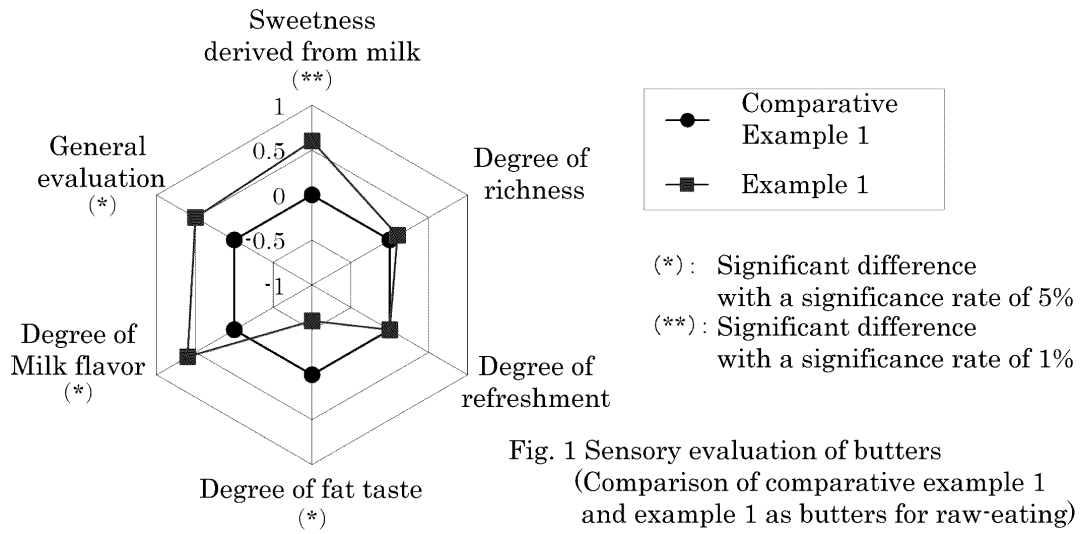
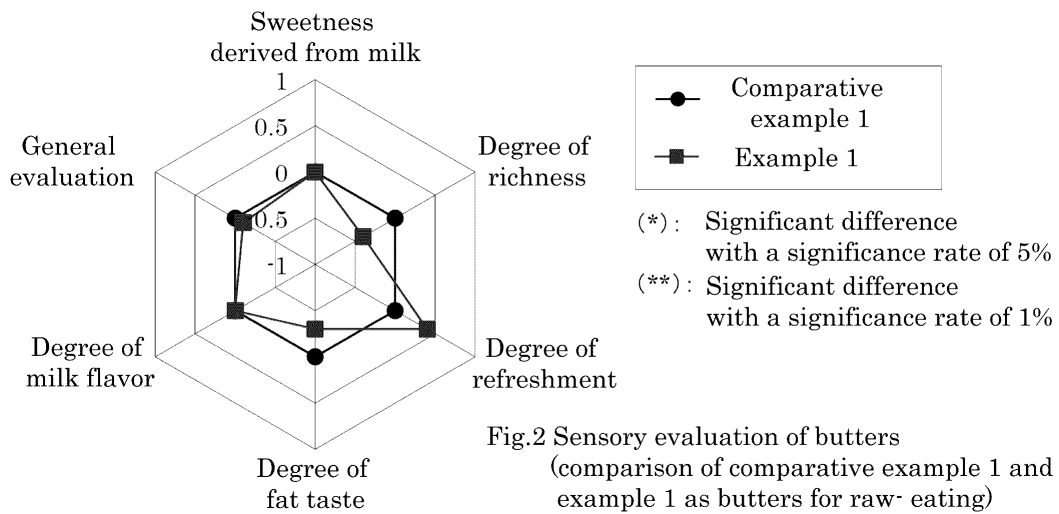


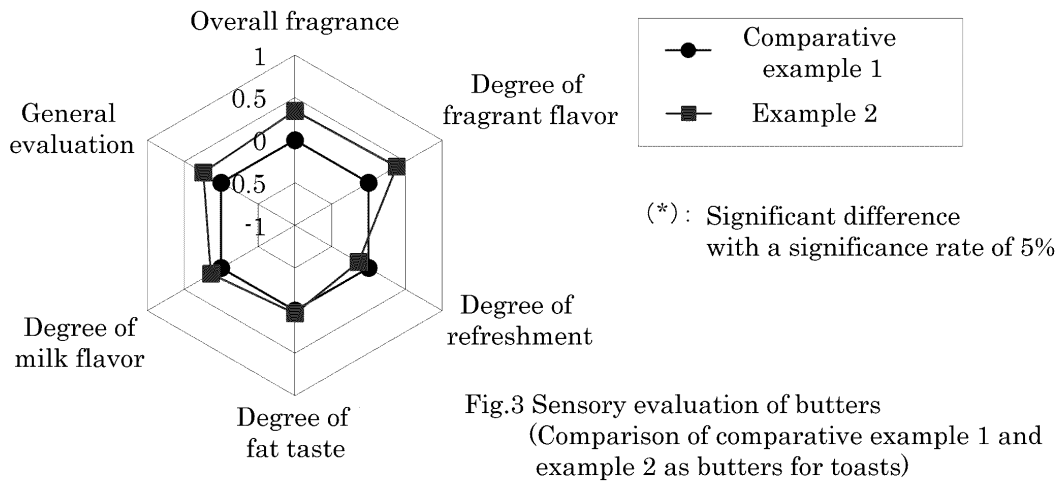
[Fig. 1]



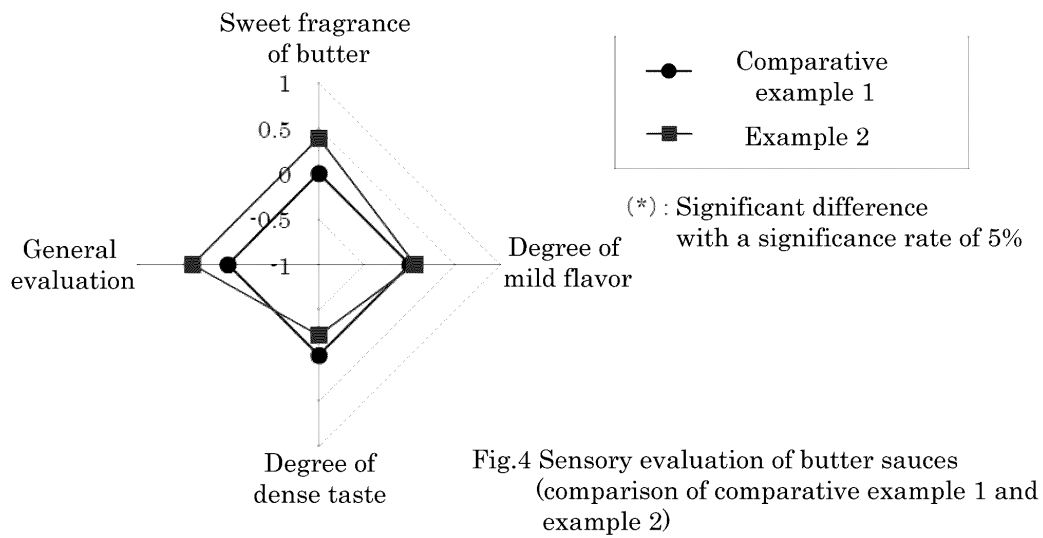
[Fig. 2]



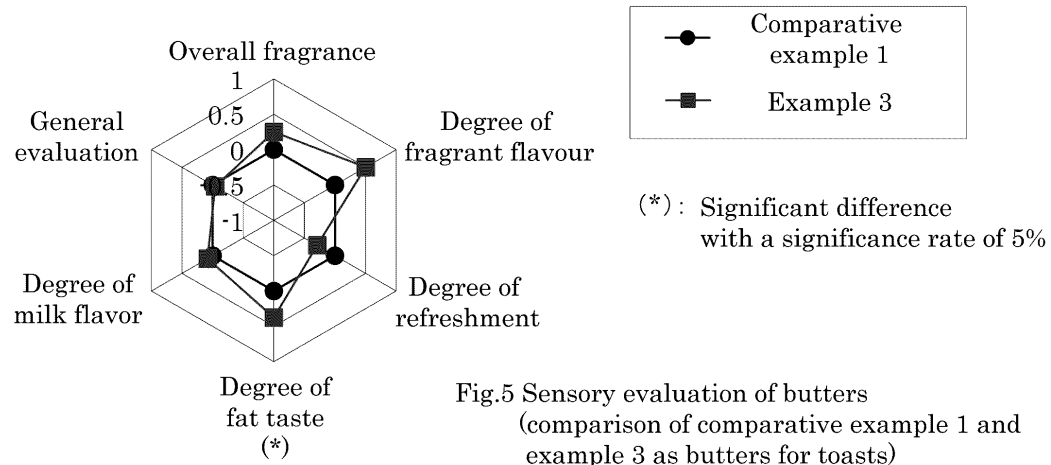
[Fig. 3]



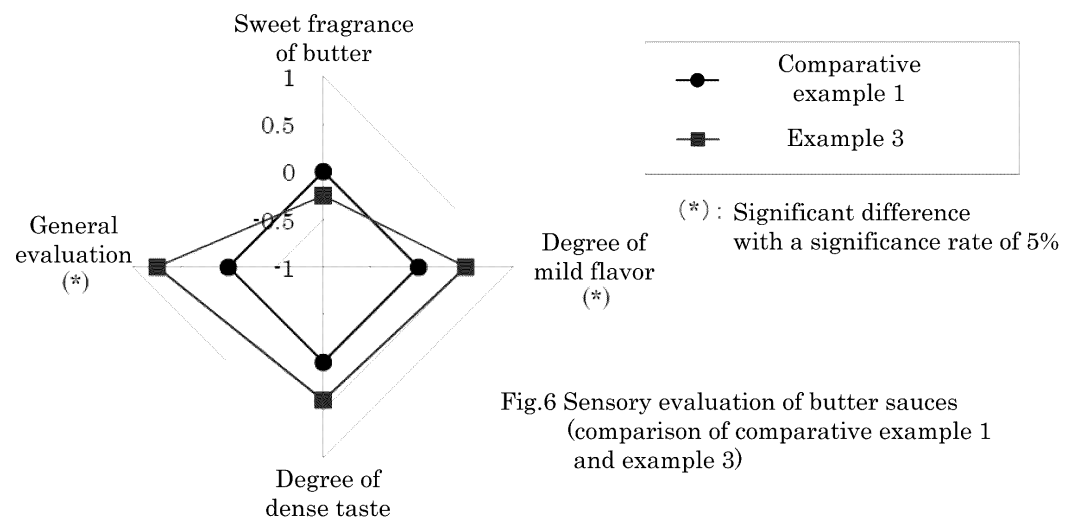
[Fig. 4]



[Fig. 5]



[Fig. 6]



[Fig. 7]

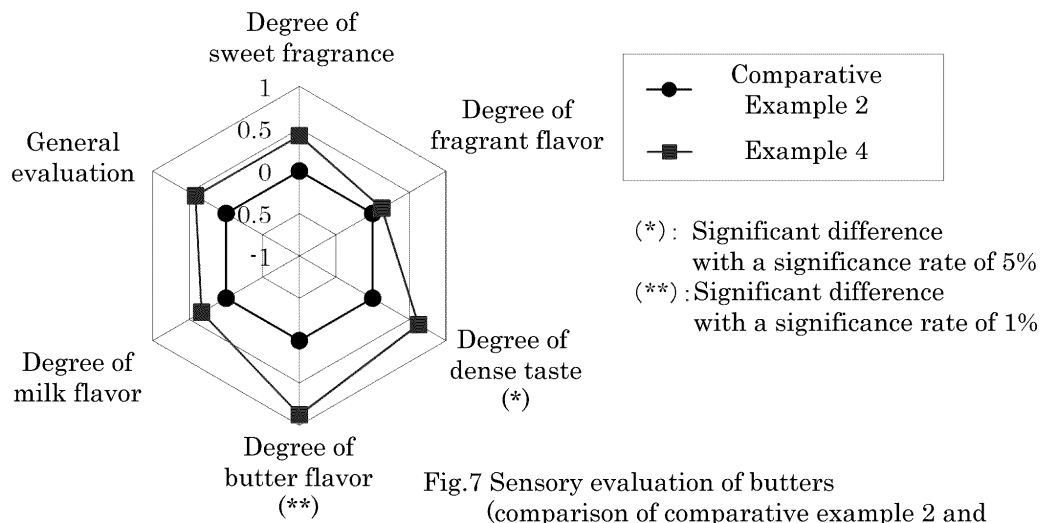


Fig.7 Sensory evaluation of butters
(comparison of comparative example 2 and
example 4 as butters for baked confectioneries)

[Fig. 8]

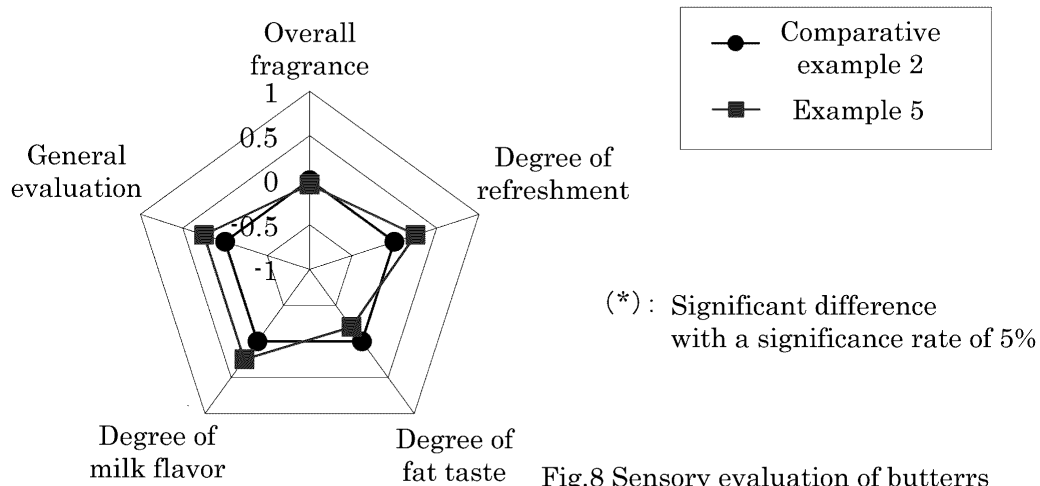


Fig.8 Sensory evaluation of butters
(comparison of control product and
DF product as butters for raw-eating)

[Fig. 9]

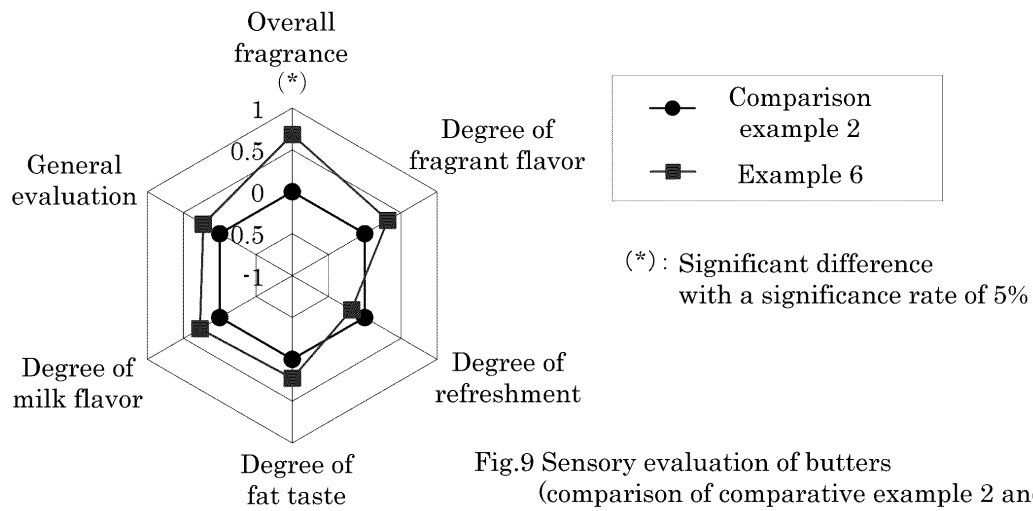


Fig.9 Sensory evaluation of butters
(comparison of comparative example 2 and example 6 as butters for raw-eating)

[Fig. 10]

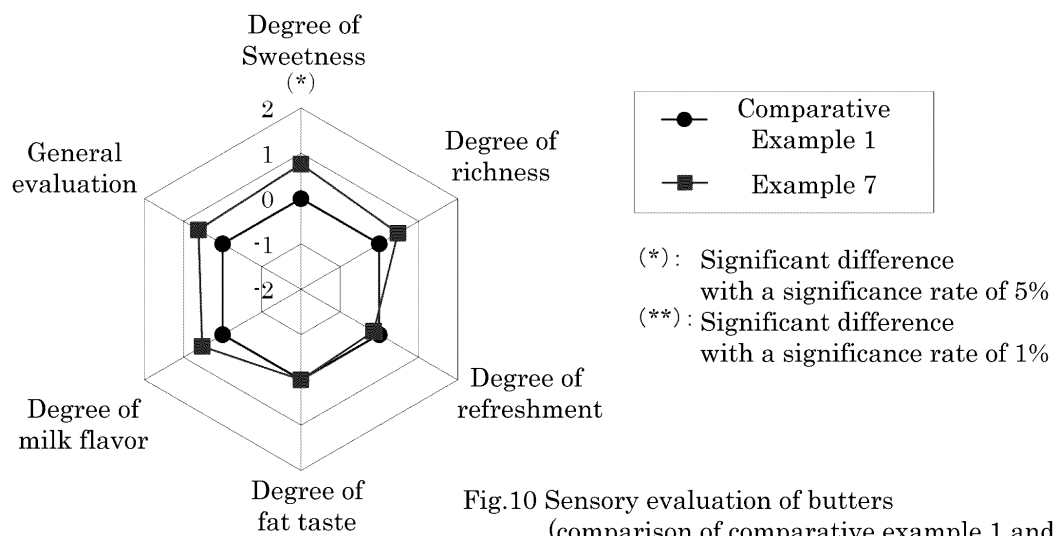


Fig.10 Sensory evaluation of butters
(comparison of comparative example 1 and example 7 as butters for raw-eating)

[Fig. 11]

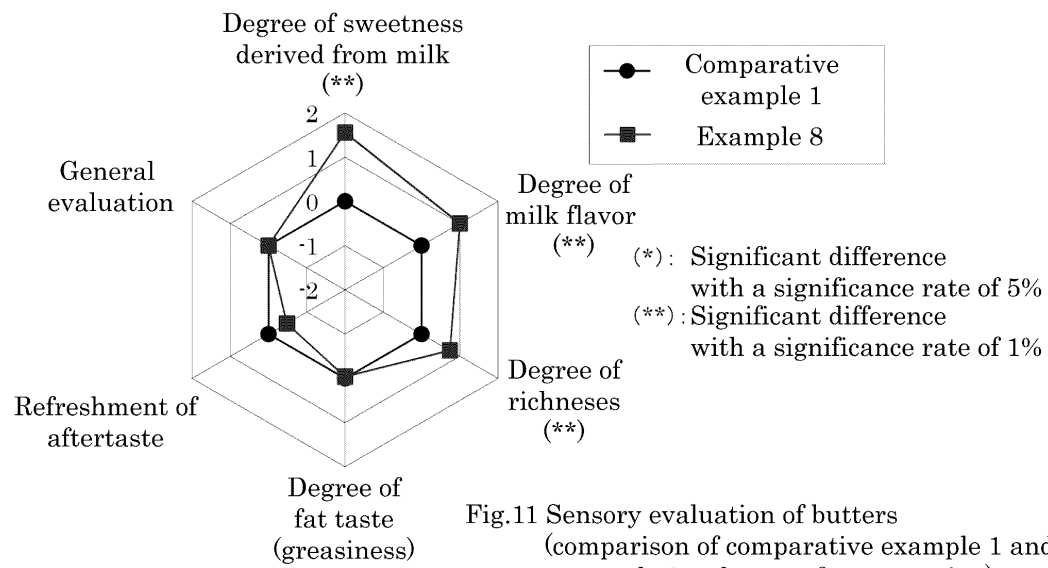
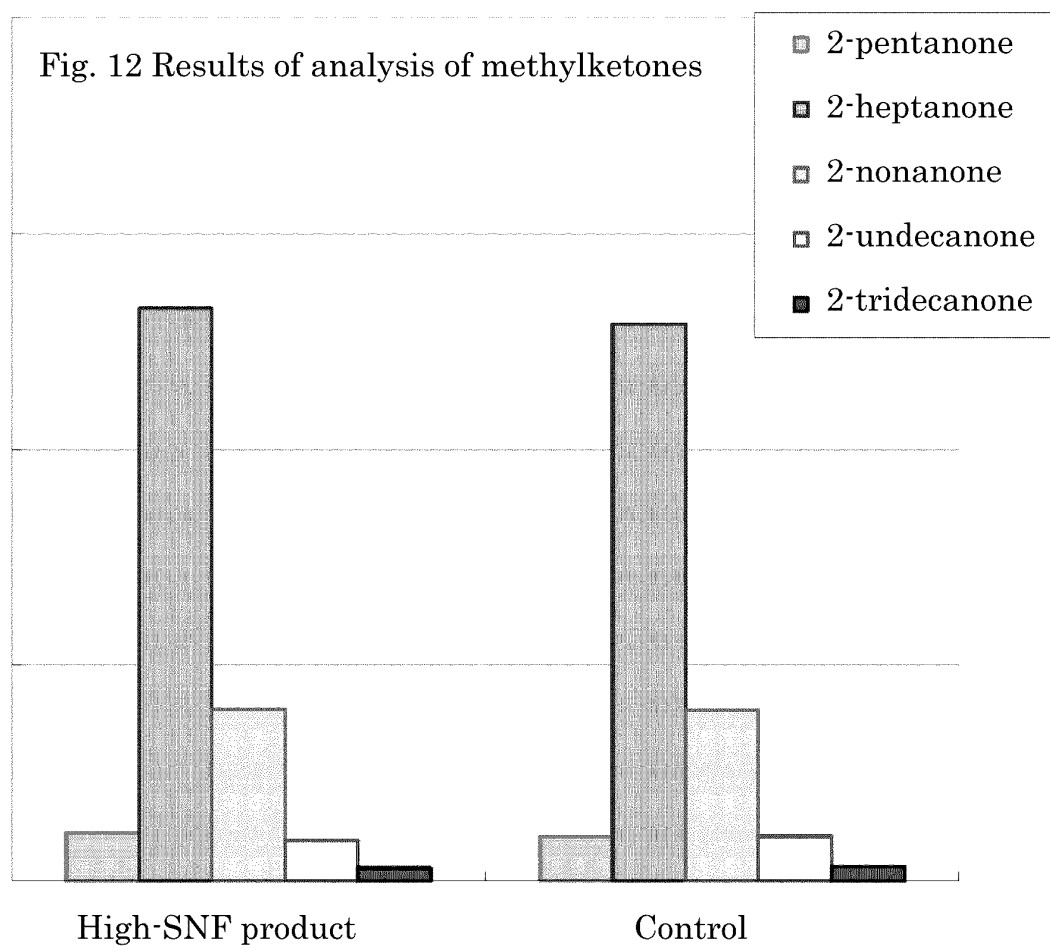
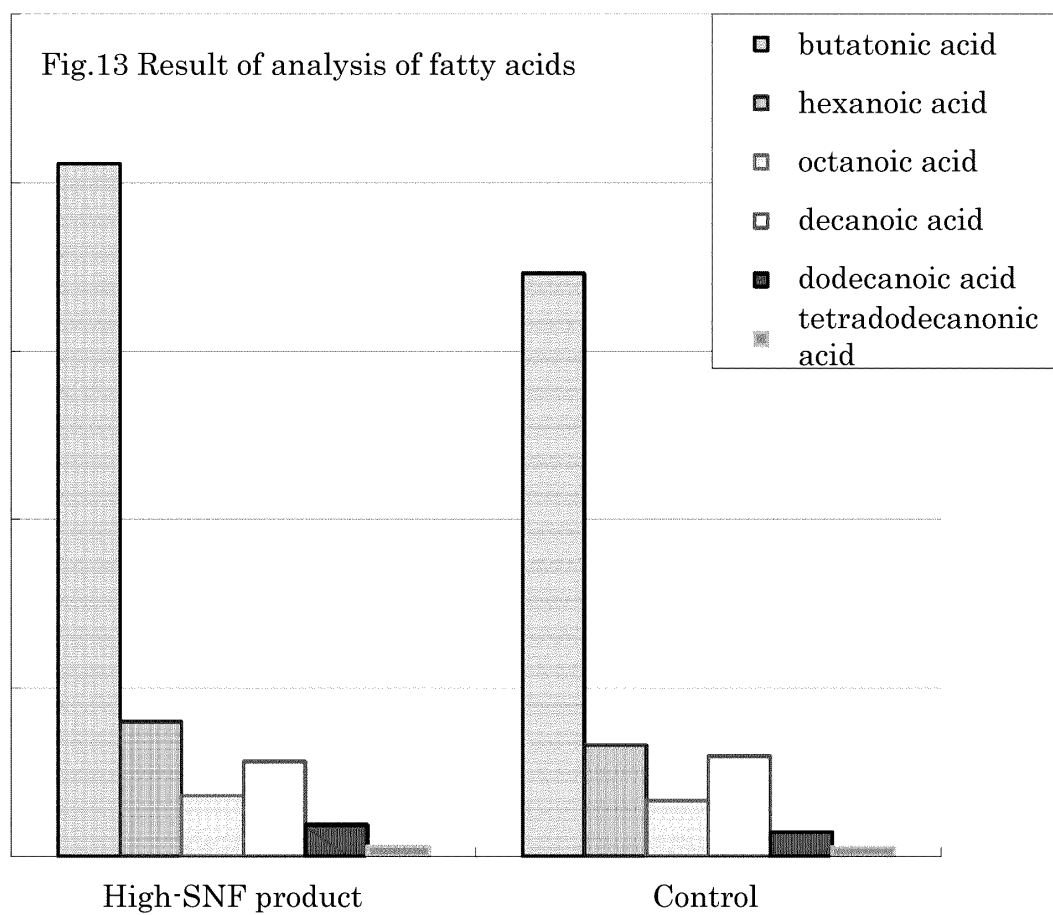


Fig.11 Sensory evaluation of butters
(comparison of comparative example 1 and
example 8 as butters for raw-eating)

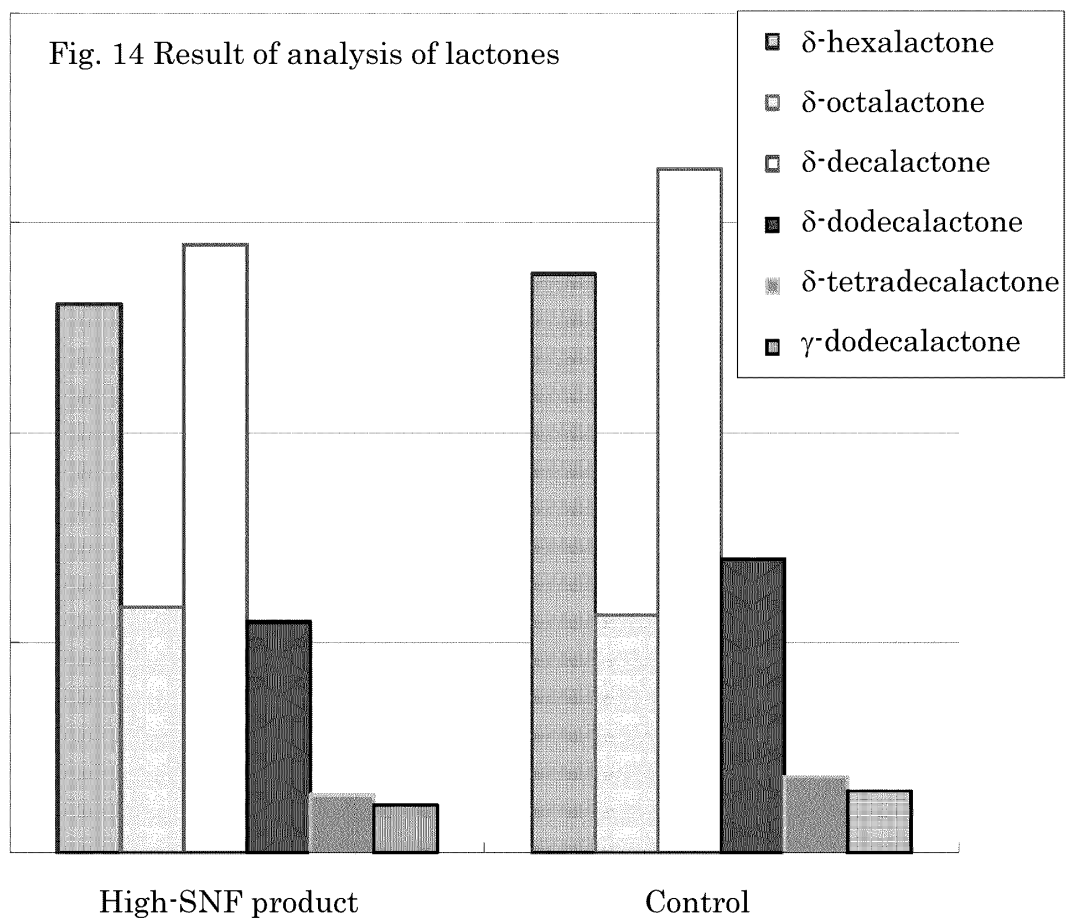
[Fig. 12]



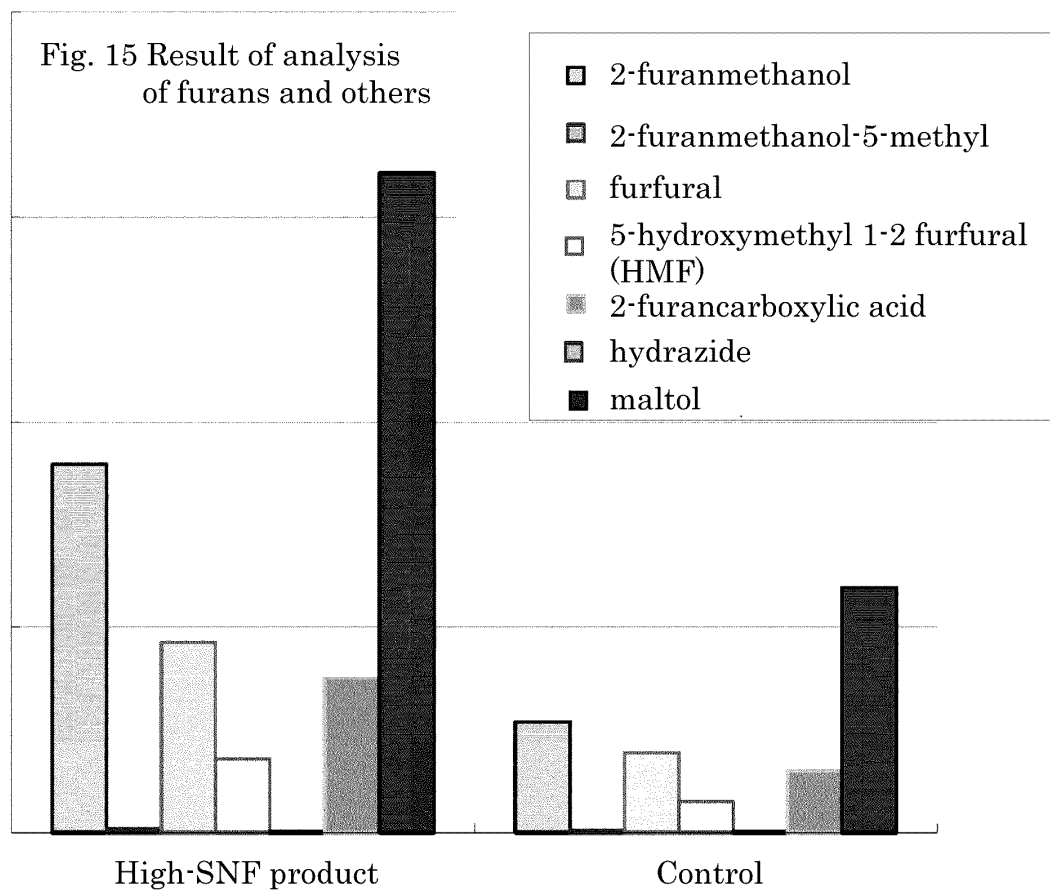
[Fig. 13]



[Fig. 14]



[Fig. 15]



[Fig. 16]

