Name:	Date:	

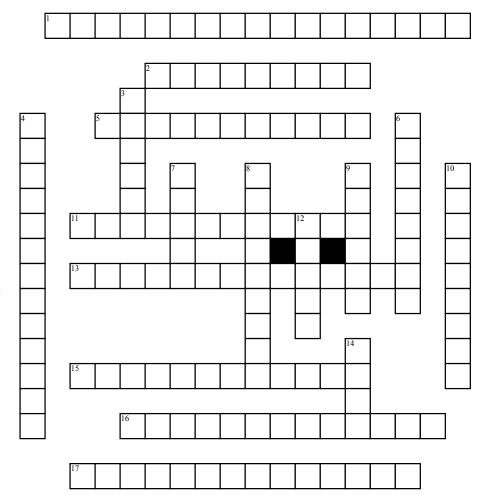
Dairy and Milk Products

Across

- 1. The inability to digest dairy products
- **2.** Natural fat that is in milk and dairy products
- **5.** Milk subjected to a process is which the fat droplets are emulsified and the cream does not seperate
- 11. Is when your bones become brittle and fragile from loss of tissue and lack of calcium.
- 13. Makes dairy products safe for consumption with the use of heat and irradiation
- **15.** Made by evaporating milk into dryness
- **16.** Canned milk that has been thickened by evaporation and sweetness
- **17.** Form of milk that has some of its liquid removed by evaporation

Down

- **3.** A semisolid sourish food prepared from milk fermented by adding bacteria
- **4.** Restored to the original state by adding water



- **6.** When it separates and causes lumps
- 7. No fat has been removed from the product
- **8.** Vitamins added to increase its nutritive value
- **9.** The main protein present in milk and cheese
- **10.** When something is very hot
- **12.** Injure with very hot liquid or steam
- **14.** When cream has been removed

