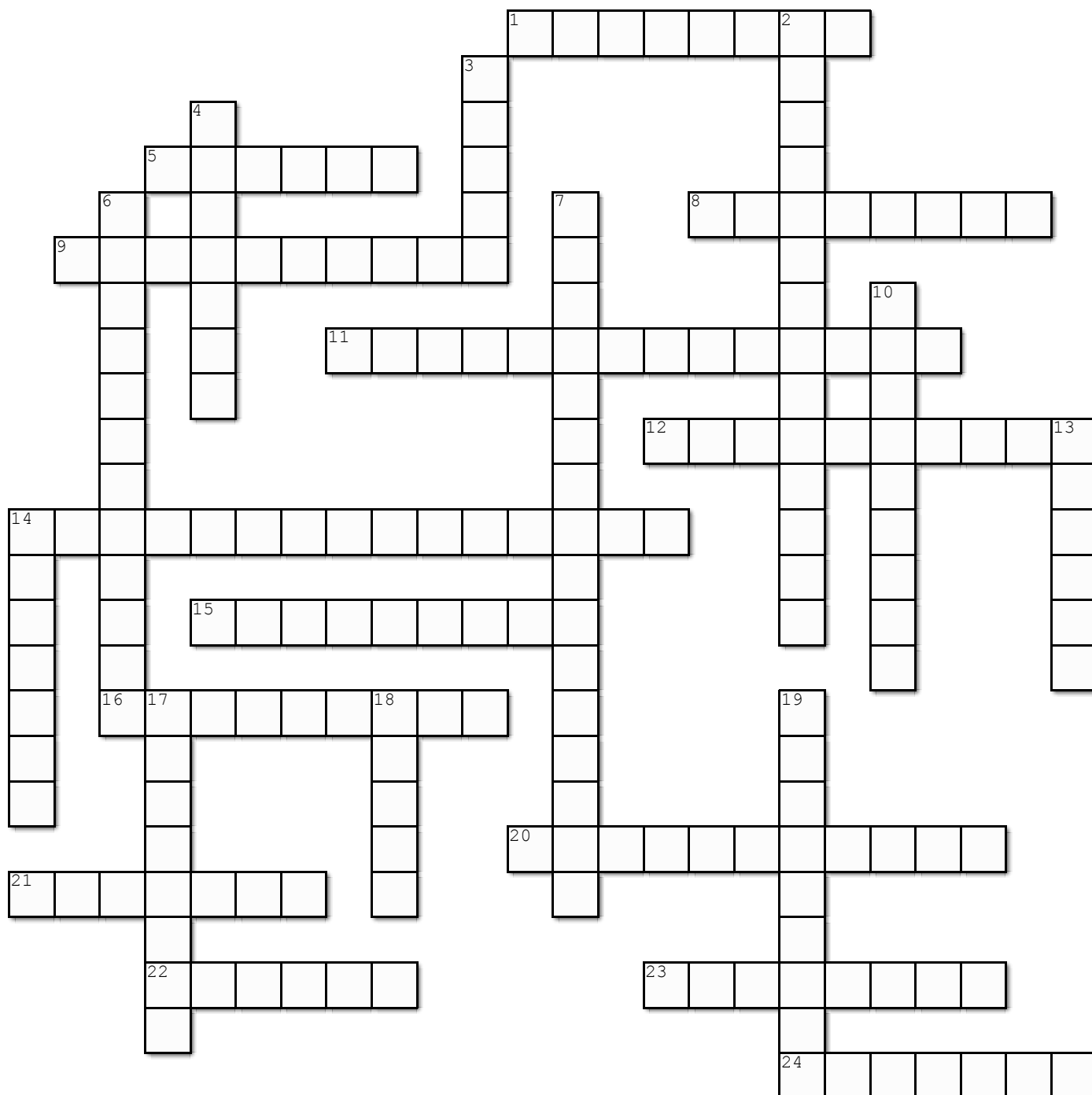


Name: \_\_\_\_\_

# Simple Carbs Review

Complete the crossword below.

Created on [TheTeachersCorner.net](http://www.theteacherscorner.net) Crossword Maker

**Across**

- 1.** This type of sugar is found in fruits and honey
- 5.** Where all carbohydrates come from
- 8.** The firm ball type of candy we made
- 9.** Scientific name for sugar
- 11.** Browning reaction when sugar is heated
- 12.** The splitting of a disaccharide into a monosaccharide after water is added
- 14.** Graph that you can look at to see how much solute can dissolve in water over a range of temperatures
- 15.** The splitting of a disaccharide into a monosaccharide using acid instead of water
- 16.** This type of solution holds as much solute as possible for that temperature
- 20.** This type of solution could hold more solute if you put more in
- 21.** This type of sugar is found in milk
- 22.** All carbohydrates are made up of carbon, hydrogen and \_\_\_\_\_.
- 23.** The element found in many artificial sweeteners
- 24.** Simple sugar molecules tend to taste \_\_\_\_\_ than complex sugar molecules.

**Down**

- 2.** All candies are this type of solution - they hold more sugar than would normally be 'possible'
- 3.** The soft ball type of candy we made
- 4.** This type of sugar is your body's main energy source
- 6.** The hard ball type of candy we made
- 7.** Ingredients like corn syrup or butter, used to prevent crystal formation in candy making
- 10.** The hard crack type of candy we made
- 13.** The three main type of carbs are \_\_\_\_\_, starches and fiber.
- 14.** This disaccharide is the sugar we use in the foods room
- 17.** Pulling taffy incorporates air bubbles into it. This process is called \_\_\_\_\_.
- 18.** The soft crack type of candy we made
- 19.** Solids whose atoms are not arranged in an orderly pattern