

**2019 Virginia FFA Milk Quality and Products Career Development Event  
Written Test**

Name: \_\_\_\_\_

Chapter: \_\_\_\_\_

**Instructions:** This exam consists of 60 multiple-choice questions. Each question is worth two points. Choose the single best answer to each question and mark your answer on the back of your Scantron form in the "Written Exam" sections. Time limit is 40 minutes.

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**Production Questions**

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**10. How long can frozen colostrum be safely stored?**

- A) 3 days
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- 21. What is the recommended temperature of water for washing the bulk tank, lines, and other equipment?**
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