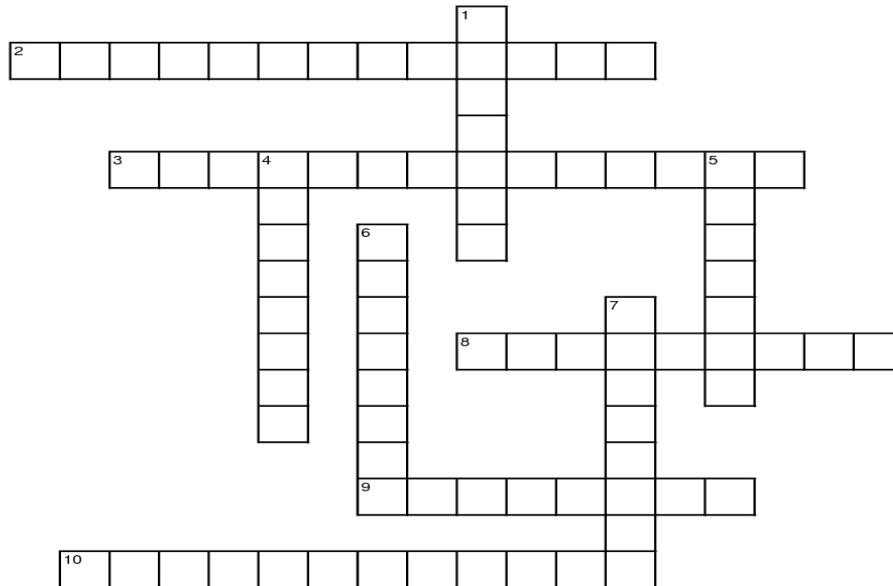


**NTRS 250 Human Nutrition
Worksheet 12: Food Processing Crossword Puzzle**



Across	Down
2. antimicrobial agents, antioxidants, and other additives that retard spoilage or maintain desired qualities, such as softness in baked goods	1. a class of chemical pollutants created as by-products of chemical manufacturing, incineration, chlorine bleaching of paper pulp, and other industrial processes
3. heat processing of food that inactivates some, but not all, microorganisms in the food	4. the ability of a substance to harm living organisms
8. substances not normally consumed as foods but added to food either intentionally or by accident	5. in agriculture, crops grown and processed according to USDA regulations defining the use of fertilizers, herbicides, insecticides, fungicides, preservatives, and other chemical ingredients
9. salts containing sulfur, added to foods to prevent spoilage	6. salts that are converted to nitrites by bacteria
10. substances that make food impure and unsuitable for ingestion	7. salts added to food to prevent botulism