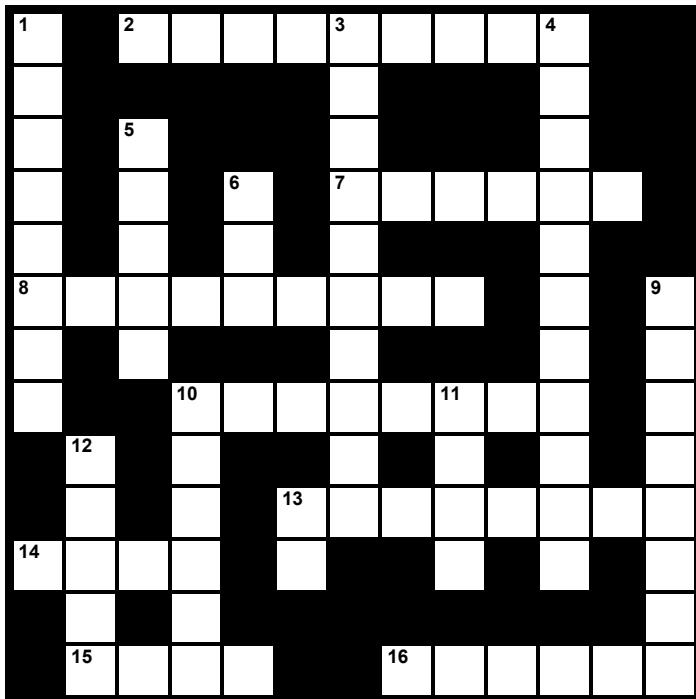


Wheat_13x13_2003-08-24

B.B. Huria



Across

- 2 The process produce fermentation in dough. (9)
- 7 An essential amino acid found in proteins; found to be most limiting in cereal grains including wheat. (6)
- 8 Absorption or uptake of water by solid materials, for example, flour. (9)
- 10 Chemical in the gaseous state that is lethal to a given pest organism. (8)
- 13 An enzyme taken from cereal sources breaks down proteins. In the baking industry, it is used to improve the handling properties of dough.

(8)

- 14 Also called Rava - comprises large particles of wheat endosperm of low extraction rate, 60-65 percent. (4)
- 15 Broken husks of the seeds of cereal grains that are separated from the flour by sifting. (4)
- 16 Any of several complex proteins that are produced by cells and act as catalysts in specific biochemical reactions. (6)

Down

- 1 A yellow phospholipid essential for the metabolism of fats; found in egg yolk and in many plant and
- 4 animal cells; used commercially as an emulsifier and for softening of crumbs. (8)

- 3 A surface-active agent that promotes the formation of an emulsion. (10)
- 4 Particle size and size distribution of the flour. (11)
- 5 Term used in India for 70 Percent extraction flour, consisting mostly of endosperm. (5)
- 6 Acronym for Butylated Hydroxyanisole, an antioxidant used for protecting fat-soluble vitamins A, D, E and K. (3)

- 9 An amino acid containing sulfur that

is found in most proteins; used in bread making to reduce mixing requirements for optimum dough development. (8)

- 10 Fine meal made from cereal grain especially wheat; often used as a cooked cereal or in puddings. (6)
- 11 Whole-wheat flour. (4)

- 12 Small piece of e.g. bread or cake. (5)
- 13 A measure of acidity or alkalinity. (2)