

Cheese & Dairy Word Search

Find all 20 hidden cheese & dairy.

Difficulty **Hard** ■■■■■

Estimated time ⌚ 17-33 min

Recommended age Adults & teens

Built for experienced solvers.

Puzzle ID CD-H-021 Version 2026.4

Name _____

Date _____

Completed in _____

Every Modern Word Search puzzle follows a published design specification and is individually reviewed before publication.

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

WORDS TO FIND

AFFINAGE

AGING

ARTISANAL

BACTERIA

CASEIN

CREAMERY

CURDLING

ENZYME

FERMENTATION

HOMOGENIZATION

LACTOSE

MATURATION

MICROBIOME

MOLD

PASTEURIZATION

PROTEIN

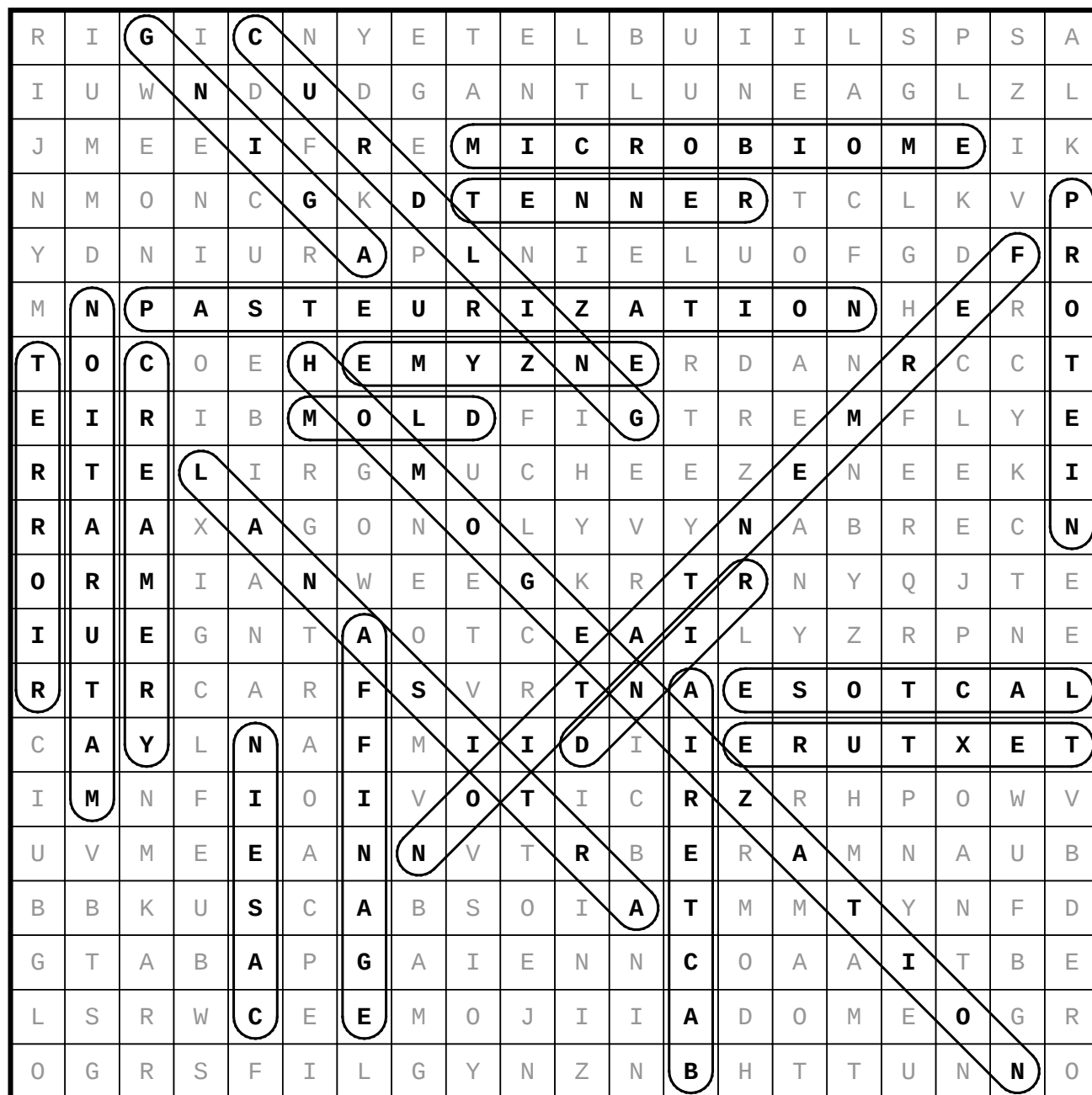
RENNET

RIND

TERROIR

TEXTURE

Cheese & Dairy — Answer Key



Did you know?

- Cheese is made by separating milk into solid curds and liquid whey, then aging or processing the curds further.
- There are thousands of distinct cheese varieties worldwide, differing by milk type, aging process and bacterial culture used.
- Parmesan cheese can legally only be called Parmigiano-Reggiano if it's made in a specific region of Italy under strict rules.
- Yogurt is made by adding live bacterial cultures to milk, which ferment its natural sugars and thicken its texture.

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