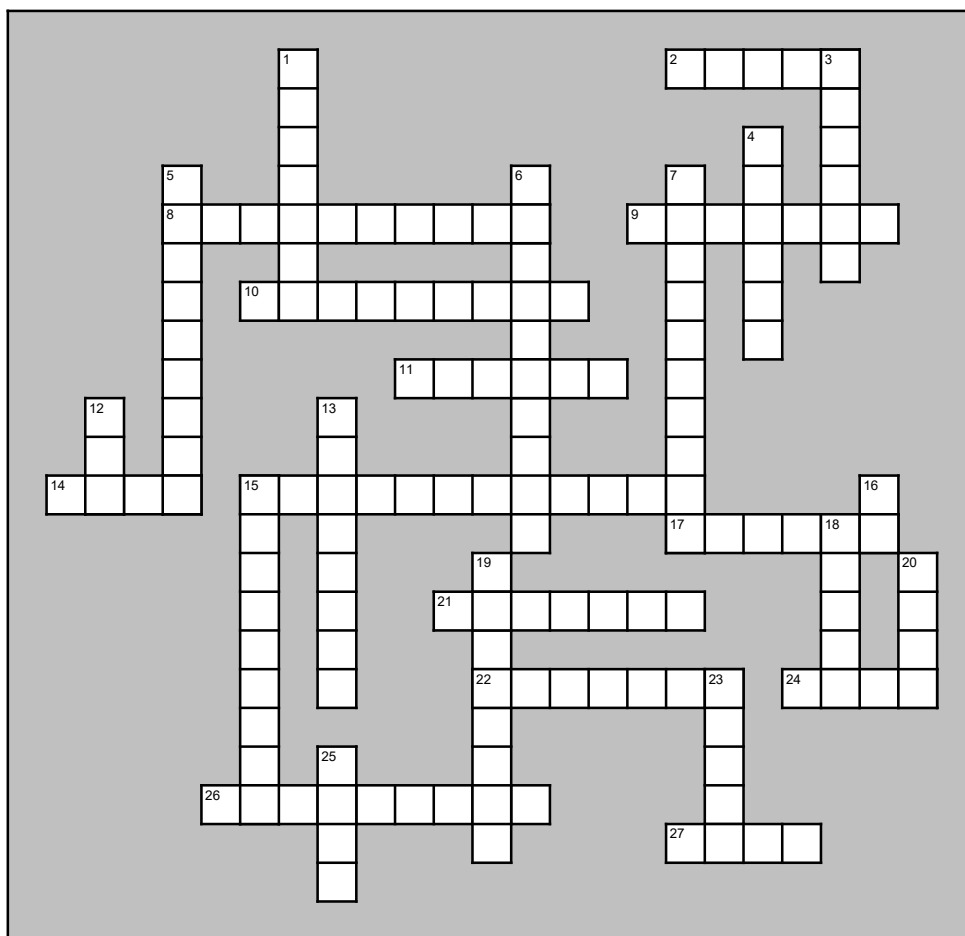


# Crossword



## Across

2. Natural food additives usually are considered better than synthetic (e.g. vitamins), but sometimes these additives are poisonous or \_\_\_\_\_.
8. The \_\_\_\_\_ date is given due to the standard of "quality."
9. Amendment that prohibits the use of any food additive that is carcinogenic (causes cancer).
10. Man made additives purposely added to foods or other products to perform a specific function.
11. Required on all food products that have nutritional claims. Most companies use them.
14. One of the earliest food additives used to preserve food. It gave it a strong taste and would cause hypertension (high blood pressure).
15. One of the most common uses for food additives so food will not spoil.
17. Found on many food labels as a sales gimmick. Not required on the label. Indicates salt content.
21. Foods that are grown without artificial fertilizers, but may contain pesticides.
22. Foods that use no pesticides or artificial fertilizers.
24. The standard of "identity" for food labels requires all food products to have a proper \_\_\_\_\_.
26. Substances added intentionally or incidentally to foods.
27. "Generally recognized as safe." A list of foods that do not need to undergo FDA testing.

## Down

1. Standard that insures proper tenderness, color and freedom from defects.
3. Carcinogens cause this.
4. Probably the most popular purpose of food additives besides looks, smell and preservation.
5. Found on labels because of the standard of "fill" or "fullness."
6. A non-intentional food additive found in food due to packaging, storage or cooking in certain containers.
7. These are not allowed in "organic" foods, but may be found in "natural" foods to kill unwanted insects, etc.
12. "Food and Drug Administration."
13. Standard set by the FDA that insures proper naming of foods. This standard limits the use of terms like "artificial."
15. Category of foods that are neither "organic" or "natural."
16. Abbreviation for Mickey Mouse.
18. "United States Recommended Daily Allowance."
19. Found on a food label. Anyone on a diet would want to know these.
20. Additive used centuries ago to cook meat.
23. The standard of "quality" insures proper tenderness, freedom from defects and proper \_\_\_\_\_.
25. Standard that lists the "net weight" of a food product.