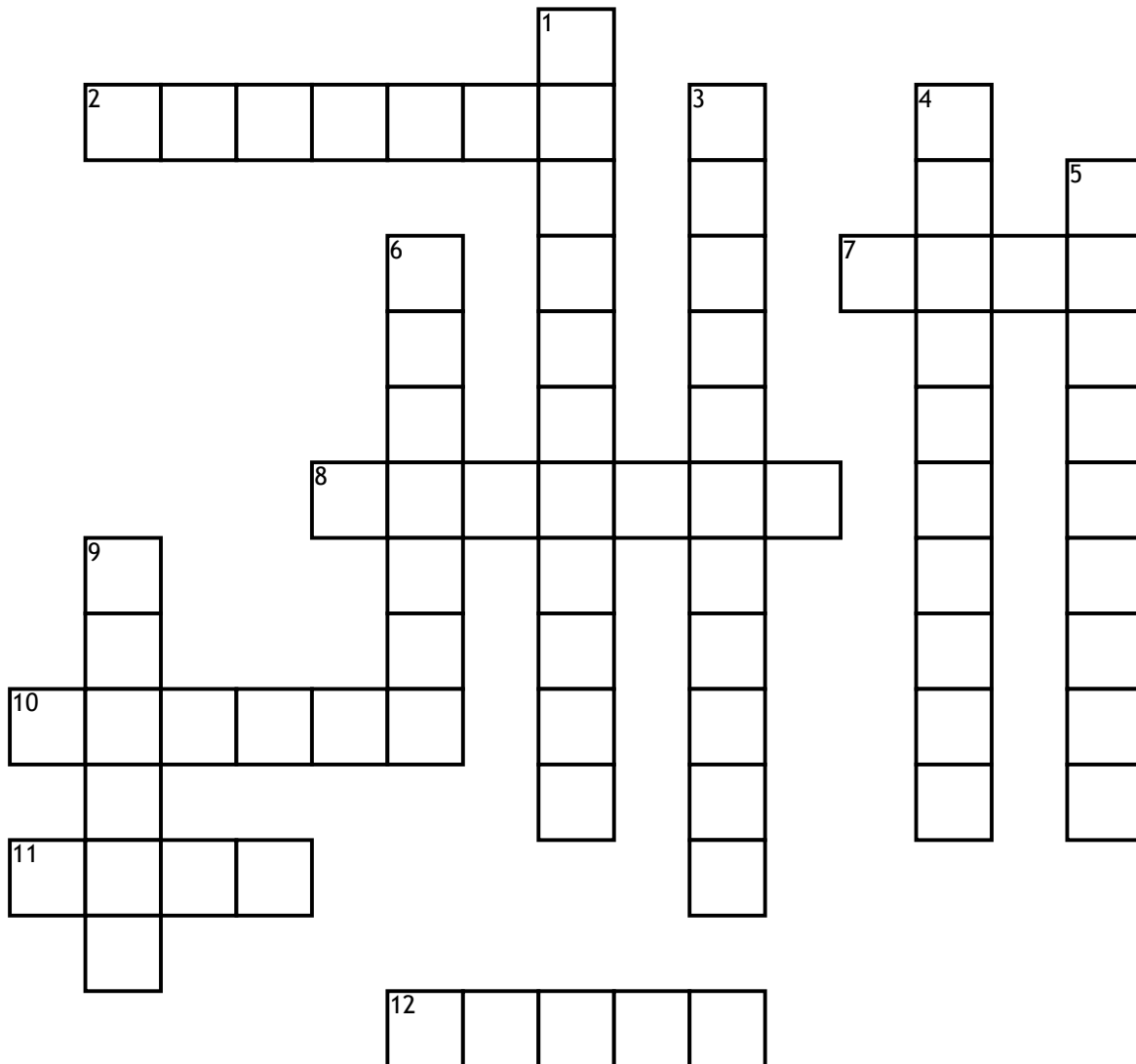


# Corn Dolly Visit



## Across

2. The term used for a product made in small quantities using traditional methods.
7. The smallest part of the grain.
8. The name of the culture consisting of wheatflour and water used instead of traditional yeast.
10. The protein derivative of wheat and other grains giving it its characteristics?

11. Does white bread provide a fast or slow blood sugar rise response?

12. A key nutrient in wholegrain bread, responsible for colon health?

## Down

1. Gluten ..... A condition that causes bloating and other symptoms.

3. Name of process developed in 1961 also known as activated dough development (ADD).

4. The process that replaces lost nutrients after milling?

5. The largest part of the grain.

6. The macronutrient that determines the type of flour it is

9. The name of the condition that affects the small intestine by an allergic reaction to gluten.