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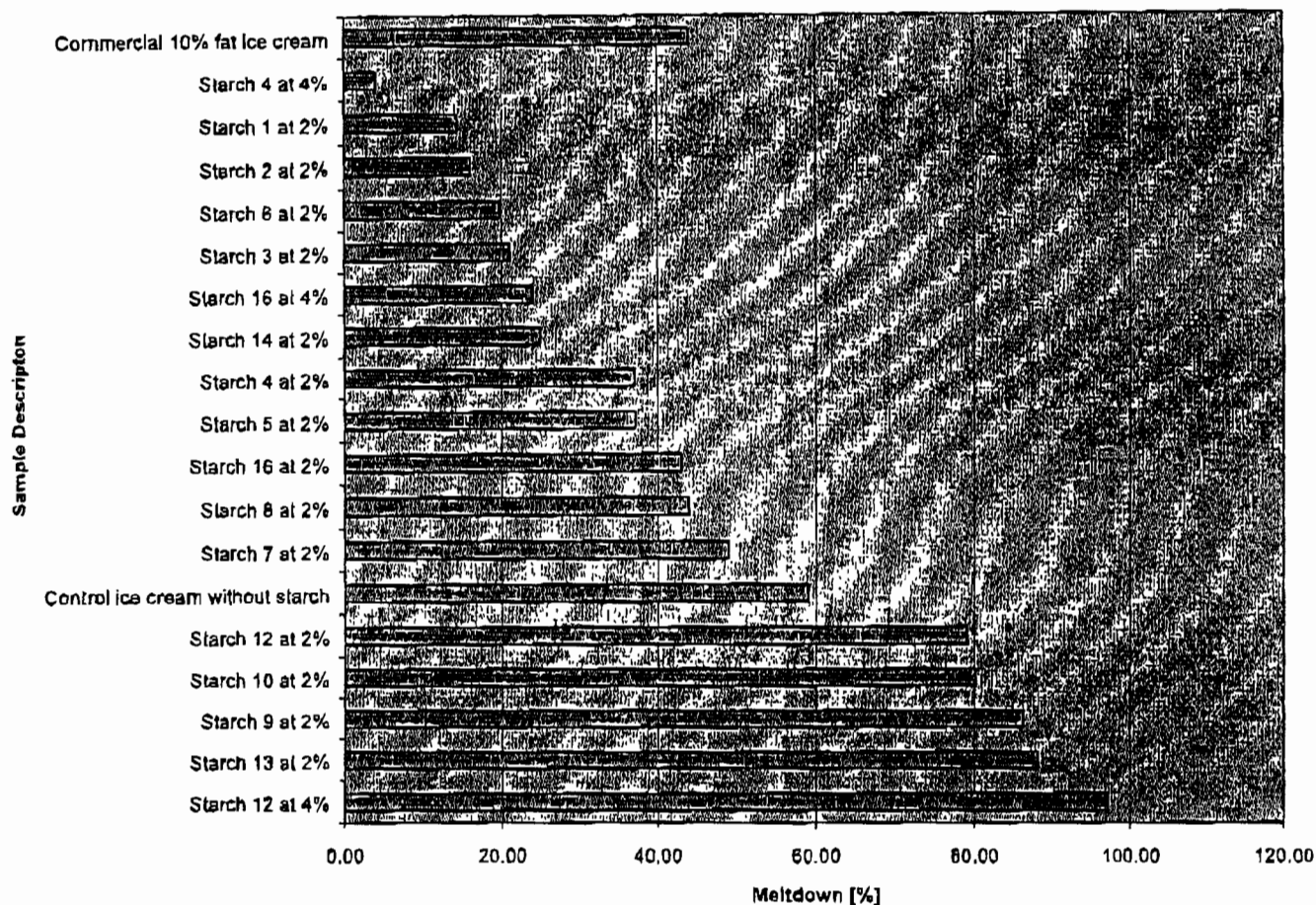


Figure 1. Graph illustrating percent melt down of various ice creams after 4 hours at 19°C

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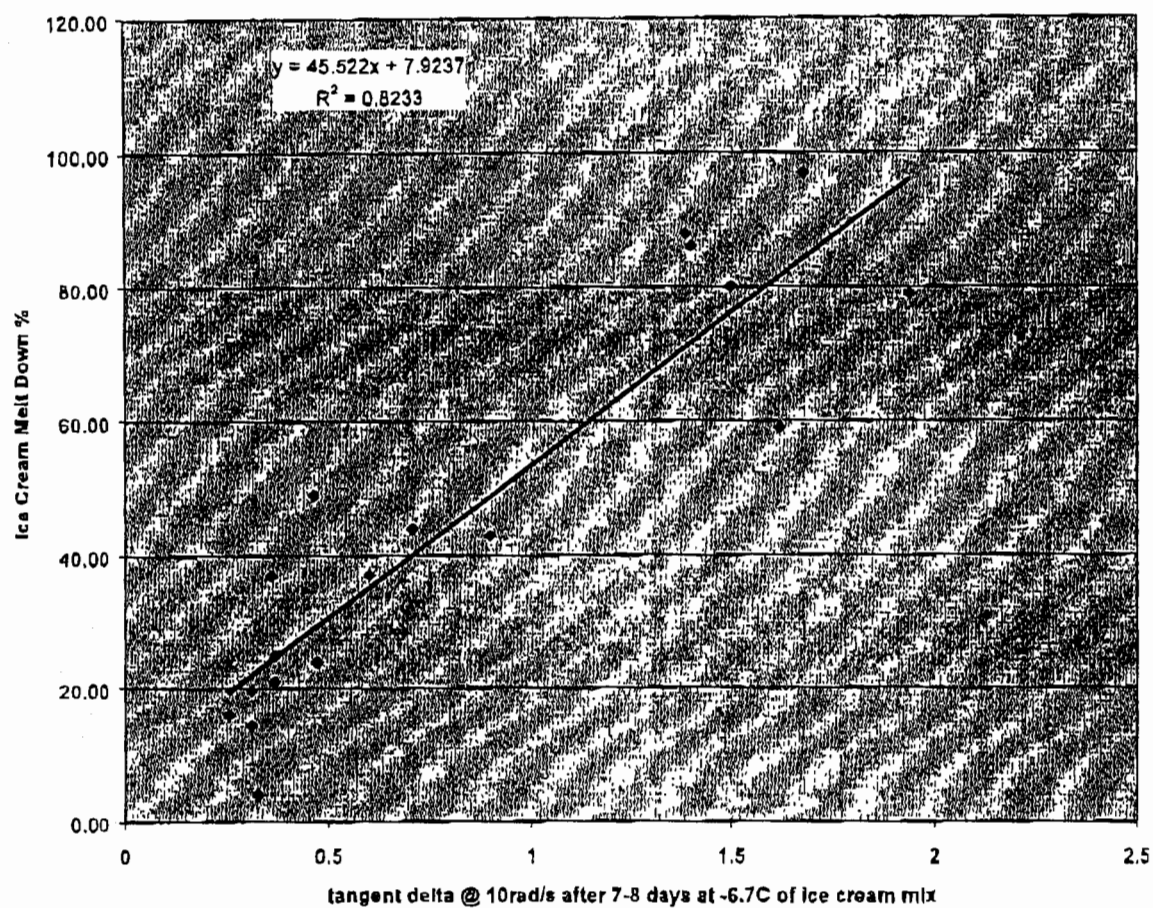


Figure 2. Graph illustrating correlation between melt down and $\tan \delta$ (starches provided in Table IV)

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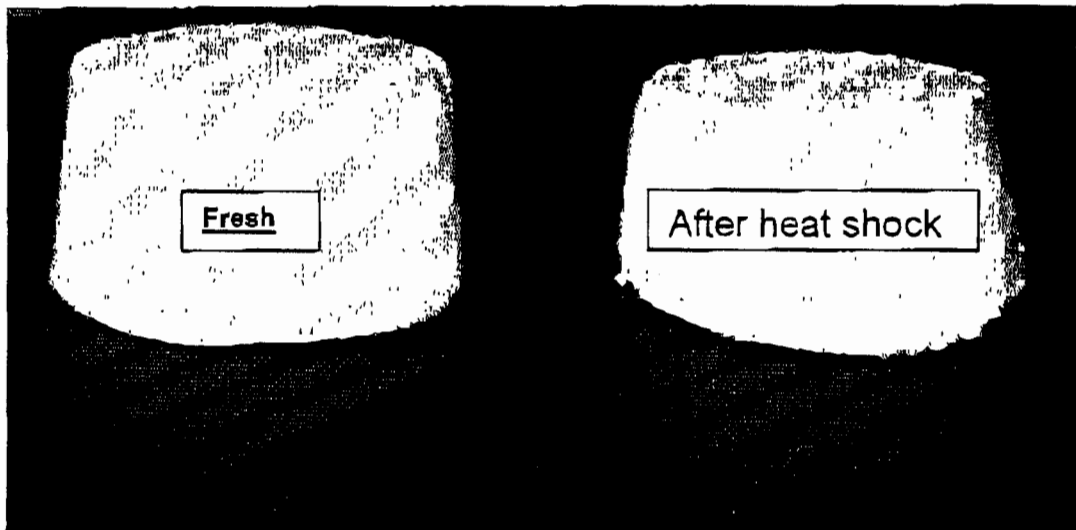


Figure 3. Photo of fresh and heat shocked ice cream containing 3% starch

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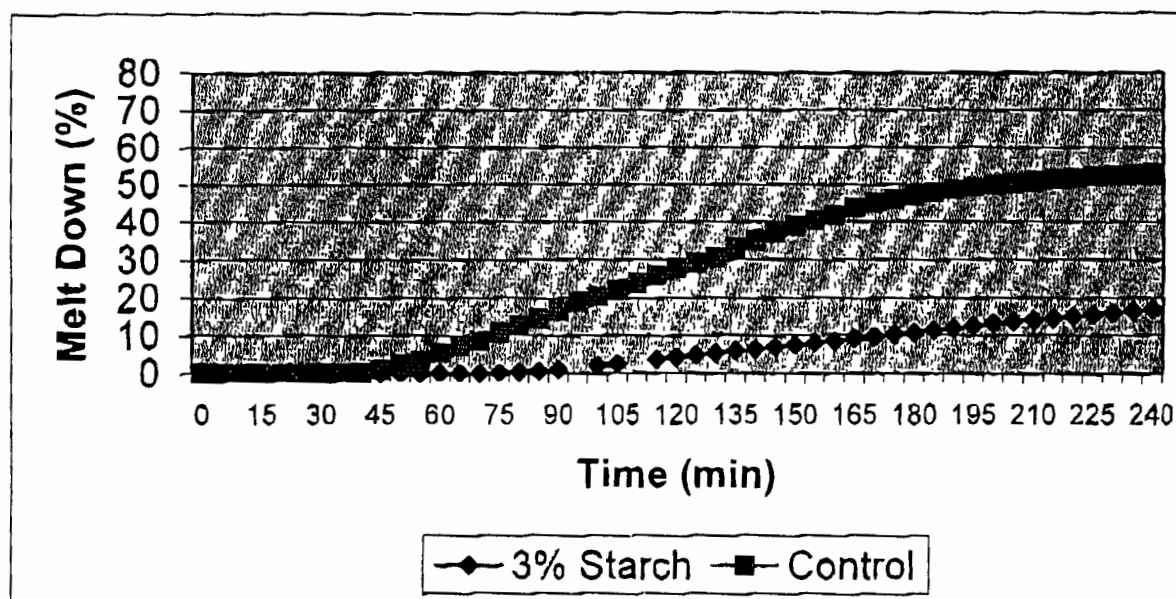


Figure 4. Melt curve of ice cream containing 3% starch

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Control:

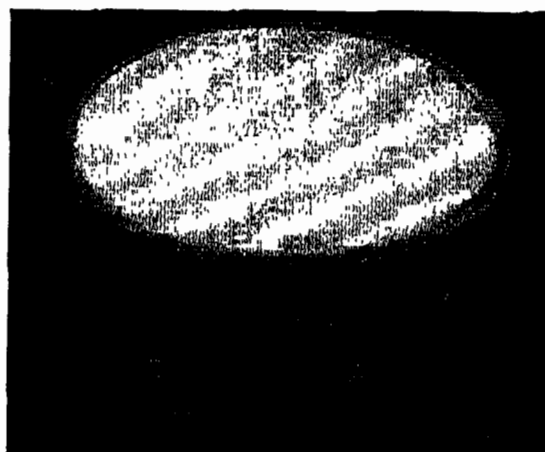
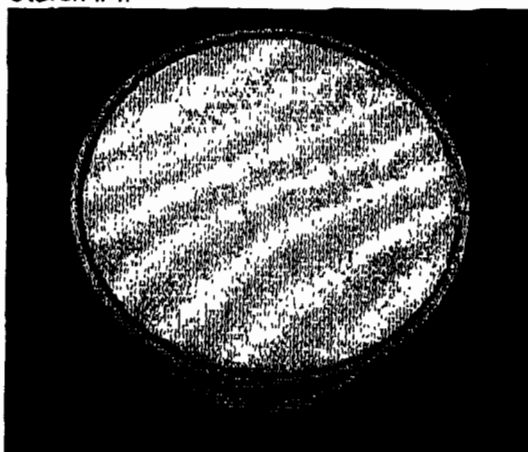


Starch #4:

Shrinkage

Control Formula

Expansion

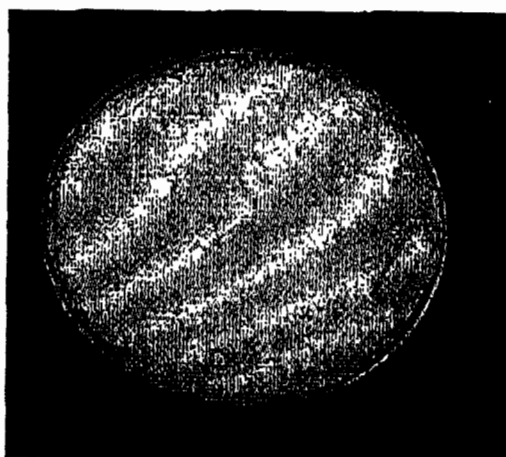


Starch #17:

Shrinkage

3% Starch #4

Expansion



Shrinkage

3% Starch #17

Expansion

Figure 5. Photos of ice cream without starch and ice cream containing 3% starch