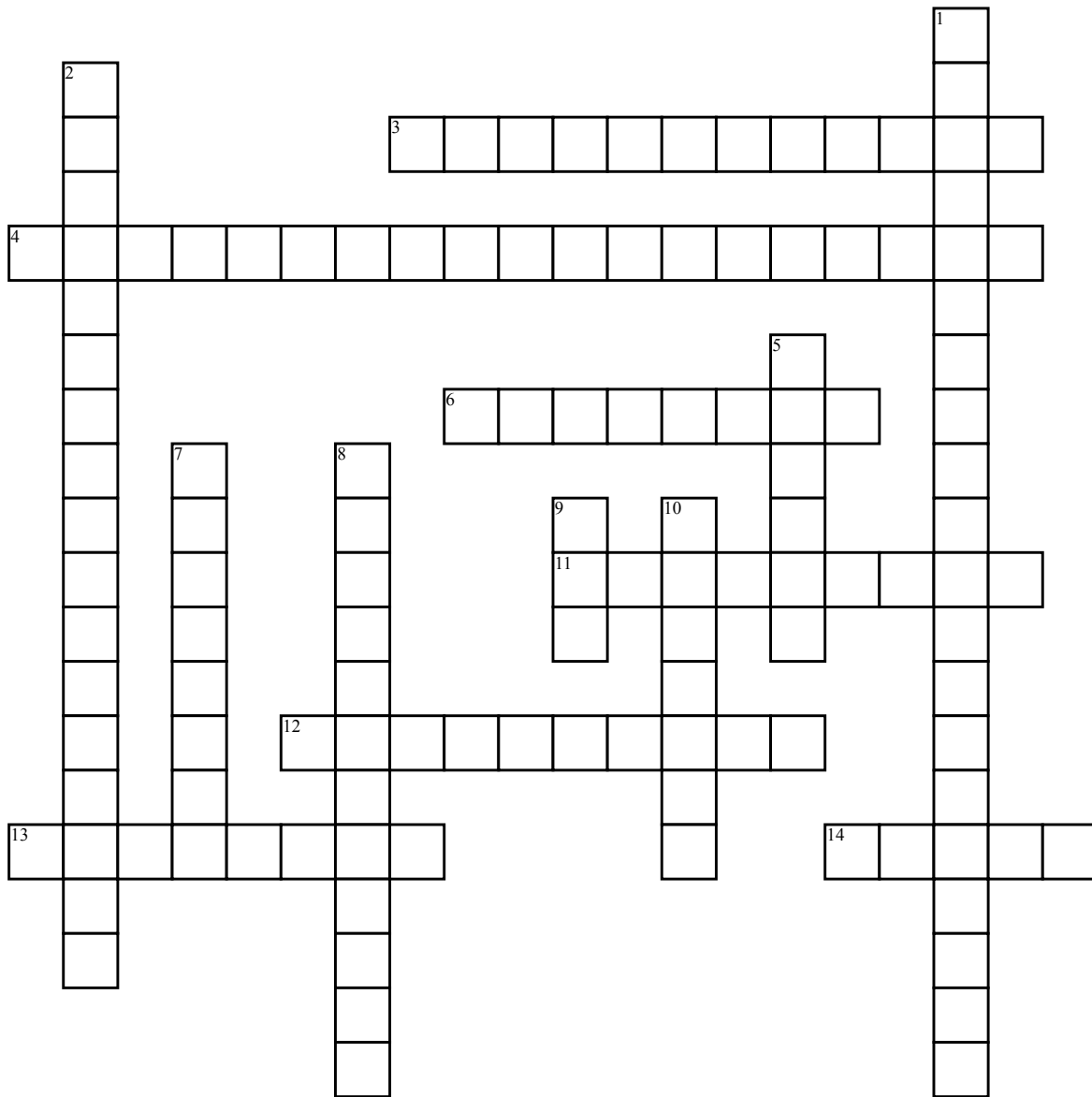


# THERMAL ROCESSING



**Across**

- 3. What is the separation of the seal material
- 4. Who determines the parameters for proper thermal processing success?
- 6. The most widely used tracking system
- 11. Seal integrity depends on pressure, temperature, and \_\_\_\_\_
- 12. Ensures the proper environment for the handling and processing of rice

13. Bacteria found in frozen foods and dairy

14. Fungi that grow in the form of multi-cellular filaments called hyphae

**Down**

- 1. The target pathogen for low-acid canned foods
- 2. The process of sterilizing our food by the use of heat to obtain commercial sterility
- 5. An effective method of removing consumer products that are in violation of laws administered by the FDA

7. Measures the pounds of force necessary to peel a fused or sealed lid

8. Efficient and rapid tracking of physical products and traits from origin to destination

9. What regulatory unit requires a scheduled process be established by an expert

10. The step that removes air from the retort to ensure proper processing