## Milk Quality and Products 2018 Problem Solving

Read each questions carefully and select the best answer. Mark the corresponding answer on the scantron bubble answer sheet in the section marked Problem Solving.

- 1. You are a supervisor working in a cheese manufacturing facility and are approached by a quality assurance specialist asking if a semi tanker load of milk should be accepted or rejected. The hauler works for a reputable company that has never presented any prior issues. All pre-tests are within acceptable limits except temperature and the initial reading indicated the milk being 1.2 degrees Celsius higher than acceptable limits. After re-testing using a different thermometer the temperature is found to be 1.0 degrees Celsius higher than acceptable limits. This load of milk should be
  - a. Accepted
  - b. Rejected
- As a dairy farmer you recently hired a new employee to work in the milking parlor. This person
  works alone as your time can be directed to other farm duties and after their first two months of
  work you notice an increase in the number of lactating cows requiring treatment for mastitis.
  The root cause of this issue is likely
  - a. Milk was not being cooled fast enough after milking
  - b. Not following post-milk teat dip procedures
  - c. Milk filters have not been changed regularly
  - d. The bulk tank did not get rinsed properly
- 3. You are a production supervisor in a milk packaging plant. A quality assurance specialist notifies you about multiple samples of packaged product that have both an off-flavor and smell. Using the lot/batch number to trace this product back to when it originally entered the plant records indicate no issues when the milk was offloaded from the truck or any other quality control points. This leads you to suspect
  - a. The packaging line was not properly cleaned between lots/batches.
  - b. The pasteurization machine is not working correctly.
  - c. Not enough Vitamin D was added to this lot/batch.
  - d. A line worker is pulling a prank on me.
- 4. Calculate the blend price for a market order that has placed:

65% of the milk supply as fluid at \$16.50 per hundred weight; 18% of the milk supply in ice cream at \$15.28 per hundred weight; and 17% of the milk supply in milk powder at \$14.25 per hundred weight.

The blend price would be:

- a. \$16.50
- b. \$14.25
- c. \$15.90
- d. \$46.03
- e. \$15.34

Use this photo to answer questions 5-7.



- 5. This product is a good source for
  - A. Protein
  - B. Calcium
  - C. Sugar
  - D. Both A and B
  - E. Both B and C
- 6. This is a real dairy product.
  - a. True
  - b. False
- 7. The size of this container is
  - a. 8 ounces
  - b. 32 ounces
  - c. 64 ounces
  - d. 128 ounces



- 8. This product may be used to control flies on lactating dairy cows.
  - a. True
  - b. False
- 9. If a lactating cow weighs approximately 1,200 pounds, she should be treated with how much of this product?
  - a. 3 mL
  - b. 30 mL
  - c. 36 mL
  - d. 18 mL

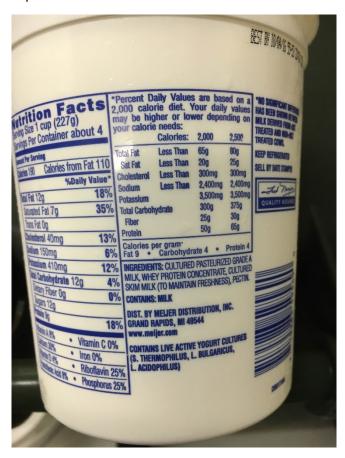
- 10. The withdrawal period for this product is
  - a. 1 week
  - b. 2 weeks
  - c. 30 days
  - d. This product does not have a withdrawal period.
- 11. This product should be applied
  - a. Using a sprayer and cover the entire body.
  - b. On cloth hanging above the feeder forcing the animal to rub their face on it.
  - c. Mixed in the animal's drinking water.
  - d. Poured directly from the container over the animal's back and down its face.

Use this picture to answer question 12.



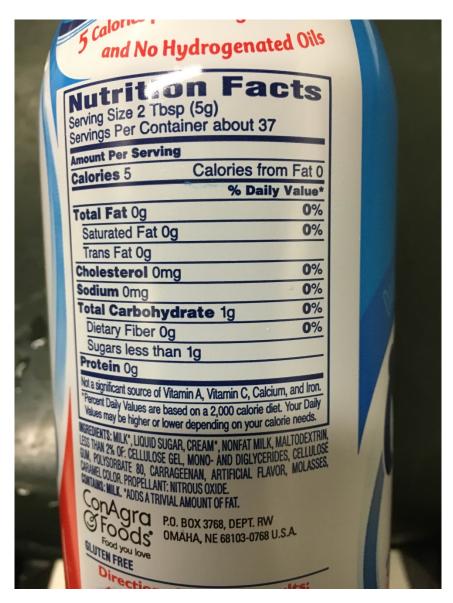
- 12. Which Indiana farmer benefits most from this product?
  - A. Dairy farmer
  - B. Corn farmer
  - C. Soybean farmer
  - D. All of the above

Use this picture to answer questions 13-14.



- 13. For an individual on a 2,000 calorie per day diet, this product provides about how much of their daily saturated fat intake?
  - A. 1/3
  - B. 2/3
  - C. 1/4
  - D. ½
- 14. This product is most likely
  - a. Sour cream
  - b. Non-fat yogurt
  - c. Plain yogurt
  - d. Vanilla yogurt

Use this picture to answer questions 15-17.



- 15. This product is nutritionally considered a fat free product.
  - A. True
  - B. False
- 16. This is a non-dairy product.
  - a. True
  - b. False
- 17. If only one serving of this product is consumed by an adult on a 2,000 calorie per day diet with no restrictions, it is safe to say this product has minimal nutritional value.
  - a. True
  - b. False

Use this picture to answer questions 18.



- 18. This milk was packaged in a USDA inspected facility assigned number
  - a. 1019
  - b. 11:44
  - c. 15 A
  - d. 18-1019

Use this picture to answer questions 19-20.



- 19. This product was manufactured by Target.
  - a. True
  - b. False
- 20. The largest ingredient by weight in this product is
  - a. Milkfat and nonfat milk
  - b. Sweet cream buttermilk
  - c. Carob bean gum
  - d. Carrageenan