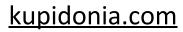


Cranberry Quiz: questions and answers







1. Which cranberry species is native to Britain?	
O Vaccinium macrocarpon	
O Vaccinium microcarpum	
O Vaccinium oxycoccos	
2. In term to their scientific classification, to which family do cranberries belong?	
O Ericaceae	
O Ebenaceae	
O Sapotaceae	
3. Where does the name "cranberry" derive from?	
O German, "kraanbere"	
O Spanish, "arándano"	
O French, "canneberge"	
4. How many kilograms of cranberries does British Columbia's Fraser River Valley produce annually?	
O 71 million kg	
O 8.5 million kg	
O 17 million kg	
5. Which state of the U.S. is the leading producer of cranberries?	
O Oregon	
O Wisconsin	

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O California
6. What is the cost per hectare of renovating cranberry beds?
O Between US\$ 54,000 and US\$ 104,000
O Between US\$ 74,000 and US\$ 124,000
O Between US\$ 34,000 and US\$ 84,000
7. What percentage of the U.S. cranberry crop is still dry-picked?
O 5-10%
O 10 - 15 %
O 0-5%
8. How many kcal are in 100 g of cranberries?
O 64 kcal
O 46 kcal
O 23 kcal
9. When was the Cranberry Marketing Committee established?
O 1962
O 1966
O 1964
10. About 95% of cranberries are processed and used for making:
O Cranberry juice and sauce
O Muffins
O Cakes



Cranberry Quiz: questions and answers

Right answers

- 1. Which cranberry species is native to Britain? Vaccinium oxycoccos
- 2. In term to their scientific classification, to which family do cranberries belong? Ericaceae
- 3. Where does the name "cranberry" derive from? German, "kraanbere"
- 4. How many kilograms of cranberries does British Columbia's Fraser River Valley produce annually? 17 million kg
- 5. Which state of the U.S. is the leading producer of cranberries? Wisconsin
- 6. What is the cost per hectare of renovating cranberry beds? Between US\$ 74,000 and US\$ 124,000
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- 5 10 %
- 8. How many kcal are in 100 g of cranberries? 46 kcal
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- 10. About 95% of cranberries are processed and used for making: Cranberry juice and sauce