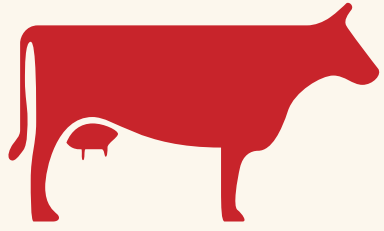


DAIRY PRODUCTS

AND PRODUCTION RELATIONSHIPS



MILKS

← PASTEURIZED ←

← COOLED, FILTERED
RAW FOR RETAIL ←

← FRESH WHOLE ←

← EXTENDED SHELF-LIFE (ESL) ←

← ULTRA-HIGH TEMP (UHT) ←

← STERILIZED ←

← LOWFAT ←

1.5 - 1.8%

← PART-SKIM CONDENSED ←

1.5 - 7.5%

← SKIMMED ←

0.1%

← SKIMMED CONDENSED ←

← CONDENSED/EVAPORATED ←

7.5 - 15%

SOUR MILKS

← KEFIR ←

← YOGURT ←

← CREAM YOGURT ←

> 10%

← BUTTERMILK ←

< 1%

← SOURED MILK ←

← CHEESE CURD ←

← QUARK ←

10 - 40%

RAW MILK

3.25 - 5% FAT

CREAMS

← CLOTTED CREAM ←

> 55%

← PASTEURIZED CREAM ←

← HALF AND HALF ←

10 - 18%

← CONDENSED CREAM ←

15 - 23%

← DOUBLE CREAM ←

43 - 48%

← TABLE CREAM ←

18 - 30%

← SOURED CREAM ←

← WHIPPING CREAM ←

30 - 36+%

← SCHMAND ←

20 - 29%

← SOUR CREAM ←

10 - 19%

← CRÈME FRAÎCHE ←

30 - 40%

BUTTERS

← RAW CREAM BUTTER ←

80 - 85%

← CULTURED BUTTER ←

86%

← WHEY BUTTER ←

80 - 90%

← SWEET CREAM BUTTER ←

80 - 85%

← BUTTERFAT ←

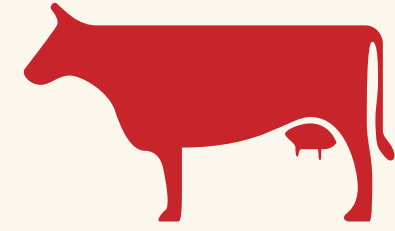
100%

← CLARIFIED BUTTER ←

99%

← MILD CULTURED BUTTER ←

← LIQUID FROM
BUTTER SEPARATION ←



CHEESES

← HARD (E.G. PARMESAN) ←

60 - 62%

← SEMI-HARD (E.G. GOUDA) ←

42 - 61%

← SEMI-SOFT (E.G. HAVARTI) ←

30 - 45%

← SOFT/SOFT-RIPENED (E.G. BRIE) ←

38 - 60%

← WHEY CHEESE (E.G. RICOTTA) ←

← BLUE VEIN/MOLDY ←

← CURDS (E.G. COTTAGE CHEESE) ←

18 - 44%

← PASTA FILATA (E.G. MOZZARELLA) ←

← BRINED (E.G. FETA) ←

← CREAM CHEESE ←

> 33%

← MASCARPONE ←

> 70%

← SOUR MILK CHEESE ←

WHEYS

← SWEET WHEY ←

0.4%

← SOUR WHEY ←

POWDERS

← WHEY POWDER ←

← SKIM MILK POWDER ←

← MILK POWDER ←

Information adapted from [wikipedia.org/wiki/dairy_product](https://en.wikipedia.org/wiki/dairy_product).
Does not represent a complete listing of all dairy products.
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modify this document.

- A Heat
- B Separation
- C Kefir culture
- D Yogurt cultures
- E Lactobacillus
- F L. lactis
- G Curdling with Lactobacillus
- H Penicillium
- I Curdling with rennet