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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_ | Period: \_\_\_\_\_\_\_ |

Egg & Dairy

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| **Across**  **3.** Egg protein that changes from a liquid to a solid  **4.** Waxy substance that is found in animal fat.  **6.** Uses egg whites, vegetable oil and coloring.  **12.** When the fat protein is broken up and creates a mixture that is consistent.  **13.** The quality of the inner and outer shell of an egg.  **14.** Made from curds after the whey is removed  **15.** A condition where bones become fragile and start to weaken over time. | **Down**  **1.** A type of heat treatment used to kill bacteria.  **2.** Type of egg that was cracked and cooked in simmering water.  **5.** Holds together two liquids that normally wouldn't stay combined  **7.** Canned milk with 1/2 the water removed.  **8.** Never cook a shelled egg in this.  **9.** The sugar found in milk products that some people can not digest  **10.** Milk that contains 3-3.5% fat.  **11.** When beater is lifted out of egg white, the whites should make. |