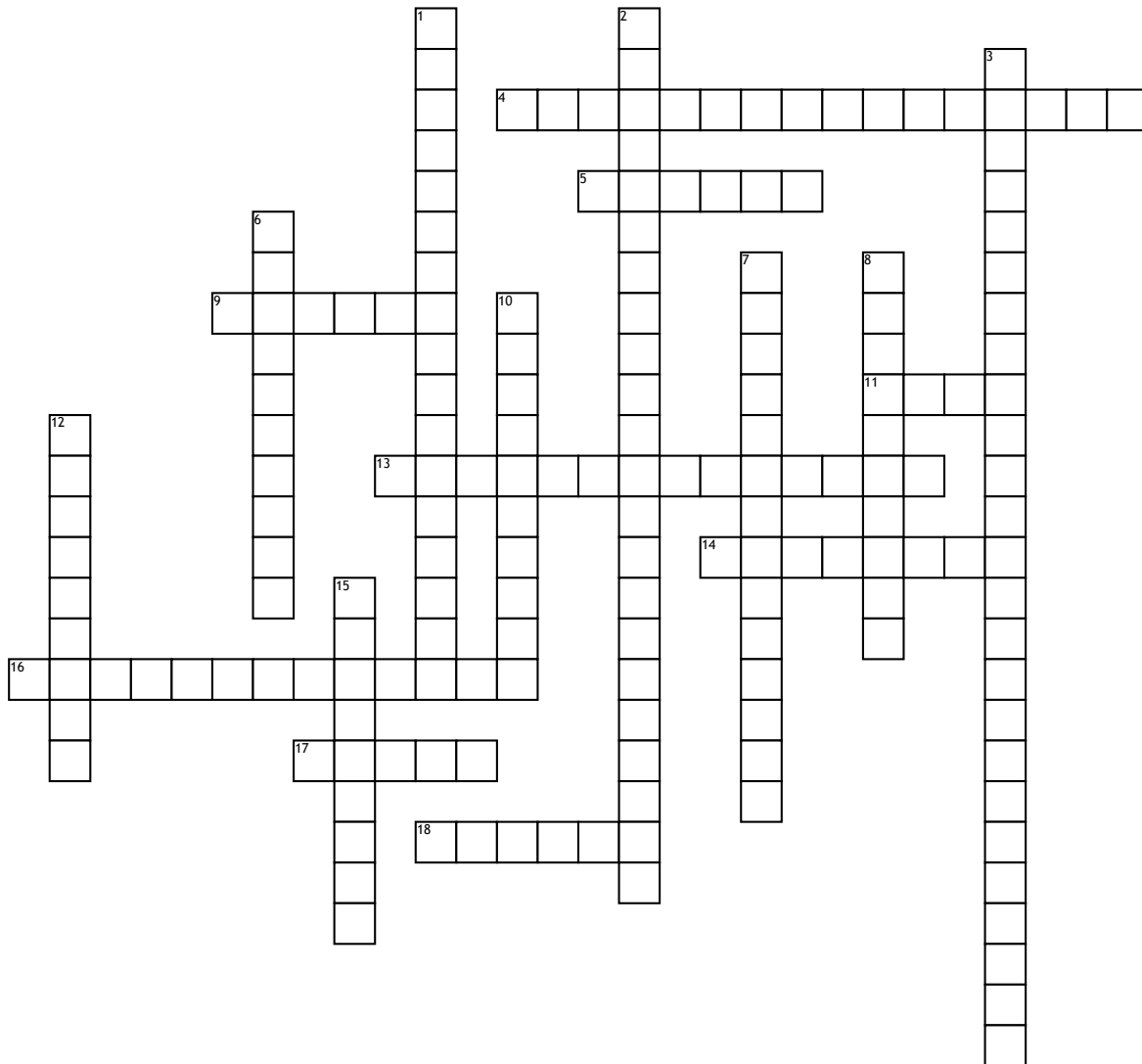


FFA Milk Quality



Across

4. Farm water supplies must be protected from surface contamination. Water is usually tested for _____ as an indicator of possible sewage contamination
5. Approximately _____ percent of today's youth consume the recommended amount of dairy products
9. Demand for dairy products is typically the lowest in the _____
11. Cottage cheese from the grocery shelf must contain no less than _____ percent fat
13. The flavors which cannot be detected by odor are _____
14. A consumer found an off-flavor in milk packaged in transparent plastic and exposed to high intensity fluorescent light. The off-flavor probably was _____

16. The actual cost of producing dairy products that is used in the Class III and IV pricing formula is called the _____.
17. The off-flavor most likely to be found in milk that has not been cooked properly is _____
18. The largest increase per capita in all dairy products in the U.S. was that of _____
- Down**
1. U.S. milk production in 2013, increased to over _____ pounds of milk.
2. A bulk milk hauler detected a sour odor from the raw milk in a farm bulk tank. Upon further examination he/she is likely to find _____
3. California Mastitis Test (CMT) asks that you use only the _____

6. A cow needs _____ pounds of water for every pound of dry matter consumed
7. HACCP inspects each dairy farm a minimum of _____
8. A fluid milk product that contains at least 8.25 percent nonfat milk solids and no more than 0.5 gram of fat in a single 8 oz. serving is _____
10. The maximum moisture content of cheddar cheese is _____ percent
12. For the best utilization of nutrients, reduced risk of runoff and reduced odors, the _____ manure management practice is favored
15. The state which usually is the leader in milk production per cow is _____