|  |  |
| --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Diversity of fermented products

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 1 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 2 |  |  |  |  |  | 3 |  |  |  | 4 |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 5 |  |  |  |  |  | 6 |  | 7 |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 8 |  |  |  |  |
|  |  |  |  |  |  |  |  | 9 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 10 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | 11 |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | 12 |  |  |  |  |  |  |  | 13 |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 14 |  |  |  |  | 15 |  | 16 |  | 17 |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 18 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 19 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | 20 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across**  **1.** Italian, hard granular cheese  **9.** A fermented milk product produced by the bacterial fermentation of milk  **11.**  Produced by the fermentation of ethanol or sugars by acetic acid bacteria  **12.** It is made by fermenting leaves of vegetables of Brassica family  **13.** A traditional alcoholic (depending on recipes) beverage made from grains and hops  **14.** Finely cut cabbage that has been fermented by various lactic acid bacteria, including Leuconostoc, Lactobacillus, and Pediococcus.  **19.** Fermented, slightly alcoholic, lightly effervescent, sweetened black or green tea drink commonly intended as a functional beverage  **20.** Eukaryotic, single-celled microorganisms classified as members of the fungus kingdom | **Down**  **2.** Spakling wine  **3.** Traditional Japanese seasoning produced by fermenting soybeans with salt and koji  **4.** Traditional Japanese food made from soybeans fermented with Bacillus subtilis  **5.** Meat that is usually produced from ground meat  **6.** The chemical breakdown of a substance by bacteria, yeasts, or other microorganisms, typically involving effervescence and the giving off of heat.  **7.** Genus of fungus that mean sugar fungus in Greek  **8.**  Cultivation and harvesting of grapes  **10.** A relish consisting of vegetables or fruit preserved in vinegar or brine  **15.** Traditional Korean side dish made from salted and fermented vegetables, most commonly napa cabbage and Korean radishes  **16.** A type of South Indian pancake made with fermented rice batter and coconut milk  **17.**  A traditional soy product originally from Indonesia that is made by a natural culturing and controlled fermentation process that binds soybeans into a cake form  **18.** Liquid extracted from the mashing process during the brewing of beer or whisky |