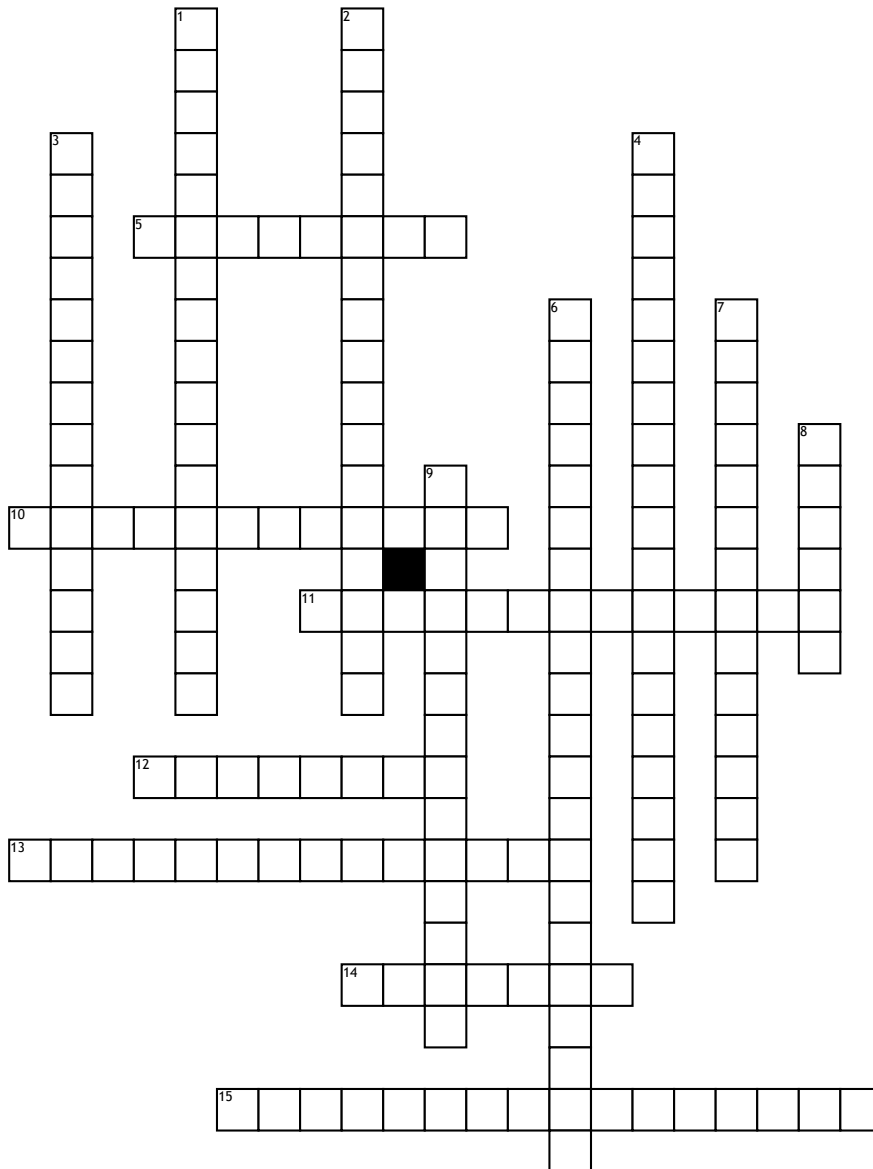


Food Microbiology Vocabulary Crossword



Across

5. Are those in which all the sugar has fermented

10. Any desirable change that occurs to a food or beverage as a result of microbial growth

11. A general term that describes instances of food infections or food intoxication

12. Unwanted change to a food growth to a food that occurs from undesirable metabolic reactions, the growth of pathogens, or the presence of unwanted microorganisms

13. Known organisms that carry out specific and reproducible fermentation reactions

14. Produced when ethanol resulting from the fermentation of a fruit, grain, or vegetable is oxidized to acetic acid

15. Involves the use of microorganisms in food production and the prevention of food borne illnesses

Down

1. Dry food or canned goods that can be stored almost indefinitely without spoiling

2. Illnesses due to the consumption of microbial toxins

3. Food that tends to be nutrient-rich, moist, and unprotected by coverings

4. Commercial use of microorganisms. It includes 2 distinct fields: Food and Industrial Microbiology

6. The process by which various microorganisms convert simple sugars such as glucose into ethanol (drinking alcohol) and carbon dioxide

7. Involves freezing foods and using a vacuum to draw off the ice crystals

8. A product used as animal feed on many farms

9. Illnesses due to the consumption of living microbes