

## 1998 Dairy Foods CDE Test

1. To carry out a coordinated promotion and research program to help expand domestic and foreign markets for fluid milk and dairy products produced in the United States is:
  - a. a campaign promise made by a gubernatorial candidate.
  - b. the mission of the National Dairy Promotion & Research Board.
  - c. the purpose of the Iowa FFA Dairy Foods Contest.
  - d. the aim of the Iowa Department of Agriculture and Land Stewardship.
  
2. All of the National Dairy Promotion and Research Board's programs were financed:
  - a. by dairy farmer members of the Board.
  - b. through grants from the USDA.
  - c. from sales taxes collected in the retail sale of fluid milk.
  - d. by American dairy farmers through the promotion and research check off.
  
3. The dairy industry has developed a program to identify milk, cheese and other dairy products made from U.S. produced milk that meets federal and/or state standards. Such products are identified by:
  - a. the "Real" Seal.
  - b. the words "U.S.D.A. Approved".
  - c. the words "U.S.D.A. Standard of Excellence".
  - d. any of the above.
  
4. A food obtained as a fluid by separating out the coagulum from milk, cream or skim milk is called:
  - a. curd
  - b. whey
  - c. casein
  - d. protein
  
5. What is a Federal milk marketing order?
  - a. It is an order passed by Congress which mandates that milk be served in school breakfast programs.
  - b. It is a law that prohibits the sale of milk directly from the farm to the consumer.
  - c. It is a regulation issued by the Secretary of Agriculture which places certain requirements on the handling of milk in the area it covers.
  - d. It is an order placed by the Federal government for milk products to be held in reserve and for the armed forces.
  
6. What kind of milk is covered by Federal orders?
  - a. Cow and Goat Milk
  - b. Swiss Valley and Anderson-Erickson
  - c. Grade A Fluid Milk and Grade B Fluid Milk
  - d. Grade A Fluid Milk
  
7. Who is regulated by a milk marketing order?
  - a. dairy farmers
  - b. milk handlers
  - c. restaurant operators
  - d. dairy product retailers

8. What are the objectives of a Federal milk marketing order?
- To assist farmers in developing a steady, dependable market by providing prices for their milk which are reasonable in relation to economic conditions.
  - To assure customers at all times of adequate supplies of pure and wholesome milk.
  - To regulate the price of milk so that consumers are always assured of a "cheap" food source.
  - Both a and b are correct.
9. Because milk flavor will influence the flavor of all products in which it is an ingredient, milk must have good flavor when it comes from the cow. Which of the following milk defects is not one that is attributed to the cow?
- feed
  - flat
  - salty
  - foreign
10. Which one of the following is not a source of unpleasant odors and flavors that get into milk even when the milk is not exposed openly to such odors?
- Cows inhale foul smelling air.
  - Certain odors such as fly spary is absorbed through the cows hide and gets into blood stream.
  - Careless use of detergents and sanitizers in cleaning equipment.
  - Cows with mastitis.
11. Cows late in lactation may give milk that has a salty flavor. It is recommended that cows not be milked longer than:
- 14 to 16 months
  - 12 to 14 months
  - 10 to 12 months
  - 6 weeks before freshening, as this is the only time that milk flavor is affected.
12. Milk that is described as tasting like wet cardboard or oily, metallic, and tallowy, is caused by:
- oxidation
  - bacteria
  - sanitizers
  - adding water to milk
13. Lipolyzed flavor is caused by a chemical breakdown of milk fat. This flavor can be described as a combination of bitter, soapy, and unclean. Which of the following causes the chemical breakdown of milk fat?
- bacteria
  - pasteurization
  - exposure to sunlight
  - the enzyme lipase
14. Several faulty milk handling practices can cause the development of lipolyzed flavor in milk. One of the following is not a cause:
- foaming of milk by any cause.
  - warming raw cold milk to 70-90° F and cooling it back to 40°F. This can happen by adding warm milk rapidly to a small amount of cool milk in a cooler.
  - processing mistakes such as adding a small amount of raw milk to pasteurized, homogenized milk.
  - pasteurization process.

15. Flavor defects can develop after milk is processed in the plant. These potential defects include putrid, stale, unclean, bitter, lipolyzed, and fruity. These defects are caused by:
- stainless steel containers.
  - bacteria capable of growing at temperatures in the 40-50°F range.
  - light through glass tubing used on equipment.
  - all of the above.
16. Cheddar cheese got its name from:
- its developer — Joshua Cheddar.
  - the means by which it is made — cheddaring.
  - the location at which it was developed — Cheddar, England.
  - Americans who wanted to distinguish it from Colby.
17. All but one of the following is true about the "Real" seal:
- It was developed by the dairy industry to identify real dairy foods.
  - It must be attached to all dairy products imported into the United States.
  - It identifies milk, cheese, and other dairy foods made from U.S. produced milk that meet federal and/or state standards.
  - "Real" seal assures consumers that the food is not imitation or substitute.
18. One of the following cheeses did not originate in the United States:
- Brick
  - Colby
  - Roquefort
  - Monetary Jack
19. Cheese is defined as:
- a milk product manufactured from whey.
  - a product developed from the serum of milk.
  - the fresh or matured product obtained by draining the whey after coagulation of casein.
  - all of the above.
20. The Food and Drug Administration (FDA) has defined a "substitute" food for cheese as being:
- a food that looks like, tastes like, and is intended to replace its traditional counterpart, but is nutritionally inferior.
  - a food resembling a standardized or traditional product and meeting the FDA's definition of nutritional equivalency comparisons.
  - a food that does not necessarily resemble a dairy food product but has equivalent nutrient value.
  - all of the above.
21. There are over 2000 cheese varieties and names, and there are several ways in which cheese are classified. Under which of the following classification methods would "hard grating" cheese fall?
- Manufacturing process
  - Consistency
  - Country of origin
  - General appearance

22. Which of the following best describes a step used in manufacturing cheddar cheese?
- a. Curd particles kept separate.                      c. Bacteria ripened throughout with eye formation.  
 b. Curd particles matted together                      d. Mold ripened throughout interior.
23. Cheese generally possesses its most distinctive flavor when served at room temperature, with one exception which should be chilled when served. That exception is:
- a. American pasteurized processed cheese.                      c. cottage cheese.  
 b. blue cheese.                      d. cheddar cheese.
24. Which variety of cheese has the distinctive characteristic of large gas holes throughout the cheese?
- a. Swiss                      b. Colby                      c. Cheddar                      d. Monterey, Jack
25. Which of the following is not a true statement?
- a. Most cheese manufacturers use heat treated milk.  
 b. Heat treated milk and pasteurization have the same meaning and are terms used interchangeably.  
 c. Heat treated milk is usually heated to a temperature short of pasteurization.  
 d. Pasteurization is not a substitute for sanitation, but rather an additional safeguard.
26. Which type of cheese has the distinctive processing method of mold ripening throughout the interior of the cheese?
- a. Cottage                      b. Limburger                      c. Blue                      d. Colby
27. A recipe calls for one-half cup of shredded cheddar cheese to make six servings. If one cup of shredded cheddar equals four ounces of cheese, how many servings can be made from one pound of cheddar cheese?
- a. 6                      b. 12                      c. 24                      d. 48
28. Which three cheeses were found to reduce tooth decay in laboratory rats?
- a. Cottage, cream, neufchatel.                      c. Blue, Limburger, Roquefort.  
 b. Brie, Camembert, brick.                      d. Cheddar, Swiss, monterey jack
29. Specific gravity of milk is 1.032 at 60 degrees F. This means that a certain volume of milk weighs more than an equal volume of water. Water weights 8.34 lbs per gallon. How much does a gallon of milk weigh?
- a. 10.0 lbs.                      b. 9.5 lbs.                      c. 8.6 lbs                      d. 8.36 lbs.
30. Federal Definitions and Standards of Identity specify the minimum levels of milk fat and solids-not-fat for the various milks shipped in interstate commerce. Whole milk contains:
- a. not less than 3.25% milkfat and 8.25% solids-not-fat.  
 b. 0.3, 1.5 or 2.0% milkfat and not less than 8.25% solids-not-fat.  
 c. less than 0.5% milkfat and not less than 8.25% solids-not-fat  
 d. not less than 18% milkfat.

DAIRY FOODS CAREER DEVELOPMENT EVENT

Participant No.: Key 1998

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

School (Town): \_\_\_\_\_

ANSWER SHEET: ANALYZE AND INTERPRET INFORMATION

(Mark the box opposite the question number to specify your answer - 2 points each.)

	A	B	C	D	
1.	X				
2.		X			
3.			X		
4.				X	
5.			X		
6.	X				
7.				X	
8.		X			
9.		X			
10.				X	
TOTAL SCORE					

**1998**

**FFA STATE DAIRY FOODS EVALUATION  
EVENT**

**ANALYZE & INTERPRET INFORMATION**

**MILK FACTS**

**1997 Edition**

FLUID MILK PRODUCT SALES; 1974 - 1997 - Page 13

1. From 1976 through 1996, how many more millions of pounds of lowfat milk were sold in the U.S.?
  - a. 11,745,000
  - b. 12,431,000
  - c. 12,690,000
  - d. 13,780,000
  
2. From 1976 through 1996, how many more millions of pounds of fluid milk products were sold in the U.S. ?
  - a. 1,590,000
  - b. 1,849,000
  - c. 1,989,000
  - d. 2,010,000

FLUID MILK PRODUCT SALES; 1974-1997

Year	Plain Whole Milk	Lowfat Milk	Skim Milk	Flavored Milk and Drinks	Buttermilk	Total
1974	36,765	9,763	2,959	2,001	988	52,476
1975	36,188	11,468	2,480	2,085	1,011	53,232
1976	35,241	12,431	2,524	2,339	1,021	53,556
1977	34,036	13,426	2,617	2,508	1,007	53,594
1978	33,235	14,250	2,543	2,456	983	53,467
1979	32,480	15,043	2,604	2,365	939	53,431
1980	31,253	15,918	2,636	2,272	927	53,006
1981	30,397	16,662	2,583	2,131	926	52,699
1982	29,350	17,038	2,449	1,993	950	51,780
1983	28,871	17,638	2,474	2,122	1,006	52,112
1984	28,204	18,525	2,726	2,316	1,020	52,791
1985	27,760	19,812	3,009	2,312	1,046	53,939
1986	26,446	21,156	3,236	2,367	1,017	54,222
1987	25,622	21,722	3,403	2,436	1,039	54,222
1988	24,423	21,974	3,936	2,419	995	53,747
1989	22,743	23,769	4,988	2,373	907	54,780
1990	21,348	24,525	5,706	2,350	879	54,808
1991	20,847	25,133	6,023	2,401	858	55,262
1992	20,263	25,309	6,378	2,442	811	55,204
1993	19,535	24,920	6,871	2,476	783	54,585
1994*	19,407	24,972	7,485	2,567	768	55,119
1995*	18,734	24,295	8,391	2,628	742	54,790
1996 <sup>1</sup>	18,825	24,176	8,932	2,756	716	55,405
1997 <sup>2</sup>	18,580	3,991	9,236	2,799	688	55,294

\*Preliminary. <sup>1</sup>Milk Industry Foundation Estimate. <sup>2</sup>Revised.  
Source: USDA, Economic Research Service.

**PER CAPITA SALES OF MANUFACTURED DAIRY PRODUCTS;  
1980 - 1996 - Page 18**

3. Iowa ranks 4<sup>th</sup> in the U.S. in dry whey production. Per capita sales of dry whey in the U.S. since 1980 has increased by how many pounds ?

- a. 0.5
- b. 0.7
- c. 0.8
- d. 1.0

4. Iowa ranks 7<sup>th</sup> nationally in cheese production (other than cottage cheese). Per capita sales of cheese (other than cottage but including American) within the U.S. since 1980 increased by how many pounds ?

- a. 8.6
- b. 9.2
- c. 9.6
- d. 10.2

**PER CAPITA SALES OF MANUFACTURED DAIRY PRODUCTS; 1980-1996**

	Butter <sup>1</sup>	—Cheese—		Cottage Cheese <sup>2</sup>	Dry Whole Milk	Nonfat Dry Milk <sup>3</sup>	Dry Whey <sup>4</sup>	Evaporated and Condensed Whole Milk	Evaporated and Condensed Skim Milk	—Frozen Desserts—	
		American <sup>5</sup>	Other							Ice Cream- Regular	Ice Cream- Lowfat <sup>6</sup>
	(Pounds)										
1980	4.5	9.6	7.9	4.5	0.3	3.0	2.7	3.8	3.3	17.5	7.1
1981	4.2	10.2	8.0	4.3	0.4	2.1	2.7	4.1	3.2	17.4	7.0
1982	4.4	11.3	8.6	4.2	0.4	2.1	2.9	4.0	3.0	17.6	6.6
1983	4.9	11.6	8.9	4.1	0.4	2.2	3.1	3.8	3.2	18.1	6.9
1984	4.9	11.9	9.6	4.1	0.4	2.5	3.2	3.7	3.7	18.2	7.0
1985	4.9	12.2	10.4	4.1	0.4	2.3	3.5	3.6	3.8	18.1	6.9
1986	4.6	12.1	11.0	4.1	0.5	2.4	3.7	3.6	4.3	18.4	7.2
1987	4.7	12.4	11.7	3.9	0.5	2.5	3.6	3.7	4.2	18.4	7.4
1988	4.5	11.5	12.2	3.9	0.6	2.6	3.5	3.5	4.2	17.3	8.0
1989	4.4	11.0	12.8	3.6	0.5	2.1	3.5	3.1	4.7	16.1	8.4
1990	4.4	11.1	13.5	3.4	0.6	2.9	3.7	3.2	4.8	15.8	7.7
1991	4.4	11.1	13.9	3.3	0.4	2.6	3.6	3.2	5.0	16.3	7.4
1992	4.4	11.3	14.7	3.1	0.5	2.8	3.8	3.2	5.2	16.3	7.1
1993	4.7	11.4	14.8	2.9	0.4	2.5	3.8	3.0	5.2	16.1	6.9
1994	4.8	11.5	15.3	2.8	0.4	3.5	3.6	2.6	5.5	16.1	7.6
1995 <sup>1*</sup>	4.5	11.8	15.4	2.7	0.4	3.5	3.5	2.2	4.7	15.6	7.3
1996 <sup>4</sup>	4.3	12.0	15.7	2.6	0.4	3.8	3.5	2.3	4.1	15.9	7.6

<sup>1</sup>Includes government donations of this product <sup>2</sup>Does not include curd <sup>3</sup>Includes modified whey <sup>4</sup>Preliminary estimates <sup>5</sup>Formerly ice milk <sup>6</sup>Revised  
Source: USDA Economic Research Service



**SUPERMARKET SALES OF FLUID MILK BY CITY (52 WEEKS ENDING 7/12/97) - Page 20**

5. What famous U.S. city led all others in gallons of fluid milk sold per person ?

- a. Los Angeles
- b. New York
- c. Des Moines
- d. Boston

6. Per capita gallons of fluid milk sold placed Omaha in what rank among the 50 leading U.S. cities ?

- a. 10
- b. 20
- c. 35
- d. 40

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**SUPERMARKET SALES OF FLUID MILK BY CITY<sup>1</sup> (52 WEEKS ENDING 7/12/97)**

Rank	City	Gallons	Gallon % Change vs Year Ago	Gallons per Capita	Rank	City	Change Gallons	Gallon % Change vs Year Ago	Gallons per Capita
		(Millions)					(Millions)		
1	Des Moines	19.5	3.15	20.07	26	Nashville	33.4	-1.31	13.96
2	Salt Lake City/Boise	57.9	-1.56	18.77	27	Oklahoma City/Tulsa	39.2	-3.39	13.70
3	Portland	58.7	-1.78	18.60	28	Kansas City	33.9	-0.82	13.59
4	Seattle	69.3	3.59	17.61	29	Baltimore	36.4	6.70	13.54
5	Indianapolis	52.3	-2.21	17.53	30	Boston	99.6	1.60	13.49
6	St. Louis	53.1	-5.06	16.76	31	Minneapolis	49.9	2.84	13.28
7	Phoenix	72.9	4.38	16.46	32	Raleigh/Durham	47.1	1.47	13.14
8	Buffalo/Rochester	46.0	-2.31	16.44	33	Cleveland	61.3	-0.53	12.86
9	Houston	74.9	-0.94	15.93	34	Little Rock	22.4	-4.33	12.79
10	Omaha	20.9	-3.23	15.88	35	Washington DC	76.0	3.31	12.77
11	Columbus	36.9	-0.51	15.22	36	Detroit	78.2	-1.74	12.68
12	New Orleans/Mobile	60.5	-0.53	15.19	37	San Diego	34.5	-2.50	12.63
13	Pittsburgh	59.7	-1.50	14.92	38	Grand Rapids	31.8	-1.94	12.37
14	Cincinnati	45.8	0.34	14.86	39	Birmingham	37.1	-0.83	12.28
15	Denver	50.8	-0.50	14.57	40	Orlando	32.1	-1.88	12.17
16	Charlotte	31.4	4.65	14.55	41	Chicago	99.3	-1.57	12.01
17	Milwaukee	32.3	-2.41	14.51	42	Miami	60.0	-1.99	11.94
18	San Antonio	44.0	0.08	14.37	43	Memphis	27.4	2.21	11.56
19	San Francisco	95.0	3.45	14.29	44	Atlanta	53.8	1.37	11.43
20	Dallas	74.8	-0.44	14.16	45	Jacksonville	18.7	-2.19	11.39
21	Sacramento	43.2	-3.26	14.10	46	Richmond/Norfolk	37.2	-2.45	11.06
21	Syracuse	28.9	-4.61	14.10	47	Albany	19.8	-0.72	10.66
23	Tampa	59.1	-1.31	14.05	48	Hartford/New Haven	31.7	2.51	10.57
24	Los Angeles	210.5	3.18	14.04	48	Philadelphia	87.4	-0.74	10.57
25	Louisville	32.7	-4.51	14.00	50	New York	155.7	0.85	8.52
						<b>Total United States</b>	<b>3 572.3</b>	<b>-0.56</b>	<b>13.46</b>

<sup>1</sup>Greater metropolitan area sales in supermarkets with over \$2 million ACV. Source: ACNielsen

7. In 1997, projected data estimates that milk ranks in what position among the major U.S. liquid drinks?

- a. 1st
- b. 2nd
- c. 3rd
- d. 4th

8. From 1990 through 1997, what liquid drink increased the most, percentage wise?

- a. bottled water
- b. soft drinks
- c. juices
- d. milk

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**U.S. LIQUID CONSUMPTION TRENDS;  
1990-1997  
(Shares of Stomach)\***

	1990	1991	1992	1993	1994	1995	1996E	1997P
	<i>(Percent of Beverages Consumed)</i>							
Milk	10.6	10.6	10.5	10.3	10.3	10.3	10.2	10.1
Soft Drinks	25.7	25.8	25.8	26.4	27.5	28.1	28.7	29.6
Beer	14.4	14.6	14.5	13.9	12.8	11.8	11.2	10.9
Coffee <sup>1</sup>	13.2	12.8	12.6	12.5	12.4	12.2	12.1	12.1
Bottled Water	4.4	4.4	4.5	4.8	5.2	5.6	6.1	6.7
Tea <sup>1</sup>	3.8	3.7	3.7	3.8	3.9	3.8	3.8	3.8
Juices	4.3	4.0	4.6	4.8	4.8	4.8	4.7	4.7
Powdered Drinks	3.0	3.0	2.9	2.8	2.6	2.7	2.7	2.7
Wine <sup>2</sup>	1.1	1.1	1.1	0.9	0.9	1.0	1.0	1.0
Distilled Spirits	0.8	0.8	0.7	0.7	0.7	0.7	0.7	0.7
Subtotal	81.3	80.6	81.0	80.9	81.2	80.8	81.3	82.4
Imputed Water Consumption <sup>3</sup>	18.7	19.4	19.0	19.1	18.8	19.2	18.7	17.6
<b>Total</b>	<b>100.0</b>	<b>100.0</b>	<b>100.0</b>	<b>100.0</b>	<b>100.0</b>	<b>100.0</b>	<b>100.0</b>	<b>100.0</b>

<sup>1</sup>Coffee and tea data are based on a three-year moving average to counterbalance inventory swings <sup>2</sup>Includes wine coolers. <sup>3</sup>Includes all other beverages. E = Estimated; P = Projected \*Revised from table which appeared in 1996 *Milk Facts*.

# PRODUCTION OF MANUFACTURED DAIRY PRODUCTS BY STATES: 1996 - Pages 38 & 39

9. In 1996 Iowa manufactured 58,466,000 pounds of nonfat dry milk. Based on this production, in what position among the U.S. states does Iowa rank?

- a. 2nd
- b. 3rd
- c. 4th
- d. 5th

10. Just 4 dairy plants in Iowa manufacture creamed cottage cheese. In 1996 Iowa ranked in what position among the 51 U.S. states?

- a. 5th
- b. 7th
- c. 8th
- d. 10th

## PRODUCTION OF MANUFACTURED DAIRY PRODUCTS BY STATE, 1996<sup>1</sup>

	Butter (1,000 lbs.)	Cheese <sup>2</sup> (1,000 lbs.)	Ice Cream <sup>3</sup> (1,000 gals.)	Frozen Yogurt (1,000 gals.)	Creamed Cottage Cheese (1,000 lbs.)	Lowfat Cottage Cheese (1,000 lbs.)	NFDM Cheese (human food) <sup>4</sup> (1,000 lbs.)
Alabama							
Alaska							
Arizona			390				
Arkansas		7,429			7,280	443	
California	305,667	1,053,979	146,649	12,326	32,566	60,949	425,971
Colorado		16,663				7,539	
Connecticut							
Delaware							
Florida							
Georgia							
Hawaii							
Idaho		432,886	10,062	560			
Illinois		115,246	57,642	1,723	39,610	21,727	
Indiana			71,979	13,139	16,310	7,644	
Iowa		225,189	5,898		11,204		58,466
Kansas		29,328					
Kentucky							
Louisiana			1,641		14,579	9,049	
Maine							
Maryland							
Massachusetts		934	8,518				
Michigan	22,110	106,603	48,448	2,457	15,692	4,510	29,396
Minnesota	56,575	692,058	50,968				14,097
Mississippi							
Missouri		159,049	16,401			6,417	
Montana			1,506				
Nebraska							
Nevada							
New Hampshire							
New Jersey							
New Mexico				142			12,155
New York	27,173	593,689	39,917	2,708	52,403	77,454	24,155
North Carolina			38,530	2,438			
North Dakota	4,059	24,820	1,988	200	200	1,360	485
Ohio		109,576	58,327	3,918	22,665		
Oklahoma							
Oregon	19,536	52,157	10,519		7,539	3,626	
Pennsylvania	79,331	340,587	13,002	8,970		5,222	
Rhode Island							
South Carolina							
South Dakota			10,639				
Tennessee							
Texas		137,897	20,519	1,503	6,543	4,683	4,220
Texas		10,938	47,783		8,967	5,091	
Utah		84,702	27,400				
Vermont		134,031					
Virginia							
Washington	95,342	104,284	29,765		13,972	19,606	189,137
West Virginia							
Wisconsin	294,956	2,095,946	21,250	283	13,260	16,466	34,412
Wyoming							
Other States	267,726	622,865	482,775	69,555	98,624	78,184	270,277
<b>United States</b>	<b>1,174,475</b>	<b>7,217,544</b>	<b>1,244,698</b>	<b>118,132</b>	<b>360,413</b>	<b>329,890</b>	<b>1,061,771</b>

<sup>1</sup>State figures not shown when less than 3 plants reported on individual operations might be disclosed, included in total for Other States. <sup>2</sup>All types of cheese except cottage cheese and lowfat cottage cheese. <sup>3</sup>Data includes regular and lowfat ice cream. <sup>4</sup>Nonfat dry milk. State data differs only on those products reported by USDA for each state. State figures not reported due to disclosure are included in total for Other States. Source: USDA.

# IOWA FFA DAIRY FOODS CONTEST Answer Sheet

1998

Contestant Number: \_\_\_\_\_

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

School (Town): \_\_\_\_\_

Directions: Darken the space corresponding to the correct answer.

	A	B	C	D
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
5	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
6	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
7	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
8	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
9	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
10	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
11	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
14	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
15	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

	A	B	C	D
16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
17	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
22	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
25	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
26	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
29	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
30	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>