

Milk Quality and Products Supplemental Sheet

Team Name / Additional Info

Characteristics

This is just a SAMPLE

- A= Maximum % Moisture is 40
- B= Fat % Minimum is 45
- C= Gas Holes Expected is Yes
- D= Requires Pasta Filata treatment
- E= Brine/surface salted is No
- F= Ripened by bacteria AND mold
- G= Originated in England

Characteristics of Cheeses

Characteristics	Sample Number					Sample Number				
	1	2	3	4	5	6	7	8	9	10
A	A	A	A	A	A	A	A	A	A	A
B	B	B	B	B	B	B	B	B	B	B
C	C	C	C	C	C	C	C	C	C	C
D	D	D	D	D	D	D	D	D	D	D
E	E	E	E	E	E	E	E	E	E	E
F	F	F	F	F	F	F	F	F	F	F
G	G	G	G	G	G	G	G	G	G	G
	1	2	3	4	5	6	7	8	9	10

Mark all that apply!

Fat Content Identification

Varieties	Sample Number				
	1	2	3	4	5
1 Nonfat milk (<0.5%)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2 Reduced fat milk (2%)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3 Milk (3.3%)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4 Half & Half (10.5%)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
5 Coffee cream (18%)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
6 Whipping cream (30%)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	1	2	3	4	5

Mark one answer in each column!