Adventures in Food and Nutrition! © 2012 Chapter 20: Dairy Delights

Tools:

Printer

- 8.5" x 11" paper
 - Scissors

Directions:

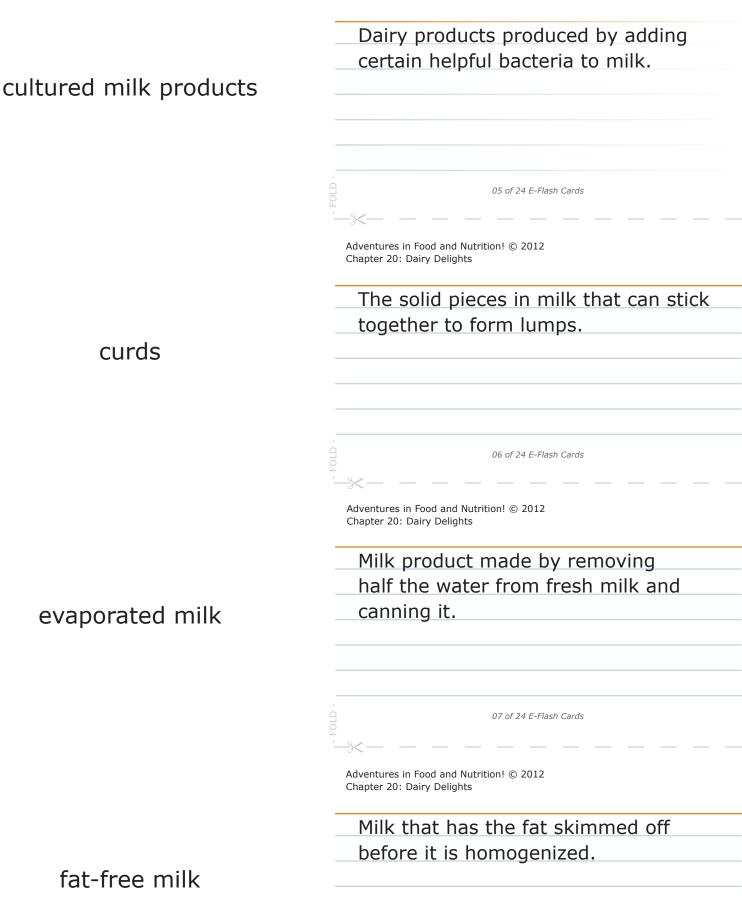
- 1. Print
- 2. Fold paper in half vertically
- 3. Cut along dashed lines



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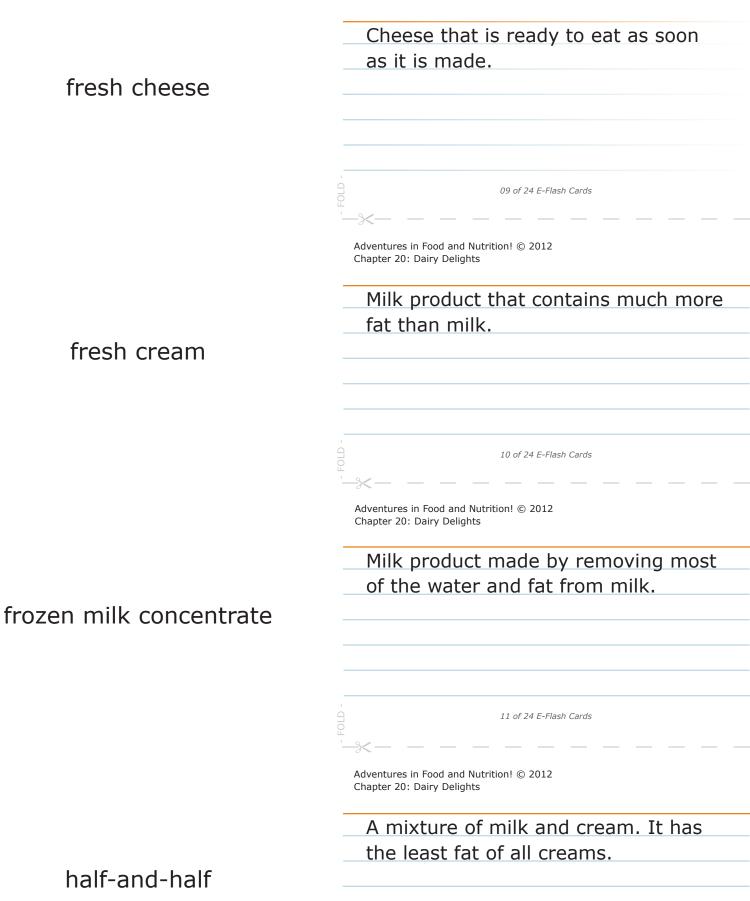
	Cheese stored for a time before it is
	sold.
aged chaose	
aged cheese	
	01 of 24 E-Flash Cards
	Y '∕
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	The fat found in milk.
butter	
Dutter	
	02 of 24 E-Flash Cards
	≚ '≫<
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	A cultured milk product made by
	adding bacteria to whole, low-fat, or
buttermilk	fat-free milk.
Duccermink	
	03 of 24 E-Flash Cards
	[⊭] '
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	A blend of cheeses.
cold pack cheese	

- FOLD -



FOLD

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homogenized

Milk or cream in which the fat has been broken into tiny pieces by a special process. This process keeps the fat and watery liquid in milk or cream from separating.

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Cream that has less fat than whipping

cream.

14 of 24 E-Flash Cards

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Milk that has some of the fat skimmed off.

low-fat milk

light cream

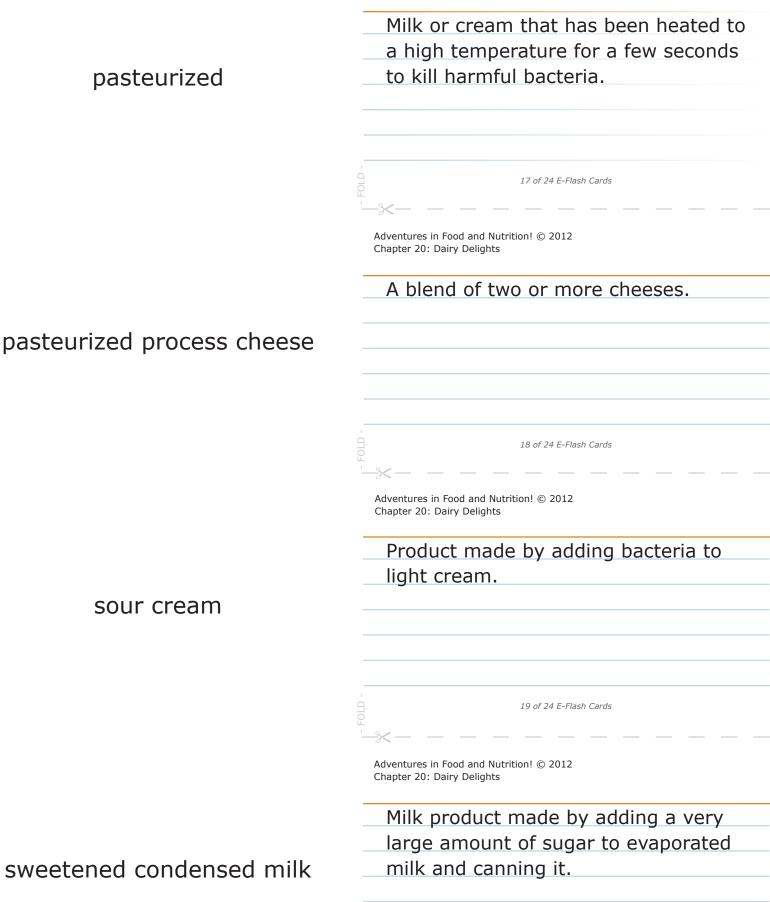
nonfat dry milk

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Milk product made by removing all the fat and water from whole milk.

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pasteurized

sour cream

sweetened condensed milk

FOLD

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A form of milk that is pasteurized at a higher temperature than normally **UHT** milk used. The higher temperature preserves the milk, which stays fresh for several months when stored in a cool, dry place. 21 of 24 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 20: Dairy Delights The liquid portion of milk that is left after curds form. whey 22 of 24 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 20: Dairy Delights Milk that contains the most fat. whole milk 23 of 24 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 20: Dairy Delights Product made by adding bacteria to fat-free, low-fat, or whole milk. yogurt

FOLD -

24 of 24 E-Flash Cards