

# Food Technology General

G L U T E N E K Q A G B D R A C P R O T E I N Q  
P R E S E R V A T I O N D V B G G I Y C G X C J  
J Q G R D M S F L X H E X B X U N K J A V B V B  
E T E X T U R E O P R O V E N A N C E B J K P F  
S B Y A N A E M I A K V I T A M I N S C J V Y U  
A H O C A M P Y L O B A C T O R F B F V L S C N  
R C W Q J E N E R G Y C R G V G T F Y M M C C C  
F G C O E L I A C X P F E R M E N T A T I O N T  
W E H P B L C I N V E S T I G A T I O N D F L I  
K Y F L A V O U R S F I O M N X E P F B C X W O  
M E A R S H X H Y G I E N E F V Z I P A E A B N  
S A F E T Y P C O N V E C T I O N I E C P H W P  
Y S G N A J C O A G U L A T I O N I J T X E G I  
H T M A Q S H E L F L I F E Y N O N Y E P N S A  
V X H B K U T F A A X P P E J Q N Z Y R C S P B  
C U L T I V A T E X H Z D N Y S N D H I S I E G  
E O E J S A L M O N E L L A D A M C G A N M R F  
Z K O V O C O N T A M I N A T I O N N F U M I G  
N N L Y R E R S E A S O N A L I T Y T A T E S W  
H Y P O T H E S I S W U N E Z V S Z O R R R H R  
C O N D U C T I O N A I A I S C L K N F I L A T  
C C R P C A R A M E L I S A T I O N C J E B B E  
M X A M T E A Z R N I P T F R E M T S X N O L H  
J K L V B B R P A T H O G E N V I E J A T M E W

caramelisation  
preservation  
hypothesis  
shelflife  
vitamins  
flavour  
simmer

campylobactor  
coagulation  
provenance  
function  
anaemia  
protein  
yeast

investigation  
seasonality  
conduction  
bacteria  
coeliac  
energy

contamination  
perishable  
convection  
pathogen  
hygiene  
safety

fermentation  
salmonella  
cultivate  
nutrient  
texture  
gluten