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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. |