

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

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

Name: _____

Chapter: _____

Participant Number: _____

Score = Number Right _____ x 20 = _____

Instructions: Identify each sample by product type using the table below along with visual observation and/or taste. Write the appropriate product name beside the sample number.

Product	Fat Content
Nonfat Milk	<0.5%
Reduced Fat Milk	2%
Whole Milk	3.3%
Half & Half	10.5%
Light Coffee Creamer	18%
Heavy Coffee Creamer	30%

Sample 1: _____

Sample 2: _____

Sample 3: _____

Sample 4: _____

Sample 5: _____

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