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

Seafood Test Tips

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| **Across**  **1.** Squid is a soft bodied shellfish. What is another name for squid  **5.** You will lose 50% of what type of fish with filleting  **7.** If you fish has a strong not nice smell then you know that the fish is not fresh. This smell is called ....  **8.** Fish that is rolled and filled or has a farce on the skin side is called a....  **10.** Fish, Shellfish and Mollucs are all types of what | **Down**  **2.** Bugs, Crabs, Rocklobsters, Prawns and Scampi are all types of  **3.** Most firsh should be cook rare, medium or well cooked  **4.** Name a freshwater fish starting with K that is opposite to Queen  **6.** You will lose 60% of fish when filleting this type of fish  **9.** Omega 3 fatty acids are known as good fats. What type of unsaturated fats are they |