

[Fig. 1]

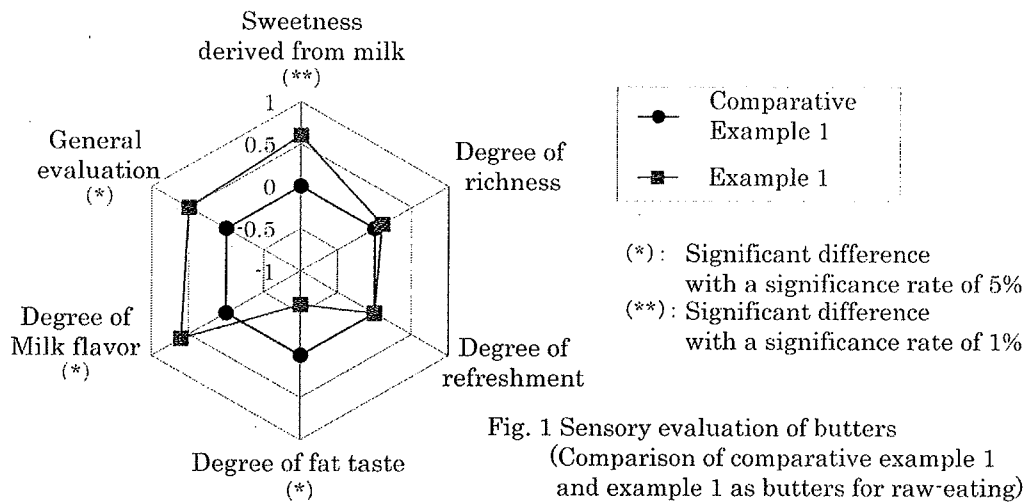


Fig. 1 Sensory evaluation of butters
(Comparison of comparative example 1
and example 1 as butters for raw-eating)

[Fig. 2]

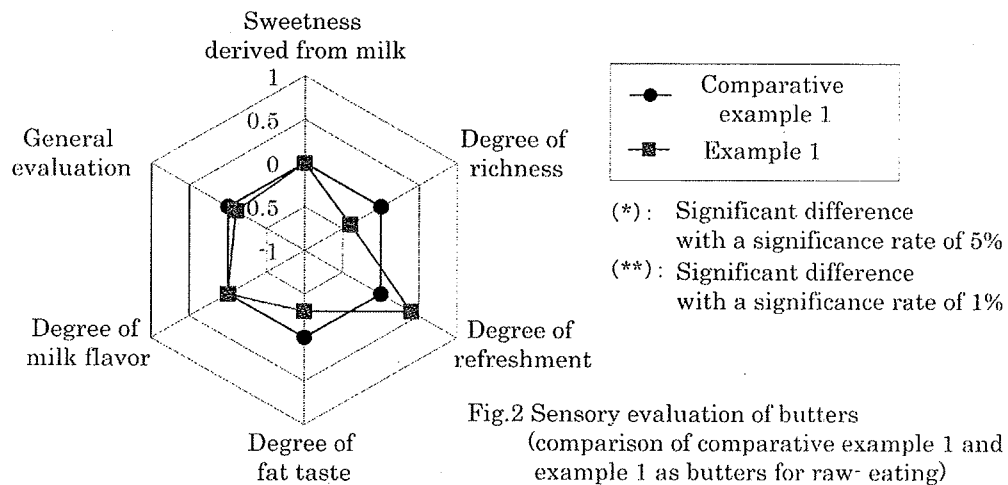
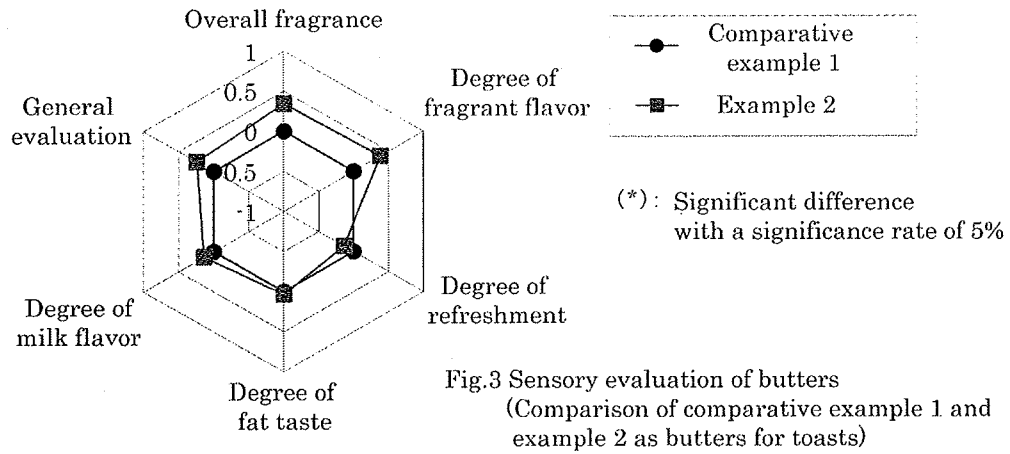
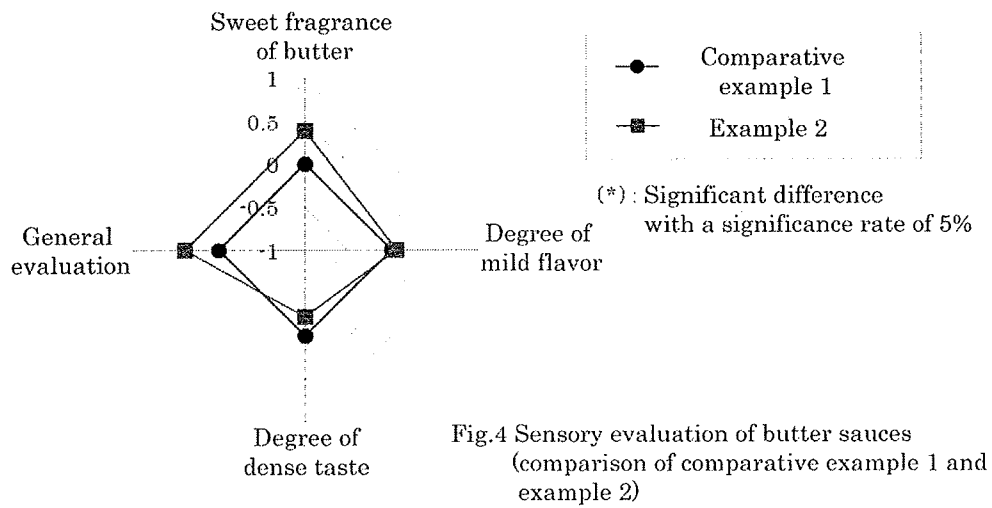


Fig.2 Sensory evaluation of butters
(comparison of comparative example 1 and
example 1 as butters for raw-eating)

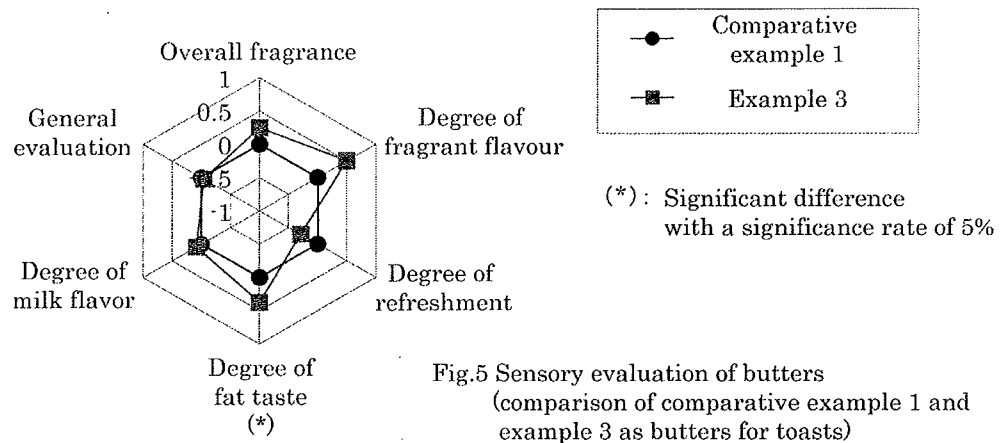
[Fig. 3]



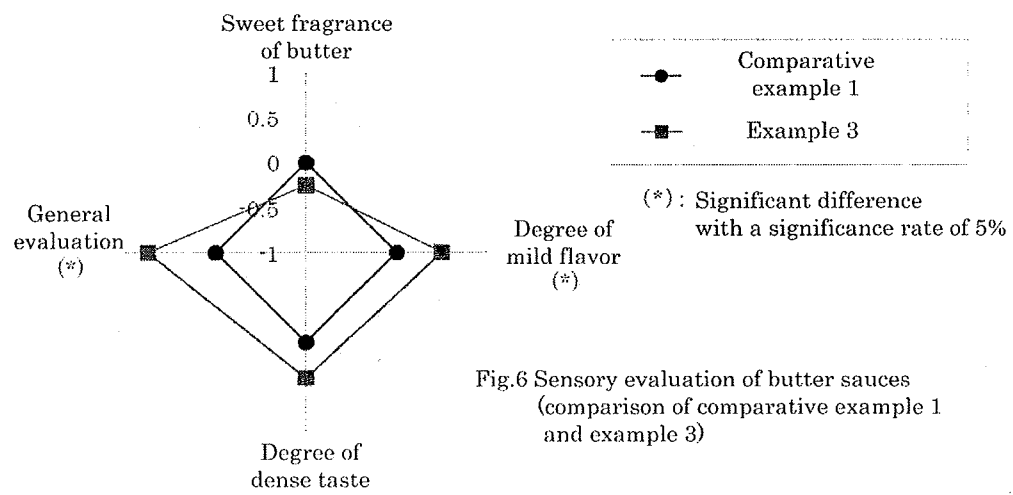
[Fig. 4]



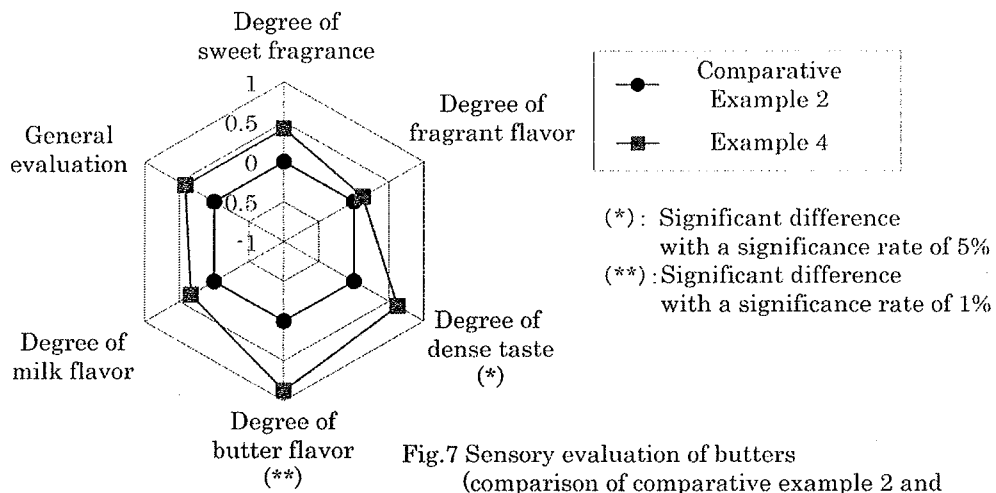
[Fig. 5]



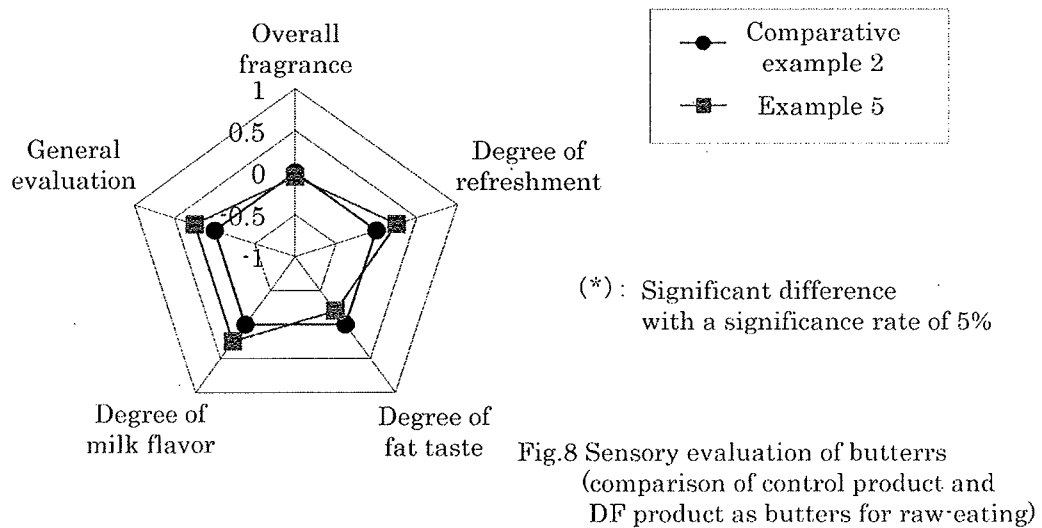
[Fig. 6]



[Fig. 7]



[Fig. 8]



[Fig. 9]

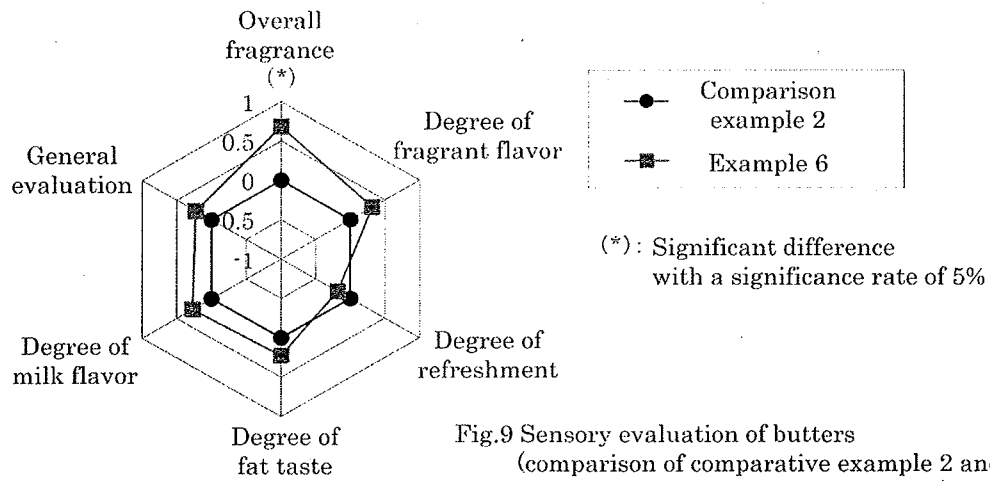


Fig.9 Sensory evaluation of butters
(comparison of comparative example 2 and example 6 as butters for raw-eating)

[Fig. 10]

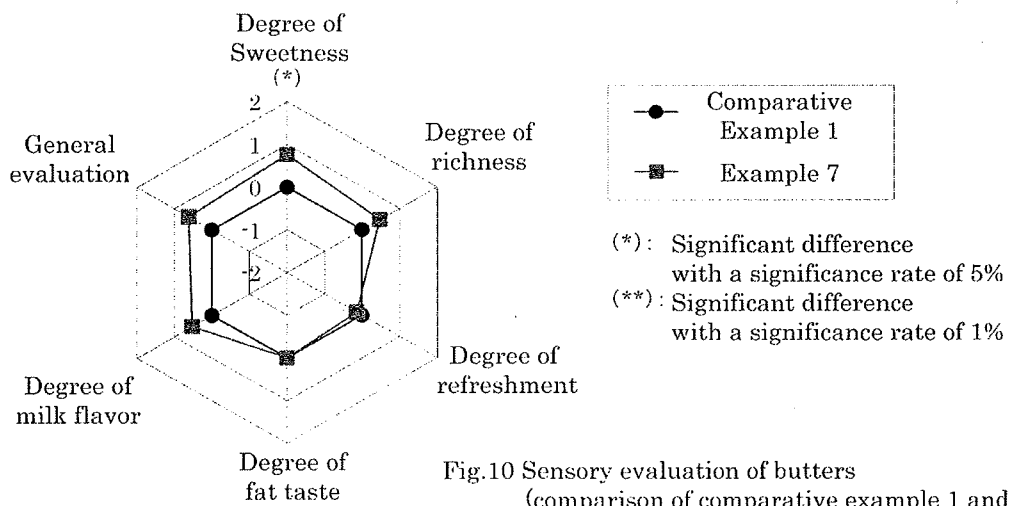


Fig.10 Sensory evaluation of butters
(comparison of comparative example 1 and example 7 as butters for raw-eating)

[Fig. 11]

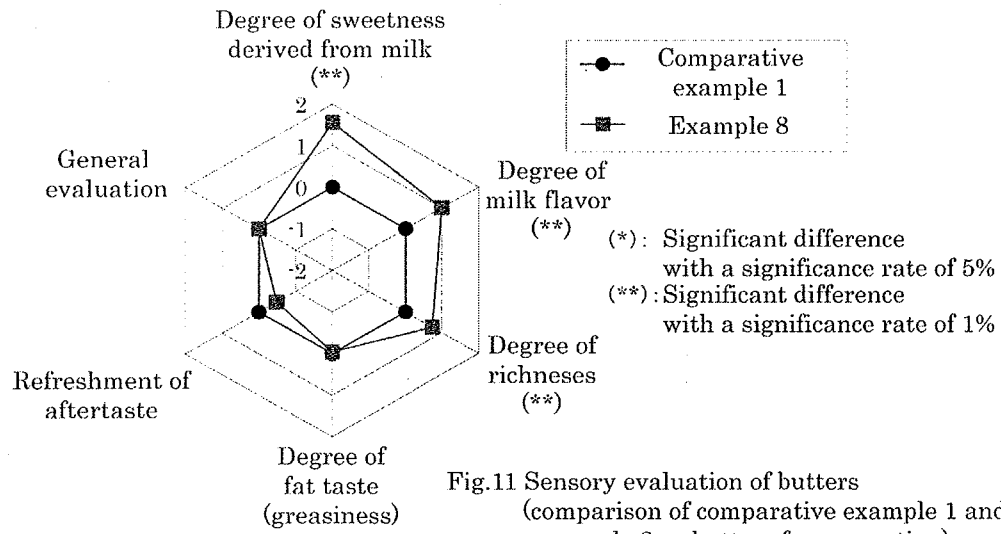
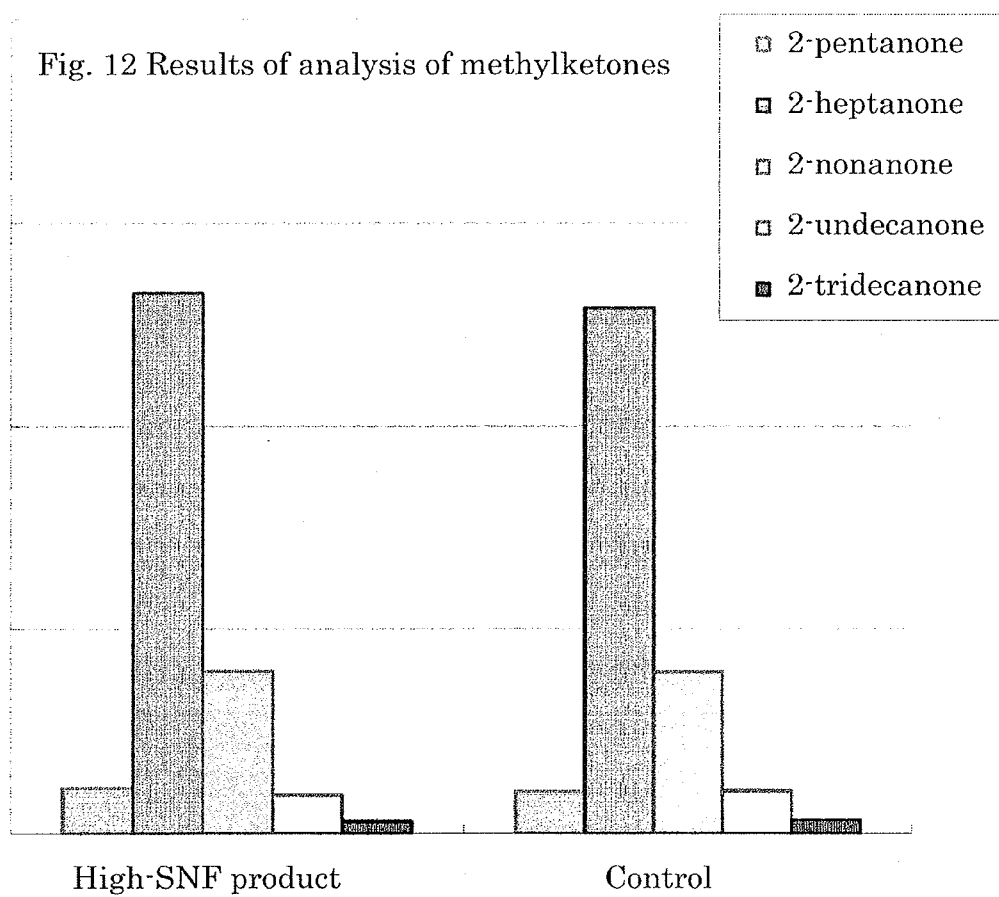
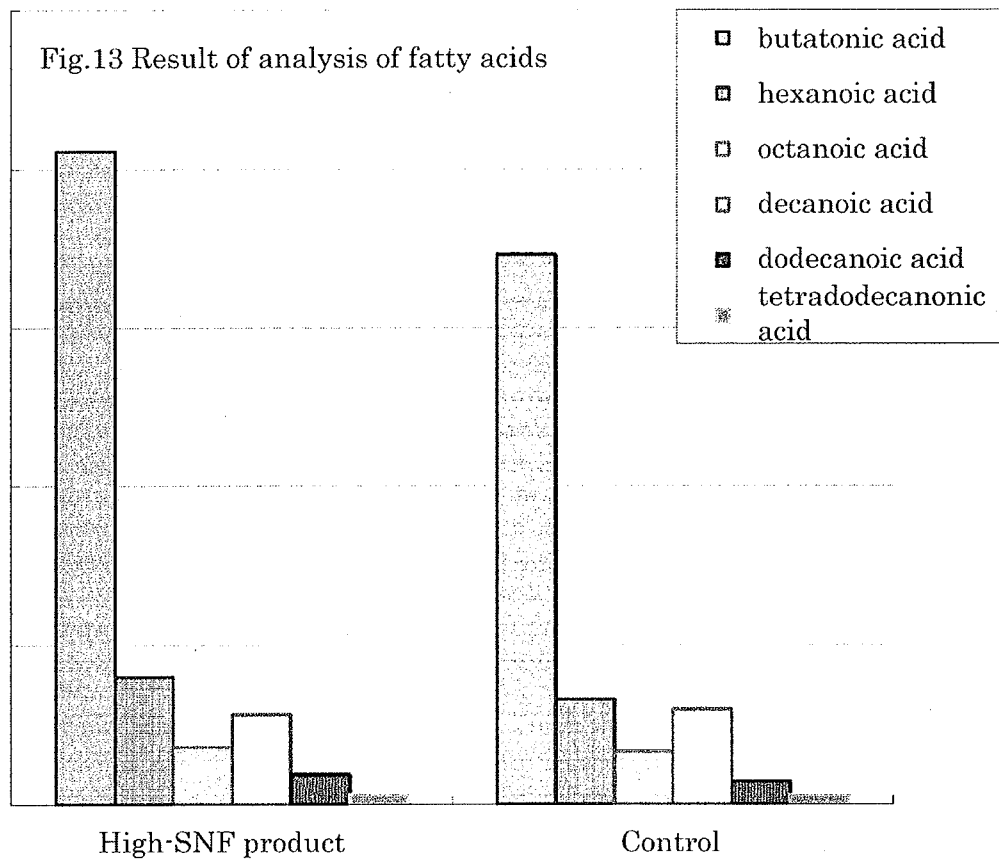


Fig.11 Sensory evaluation of butters
(comparison of comparative example 1 and example 8 as butters for raw-eating)

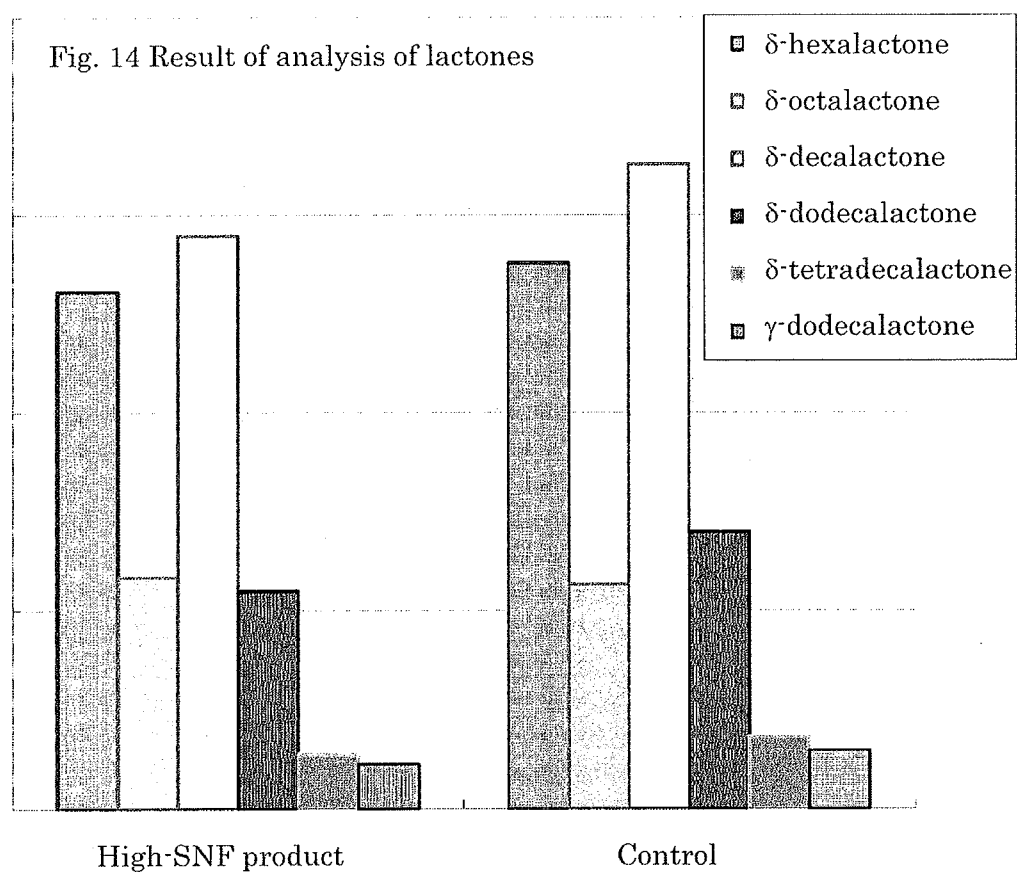
[Fig. 12]



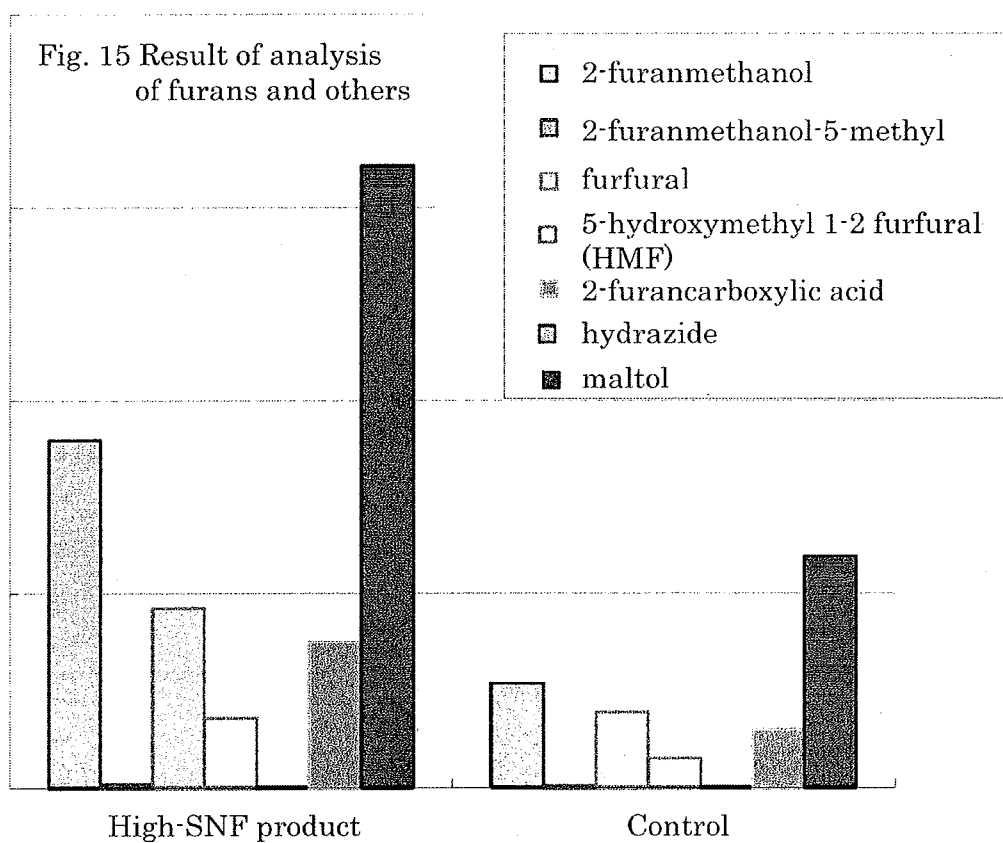
[Fig. 13]



[Fig. 14]



[Fig. 15]



[Fig. 16]

