



# DAIRY ACTIVITY SHEET

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### “Dairy Foods”

Cottage cheese	<u>  K  </u>	A. Enzyme used in cheese making
Yogurt	<u>  I  </u>	B. A milk protein
Casein	<u>  B  </u>	C. By-product of cheese making
Rennet	<u>  A  </u>	D. Made from goats milk
Pasteurization	<u>  M  </u>	E. Gives the milk a sour taste
Homogenization	<u>  O  </u>	F. Milk is churned into this
Feta cheese	<u>  D  </u>	G. Sheep’s milk cheese
Low-fat milk	<u>  N  </u>	H. Mixture of milk & eggs that has been coagulated
Roquefort	<u>  G  </u>	I. Cultured milk product
Butter	<u>  F  </u>	J. Soft cheese made with a surface mold
Blue cheese	<u>  J  </u>	K. Curds of milk proteins
Lactic acid	<u>  E  </u>	L. Unpasteurized milk
Raw milk	<u>  L  </u>	M. Heated to 160° for 30 minutes
Custard	<u>  H  </u>	N. Milk that is 1-2% butterfat
Whey	<u>  C  </u>	O. Process of breaking up fat particles

- Milk is one of the most highly regulated products on the market.
- There are 19 major categories that are considered when a milk inspector completes a dairy farm inspection.
- The wash up system has to be maintained so fat and calcium doesn’t build up.

Feeding silage causes off flavor milk	T	<u>  F  </u>
Exposing milk to light causes oxidation	<u>  I  </u>	F
Buttermilk is formed when making yogurt	T	<u>  F  </u>
Ayrshires have the highest butterfat	T	<u>  F  </u>
The dairy industry is regulated by the CIA	T	<u>  F  </u>
Bulk tanks are made of aluminum	T	<u>  F  </u>
Milk was used for food 5,000 years ago	<u>  I  </u>	F
Mozzarella is the most consumed cheese	<u>  I  </u>	F
UTH milk is mainly used for creamers	<u>  I  </u>	F