



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 1010 – FLUID, MILK AND CREAM

Categories:

- 101- Grade A Pasteurized Milk
- 102- Grade A Pasteurized 2% Reduced Fat Milk
- 103- Grade A Pasteurized Fresh Acidophilus, Low Fat
- 104- Grade A Pasteurized 1% Low Fat Milk
- 105- Grade A Pasteurized Nonfat/Fat Free Milk
- 106- Grade A Pasteurized Goat Milk
- 107- Grade A Pasteurized Light/Table Cream 18% Milk Fat
- 108- Grade A Pasteurized Cream 30% Milk Fat
- 109- Grade A Pasteurized Heavy Cream 36% Milk Fat
- 110- Manufacturing Cream 36% Milk Fat
- 111- Latin American/Hispanic Style Cream (Crema)
- 112- Grade A Half and Half
- 113- Pasteurized Pressurized Cream, Cans
- 114- Grade A Pasteurized Chocolate Flavored Milk
- 115- Grade A Pasteurized Chocolate Flavored Reduced Fat Milk
- 116- Grade A Pasteurized Chocolate Flavored Low Fat Milk
- 117- Grade A Pasteurized Chocolate Flavored Nonfat Milk
- 118- Other, Grade A Pasteurized Flavored Milk
- 119- Other, Grade A Pasteurized Flavored Reduced Fat
- 120- Other, Grade A Pasteurized Flavored Low Fat Milk
- 121- Other, Grade A Pasteurized Flavored Nonfat Milk
- 122- Pasteurized Dairy Beverage
- 123- Other

Fluid Milk, Cream, and Flavored Milk Score Card

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

