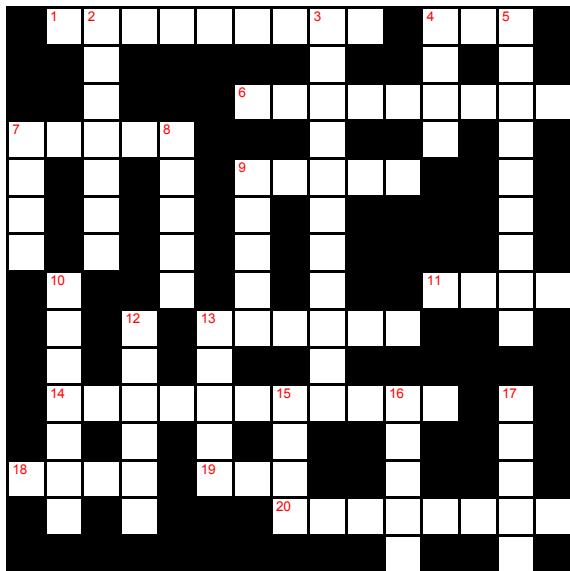


# Wheat\_15x15\_2008-10-21

B.B. Huria



**Across**

- 1 Wheat with hard dark-colored kernels high in gluten and used for bread and pasta; also called durum. (4,5)
- 4 Acronym for Butylated Hydroxyanisole, an antioxidant used for protecting fat-soluble vitamins A, D, E and K. (3)
- 6 Any of a class of aliphatic monocarboxylic acids that form part of a lipid molecule and can be derived from fat by hydrolysis. (5,4)
- 7 A fungus that produces a superficial growth on various kinds of damp or decaying organic matter. (5)
- 9 Fine powdery foodstuff obtained by grinding and sifting the meal of a cereal

**Down**

- 11 grain. (5)
- 11 A hard coarse-grained siliceous sandstone. (4)
- 13 Longitudinal indentation characteristics of wheat kernels. (6)
- 14 Particle size and size distribution of the flour. (11)
- 18 Also called Rava - comprises large particles of wheat endosperm of low extraction rate, 60-65 percent. (4)
- 19 Acronym for Butylated Hydrotolulene, an antioxidant with properties similar to BHA. (3)
- 20 Forcing of air through a column of grain for cleaning, cooling and drying. (8)

in human digestive tract and serves to benefit the digestive and metabolic processes. (5)

- 10 Partially boiled and then dried whole wheat. (7)
- 12 A B vitamin essential for the normal function of the nervous system and the gastrointestinal tract. Also known as nicotinic acid. (6)
- 13 Small piece of e.g. bread or cake. (5)
- 15 Whole-wheat flour. (4)
- 16 Bran and germ that are removed during milling of white flour. (5)
- 17 A fungus that infects various cereal plants forming compact black masses of branching filaments that replace many grains of the plant. (5)