

**„HEALTHY” FISH FROM A TIN**

**1. Complete the rebus.**



+



~~ture~~

a = i;

d = g

**2. Find 10 words connected with preserving food.**

|   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| P | R | O | A | D | T | T | U | S | S | C | Z | V | D | K |
| L | P | A | S | T | E | U | R | I | Z | A | T | I | O | N |
| I | R | M | A | S | T | Y | B | K | A | R | E | N | F | O |
| G | E | B | T | U | A | K | A | H | N | O | G | V | R | P |
| A | S | U | A | H | P | U | D | A | T | M | O | I | E | P |
| S | E | I | B | A | K | T | E | R | I | A | N | T | E | I |
| D | R | Y | I | N | G | V | K | V | C | T | O | A | Z | C |
| U | V | T | G | T | O | O | A | Q | A | O | T | M | I | V |
| C | A | N | N | E | D | G | O | O | D | S | A | I | N | D |
| E | T | O | E | L | F | A | S | T | O | Z | L | N | G | A |
| N | I | S | V | S | A | L | T | I | N | G | I | S | P | J |
| T | V | T | O | A | F | R | E | S | H | N | E | S | S | E |
| A | E | I | J | H | R | E | N | I | S | Y | N | K | F | R |

**3. Complete the sentences:**

A method used to preserve milk is called ... (a).....

It is about a ..... (b)..... increasing of the temperature up to 60-75°C.

Unfortunately it destroys the majority of (c)..... and ..... (d).....

The taste and the smell of milk ..... (e).....

**Solution:**

1. Pickling

2.

|   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
|   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
|   | P | A | S | T | E | U | R | I | Z | A | T | I | O | N |
|   | R |   |   |   |   |   |   |   |   | R |   |   | F |   |
|   | E |   |   |   |   |   |   |   |   | O |   | V | R |   |
|   | S |   |   |   |   |   |   |   |   | M |   | I | E |   |
|   | E |   | B | A | C | T | E | R | I | A |   | T | E |   |
| D | R | Y | I | N | G |   |   |   |   |   |   | A | Z |   |
|   | V |   |   |   |   |   |   |   |   |   |   | M | I |   |
| C | A | N | N | E | D | G | O | O | D | S |   | I | N |   |
|   | T |   |   |   |   |   |   |   |   |   |   | N | G |   |
|   | I |   |   | S | A | L | T | I | N | G |   | S |   |   |
|   | V |   |   |   | F | R | E | S | H | N | E | S | S |   |
|   | E |   |   |   |   |   |   |   |   |   |   |   |   |   |

3.

- a. PASTEURISATION
- b. SHORT
- c. VITAMIN A
- d. VITAMIN C
- e. DO NOT CHANGE