

CULINARY ARTS

DAIRY PIXEL ART

Start Here!

Types of Dairy		
Question	Answer	
Ingredients for all dairy products which include water, lactose, lactoferrin and proteins.		
Adding bacteria to warm milk, it creates this product commonly used in Puddings, Tiramisu and Cheesecake.		
This type of thickening agent is added to milk to create cheese.		
Process of heating milk to a specific temperature for a specific length of time to kill any bacteria.		
It is the solid parts of milk that separate from the whey during the cheese-making process.		
What type of milk has a minimum of 1.5 percent butterfat?		
Rich ingredient, often used as a condiment in many dishes, it is made by fermenting cream.		
What dairy product is created by the rapid churning of cream?		
Type of milk has about 40% of the water removed, which creates a rich, thick product that is able to be canned.		
High milk can come from goats and sheep, the U.S. Dairy Industry primarily produces milk from what animal?		

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Congratulations! You did it!

