

Name _____

Date _____

1. What destroys harmful bacteria that might be present in milk?
Pasteurization
2. Breaking up the fat globules of pasteurized whole milk is called _____.
Homogenization
3. Cultured products like yogurt, buttermilk, and sour cream are made by adding special _____.
Bacteria cultures
4. How much edible dry food will a good cow produce in one year?
About one ton
5. A cup of milk provides what amount of the daily recommended allowances of calcium and phosphorus?
One-third
6. The dairy cow is a very efficient farm animal for converting feed into what for human consumption?
A nutritious edible food
7. What kind of milk has a sufficient part of the milk fat been removed?
Skim milk
8. What word on the label of milk usually means that vitamins and minerals have been added to the milk?
Fortified
9. Since the arrival of the first cows this nation has made great progress in the dairy industry. How many cows arrived at the Jamestown Colony? In what year did they arrive?
100 cows in 1611
10. What dairy product usually contains two percent fat and has extra protein solids added?
High-protein skim milk

11. The _____ is the largest dairy breed, and the _____ is the smallest dairy cattle breed.

Holstein, Jersey

12. It takes _____ pounds of whole milk to produce one pound of ice cream.

2.8

13. What percentage of a cow's milk is produced from the hindquarters? The front quarters?

60%, 40%

14. What percent of milk is made up of water?

86.75%

15. How much of a good cow's body weight should she produce in 305 days?

10 times her body weight

16. How many people can one cow provide milk for?

14

17. How many quarts are present in 1000 pounds of milk?

460

18. What is the weight in pounds of two quarts of milk?

4.30 pounds

19. How is chocolate milk produced?

Adding sugar and chocolate to whole milk.

20. Name three other uses for milk that does not include drinking.

Answers may vary.

Butter, Cheese, Powdered Milk, Ice Cream, Condensed Milk, Evaporated Milk