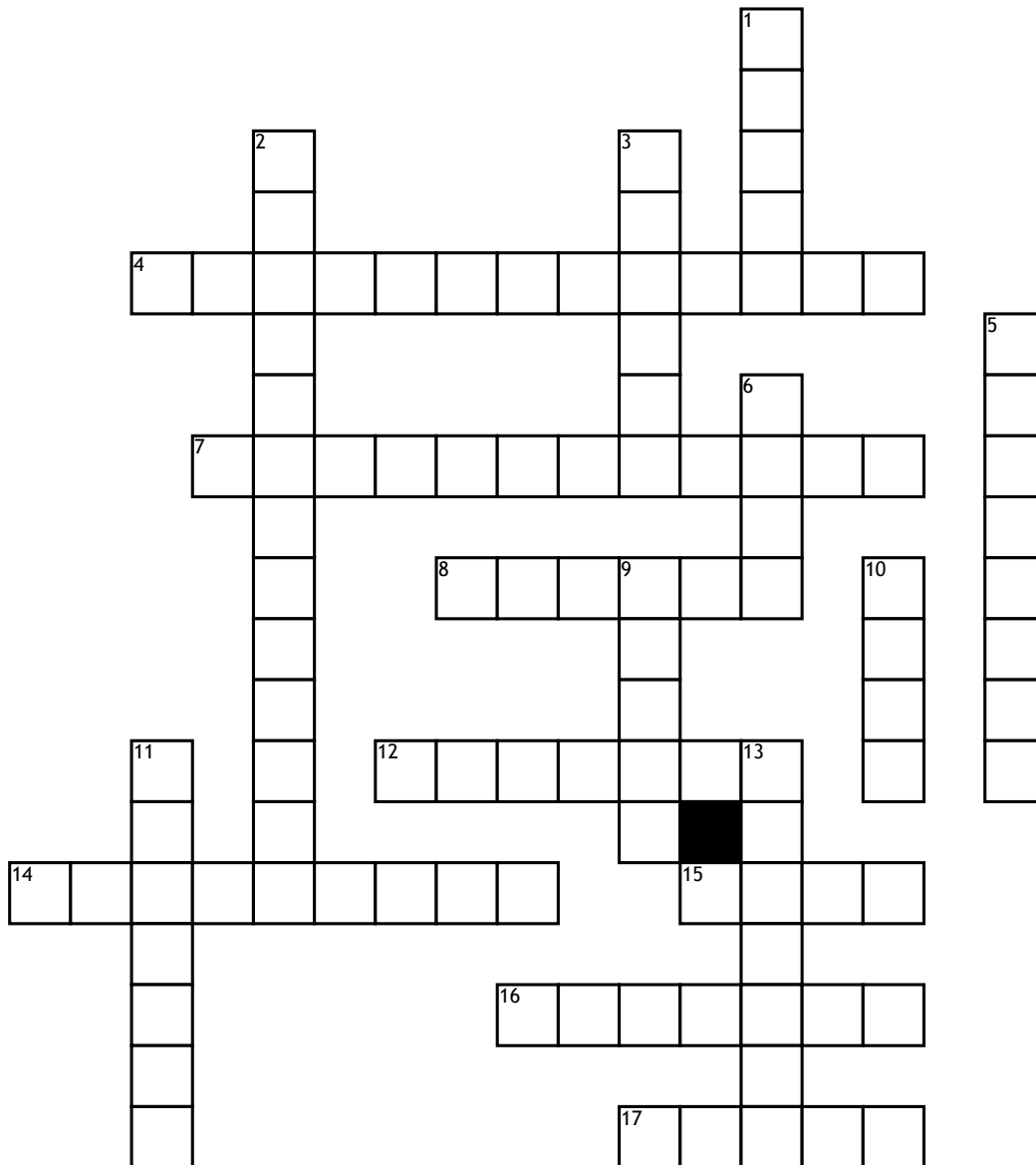


Name: _____

Date: _____

Bread



Across

4. A macro nutrient that is found in bread
 7. The term used to describe reducing the large air bubbles after the first prove
 8. The name of the protein that stretches when kneaded
 12. The term used to describe the wet ingredients being mixed with the dry
 14. This bread contains more fibre than white bread
 15. A key ingredient of bread

16. white bread has this nutrient added to it by law
 17. An ingredient used to speed up the fermentation process of yeast

Down

1. The micro organism that enables bread to rise
 2. The gas produced by yeast
 3. The type of flour needed to make bread
 5. An Italian bread

6. An indian bread
 9. The temperature of the water needed to activate the yeast
 10. An Irish bread
 11. The term that describes when bread is put in a warm place to double is size
 13. You might use egg or milk brushed on top of the bread - what is this called?