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

Food Additives

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| **Across**  **2.** Type of food additive that whitens flour.  **6.** Sodium bicarbonate adjusts what?  **7.** Who approves food additives?  **10.** What must meet certification standards on a regular basis?  **11.** What type of additive retains moisture in food  **12.** What is a type of antimicrobial agent?  **13.** Who tests additives for food safety?  **14.** These cheylate metal ions? | **Down**  **1.** These enhance the attractiveness of food.  **3.** What do antioxidants retard?  **4.** These increase viscosity.  **5.** Category of food additives that mix fat and water soluble substances.  **8.** Category of food additives that enhance keeping quality.  **9.** Type of flavor enhancer. |