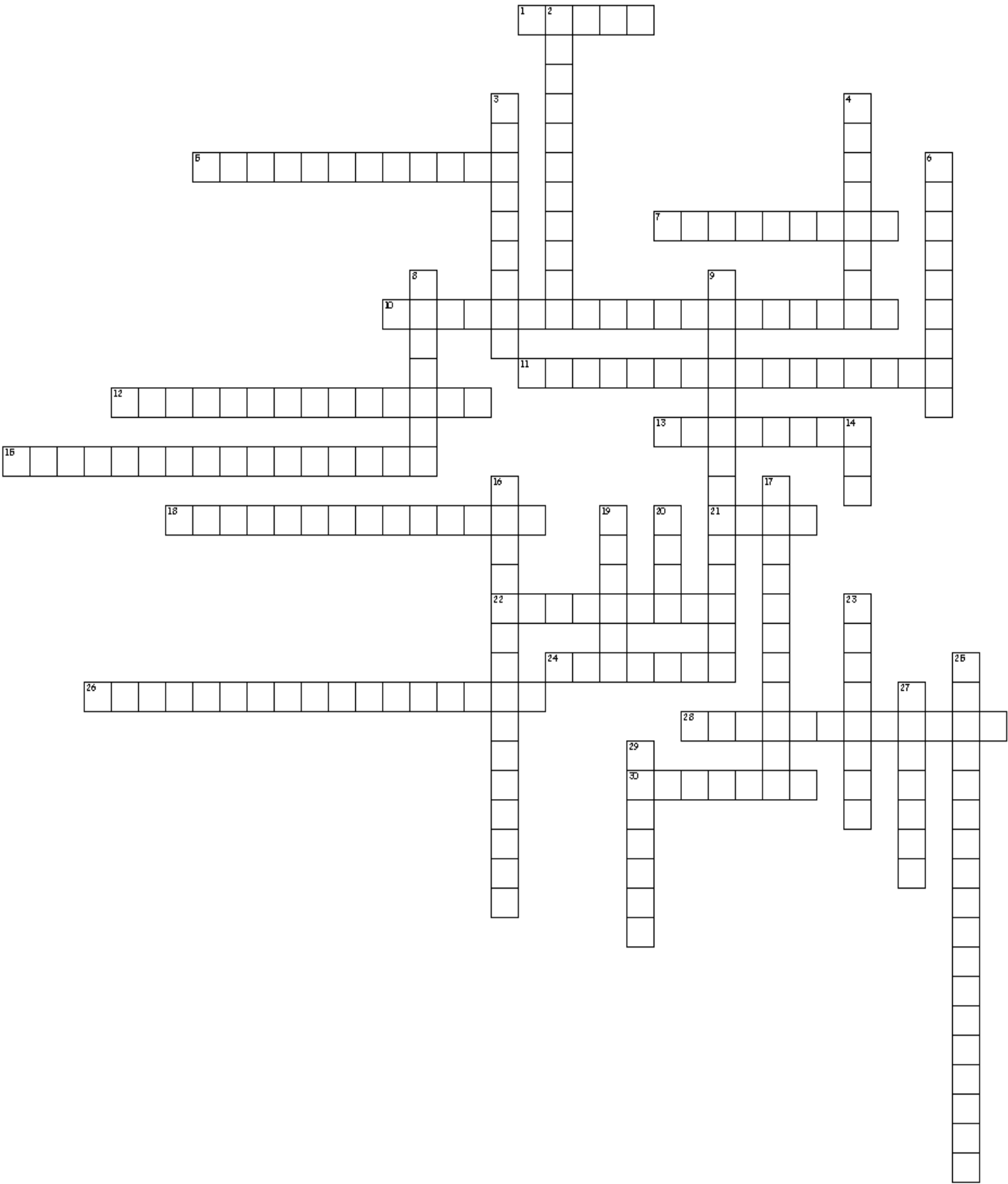




Across

1. thickened mixtures of starch and liquid that have very little flow
5. the by-product of ketosis
7. ability of a thickened mixture to remain constant over time and temperature changes.
10. The temperature at which maximum swelling occurs
- 11.
12. the term food scientists use to describe thickening a liquid with starch.
13. consist of molecules of 100 to several thousand glucose units linked in chains.
15. starches that have been changed structurally by chemical or mechanical means
18. Firming of a gel during cooking and standing.
21. A gravy that has had the starch heated in fat until it turns a rich red-brown
22. the term used for water leaking out of a gel in storage.
24. Starches branched in a linear fashion
26. changed chemically so cross-bonding or cross-linking takes place between starch molecules
28. how much light can pass through an object
30. a large molecule that consists of large numbers of small molecular units, which are linked.

Down

2. what a starches branched structure is called
3. resistance of a mixture to flow
4. When two molecules of hydrogen bond together
6. A polysaccharide made from large amounts beta-D-glucose
8. complex carbohydrates that are found in plant cells and made of chemical derivatives of sugar called sugar acids.
9. A method for preventing lumps when thickening a sauce with starch
14. thickened liquids
16. complex carbohydrates
17. A ball of equal amounts of solid fat and starch mixed together
19. uncooked mixtures of water and starch
20. starch mixtures that are rigid
23. packets that plants produce starches in
25. large molecules that contain hundreds or thousands of atoms each.
27. the process of burning fat without carbohydrates
29. refers to how an object blocks light.