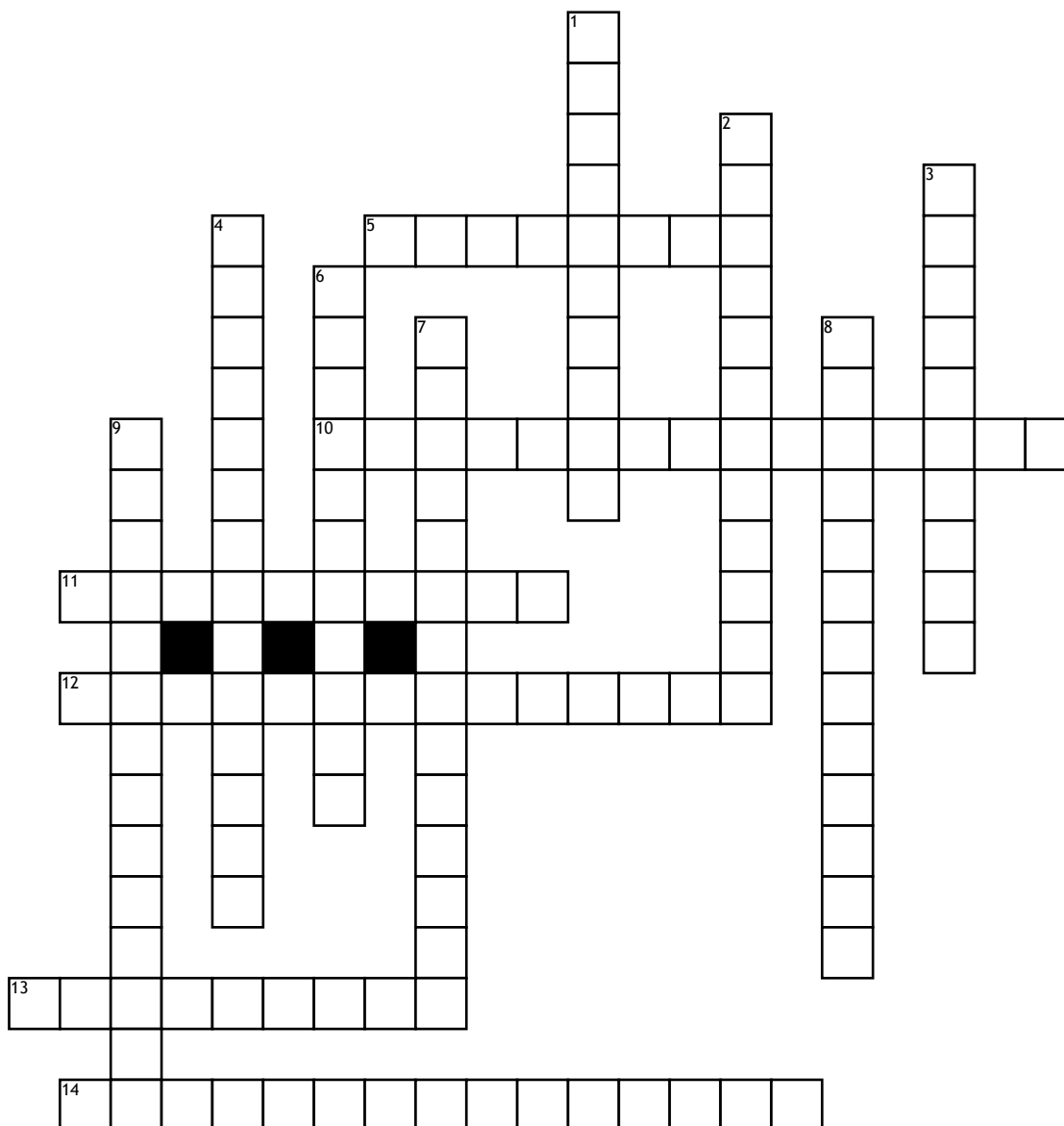


Name: _____

Date: _____

Functional and Chemical Properties of Food



Across

5. Trapping air in a mixture to create a springy texture.
10. When flour proteins are mixed with water and kneaded.
11. The process of soaking food in a liquid before cooking to improve texture and flavour.
12. When starch is added to liquid and heated.

13. Water-soluble vitamins are lost due to air exposure.
14. The change of colour, taste, flavour and nutritional value of fruit and vegetables.

Down

1. The process of fat coating flour particles to create a crumbly texture.
2. When the structure of protein is changed.

3. The melting temperature of fat and its ability to spread easily.
4. Dry heat changes starch colour to brown.
6. When the protein in a food sets.
7. The mixing of two immiscible liquids.
8. Gas spreading through a liquid.
9. When heat is applied to sugar.