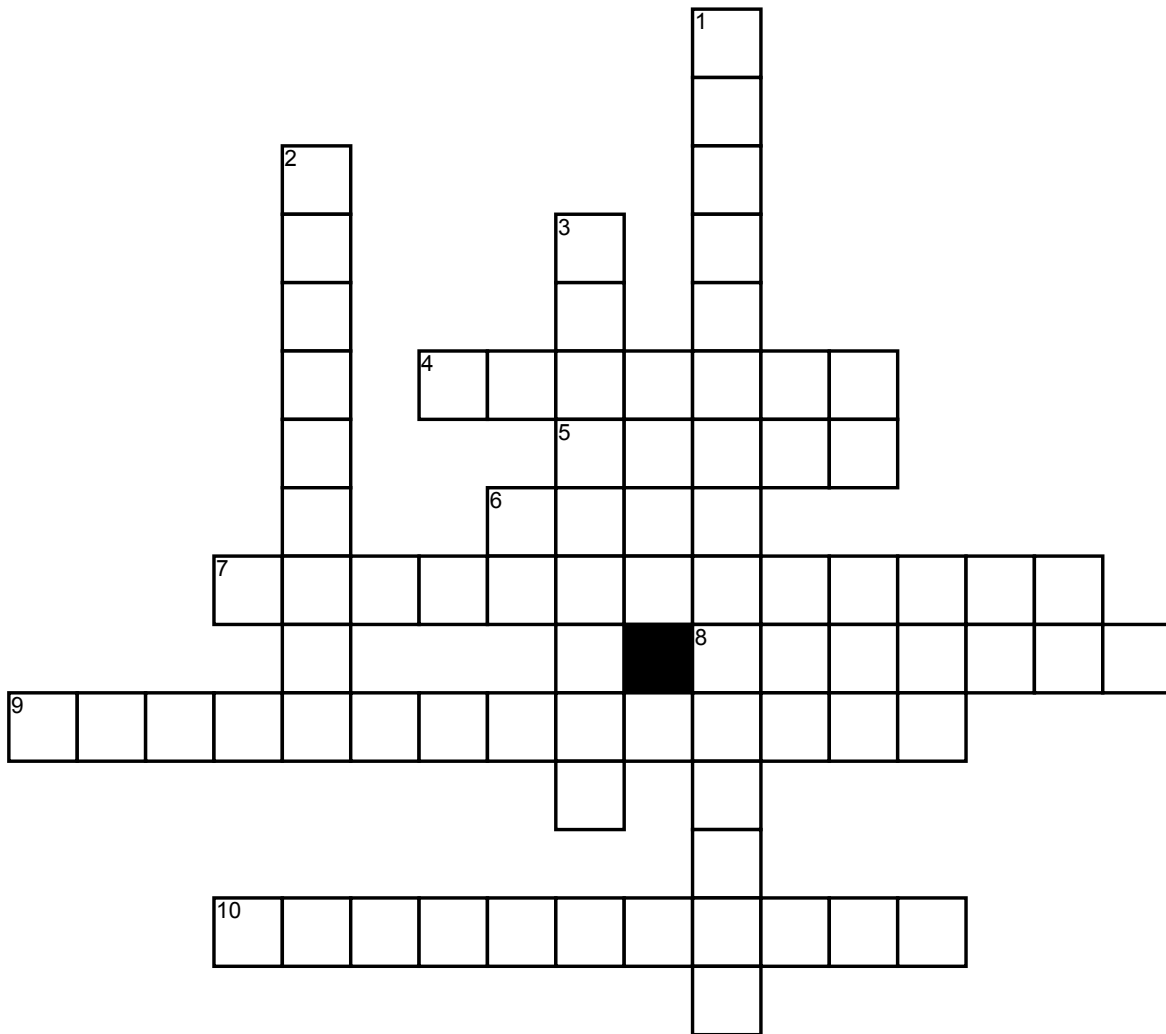


Name: _____

Dairy & Cheese Substitutes



Across

4. Liquid pressed out of soy beans.
5. Milk that thickens and separates into solid clusters.
6. Thin bluish liquid drained from cheese.
7. Made by adding ripening agents such as bacteria, mold, yeast, or a combination of them.
8. Smaller curds than cottage cheese, slightly sweet flavor.

9. Nondairy ice cream made with cooked rice or tofu.

10. Smooth, creamy and spreadable cheese with a mild tart flavor.

Down

1. Made with partially hydrogenated vegetable oil and corn syrup.

2. Made from hydrogenated vegetable oils and sold in stick, similar to butter.

3. Made from soy milk, Low-fat and non fat types are available.