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

Egg & Dairy

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 1 |  |  |  |  |  |  |  | 2 |  |  |  |  |
|  |  |  |  |  | 3 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | 4 |  |  |  |  |  |  |  |  |  |  |  | 5 |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | 6 |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 7 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 8 |  | 9 |  |  |  |  |  | 10 |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 11 |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 12 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 13 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 14 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 15 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **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. |