- 7. A milk solid that contains vitamins, minerals, and proteins
- 8. What percent of milk is made of solids, liquids, fats, carbs, proteins, etc?

- 9. Teenagers need ____ cups of milk a day
- 11. A special harmless bacteria is added to?
- 12. Heated to kill enzymes
- 14. Butter that has air whipped in, and is more perishable
- 16. Young ____ need 3 cups of milk a day
- 17. A type of butter that contains no salt, and is perishable
- 22. Adults need ____ many cups of milk per day
- 24. A thin bluish liquid derived from milk
- 27. An example of a "frozen" dairy treat would be?

Word Bank

Thirteen	Cow	Raw Milk	Four	Fresh Cheese
Pull Date	Ice cream	Curdling	Ripened Cheese	Yogurt
Concentrated Milk	Eighty seven	Sweet Butter	Whipped Butter	Dairy Substitutes
Milk	Three	Tempering	Whey	Non-Fat Milk Solids
Eight	Non-Dairy Products	Pasturized	Children	Butter
Foam	Two	Cream	Curds	Homogenized