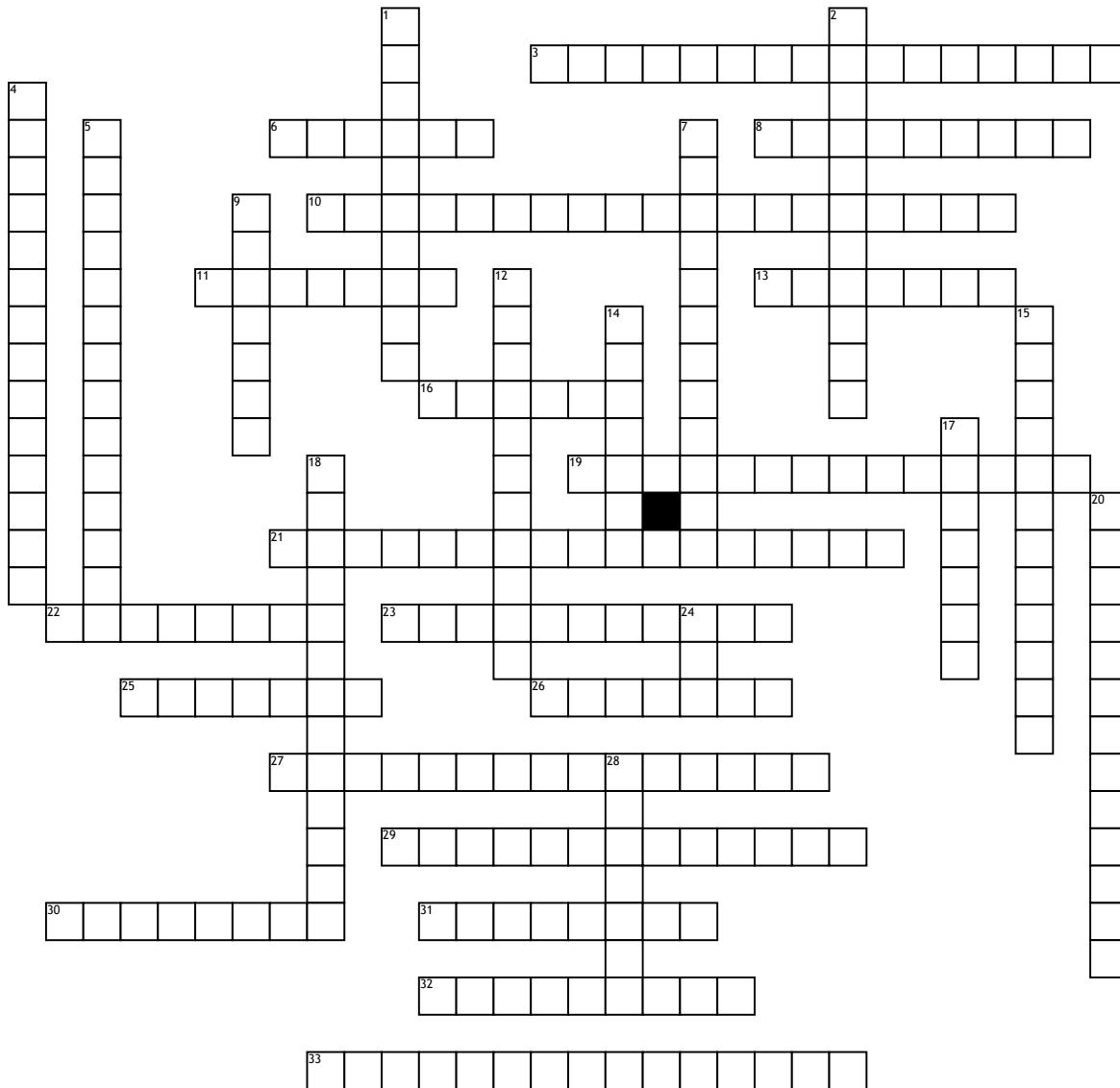


Carbs



Across

3. condition that occurs when the body can't use glucose
 6. A storage polysaccharide in plants consisting entirely of glucose.
 8. a sugar of the hexose class which is a constituent of lactose and many polysaccharides.
 10. The gelatinization temperature of starch depends upon plant type and the amount of water present, pH, types and concentration of salt, sugar, fat and protein in the recipe
 11. table sugar
 13. milk sugar
 16. a soluble gelatinous polysaccharide that is present in ripe fruits and is extracted for use as a setting agent in jams and jellies.
 19. a starch that has been chemically or physically modified to create unique functional characteristics
 21. between two starch macromolecules via chemical bonds
 22. the dextrorotatory form of glucose
 23. a mixture of glucose and fructose formed by the hydrolysis of sucrose in a chemical process; sold only in liquid form and sweeter than sucrose. Invert sugar is used as a food additive to help preserve freshness and prevent shrinkage.
 25. condition resulting from uncontrolled diabetes mellitus, in which the body has an abnormal concentration of ketone bodies resulting from excessive fat metabolism

26. A hormone produced by the pancreas or taken as a medication by many diabetics
 27. A polysaccharide which produces a gel of a viscous solution when it is dispersed in water at low concentrations
 29. A chemical group consisting of an oxygen atom bonded to a hydrogen atom.
 30. An extensively branched glucose storage polysaccharide found in the liver and muscle of animals; the animal equivalent of starch.
 31. a hexose sugar found especially in honey and fruit.
 32. Contraction of a gel due to the loss of a solvent
 33. firming of a gel during cooling and standing
Down
 1. the breaking of a bond molecule using water
 2. the noncrystallizable form of starch, consisting of branched polysaccharide chains
 4. the process where starch and water are subjected to heat, causing the starch granules to swell.
 5. large macromolecule formed from monosaccharides
 7. compounds produced during the incomplete breakdown of fat when glucose is not available in the cells
 9. the form of sugar that circulates in the blood and provides the major source of energy for body tissues. When its level is low, we feel hunger.
 12. important for metabolism and energy for the cell
 14. epimer of glucose

15. A double sugar, consisting of two monosaccharides joined by dehydration synthesis.
 17. glucose + glucose
 18. the browning of sugar, a process used extensively in cooking for the resulting sweet nutty flavor and brown color.cross linked atrch
 20. carbohydrate made up of a single sugar unit Ex. glucose, fructose and galactose
 24. A gel is a semi-solid that can have properties ranging from soft and weak to hard and tough.
 28. the crystallizable form of starch, consisting of long unbranched polysaccharide chain