1. The most prevalent off-flavor in fluid milk is ________________.
   *A feed  
   B malty  
   C flat  
   D oxidized

2. Butter is made from milk and/or cream and must contain a minimum of ______ percent fat.
   A 20  
   *B 80  
   C 50  
   D 5

3. Osteoporosis may be reduced by consuming adequate quantities of milk and/or milk products. Osteoporosis is the ________________.
   A development of a hard calloused layer of skin on the sole of the foot  
   B inflammation of the skin cells causing hair loss and scaling of the skin  
   C deterioration of the soft tissue in the retina, leading to blurry vision and poor eye sight  
   *D loss of bone mass due to decrease in the bone matrix and minerals

4. A five day seven degree shelf life test does not check for ________________.
   A meaningful data for control applications  
   *B lower variability among cartons of milk  
   C psychotropic bacteria reproduces at the this temperature  
   D the temperature at or near the maximum for milk storage

5. An example of an extra hard cheese is __________.
   A ricotta  
   *B parmesan  
   C brie  
   D muenster

6. The highest production month for ice cream is ________________.
   A August  
   B September  
   *C June  
   D March

7. The top ten milk producing states in the U.S. account for over ______ percent of the total milk production.
   A 53  
   B 69  
   *C 73  
   D 59

8. To remove fat from milking equipment an ________________ is used.
   *A alkaline cleaner in hot water  
   B acid cleaner in cold water  
   C acid cleaner in hot water  
   D alkaline cleaner in cold water
9. Rubber parts readily absorb ____________ and need to be cleaned in an alkaline detergent.
   A  protein
   B  carbohydrates
   C  minerals
   *D  milk fat

10. Total cheese production in the U.S. reached almost ____________ pounds in 2015.
    A  20 billion
    B  15 billion
    *C  12 billion
    D  20 million

11. The correct primary taste sensation/causal agent combination is ________________.
    A  salty-sugar
    B  sour-table salt
    C  sweet-lactic acid
    *D  bitter-quinine

12. Pasteurization is the process of heating every particle of milk and milk product to the minimum required ____________ and holding it continuously for the minimum required ____________ in equipment that is properly designed and operated.
    A  time and temperature
    B  time and length
    C  temperature and length
    *D  temperature and time

13. The ________________ is a test for rancidity.
    *A  acid degree value
    B  cryoscope
    C  disc assay
    D  titratable acidity

14. Low-fat yogurt must have a minimum of ______ percent fat and a maximum of ______ percent fat.
    A  1, 3.25
    B  1, 4
    *C  .5, 2
    D  .5, 2.5

15. The USDA food guide changed from a pyramid to a plate. When comparing the plate to the previous pyramid, ____________ are not specifically represented by their own category.
    A  grains
    B  dairy
    *C  meats
    D  vegetables

16. The most popular retail size container for fluid milk in the U.S. is a ________________.
    A  quart
    *B  gallon
    C  liter
    D  half gallon
17. ____________ is not normally in the top 3 states in milk production per cow per year.
   *A Indiana
   B Arizona
   C Colorado
   D Washington

18. Compared to a Holstein cow, the average Jersey cow produces __________ on a per-gallon of milk basis.
   *A more fat and total milk solids
   B more fat but less total milk solids
   C less fat but more total milk solids
   D less fat and total milk solids

19. Infectious mastitis microorganisms almost invariably gain entrance to the mammary gland via a ____________.
   A blind quarter
   *C streak canal
   B suspensory ligament
   D caudal base

20. The two most common tests for determining milk quality are the ____________ test.
   *D somatic cell count and standard plate count
   A standard plate count and color
   B flavor and titratable acidity
   C somatic cell count and odor

21. The largest increase in per capita consumption of all dairy products in the U.S. was that of ____________.
   *A yogurt
   B low fat milk
   C cheese
   D ice cream

22. Adulterants of milk that are detrimental to human health are ____________.
   *B pesticides
   A proteins
   C minerals
   D water

23. Five countries accounted for approximately _____ percent of the total U.S. dairy exports.
   *B 59
   A 69
   C 39
   D 79

24. The major reason milk from cows treated with antibiotics must be withheld from the milk supply is because ____________.
   *C some humans are sensitive to antibiotics
   A antibiotics increase the somatic cell count of milk
   B antibiotics kill some of the good bacteria found in milk
   D antibiotics cause an off-flavor in milk
25. ________________ dominate U.S. cheese production.
   A  New York and Wisconsin
   *B  Wisconsin and California
   C  Texas and Florida
   D  Texas and California

26. Approximately ______ percent of the total frozen dessert market is ice cream (both hard and soft).
   A  92
   *B  86
   C  66
   D  33

27. 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 ________________.
   A  butter particles floating on the milk
   B  a high freezing point of the milk
   *C  a high titratable acidity
   D  the milk has been exposed to a sanitizer

28. The top three milk producing states for 2012 were __________________________.
   A  California, Wisconsin, and New York
   *B  California, Wisconsin, and Idaho
   C  Illinois, California, and Wisconsin
   D  Missouri, Illinois, and Wisconsin

29. The two main proteins in milk are ____________ and ____________.
   *A  casein, lactalbumin
   B  ascorbic, thiamin
   C  lactose, lactalbumin
   D  colgate, casein

30. To reduce the feed flavor in milk to acceptable levels, cows should be removed from the offending feeds a minimum of ________ hours prior to milking.
   A  6-8
   B  4-6
   *C  2-4
   D  1-2

31. The total supply of milk is directly influenced by the ________________.
   *A  prices paid to milk producers
   B  number of manufacturing plants
   C  amount of foreign exports
   D  cost of fat production

32. It requires ______ pounds of milk to produce one pound of butter.
   A  33
   B  11
   *C  22
   D  3
33. One objective of a Federal Milk Order is to ________________________________.
   A prevent surpluses of milk in the market place
   B assure that all dairy plants receive an adequate supply of milk
   *C assure consumers an adequate supply of pure, wholesome milk
   D assure all dairy farmers an adequate income

34. Some soft serve frozen dairy products have replaced milk fat with ________________.
   A peanut butter
   B *vegetable oil
   C honey
   D fruits

35. Cream cheese is different from cottage cheese in that ________________________________.
   A cream cheese is made from cows’ milk and cottage cheese is not
   B all of these are true for both cream cheese and cottage cheese
   C cream cheese is an acid curd and cottage cheese is not
   *D cream cheese requires a started culture of bacteria and cottage cheese does not

36. The California Mastitis Test (CMT) asks that you use only the ________________.
   A colostrum
   B first stream during milking
   C *2nd stream during milking
   D milk after dry-off

37. The flavors which cannot be detected by odor are ________________.
   A high acid and rancid
   B metallic/oxidized and malty
   C *bitter and salty
   D feed and garlic/onion

38. The whey proteins in milk constitutes about ______ percent of the total protein found in milk.
   A 15
   B 10
   C 20
   *D 18

39. A milking machine applies a ________________ to the end of the teat to remove milk.
   A increased pressure
   B vibration
   C *vacuum
   D massaging action

40. Light whipping cream has a minimum of ______ percent milk fat.
   A 40
   B 35
   C *30
   D 18
41. Approximately ______ percent of today’s youth consume the recommended amount of dairy products?
   A 10
   B 50
   C 70
   D 30

42. The absence of ____________ in milk is not an accident, since they would catalyze oxidation, producing metallic or oxidized flavors.
   A boron and tin
   B zinc and brass
   C lead and casein
   D iron and copper

43. When a producer’s milk tests positive for a Beta Lactam drug, the authorities do not ________________.
   A immediately suspend the producers Grade A milk permit
   B forego permit suspension provided the milk is not sold as Grade A milk
   C investigate to determine the cause
   D enforce a penalty for the value of all the milk on the contaminated load, plus expenses

44. Cold storage of milk results in ________________.
   A stoppage of all bacterial growth
   B killing of all microorganisms
   C slowing of bacterial growth
   D killing of all bacteria

45. Cream is a liquid milk product separated from the fluid milk that must contain a minimum of _______ percent fat.
   A 4
   B 10
   C 14
   D 18

46. About ______ percent of the calcium available in the food supply is provided by milk and milk products.
   A 86
   B 66
   C 96
   D 76

47. For the maximum intake of calcium, one should consume ___________ milk.
   A 1 percent
   B whole
   C 2 percent
   D skim

48. Mozzarella can have up to ______ percent moisture content and a maximum fat content of 45 percent.
   A 45
   B 60
   C 39
   D 50
49. Federal definitions and standards of identity specify that whole milk contain not less than ______ percent milk fat and ______ percent solids-non-fat.
   *A 3.25 ,8.25
   B 3.00 .8.25
   C 3.50 .8.00
   D 3.50 .8.50

50. The titratable acidity of milk that has been cooled properly usually ranges from __________ percent.
   *A .13 to .17
   B 1.3 to 1.7
   C .26 to .30
   D .013 to 0.17

51. The Grade A Pasteurized Milk Ordinance (PMO) specifies requirements for the production of Grade A raw milk for pasteurization and is recommended by the ________________.
   A United States Department of Agriculture
   B Small Business Administration
   C National Committee on Milk
   *D Food and Drug Administration

52. The establishment of a federal Milk Marketing Order is generally initiated by _________________.
   A dairy farmers, milk handlers and consumers
   B United States Department of Agriculture
   *C dairy farmers, through their cooperative association
   D milk handlers in the market

53. Federal Milk Marketing Orders give ________________ an active voice in determining minimum milk prices through public hearings.
   A milk consumers
   *B milk handlers
   C milk activists
   D milk processors

54. Under Federal Orders, dairy farmers receive their milk checks _________________.
   A weekly
   B bi-monthly
   C daily
   *D once or twice monthly

55. One mechanism used by the USDA to remove surplus dairy products from the supply is the ________________. which subsidize manufacturers who sell overseas at a loss.
   A Commodity Credit Program
   *B Dairy Export Incentive Program
   C Butter-Powder Formula
   D Price Support Program

56. The Federal Milk Orders of today are based on the Agricultural Agreement Act of _____________.
   A 1957
   B 1947
   C 1927
   *D 1937
57. A cow’s stomach has four compartments. The __________ stomach compartment has the primary function of absorbing water and other substances from the digested contents?
   *A omasum
   B abomasum
   C reticulum
   D rumen

58. Although milk from the cow is processed, it is not an engineered or fabricated food and contains about ______ percent solids.
   *A 13
   B 87
   C 76
   D 13.5

59. The __________ test is used to detect if milk has been pasteurized properly.
   *A phosphatase
   B lipase
   C coliform
   D standard plate count

60. The practice that distributes milk payments among the producers within a specific Federal Milk Marketing Order is called ______________.
   *A differential pricing
   B support pricing
   C pool pricing
   D classified pricing

61. Milk with an Acid Degree Value (ADV) of 1.0 or above will have a detectable ________ flavor.
   *A malty
   B rancid
   C fruity
   D acidic

62. Today, an average dairy cow produces approximately ________ quarts of milk per cow annually.
   *A 6,500
   B 5,500
   C 6,800
   D 8,800

63. Milk sold through commercial outlets is certified to be from herd’s free of ________________.
   *A Bovine Somatrophin (B.S.T.)
   B Displaced Abomasums (D.A.)
   C Broken Udder Suspensory Ligaments (BSL)
   D Tuberculosis (TB)

64. Wisconsin usually accounts for nearly ______ percent of the total cheese production in the U.S.
   *A 22
   B 26
   C 16
   D 20
65. Milk with low total solids will produce a(n) ____________ off-flavor.
   A  malty
   B  acid
   C  flat  *C
   D  salty

66. The national average milk production per cow is approximately ________ pounds per year.
   A  24,400
   *B  21,700
   C  17,700
   D  15,200

67. Farm marketing cooperatives have been in existence since the early ________.
   *A  1800’s
   B  1700’s
   C  1980’s
   D  1900’s

68. To identify specific bacteria in a Standard Plate Count, a Preliminary Incubation Count is performed in which the sample is incubated for ________.
   *A  18 hours for 55 degrees F
   B  18 hours for 55 degrees C
   C  32 hours for 48 degrees F
   D  48 hours for 32 degrees C

69. The fluid milk product accounting for the largest fluid milk sales is ____________ milk.
   A  whole
   B  reduced/low-fat  *B
   C  nonfat
   D  flavored

70. The California Mastitis Test (CMT) should be read within ______ seconds after mixing.
   A  40
   *B  20
   C  10
   D  30

71. The largest percentage of the United States milk supply is utilized in the production of ____________.
   A  cream and specialty products
   B  evaporated, condensed and dried milk products
   *C  cheese
   D  frozen dairy desserts

72. The ____________ is the length of time after processing during which a dairy product normally remains suitable for human consumption.
   *A  shelf date
   B  code date
   C  product life
   D  package date
73. Nonfat yogurt must have a maximum of ______ percent fat prior to the addition of bulky flavors.
   *A .5  
   B 3.25  
   C 1  
   D 2

74. The hormone oxytocin is released by the ___________ gland. This release stimulates the mammary gland.
   A endocrine  
   *B pituitary  
   C sweat  
   D hypothalamus

75. When cows have mastitis, the protein content of the milk may be higher, but the cheese yield is lower because of a decrease in the ___________.
   A alysine  
   *B casein  
   C tryptophan  
   D whey

76. Low sodium cheddar cheese contains no more than _______ milligrams of sodium per pound of finished cheese.
   A 56  
   B 45  
   *C 96  
   D 105

77. Cottage cheese from the grocery shelf must contain no less than ______ percent fat.
   *A 4  
   B .5  
   C 1  
   D 2

78. A process that makes milk more easily digested by those with sensitive digestive systems is ________________.
   A evaporation  
   B ionization  
   *C homogenization  
   D pasteurization

79. The actual cost of producing dairy products that is used in the Class III and IV pricing formula is called the ____________.
   A milk-feed price ratio  
   *B make allowance  
   C Federal Order price  
   D cooperative bonus premium
80. When performing a California Mastitis Test (CMT) test milk from a normal quarter ________________.
   A forms small clumps in a moderate reaction
   B forms a gelatinous mass clinging together in a strong reaction
   C turns a deep purple color
   *D flows freely without change in viscosity

81. Curd is the ____________________ cheese making process.
   A material found in the stomach of young calves, necessary for the
   B liquid portion at the bottom on the container, that is hard to dispose of, after the
   C region in the Middle East known for their
   *D custard-like substance formed at the top of the container during the

82. The _____ or uniform price is determined by the proportion of the total delivery used in products of
   each class.
   A average
   B classified
   C parity
   *D blend

83. A California Mastitis Test (CMT) test requires a sample of ______ cc’s of milk.
   A .5
   B 6
   *C 2
   D 4

84. By using a __________ with plastic beads of varying density, nonfat solids in milk can be rapidly
   estimated.
   A lactometer
   B humidoscope
   C polyscope
   *D hydrometer

85. An advantage of making processed cheese is its ______________.
   A better taste
   B marketability
   *C extended shelf-life
   D all of these

86. Federal Milk Marketing Orders are __________________ programs that define the terms under which milk
   handlers within a specific marketing order purchase milk from dairy farmers.
   *A voluntary
   B elected
   C mandatory
   D congressionally required

87. Rules developed by the----- ________________ are designed to protect the health and welfare of
   consumers.
   A United States Department of Agriculture (USDA)
   *B Food and Drug Administration (FDA)
   C Future Farmers of America (FFA)
   D Protein and Lactose Organization (PLO)
88. Quality checks of Grade A milk is ____________________.
   A done by the milk processor
   *B a responsibility of the health authority
   C the first consideration in pooling milk
   D a part of the testing by Market Administrators

89. A mixture of milk and cream containing minimum of 10.5 percent fat and a maximum of 18 percent fat is ________________.
   A heavy cream
   B light whipping cream
   *C half-and-half cream
   D light cream

90. The total dollars a dairy has in assets divided by the number of cows determines the ____________________.
   A debt to asset ratio
   *B total investment per cow
   C owner equity
   D debt per cow

91. Onion and garlic exposure is responsible for the garlic/onion off-flavor in milk, and is more prevalent in pastures during the ________________.
   A winter
   B spring
   *C early spring and late fall
   D fall

92. Condensed milk on the grocery shelf may have ____________ added.
   A minerals
   *B sugar
   C salt
   D cream

93. The ability of lipase to attack milk fat and produce a rancid off-flavor is enhanced by ____________________.
   A exposing milk to sunlight
   B feeding cows moldy hay
   *C excessive agitation of warm raw milk
   D poorly cleaned milking equipment

94. According to a report compiled by the Institute for Food Technologists, ________ is now America’s favorite at-home snack.
   *A yogurt
   B cheese
   C ice cream
   D chocolate Milk
95. Federal Milk Marketing Orders provide or describe _______________________.
   A   milk purchased by dealers
   B   milk sold by farmers
   C   sanitary standards used for Grade A milk
   *D  payment made to milk producers for milk

96. Salmonellosis infections are most common in cows that have calved within ________.
   A   2 days
   B   50 days
   C   20 days
   *D  10 days

97. An acceptable time/temperature combination for pasteurization of milk is ____________.
   A   145 degrees F for 15 seconds
   B   191 degrees F for 1 second
   *C  201 degrees F for 1 second
   D   161 degrees F for 10 seconds

98. The Federal Milk Marketing orders were revised in ________.
   A   1995
   B   2004
   C   2002
   *D  2000

99. Milk from countries with a somatic cell count above ________ cannot be legally shipped to the
    European Union (EU)?
    A   1,000,000
    B   200,000
    *C  400,000
    D   750,000

100. The pasteurized milk ordinance regulates ________________ milk.
    *A  Grade A
    B   Grade C
    C   Grade D
    D   Grade B

101. The most effective and economical means of reducing the exposure of cows to mastitis-causing
     microorganisms is to ________________________________.
     A   wear rubber or plastic gloves during milking and disinfect the gloves between cows
     B   isolate animals with clinical mastitis
     C   disinfect or sterilize milking machine inflations between cows
     *D  use a bactericide for disinfecting the teats after milking

102. The cheese that has maximum moisture of 45 percent and a minimum of 45 percent fat and is a pasta
     filata cheese is ________________.
     A   cheddar
     B   swiss
     C   mozzarella
     *D  provolone
103. The bacteria in milk which produces lactic acid responsible for the sour taste is ___________.
   A  Streptococcus
   B  Psychrophilic
   C  Coliform
   *D  Streptococci

104. The ____________ legislation made farm cooperatives legal.
   A  Barkley Act
   B  Sherman Act
   C  Buckley Act
   *D  Capper-Volstead Act

105. A state that is a net importer of milk not producing enough to fulfill the needs of their population is _____________.
   A  South Dakota
   *B  Florida
   C  Oregon
   D  California

106. The check off funded ________________ mission is to enhance demand for U.S. milk products and ingredients by securing access and assisting suppliers to meet global market needs.
   A  U.S. Department of Agriculture Grading’s (USDA)
   B  Federal Milk Marketing Orders’ (FMMO)
   *C  U.S. Dairy Export Council’s (USDEC)
   D  Dairy Management, Inc.’s (DMI)

107. The International Dairy Federation’s (IDF) mission is to promote _________________.
   A  scientific, cultural & economic progress
   B  technical, scientific & industrial progress
   C  agricultural, technical & economic progress
   *D  scientific, technical & economic progress

108. Federal Milk Marketing Orders are a mechanism for _________________.
   A  economical transportation of milk
   B  finding a market for every producer’s milk
   C  economical utilization of milk
   *D  market stabilization

109. The ____________ is a voluntary program to help score your farm’s animal welfare practices against the industry recommendations. It is operating as a partnership of the National Milk Producers Federation and Dairy Management, Inc.
   A  Agriculture Animal and Plant Health Inspection Service (APHIS)
   B  National Dairy Check Off program
   C  Animal Welfare Act (AWA)
   *D  National F.A. R. M. program (Farmers Assuring Responsible Management)
110. Milk is produced from female's mammary glands. These mammary glands are examples of a __________ gland.
   A  excretory  
   *B  exocrine  
   C  absorbatory  
   D  adrenal  

111. A form of mastitis that is hidden from sight is known as __________ mastitis.
   A  clinical  
   *B  sub-clinical  
   C  infectious  
   D  acute  

112. When a producer's three-month somatic cell count (SCC) rolling mean exceeds 400,000, a __________ request must be submitted to AMS in an effort to keep the milk eligible for export to the EU.
   A  premium denial  
   B  degradation  
   *C  derogation  
   D  re-inspection  

113. Poor quality forage will cause a significant decrease in ____________.
   A  casein percentage  
   B  bacteria counts  
   *C  fat percentage  
   D  somatic count  

114. The leading U.S. state in butter production is ________.
   A  Wisconsin  
   B  New York  
   C  Minnesota  
   *D  California  

115. Vitamin ______ was first discovered in milk fat and is important for maintaining eyesight.
   A  C  
   B  B  
   C  D  
   *D  A  

116. The four primary taste sensations are ________________.
   *A  bitter, salt, sour, sweet  
   B  burnt, bitter, salt, sour  
   C  metallic, salt, sour, sweet  
   D  bitter, metallic, sour, sweet  

117. The top five states in the production of cheese accounted for almost ______ percent of the total U.S. cheese production.
   A  60  
   B  80  
   *C  70  
   D  50
118. The __________ concentration in the bulk milk tank helps the producers monitor the efficacy of their feeding programs.
   *A milk urea nitrogen (MUN)
   B antibiotic
   C somatic cell
   D bacteria

119. The per capita consumption of reduced and low-fat milk averages ________ pounds/year.
   A 32
   *B 85
   C 45
   D 50

120. To be labeled “made with organic ingredients” a dairy product must contain a minimum of ________ percent organic ingredients.
   A 100
   B 90
   *C 70
   D 80

121. In ________ the Capper-Volstead Act gave cooperatives the right and power to organize producers of a farm commodity.
   A 1959
   B 1729
   *C 1929
   D 1829

122. Milk with extra water added to it can be detected by checking the __________ of the sample.
   A titratable acidity
   B acid degree value
   *C freezing point
   D sediment content

123. As produced at the farm, milk from Holstein cows is expected to contain approximately ______ percent milkfat and ______ percent nonfat milk solids.
   A 2.7 , 8.7
   B 8.7, 3.7
   C 8.7 , 2.7
   *D 3.7 , 8.7

124. The state which is usually the leader in milk production per cow per year is ____________.
   A Wisconsin
   B Idaho
   C California
   *D New Mexico

125. The fat in one serving of whole milk (8 ounces) provides ______ calories.
   *A 90
   B 95
   C 100
   D 85
126. The main objection to dirt and milk stone on milker parts is it causes ________________.
   A. poor appearance  
   *B. increased bacterial counts  
   C. poor milker function  
   D. vacuum fluctuations

127. A Milk Order, including pricing and other provisions, becomes effective only after approval of the ________________.
   A. milk processors  
   *B. dairy farmers  
   C. Secretary of Agriculture  
   D. consumers

128. Butter will begin to lose some of its natural flavor after ____________ at refrigerated temperatures.
   A. 1 year  
   *B. 6 months  
   C. 2 years  
   D. 2 months

129. The two most important etiologic agents of mastitis are ________________.
   A. Pseudomonas aeruginosa and coliform bacteria  
   B. Klebsiella and actinomycetes  
   *C. Streptococcus agaiaactiae and Staphylococcus aureaus  
   D. Streptococcus uberis and Streptococcus dysgapactiae

130. While milk fat tests are monitored by Federal Milk Market administrators, they do not check ________________.
   A. for Grade A milk shipped into a market from non-qualified producers  
   B. how the milk is used  
   C. the amount of milk sold  
   *D. the bacteria counts of milk

131. Dry milk can be stored for long periods of time provided it is ________________.
   A. in a cabinet  
   *B. in a sealed atmosphere of nitrogen or carbon dioxide  
   C. in refrigerated vaults  
   D. at temperatures above 150 degrees

132. According to the Food & Nutrition Board of the National Academy of Sciences, all people need at least __________ milligrams of calcium per day.
   A. 100,000  
   B. 10,000  
   *C. 1,000  
   D. 100

133. USDA test milk in their laboratories for Federal Milk Market Orders to ________________.
   A. provide data for the US Statistical Reporting Service  
   B. make sure food and drug laws are followed  
   C. assure safety of the supply  
   *D. provide accurate accounting of milk solids sold
134. Whole milk contains _______ percent protein.
   A  4.0-4.99
   B  1.0-1.99
   *C  3.0-3.99
   D  2.0-2.99

135. The minimum fat content of cheddar cheese is _____________ percent.
   *A  50
   B  33
   C  20
   D  40

136. HACCP is a voluntary management tool that milk plants participate in for the control of identified hazards and is based on _____ operating principles.
   *A  7
   B  3
   C  5
   D  10

137. The best control of contagious mastitis is ________________.
   *A  germicidal teat dip
   B  antibiotic teat dip
   C  iodine teat dip
   D  barrier teat dip

138. Operating costs for Federal Milk Orders are paid by the _____________________.
   *A  milk handlers
   B  Federal Government
   C  milk producers
   D  State Department of Agriculture

139. The milking procedure recommended to flush potential mastitis-causing bacteria from the teat canal, allow you to observe early signs of clinical mastitis and help promote milk letdown is _______________.
   *A  forestripping
   B  predipping
   C  towel drying
   D  postdipping

140. Milk is the only source of _______________ in nature.
   *A  lactose
   B  calcium
   C  fatty acids
   D  phosphorous

141. The cheese price series is based on United States cheese plants that make 80-85 percent of the bulk cheddar. This series is called _________________ survey.
   *A  NASS Cheddar Cheese Price
   B  U.S. Cheddar Cheese Price
   C  NASS Swiss Cheese Price
   D  NASS Cheese Price
142. To make Mozzarella cheese the pasteurized milk is curded at ______?F.
   *A  88
   B  145
   C  190
   D  45

143. USDA projects that the number of dairy cows will ______________ by 2018 while milk production
    increases to 227 billion pounds.
   A remain constant
   B gradually increase
   *C gradually decrease
   D significantly increase

144. A CMT test result that indicates a somatic cell count of 400,000 to 1,500,000 will produce a
    __________________________.
   A slight precipitate which tends to disappear
   *B distinct precipitate, but no gel
   C viscous gel which adheres to paddle.
   D mixture which thickens with slight gelation

145. Mastitis in milk ____________________________.
   A decreases calcium content
   *B has a direct effect on cheese yield
   C increases protein content
   D may cause increased rancidity

146. Federal Milk Orders only regulate ______________.
   A farmers
   B retail store owners
   C truckers
   *D handlers

147. The rules adopted by states to govern the production, processing, packaging and storage of Grade A
    milk are based on the ____________________________.
   A Pure Milk Act of 1937
   B Code of Federal Regulations
   *C Pasteurized Milk Ordinance and Code
   D USDA Rules and Regulations

148. Approximately 18 percent of the total annual milk supply in the U.S. is to make ____________.
   A yogurt
   B ice cream
   *C butter
   D cottage cheese

149. One gallon of milk weighs approximately ____________ pounds.
   A  7.8
   *B  8.6
   C  5.5
   D  10.1
150. Dry cream is produced by removing the water from pasteurized milk and/or cream. Dry cream is required to contain a minimum of _______ percent fat.

A  18  
*B  40  
C  75  
D  30

151. Milk marketed as low-fat milk has no more than _______ percent milk fat.

A  3.25  
*B  1  
C  2  
D  2.5

152. The microbiological standard for Grade A raw milk from a single producer is __________ bacteria per millimeter of milk prior to co-mingling with milk from other producers.

A  150,000  
B  200,000  
*C  100,000  
D  50,000

153. A good nutritional strategy to maintain milk production in hot weather is to ____________ in the ration.

*A  add more fat  
B  increase protein concentration  
C  add more water  
D  feed more grain

154. The bulk milk hauler plays a critical role in milk handling but ________________ is not one of their duties.

A  examining the appearance of milk  
*B  making sure equipment has been cleaned correctly  
C  checking milk temperature  
D  collecting a representative sample to be used for testing

155. Federal milk marketing orders regulate the sale of ____________ milk.

*A  Grade A  
B  Grades A, B and C  
C  Grade C  
D  Grade B

156. The major cause of a salty flavor in milk is _________________.

A  bacterial action  
B  the large intake of salt by the cow  
*C  a mastitis infection  
D  excessive sunlight exposure

157. If the dairy ingredients have a fat content of 10 percent or more, the specified pasteurization temperature shall be increased by_____? F.

*A  5  
B  1  
C  2  
D  3
158. Specific gravity of milk at 60°F is _______ m/s².
   *A  1.032
   B  1.052
   C  1.022
   D  1.042

159. The exposure of hot milk or milk products to a reduced pressure to remove volatile substances, especially those that enter the milk from feed, is called _____________.
   *A  vacuumization
   B  vaporization
   C  infusion heater
   D  volume reduction

160. The decision of a milk hauler to accept or reject milk at the farm _____________________________.
   A  is made the day before pickup is scheduled
   B  all of these
   *C  depends on a knowledge of milk quality and ability to smell off odors
   D  must always be confirmed by acidity test

161. Heavy cream (whipping cream) contains a minimum milk fat of ____________ percent.
   *A  36
   B  18
   C  10
   D  30

162. HACCP stands for ____________________.
   *A  Hazard Analysis and Critical Control Points
   B  Help Animals in Confined Conditions and Preserves
   C  High Altitude Computer Control Protocol
   D  High Aptitude Critical Consideration and Punctuality

163. A _______ cup is a cup with fine wire mesh on top used to detect the presence of abnormal milk.
   A  striated
   B  streak
   C  mesh
   *D  strip

164. The United States Government purchases surplus _____________ from the commercial market under the dairy price support program.
   A  fluid milk products, butter, cheese
   B  butter, evaporated milk, ice cream
   C  ice milk, yogurt, cottage cheese
   *D  cheese, nonfat dry milk, butter

165. Dairy cows need a _______ day dry period for rejuvenation of secretory tissue and restoration of body condition.
   A  90
   *B  60
   C  120
   D  30
166. Protein and amino acids go hand in hand since _________________.
A proteins link to amino acids in bone formation
B proteins are the building blocks of amino acids
*C amino acids are the building blocks of protein
D amino acids and proteins need to be found in a 2:1 ratio in all diets

167. Dry cream is produced by removing the water from pasteurized milk and/or cream. Dry cream will have a maximum milk fat of ______ percent for economic reasons.
A 40
*B 75
C 30
D 18

168. By FDA definition, an imitation product does not have to ____________ the real product is represents.
*A have the same nutritional value as
B taste like
C looks like
D imitation products are not regulated by the FDA

169. A rancid flavor in milk is often caused by _________________.
*A extreme agitation of raw milk
B feeding haylage
C storing milk in the sunlight
D feeding high moisture corn

170. A consumer found an off-flavor in milk packaged in transparent plastic jugs exposed to high intensity fluorescent light. The off-flavor probably was _____________.
A malty
*B oxidized
C rancid
D high acid

171. A cheese which did not originate in Italy is _________________.
*A muenster
B parmesan
C provolone
D mozzarella

172. The Standard Plate Count (SPC) has a prescribed incubation time of ______ hours at ______ °C.
A 24 at 32
*B 48 at 32
C 48 at 0
D 12 at 45

173. Mozzarella makes up nearly______ percent of the total cheese production in the U.S.
A 28
B 43
*C 34
D 22
174. The first milk produced after parturition is called _________________.
   A coliseum
   B serial
   C celestial
   *D colostrum

175. The state not in the top for production of cheese is ________________.
   *A New York
   B Minnesota
   C Wisconsin
   D Idaho

176. One 8 oz. serving of milk has about _______ milligrams of calcium.
   A 150
   B 200
   C 90
   *D 250

177. Milk used to make ice cream would be priced in a Federal Order class _________________.
   A IV
   *B II
   C I
   D III

178. An example of an unripen variety of cheese is _________________.
   A parmesan
   B bleu
   *C cream
   D brie

179. Milk is ________________ to prevent milk fat from separating itself from the fluid portion of the milk.
   A pasteurized
   *B homogenized
   C sterilized
   D thermalized

180. Dairy farmers receive _____ percent of the retail sale price of a half-gallon of milk?
   A 6
   B 46
   *C 26
   D 16

181. Milk from cows with high somatic cell counts may have decreased levels of .
   A whey protein
   B trace minerals
   *C casein
   D butterfat
182. Milk that has been ultra-pasteurized is heated to ______ °F or above for ______ seconds.
   *A 280, 2  
   B 212, 3  
   C 260, 2  
   D 191, 2

183. Ice cream must weigh a minimum of ______ pounds to the gallon.
   *A 4.5  
   B 3.5  
   C 5.25  
   D 5.0

184. Under Federal Milk Marketing Orders Class III milk is used to make ________________.
   A ice cream  
   B butter and dry milks  
   *C ripened cheeses  
   D cottage cheese

185. Dry milk must have less than ______ percent moisture by weight.
   A 10  
   *B 5  
   C 15  
   D 25

186. There are ________________ Federal Milk Marketing Order in the United States.
   A more than 30  
   *B ten  
   C 50- one per state  
   D 48- number of states within the continental limits

187. When it comes to fertilizing fields, “secondary nutrients” are ________________.
   A nitrogen, phosphorus, potassium  
   B calcium, nitrogen, and water  
   *C calcium, sulfur, and magnesium  
   D potassium, phosphorus, and zinc

188. A Federal Milk Marketing Order is not authorized unless two-thirds of the affected ________________ milk from/to the proposed marketing area approves its implementation.
   A dairy cooperatives supplying  
   B cheese processors using  
   C handlers processing  
   *D producers supplying

189. Body condition scoring is one way to measure cow health. The ideal score for a milking cow is _______.
   *A 3  
   B 5  
   C 1  
   D 4
190. Milk becomes the property of the buyer once ____________________.
   A  the transport truck leaves the farm
   B  the transport truck reaches the plant
   *C  it is loaded into the transport truck on the farm
   D  it is unloaded into the processor’s bulk tanks

191. The world’s leading dairy exporter is ________________.
   A  United States
   B  European Union (EU)
   *C  New Zealand
   D  China

192. Lactose is the principal ___________ in milk.
   A  fat
   B  carbohydrate
   *C  protein
   D  mineral

193. Cheddar cheeses sold in the United States, made from unpasteurized milk, must be ripened at least ______ days.
   A  120
   B  150
   C  30
   *D  60

194. Milk that is used to make butter is class_______ milk under Federal Orders?
   A  III
   B  II
   *C  IV
   D  I

195. The average per capita consumption per year of ______________ is about 32 pounds.
   A  butter
   B  fluid milk products
   *C  cheese
   D  ice cream

196. For each one percent of water added to milk, the freezing point will increase by ____________.
   A  0.060 degrees C
   *B  0.006 degrees C
   C  0.002 degrees C
   D  0.004 degrees C

197. Federal Milk Markets Orders do not ________________.
   *A  impose sanitary restrictions on production
   B  become legal instruments
   C  produce a uniform system of classified pricing
   D  guarantee producers a market
198. Fluid milk accounts for ______ percent of the U.S. milk supply.
   A 20
   B 22
   *C 15
   D 25

199. The somatic cell count standard for Grade A raw milk is __________ or less per milliliter of milk.
   A 1,500,000
   B 500,000
   C 1,000,000
   *D 750,000

200. Mastitis has severe economic consequences. The high somatic cell count causes a decrease in cheese yield and the bacteria causes a ______________ in lactose (milk sugar).
   A denaturation
   B gram-negative infection
   *C decrease
   D increase

201. The Standard of Identity for ice cream requires that it contain a minimum of ______ percent milk fat.
   A 12
   B 14
   *C 10
   D 16

202. Cottage cheese is a soft, unripened cheese with approximately ______ percent moisture content.
   A 40
   B 20
   *C 80
   D 60

203. Milk contains all the known vitamins and is an especially good source of ______________.
   *A riboflavin
   B cyanocobalmin
   C thiamine
   D ascorbic acid

204. Potassium can significantly reduce the absorption of ______________ found in dairy rations.
   A phosphorus
   B calcium
   *C magnesium
   D copper

205. Cooperatives Working Together (CWT) is the ______________ program that aims to strengthen and stabilize milk prices by balancing supply and demand.
   A federal-funded
   *B farmer-funded
   C state-funded
   D none of these
206. HACCP inspects each dairy farm a minimum of ________________.  
   *A  every 6 months  
   B  once a year  
   C  once each month  
   D  every 2 years

207. Some dairy food products have a “REAL” seal on the package. This seal may not be placed on a package unless the product is ________________.  
   *A  produced from NON-organic sources  
   B  produced from U.S. milk  
   C  meeting federal standards  
   D  imitation or substitute foods

208. Chemical sanitizers containing __________ are most widely used for sanitizing milking equipment.  
   A  iodine  
   B  saline  
   C  bromine  
   *D  chlorine

209. To properly sanitize milk lines and equipment, water must be circulated in place (CIP) at a minimum temperature of ______ for least 5 minutes.  
   A  65 degrees C (160 degrees F)  
   B  55 degrees C (140 degrees F)  
   C  87 degrees C (190 degrees F)  
   *D  77 degrees C (170 degrees F)

210. Average milk prices are the lowest in the ___________.  
   *A  spring  
   B  winter  
   C  fall  
   D  summer

211. About ______ percent of all the milk produced by U.S. dairy farmers is used to produce ice cream.  
   A  35  
   B  21  
   C  45  
   *D  9

212. It takes approximately_______ pounds of skim milk to make a pound of dry curd cottage cheese.  
   A  7.8  
   *B  7.3  
   C  8.6  
   D  4.3

213. Most farm bulk milk tanks are designed for every-other-day (EOD) pickup and must cool 25 percent of the volume of the tank to ______ °F within two hours after milking.  
   A  60  
   B  70  
   *C  45  
   D  25
214. 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 ounce serving is ________________.
   A  whole Milk
   B  reduced fat milk
   *C  nonfat milk
   D  low-fat milk

215. In Federal Order markets, milk sold for consumption in fluid form is __________ milk.
   *A  Class I
   B  Class III
   C  Class IV
   D  Class II

216. Adolescents have a recommendation of ________ milligrams of calcium per day.
   A  1,200
   B  1,500
   *C  1,300
   D  1,000

217. The major difference between evaporated and condensed milk is ____________________________.
   *A  condensed milk has sugar added to it
   B  condensed milk has a lower fat content than evaporated milk
   C  evaporated milk has less water than condensed milk
   D  condensed milk comes in smaller size containers than evaporated milk

218. One test for antibiotics, a common adulterant of milk, is based upon the principle that the growth of bacteria is ___________ by them.
   *A  inhibited
   B  stimulated
   C  enhanced
   D  magnified

219. The “set aside” of $0.15 per hundred pounds of milk from a milk producer’s check is used for programs that support ________.
   A  promotion and testing
   B  research and testing
   *C  promotion and research
   D  teaching and research

220. New food plate guidelines recommended servings of dairy products per day?
   A  4
   B  2
   C  5
   *D  3

221. The ________ off-flavor is seldom found except in pasteurized milk that has been stored too long.
   A  high acid
   B  foreign
   C  feed
   *D  unclean
222. Determining _____________ is not an objective of milk evaluation.
   A the presence of undesirable characteristics
   *B one brand of milk from another
   C whether one sample differs from another
   D the presence of desirable characteristics

223. A cow needs __________ pounds of water for every pound of dry matter consumed.
   A 25 to 30
   B 10 to 15
   C 1 to 2
   *D 4 to 5

224. A cryoscopy is an important tool used to test for _________________ in milk.
   A butterfat
   *B added water
   C antibiotics
   D protein

225. The traditional method of pricing milk uses a milk fat differential of .1 percent from a base of ______ percent milk fat.
   A 3.25
   B 3.0
   C 3.75
   *D 3.50

226. Off-flavors in milk such as acid, high acid, or sour milk are caused by _________________.
   A weeds
   B chemical adulterants
   *C microorganisms
   D sediment residues

227. If vitamin A is added to milk, it must be at a level of no less than ________ international units (I.U.) per quart.
   A 1,500
   *B 2,000
   C 1,000
   D 400

228. Summer milk has been estimated to contain 1.6 times as much vitamin ______ as winter milk.
   A B
   B C
   *C A
   D D

229. To defray the cost of Federal Orders, handlers are assessed _____ cents per hundredweight of milk received.
   A 7-10
   B 15
   *C 2-5
   D 1-3
230. Quality of Grade A milk is ____________________.
   A  a part of the testing by Market Administrators
   B  only checked when there is excess milk
   *C  not controlled by Federal Orders
   D  the first consideration in pooling milk

231. The __________ off-flavor of milk is not caused by bacteria.
   A  malty
   *B  salty
   C  yeasty
   D  bitter

232. The standard plate count (SPC) is an estimate of the total number of ______________ microorganisms.
   A  anaerobic
   *B  aerobic
   C  sub clinical
   D  probiotic

233. An example of value-added agriculture is ____________________.
   A  using a custom heifer raiser
   B  purchasing milk from a local producer
   C  contracting your alfalfa early
   *D  a farm that markets a “farm branded” cheese

234. The standard plate count for different producers’ milk that is comingled together can be as high as __________?
   A  400,000/ml.
   B  200,000/ml.
   *C  300,000/ml.
   D  750,000/ml.

235. The marketing tool used in the futures market by someone who owns a commodity such as milk and intends to sell it sometime in the future is _________________.
   A  pooling contract
   B  basis contract
   *C  short hedge contract
   D  speculating contract

236. It requires ______ pounds of milk to produce one gallon of gourmet ice cream.
   A  16
   B  24
   *C  12
   D  8

237. Monterey Jack cheese has a maximum moisture content of _______ percent.
   *A  44
   B  36
   C  24
   D  60
238. Aflatoxins sometimes found in dairy feeds are produced by ____________.
   *A mold
   B protozoa
   C bacteria
   D yeasts

239. The Babcock test is a rapid, simple and accurate test for ____________ in milk.
   *A fat content
   B water
   C nonfat milk solids content
   D titratable acidity

240. Federal Milk Order hearings can be lengthy because any ____________ can testify and anyone may cross-examine the witness.
   A federal lawyer
   B federal employee
   C cooperative manger
   *D interested party

241. The current U.S. per capita consumption of milk is approximately _______ gallons per year.
   *A 20
   B 15
   C 25
   D 28

242. Approximately ______ percent of the 2015 U.S. milk supply was used to make cheese.
   A 10
   B 40
   *C 50
   D 60

243. Bacteria that survive heat treatment are said to be ________________.
   A psychrophilic
   B psychotropic
   C coliform
   *D thermoduric

244. The actual milk check received by dairy farmers is called the ____________.
   *A mailbox price
   B milk-feed ratio price
   C Federal Order price
   D cooperative bonus premium price

245. The milk fat differential used in paying for raw milk is ____________________________.
   A a value established to penalize milk producers who have too much fat in their milk
   B a value set to penalize milk producers who have too little fat in their milk
   *C the price to be added or subtracted per .1 percent of milk fat above or below a set percentage
   D the price to be added or subtracted per .5 percent of milk fat above or below a set percentage
246. Cultured sour cream is required by federal standards to have a minimum of _______ percent fat.
   A  10
   B  3.25
   C  5
   *D  18

247. Demand for dairy products is typically the lowest in the _________.
   A  fall
   B  spring
   C  winter
   *D  summer

248. U.S. milk production in 2013, increased to over ______________ pounds of milk.
   A  100 billion
   *B  200 billion
   C  1 billion
   D  10 billion

249. The ___________ is not an antibiotic screening test for Beta Lactam drugs in raw milk.
   A  snap test
   B  delvo test
   *C  assay test
   D  charm test

250. The healthiest range for somatic cell counts is _______________.
   A  400,000-1,200,000
   *B  0-200,000
   C  5,000,000+
   D  200,000-400,000

251. Milk is a good source of all water-soluble vitamins except _______________.
   A  riboflavin
   B  thiamine
   *C  ascorbic acid
   D  cyanocobalmin

252. Most antibiotic screening tests to be approved for use, must detect _______ primary Beta Lactam drugs.
   A  6 of 8
   *B  4 of 6
   C  3 of 4
   D  8 of 12

253. The maximum acceptable coliform bacteria count for Grade “A” pasteurized milk is usually considered to be _______ /milliliter.
   A  50
   *B  10
   C  100
   D  15
254. It takes approximately ______ pounds of whole milk to make one pound of whole milk cheddar cheese.
   A 5
   B 13
   C 22
   *D 10

255. The ___________ practice destroys 90 percent of BST found in milk.
   *A pasteurization
   B reverse osmosis
   C hormonization
   D homogenization

256. The ideal cleaning material for removing milk stone from milking equipment surfaces is ____________.
   A chelate solution
   B surfactant
   C phosphate solution
   *D acidic detergent

257. Farm water supplies must be protected from surface contamination. Water is usually tested for ____________ as an indicator of possible sewage contamination.
   A proteolytic bacteria
   B psychotropic bacteria
   C lipolytic bacteria
   *D coliform bacteria

258. Some streptococci that produce lactic acid also produce certain aldehydes, which impart a ________ flavor to milk.
   A metallic
   B salty
   C bitter
   *D malty

259. The country that is usually the largest purchaser of U.S. dairy products is ________.
   A Japan
   B China
   C Canada
   *D Mexico

260. One state that does not participate in the Federal Milk Marketing Order program but is considering a proposal to create a Federal Milk Order is ________________.
   A New York
   *B California
   C Pennsylvania
   D Minnesota

261. Yogurt is manufactured from fresh, whole, low-fat or skim milk that is heated before fermentation. Federal standards require yogurt to have a minimum of ______ percent fat.
   A .5
   B 1
   C 2
   *D 3.25
262. A dairy farm transitioning to certified organic production will require _______ years to complete the process.
   A  1  
   B  5  
   C  7  
   *D  3

263. The natural lipase enzyme contained in all raw milk is kept away from milk fat globules, thus preventing development of rancidity because the_____________________________.
   A  enzyme has to be activated by the heat of pasteurization
   *B  fat globule is surrounded by a protective membrane
   C  fat globules are too small to attract the enzyme until they are homogenized
   D  major protein, casein, ties up the lipase

264. California is the leading state in production of ice cream, followed by ____________.
   A  Minnesota
   B  Texas
   C  Colorado
   *D  Indiana

265. The off-flavor most likely to be found in milk that has not been cooled properly is _____________.
   A  rancid
   B  oxidized
   C  bitter
   *D  sour

266. In regards to commodities, hedging is the _____________________________.
   A  buying of goods on the belief their value will increase
   *B  the act of protecting yourself against negative price changes
   C  the act of buying and selling stocks
   D  the act of buying and selling commodities

267. The constant freezing point of milk is generally considered to be a negative _____________.
   *A  0.517 degrees C
   B  0.508 degrees C
   C  0.500 degrees C
   D  0.502 degrees C

268. A primary cause of milkstone on equipment is due to _____________________________.
   A  all of these
   *B  failure to use adequate detergent in dairies that have hard water
   C  the use of acid cleaners in dairies having hard water
   D  the use of soft water for cleaning and rinsing

269. Evaporated milk is preheated to stabilize the protein, followed by the removal of ______ percent of the water.
   *A  60
   B  30
   C  90
   D  100
270. Suspension of a milk producer's Grade A permit can result after ________ previous bacterial counts exceed the standard.
A 3 of 5
B 4 of 6
C 2 of 4
D 5 of 7

271. The increased use of bulk cooling and storage equipment has made ________________ bacteria the primary organisms in raw milk.
A psychrophilic
B coliform
C staphylococcus
D streptococcus

272. The secretory tissue within the mammary gland is a grapelike structure called:
A annular ring
B alveoli
C clitoris
D glanus cistern

273. Most dairy cows are milked two or three times per day. On average, a cow will produce _______ pounds of milk each day.
A 8.6 -17.4
B 51.6 – 64.5
C 126 -137.6
D 172.2 - 180.6

274. A pooling method where, handlers with higher than average utilization pay into the pool and handlers with lower than average utilization receive payments from the pool, is called ____________.
A producer settlement fund
B Individual handlers pools
C base excess pricing
D louisville take out/pay back

275. By regulation, milk from cows treated with antibiotics usually must be withheld for ________ hours.
A 48 – 72
B 30-60
C 72 – 96
D 48 – 108

276. Milk protein allergies are a form of milk intolerance. These generally occur only in infants and are usually outgrown by ________ months of age.
A 24
B 18
C 12
D 6
277. Based on ice cream consumption figures, the second most popular flavor is _________________.
   A strawberry
   B vanilla
   C cookies n' cream
   *D chocolate

278. According to the USDA Dairy Products summary, Wisconsin has the most manufacturing plants with 210 while _______________ has no manufacturing plants.
   *A Wyoming
   B Arkansas
   C Mississippi
   D Tennessee

279. Amino acids are commonly found in milk proteins, including the _______ essential amino acids.
   *A 19
   B 7
   C 12
   D 14

280. An imitation/substitute product by FDA definition meets all of the following statements except:
   A Looks like the real product it represents
   B Has the same nutritional value as the real product it replaces
   C Taste like the real product it represents
   *D Imitation/substitute products are not regulated by the FDA

281. The Agricultural Act of 2014 (farm bill) provides a risk management tool for U.S. dairy producers. This tool recognizes large swings in feed costs and milk prices and is referred to _________________.
   A Milk Income Loss Contract
   B Price Support Program
   *C Milk Income-Over-Feed Cost
   D Dairy Export Incentive Program

282. The largest increase in per capita consumption for any dairy product was in _________________.
   A cheese
   B ice cream
   *C yogurt
   D low-fat milk

283. A magnet is typically used in the _____________ stomach to trap metal objects that cause hardware disease.
   A omasum
   B rumen
   *C reticulum
   D abomasum

284. Cow's milk contains ______ percent lactose.
   A 3
   *B 5
   C 6
   D 4
285. The highest price for milk is paid in the ______ region of the United States
A northeast
B southwest
*C southeast
D northwest

286. For the best utilization of nutrients, reduced risk of runoff and reduced odors, the ______ manure management practice is favored.
*A injection
B broadcast
C surface application
D flood application

287. It takes approximately ____ pounds of skim milk to make one pound of non-fat dry milk.
A 12
B 10
*C 11
D 20

288. Over half of the top 50 U.S. dairy cooperatives belong to a federation that is dairy farmers’ chief lobbying voice in the nation’s capital. The name of this federation is the _________________.
A International Dairy Foods Association
B National Milk Producers Federation
*C Dairy Farmers of America Federation
D International Dairy Federation

289. There are four classes of milk under Federal Orders which provide for _________________.
A Payment for the relative safety of each class
B payment for milk according to its cost of production
*C payment for milk according to its end use
D payment for milk according to its quality

290. Fluid milk use per person has reached its lowest level since tracking began in 1909. Currently __________ pounds of fluid milk are currently used per person per year.
*A 201
B 86
C 312
D 515

291. The largest exported U.S. dairy product by total volume is ___________.
*A dry whey
B non-fat dry milk
C condensed milk
D cheese and curd

292. The enzyme ____________ is almost completely inactivated during pasteurization.
A acid glycerol
B FFA (Free Fatty Acid)
*C alkaline phosphatase
D lactose
293. Cows with ____________ have a higher incidence of mastitis because physical injury is more likely.
   *A pendulous udders
   B lower foot angles
   C horns
   D sickle hocks

294. The country which averages the second largest production per cow behind the U.S. is __________.
   A Argentina
   *B Japan
   C Australia
   D Canada

295. Milk provides _________ and ___________ in approximately the same ratio as found in bone.
   A calcium and magnesium
   *B calcium and phosphorus
   C calcium and iron
   D phosphorus and magnesium

296. The maximum moisture content of cheddar cheese is __________ percent.
   A 30
   *B 39
   C 12
   D 23

297. Data from the International Dairy Federation shows __________ to have the highest capita consumption of butter and milk.
   A United States
   B Brazil
   C New Zealand
   *D Australia

298. According to HACCP, a receiving station is where ________________.
   *A raw milk is received, handled, stored, etc
   B cows enter the parlor to be milked
   C trucks receive milk
   D supplies are received

299. A high acid (sour) flavor in milk is caused by _________________________.
   A exposure of cows to acid rain
   B cows drinking hard water
   *C growth of bacteria in the milk
   D cows absorbing acid from corn silage

300. Since 1984, when President Ronald Reagan proclaimed a National Ice Cream Month, it has been celebrated annually in _____________.
   A June
   *B July
   C September
   D August