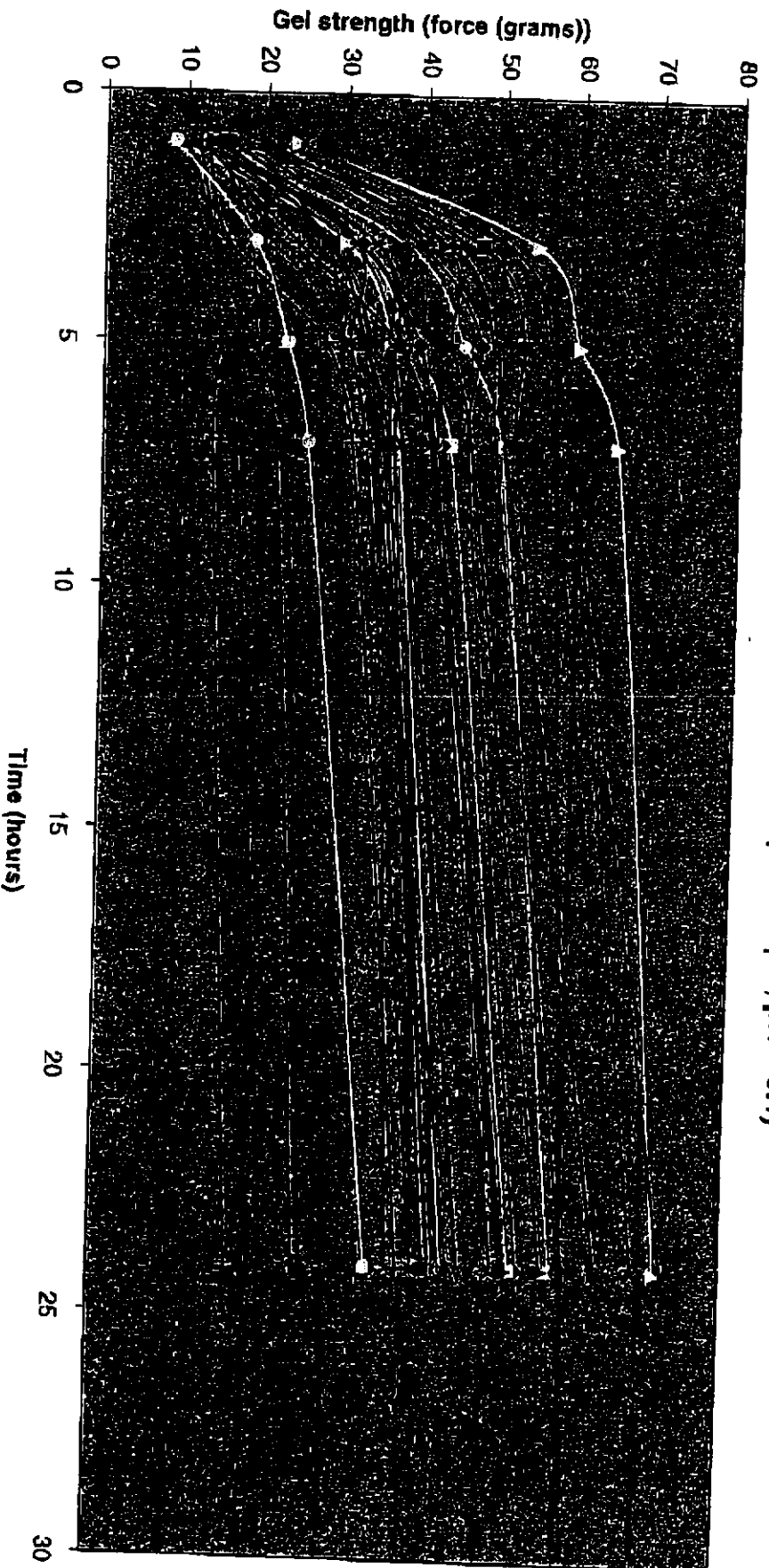


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Figure 1

Gel Strength Evaluations (Lemon pie, pH = 3.1)



◆ Sago 1/4	■ Sago 2/4	▲ Sago 3/4	×	Sago 4/4	*	Sago 5/4	● Sago 6/4	+	Sago 7/4	—	Sago 8/4	—	Sago 9/4
Sago 10/4	Sago 11/4	Sago 12/4	×	Sago 13/4	*	Sago 14/4	● Sago 15/4	—	Sago 16/4	—	Sago 17/4	—	Sago 18/4
◆ Sago 19/4	● Sago 20/4	▲ Sago 21/4	×	Sago 10/7	*	Sago 11/7	● Sago 12/7	+	Sago 13/7	—	Sago 14/7	—	Sago 15/7
◆ Sago 16/7	■ Sago 17/7	▲ Sago 18/7	×	Sago 19/7	*	Sago 20/7	Sago 21/7	+	ACD-26	—	BCD-8		

Figure 2
Gel Strength Analysis
825 BU Intermediate Viscosity, with varying levels of cross-linking.

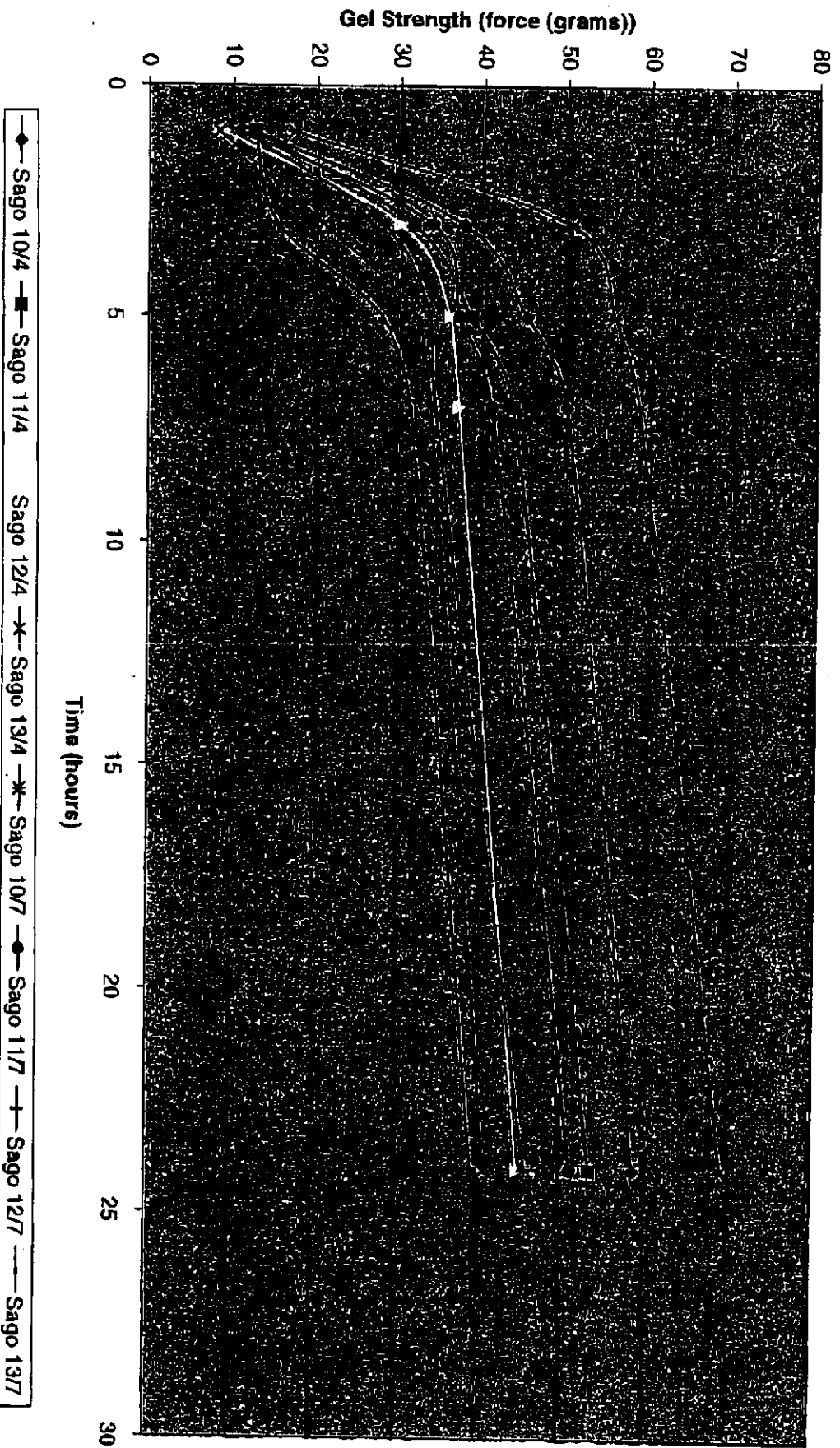
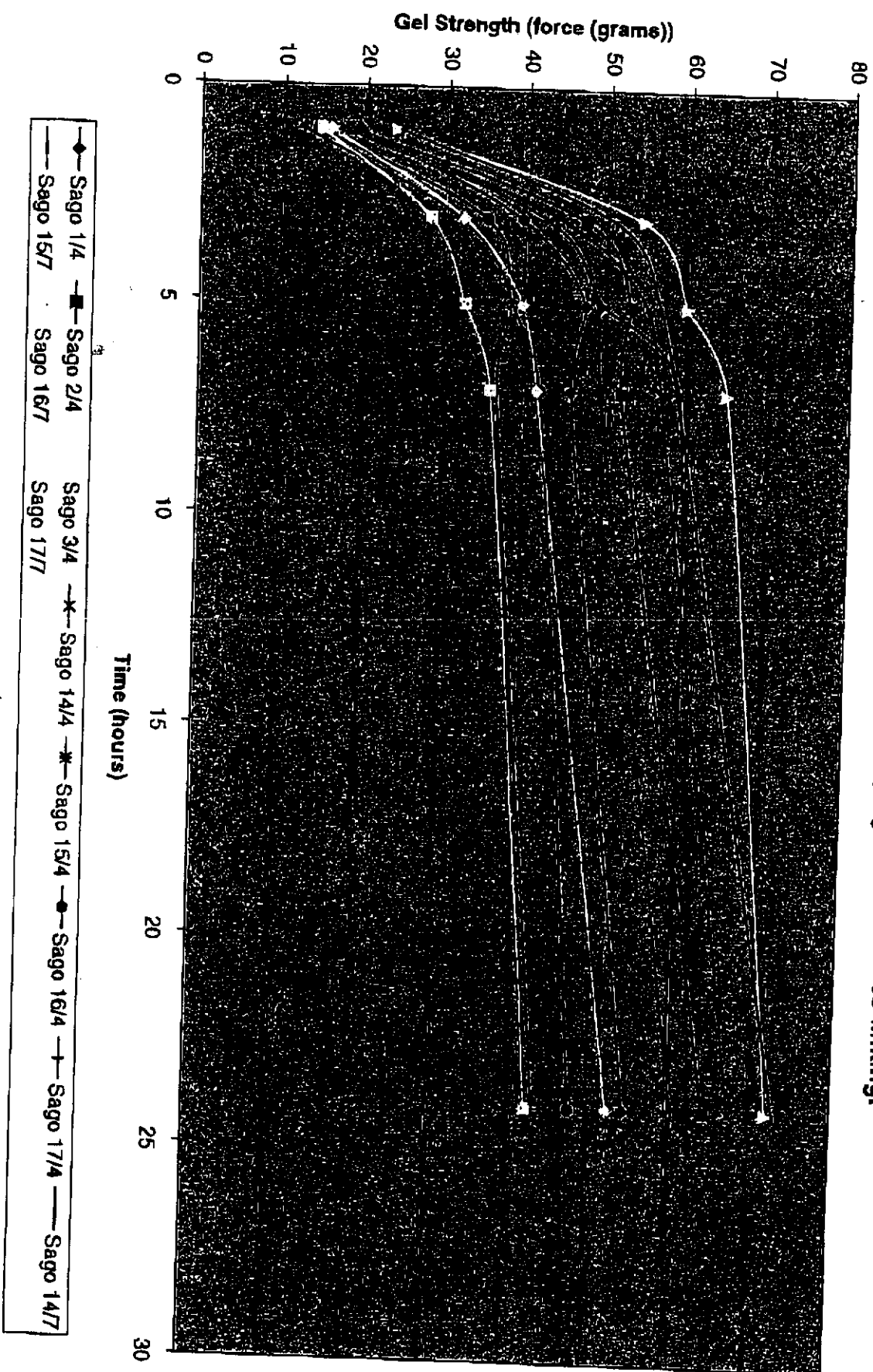
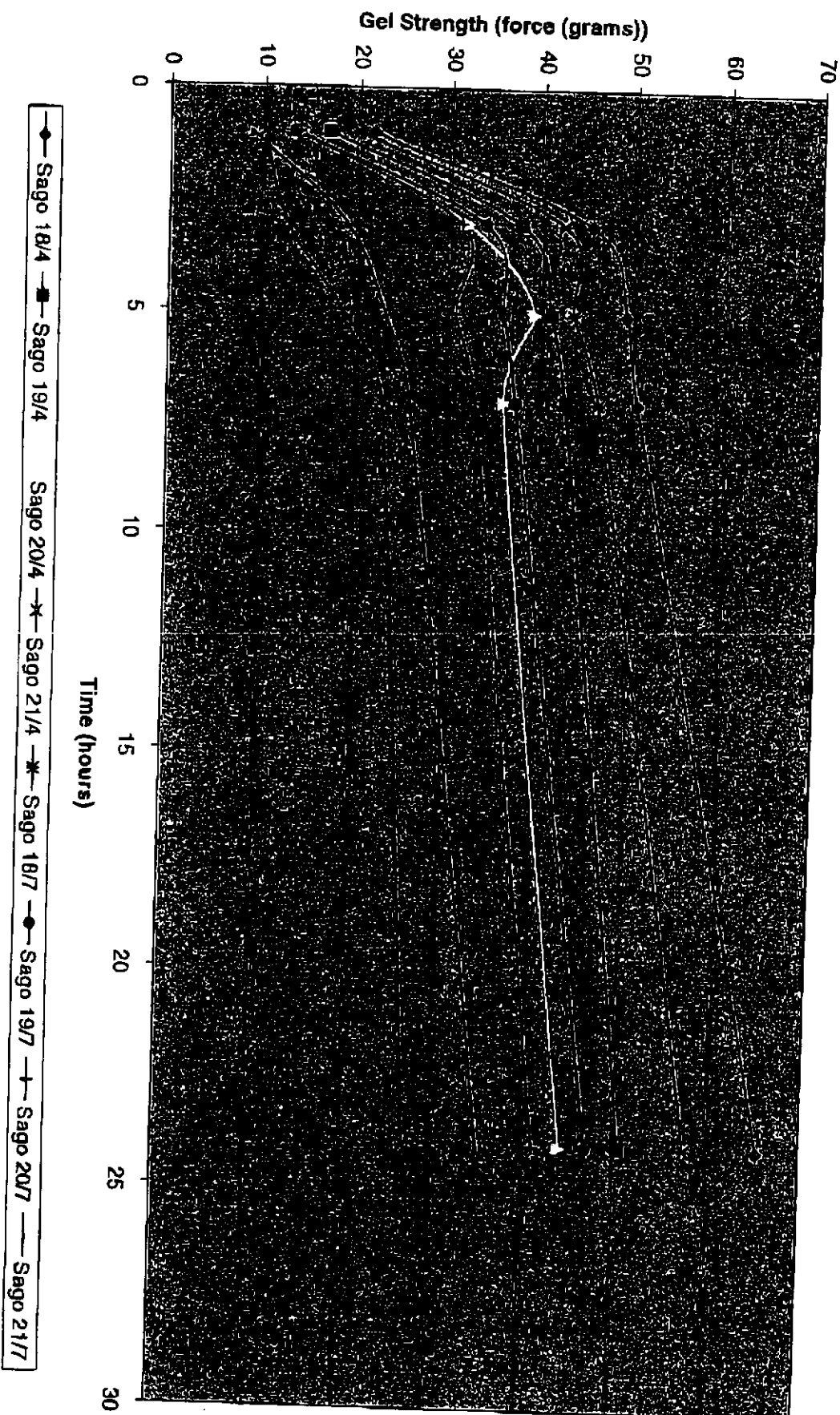


Figure 3 - Gel Strength Analysis
710 BU Intermediate Viscosity, with varying levels of cross-linking.



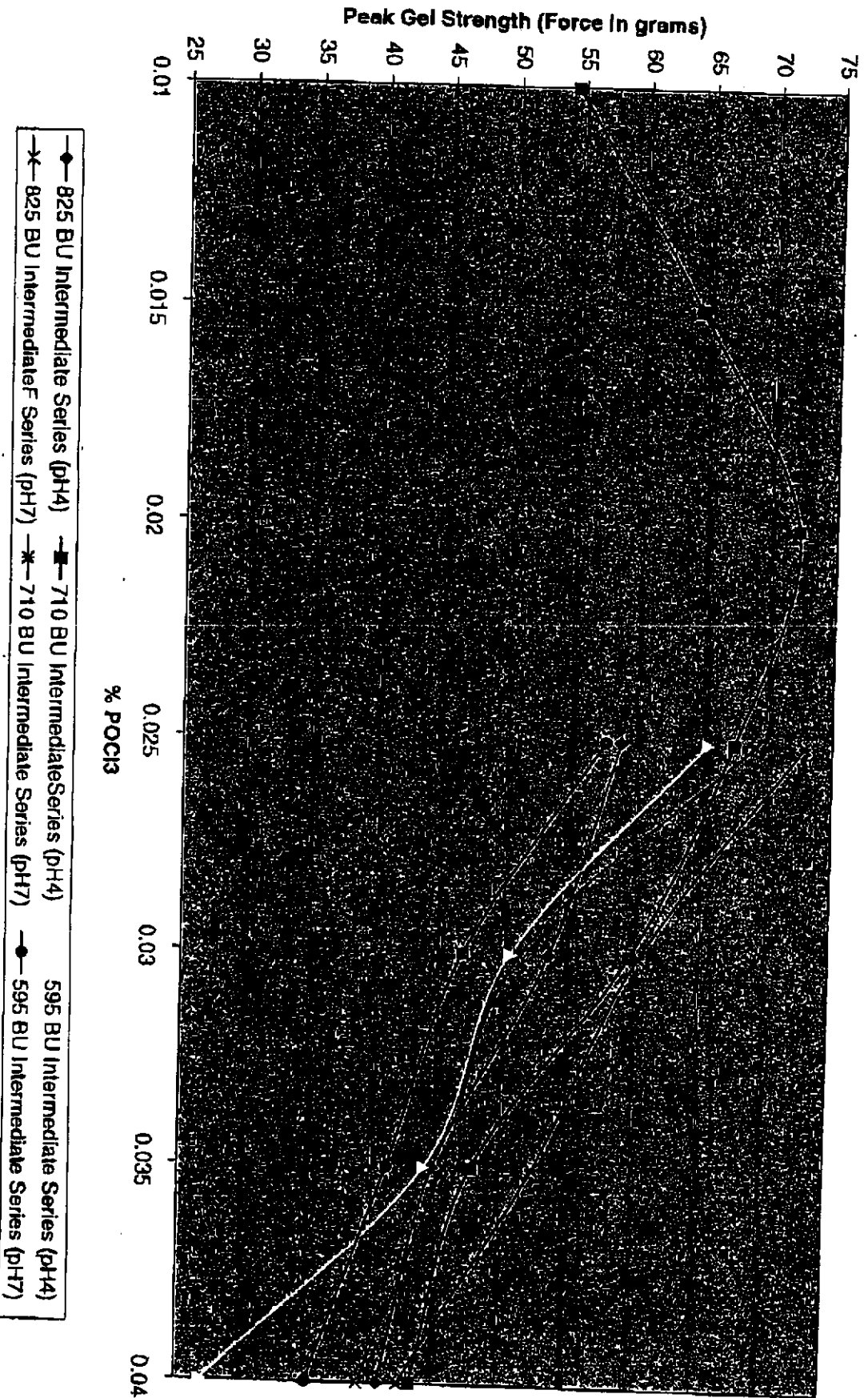
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Figure 4
Gel Strength Analysis
595 BU Intermediate Viscosity, with varying levels of cross-linking



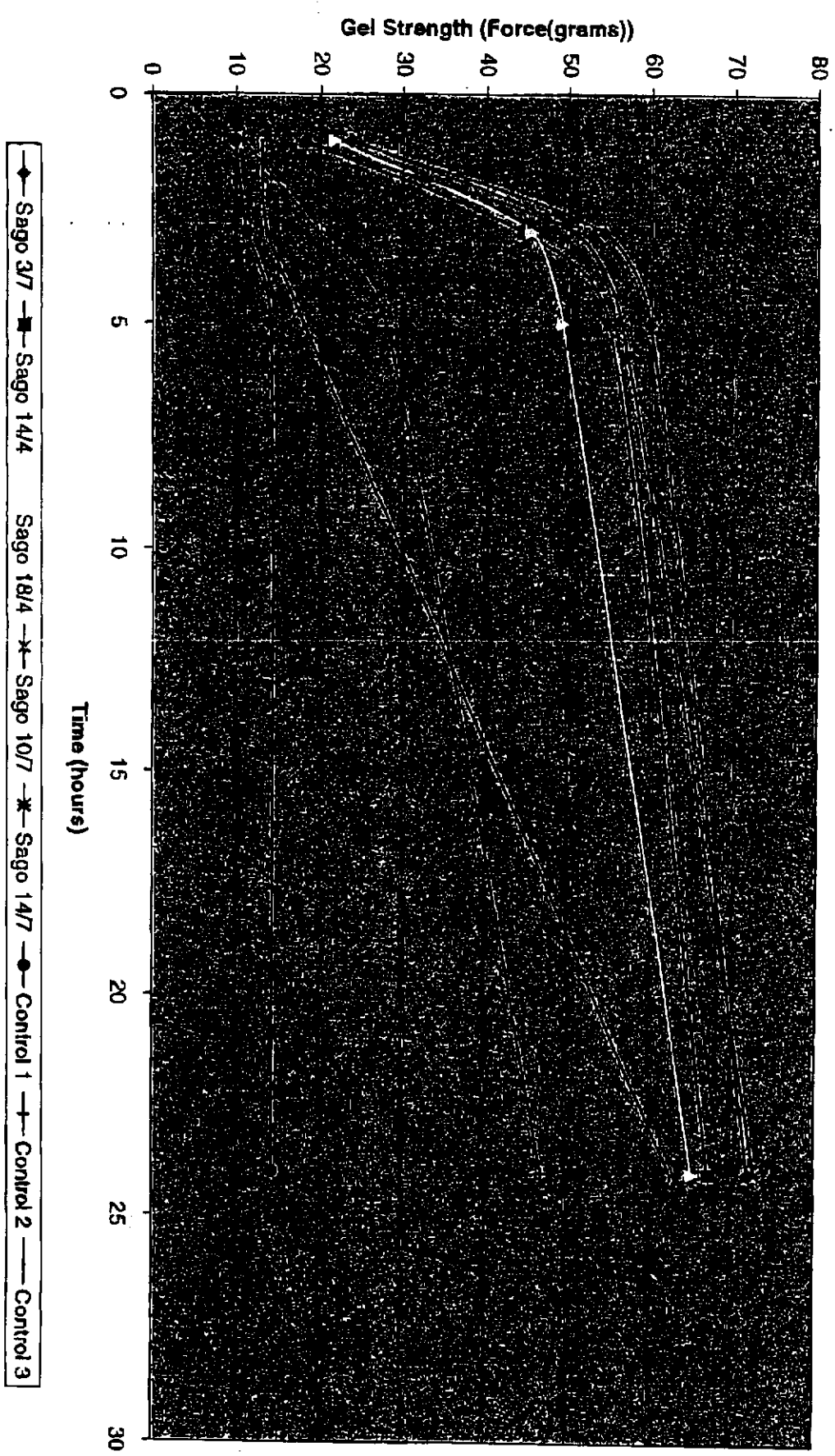
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Figure 5
Effect of Cross-linking on Peak Viscosity



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Figure 6
Top Five Performing Samples vs Controls
Acid Conditions (pH = 3.1) Room Temperature



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Figure 7

Top Five Sago Samples vs Controls (Refrigerated)

Note: Sago samples are taken after 7 hours. Controls are taken after 24.

