



LOS ANGELES INTERNATIONAL DAIRY COMPETITION

FLUID, MILK AND CREAM CATEGORIES

Ultra-pasteurized or UHT products may be substituted or added as a second entry in this division. Please note type of heat treatment on the entry form.

DIVISION 1505 – FLUID, MILK AND CREAM

Class

- 1- Grade A Pasteurized Milk
- 2- Grade A Pasteurized 2% Reduced Fat Milk
- 3- Grade A Pasteurized Fresh Acidophilus, Low Fat
- 4- Grade A Pasteurized 1% Low Fat Milk
- 5- Grade A Pasteurized Nonfat/Fat Free Milk
- 6- Grade A Pasteurized Goat Milk
- 7- Grade A Pasteurized Light/Table Cream 18% Milk Fat
- 8- Grade A Pasteurized Cream 30% Milk Fat
- 9- Grade A Pasteurized Heavy Cream 36% Milk Fat
- 10- Manufacturing Cream 36% Milk Fat
- 11- Latin American/Hispanic Style Cream (Crema)
- 12- Grade A Half and Half
- 13- Pasteurized Pressurized Cream, Cans
- 14- Grade A Pasteurized Chocolate Flavored Milk
- 15- Grade A Pasteurized Chocolate Flavored Reduced Fat Milk
- 16- Grade A Pasteurized Chocolate Flavored Low Fat Milk
- 17- Grade A Pasteurized Chocolate Flavored Nonfat Milk
- 18- Other, Grade A Pasteurized Flavored Milk
- 19- Other, Grade A Pasteurized Flavored Reduced Fat
- 20- Other, Grade A Pasteurized Flavored Low Fat Milk
- 21- Other, Grade A Pasteurized Flavored Nonfat Milk
- 22- Pasteurized Dairy Beverage
- 23- Other

Fluid Milk, Cream, and Flavored Milk Score Card

Flavor and Odor.....	40%
Bacteria.....	40%
Composition	20%
Total	100%