Ag Product ID Practice Test 5

Developed by Caleb Rappolee
Leon County 4-H



- 1. Orange
- 2. Grapefruit
- 3. Mandarin
- 4. Tangerine

At what temperature should you store this product?

- A. 25-32° F
- B. 30-40° F
- C. 45-50° F
- D. 51-60° F



- 1. Loquat
- 2. Persimmon
- 3. Tomato
- 4. Almond

When is this product in season?

- A. January-April
- B. March-July
- C. June-November
- D. Year Round



- 1. Bok Choy
- 2. Pineapple
- 3. Mayhaw
- 4. Avocado

Which state produces the most of this product?

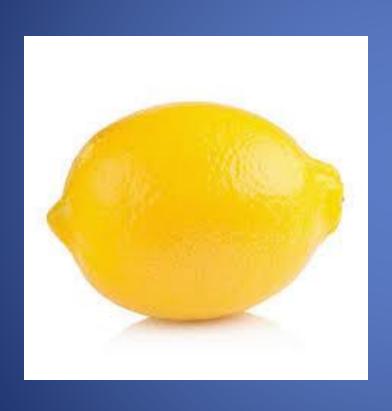
- A. Alabama
- B. Florida
- C. Hawaii
- D. Texas



- 1. Orange
- 2. Grapefruit
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At what humidity should you store this product?

- A. 50%-65%
- B. 70%-80%
- C. 80%-84%
- D. 85%-95%



- 1. Leek
- 2. Lime
- 3. Guava
- 4. Lemon

Which of these is NOT a variety of this product?

- A. Eureka
- B. Lisbon
- C. Giovanni
- D. Villafranco



- 1. Leek
- 2. Lime
- 3. Guava
- 4. Lemon

This product is a good source of _____.

- A. Vitamin A
- B. Vitamin C
- C. Vitamin D
- D. Vitamin K



- 1. Leek
- 2. Lime
- 3. Guava
- 4. Lemon

One of these products equals how many tablespoons of juice?

- A. 2 tbsp.
- B. 3 tbsp.
- C. 5 tbsp.
- D. 9 tbsp.



- 1. Orange
- 2. Grapefruit
- 3. Mandarin
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When is this product in season?

- A. August-April
- B. October-May
- C. January-June
- D. March-May



- 1. Dill
- 2. Kohlrabi
- 3. Napa
- 4. Rosemary

Which of these regions is this product NOT native to?

- A. Western Africa
- B. The Mediterranean
- C. Northern France
- D. Southern Russia



- 1. Papaya
- 2. Loquat
- 3. Peach
- 4. Mango

True or False
There are no U.S. grades
given to this product.

- A. True
- B. False



- 1. Dill
- 2. Kohlrabi
- 3. Napa
- 4. Rosemary

What soil pH level does this product prefer?

- A. 3.0 to 6.5
- B. 6.0 to 7.0
- C. 7.0 to 9.5
- D. 10.0 to 11.0



- 1. Napa
- 2. Mayhaw
- 3. Loquat
- 4. Leek

What country is this product in native to?

- A. Algeria
- B. Brazil
- C. Cuba
- D. China



- 1. Napa
- 2. Mayhaw
- 3. Loquat
- 4. Leek

What color are the blossoms of this product's tree?

- A. Orange
- B. Pink
- C. Red
- D. White



- 1. Honeydew
- 2. Persimmon
- 3. Cantaloupe
- 4. Watermelon

At what temperature should you store this product?

- A. 32-40° F
- B. 40-44° F
- C. 45-50° F
- D. 55-65° F



- 1. Tomato
- 2. Pomegranate
- 3. Apple
- 4. Mayhaw

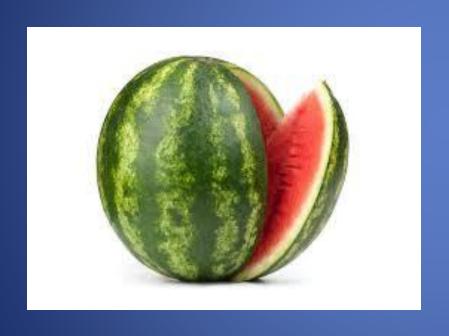
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- A. 2.0-3.5
- B. 5.0-5.5
- C. 6.0-6.4
- D. 6.5-7.0

- 1. Fig
- 2. Plum
- 3. Peach
- 4. Apricot

Where is this product thought to have originated?

- A. Armenia
- B. Brazil
- C. Colombia
- D. France



- 1. Honeydew
- 2. Persimmon
- 3. Cantaloupe
- 4. Watermelon

Do not store this product below ____

- A. 24° F
- B. 32° F
- C. 41° F
- D. 50° F



- 1. Papaya
- 2. Mango
- 3. Jujube
- 4. Napa

When is this product in season?

- A. January-March
- B. April-July
- C. November-June
- D. December-May



- 1. Napa
- 2. Leek
- 3. Spinach
- 4. Bok Choy

At what humidity level should you store this product?

- A. 52-59%
- B. 65-70%
- C. 80-90%
- D. 90-98%



- 1. Bok Choy
- 2. Muscadine
- 3. Jicama
- 4. Jujube

Which of these <u>is</u> a variety of this product?

- A. Appaloosa
- B. Fry
- C. Goodwin
- D. Houghton





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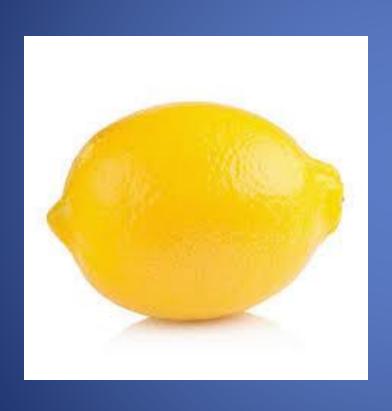
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