

# APPLY IT TO AG!

## Your Directions to Ag Connections

# GLOSSARY

**Average**— a single value (such as a mean, mode, or median) that summarizes or represents the general significance of a set of unequal values.

**Butter**— butter is produced by churning the fat from milk or cream until it solidifies. It may then be salted.

**Butterfat**— also known as milkfat, the fatty portion of milk. Milk and cream are often sold according to the amount of butterfat they contain.

**Cohesion**— the act or state of sticking together tightly.

**Cream**— the high-fat portion of milk that is separated during processing. Cream is used to produce products like ice cream, half and half, whipping cream, and heavy cream. Cream is also dried and powdered, and some is condensed by evaporation and canned.

**Cud**— the partially digested food that is regurgitated from the first compartment of the cow's stomach into the mouth to be chewed again. A cow may spend seven hours a day eating food and an additional 10 hours a day chewing her cud.

**Docile**— easily led or managed.

**Gas**— a state of matter that has neither shape nor volume but expands to fill any container.

**Homogenization**— a process applied to milk that results in fat globules being reduced in size to allow a smooth consistency.

**Lactose**— a sugar naturally present in milk.

**Liquid**— a state of matter that has no shape but has definitive volume and does not expand indefinitely.

**Molecule**— the smallest particle of a substance that retains all the properties of the substance and is composed of one or more atoms.

**Pasteurization**— a simple, effective method to kill harmful pathogens through heat treatment without affecting the taste or nutritional value of milk. Pasteurization is recognized around the world as an essential tool for protecting public health since it was first introduced in 1864. The process was named after the French scientist, Louis Pasteur.

**Solid**— a state of matter that does not flow perceptibly and retains a definite size and shape.

**Surface Tension**— the attractive force exerted upon the surface of a liquid by the molecules beneath that tends to draw the surface molecules into the bulk of the liquid and makes the liquid assume the shape having the least surface area.

Sources:

Merriam-Webster's Dictionary

The US Dairy Checkoff Dairy Dictionary

<https://www.usdairy.com/news-articles/dairy-dictionary>