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Functional and Chemical Properties of Food

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| **Across**  **5.** Trapping air in a mixture to create a springy texture.  **10.** When flour proteins are mixed with water and kneaded.  **11.** The process of soaking food in a liquid before cooking to improve texture and flavour.  **12.** When starch is added to liquid and heated.  **13.** Water-soluble vitamins are lost due to air exposure.  **14.** The change of colour, taste, flavour and nutritional value of fruit and vegetables. | **Down**  **1.** The process of fat coating flour particles to create a crumbly texture.  **2.** When the structure of protein is changed.  **3.** The melting temperature of fat and its ability to spread easily.  **4.** Dry heat changes starch colour to brown.  **6.** When the protein in a food sets.  **7.** The mixing of two immiscible liquids.  **8.** Gas spreading through a liquid.  **9.** When heat is applied to sugar. |