## **NORTH CAROLINA FFA ASSOCIATION MILK QUALITY AND PRODUCTS CAREER DEVELOPMENT EVENT**

## Fat Content Identification – ANSWER SHEET Fat Content Identification – ANSWER SHEET Maximum Points = 100

Sample 5: \_\_\_\_\_\_

Name: Chapter: Participant Number:		Name: Chapter: Participant Number:					
				Score = Number Right	x 20 =	Score = Number Right	x 20 =
				Instructions: Identify education product type using the with visual observation the appropriate product sample number.	table below along and/or taste. Write	Instructions: Identify each product type using the tawith visual observation at the appropriate product is sample number.	ble below along nd/or taste. Write
Product	Fat Content	Product	Fat Content				
Ionfat Milk	<0.5%	Nonfat Milk	<0.5%				
Reduced Fat Milk	2%	Reduced Fat Milk	2%				
Vhole Milk	3.3%	Whole Milk	3.3%				
Ialf & Half	10.5%	Half & Half	10.5%				
ight Coffee Creamer	18%	Light Coffee Creamer	18%				
leavy Coffee Creamer	30%	Heavy Coffee Creamer	30%				
Sample 1:		Sample 1:					
Sample 2:		Sample 2:					
Sample 3:		Sample 3:					
Sample 4:		Sample 4:					

**NORTH CAROLINA FFA ASSOCIATION** 

**MILK QUALITY AND PRODUCTS** 

**CAREER DEVELOPMENT EVENT** 

Maximum Points = 100

Sample 5: \_\_\_\_\_\_