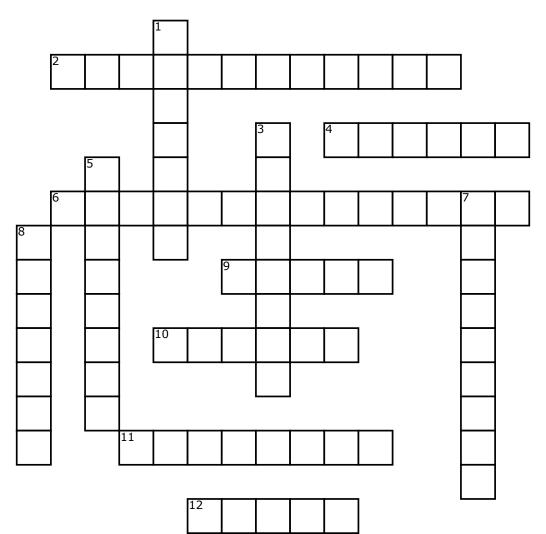
Using SALT as a preservative



<u>Across</u>

- **2.** the action of preserving something
- **4.** suffering from decay
- **6.** the chemical name for salt
- **9.** the state or process of rotting or decomposition.
- **10.** preserve (meat, fish, tobacco, or an animal skin) by salting, drying, or smoking.
- **11.** Salt was considered to be this in ancient times
- **12.** a body of a human being or animal that has been ceremonially preserved by removal of the internal organs, treatment with natron and resin, and wrapping in bandages.

Down

- **1.** a process by which water passes through a semipermeable membrane
- **3.** a member of a large group of unicellular microorganisms, some can cause disease.
- **5.** common salt occurring naturally as a mineral
- **7.** remove water from (food) in order to preserve and store it.
- **8.** a solid, naturally occurring inorganic substance e.g. salt

Word Bank

preservation valuable curing bacteria rock salt sodium chloride mummy osmosis dehydrate rotten decay mineral