

Dilution Formula

Making Whole Milk



Process:
 Add the C₁ amounts (blue - e.g. Half & Half) to a measuring cup and fill the rest of the way with the C₂ amounts (e.g. skim milk).

$$\frac{(V_1 \times C_1) + (V_2 \times C_2)}{(V_1 + V_2)}$$

| V ₁ & C ₁ | | | V ₂ & C ₂ | | | Total | Whole Milk |
|---------------------------------|-------------|-------------|---------------------------------|--------|--------|-------------|-------------|
| 8.0% | 12.0% | 36% | 0% | 1% | 2% | 1 Cup | 3.75% to 4% |
| Whole Evaporated | Half & Half | Heavy Cream | Skim | One % | Two % | Tablespoons | Milk Fat |
| tbs | tbs | tbs | tbs | tbs | tbs | | |
| 8 | | | 8 | | | 16 | 4.0% |
| 6 2/3 | | | | 9 1/3 | | 16 | 3.9% |
| 5 1/3 | | | | | 10 2/3 | 16 | 4.0% |
| | 5 1/3 | | 10 2/3 | | | 16 | 4.0% |
| | 4 1/3 | | | 11 2/3 | | 16 | 4.0% |
| | 3 | | | | 13 | 16 | 3.9% |
| | | 1 2/3 | 14 1/3 | | | 16 | 3.7% |
| | | 1 1/3 | | 14 2/3 | | 16 | 3.9% |
| | | 1 | | | 15 | 16 | 4.1% |

Making Half & Half for your Morning Coffee

| Range of Milk Fats | |
|----------------------|-------------|
| Half & Half | 10.5 to 18% |
| Light Whipping Cream | 18% to 30% |
| Heavy Cream | 36% to 40% |

| 36% | 0% | 1% | 2% | Total | Half & Half |
|-------------|--------|-------|--------|-------------|-------------|
| Heavy Cream | Skim | One % | Two % | 1 Cup | 12% |
| tbs | tbs | tbs | tbs | Tablespoons | Milk Fat |
| 5 1/3 | 10 2/3 | | | 16 | 12.0% |
| 5 | | 11 | | 16 | 11.9% |
| 4 2/3 | | | 11 1/3 | 16 | 11.9% |

1 Tablespoon = 3 Teaspoons
 V = Volume C = Concentration