



Across

3. Sweetening agent often used in liquid formulations.
6. Natural sweetener and flavoring from maple trees.
8. Agent added to enhance taste in medicinal products.
9. Tropical fruit flavoring used in syrups.
10. Coloring agent that dissolves in a solvent.
11. Spice used for flavoring in various products.
14. Flavoring derived from cacao beans.
16. Natural sweetener with flavor and preservative properties.
17. Sweet flavoring derived from the root of a plant.
19. Fruit flavoring known for its tartness.
21. Spice used for flavoring and aromatic properties.
23. Concentrated flavoring derived from natural sources.
24. Flavoring derived from a hybrid mint plant.

Down

1. Citrus flavoring used in various formulations.
2. Substance used to impart color to pharmaceuticals.
4. Viscous solution often used as a sweetening agent.
5. Sweet fruit flavoring often used in desserts.
7. Cooling flavoring agent derived from mint.
8. Pleasant smell added to improve user experience.
12. Acidic flavoring agent derived from citrus fruits.
13. Compound used to provide sweetness in formulations.
15. Fruit flavoring often used in syrups and extracts.
18. Sweet substance used for coloring and flavoring.
20. Flavoring agent with a licorice-like taste.
22. Spice used for its flavor and medicinal properties.