



Food Textures Vocabulary

| Term | Definition |
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| Goey (pegajoso y fundente) | Refers to something moist and sticky in an appetizing way, like melted cheese on pizza. |
| Greasy (grasiento) | Food with too much oil that leaves marks or has a strong oily taste. |
| Crunchy (crujiente) | Hard food that makes noise when bitten, like a raw carrot. |
| Crumbly (desmenuzable) | Breaks easily into small pieces, like cookies or feta cheese. |
| Creamy (cremoso) | Smooth and thick texture, often dairy-based. |
| Moist (húmedo) | Soft and slightly wet, like a good cake. |
| Crisp (firme y crujiente) | Firm outside but easy to break, like a fresh apple. |
| Chewy (masticable) | Requires a lot of chewing, like toffee. |
| Sticky (pegajoso) | Sticks to hands or teeth. |
| Tender (tierno) | Soft and easy to cut, especially meat. |