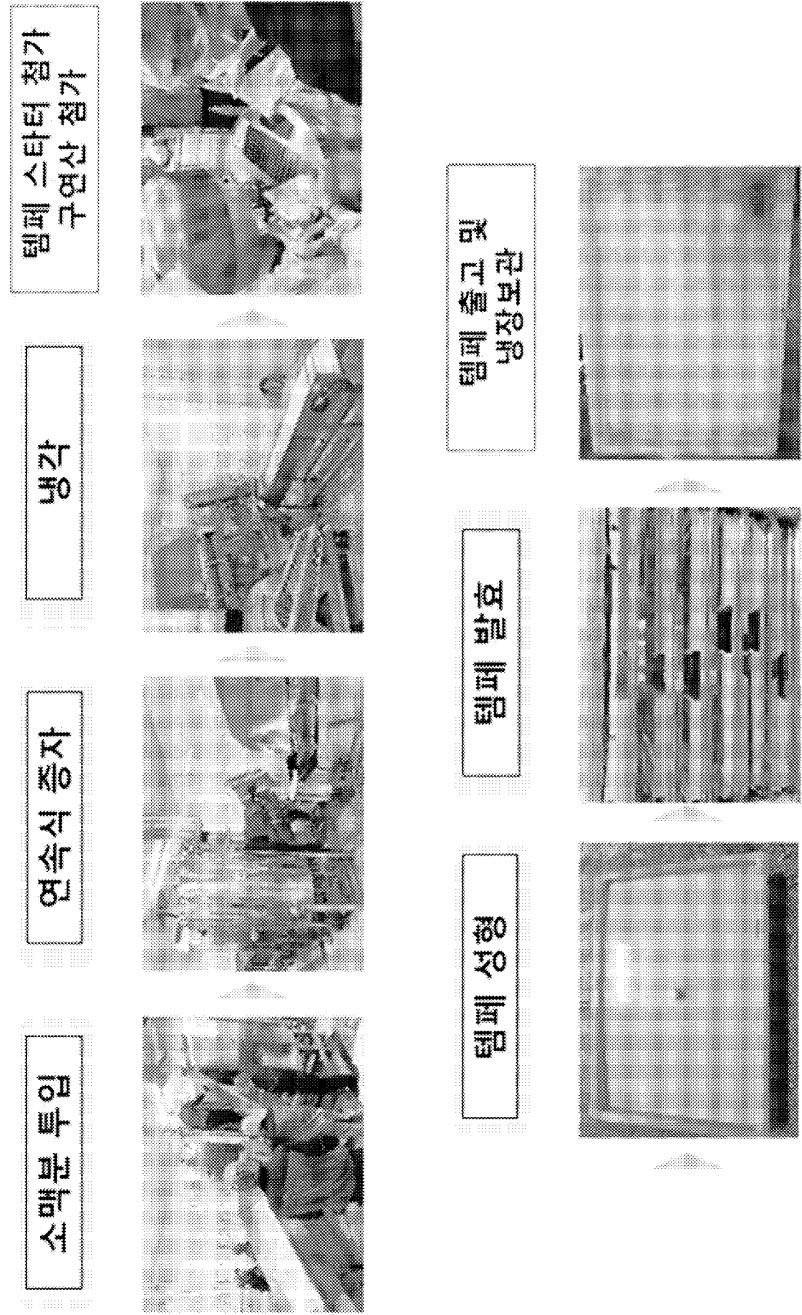
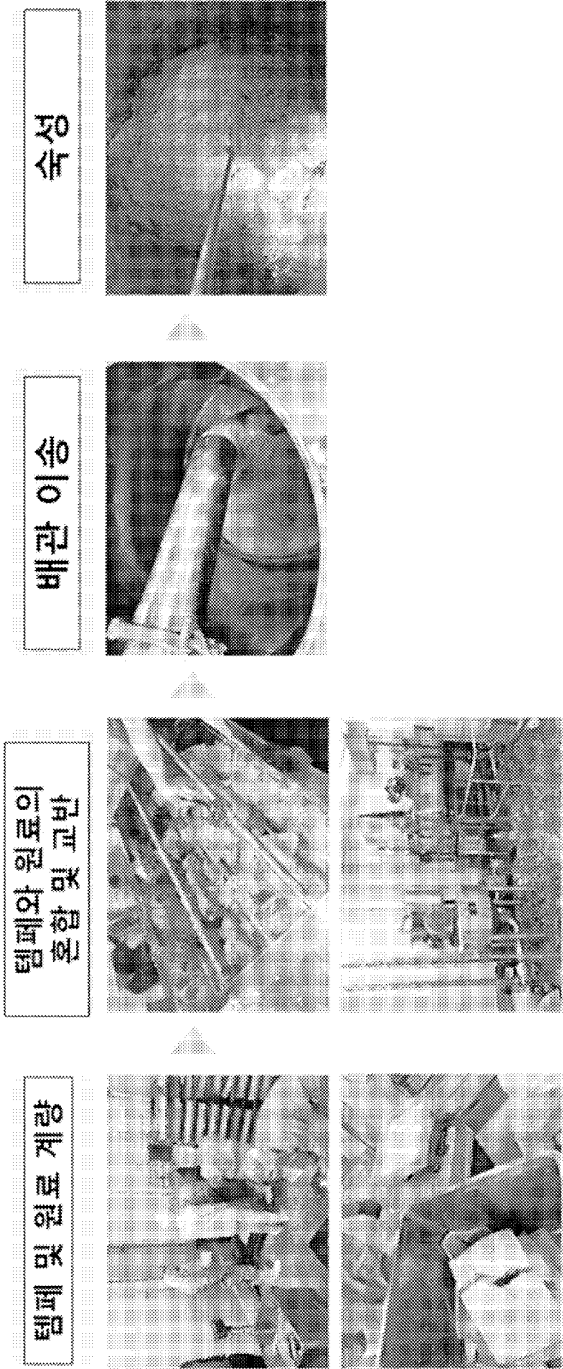


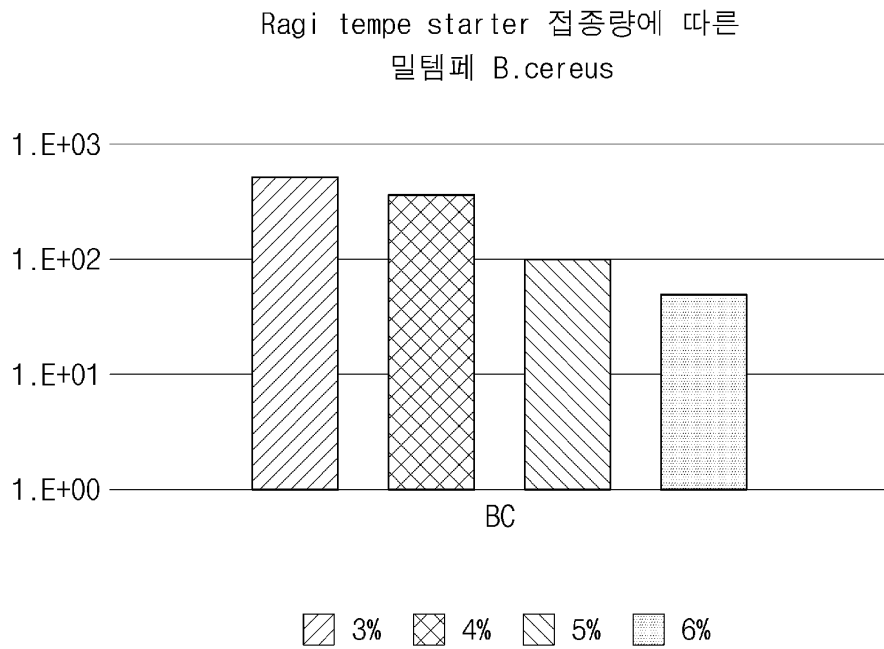
[도1]



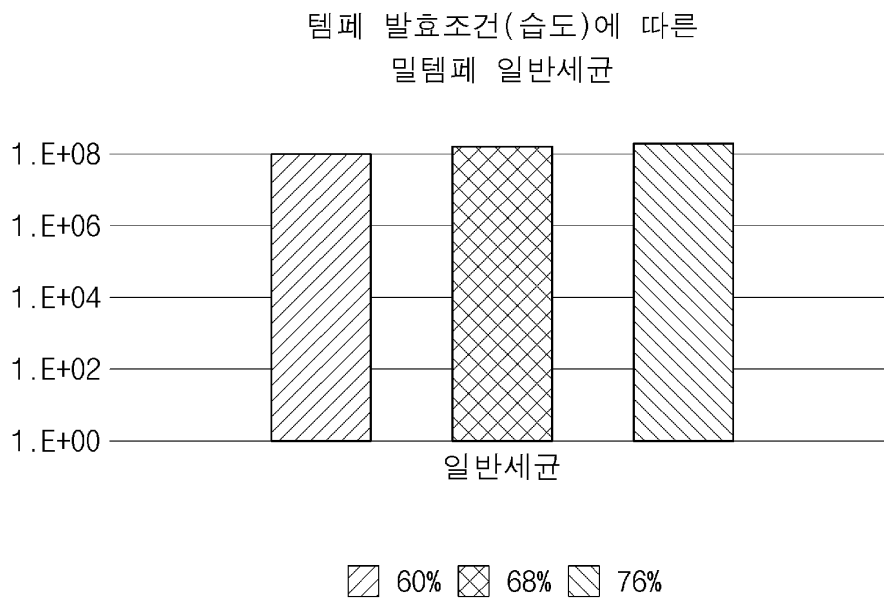
[도2]



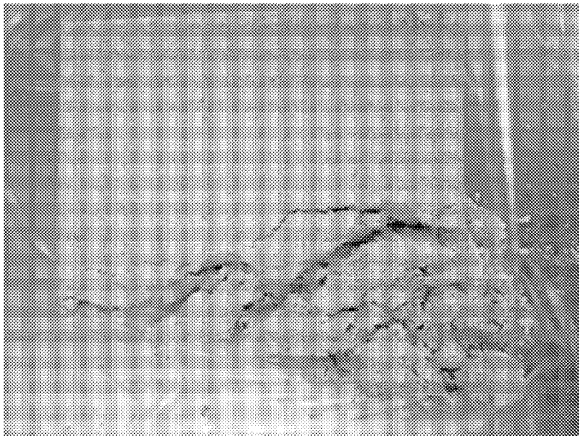
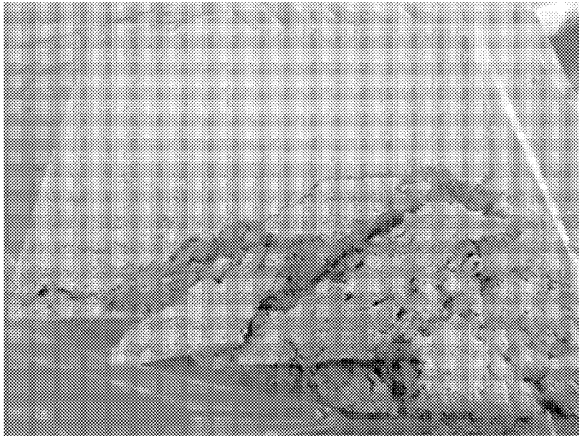
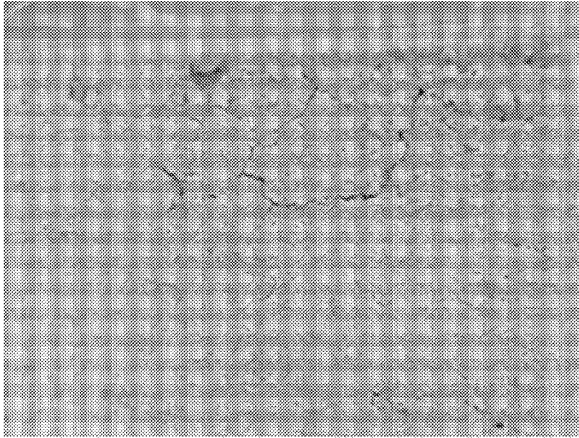
[도3]



[도4]

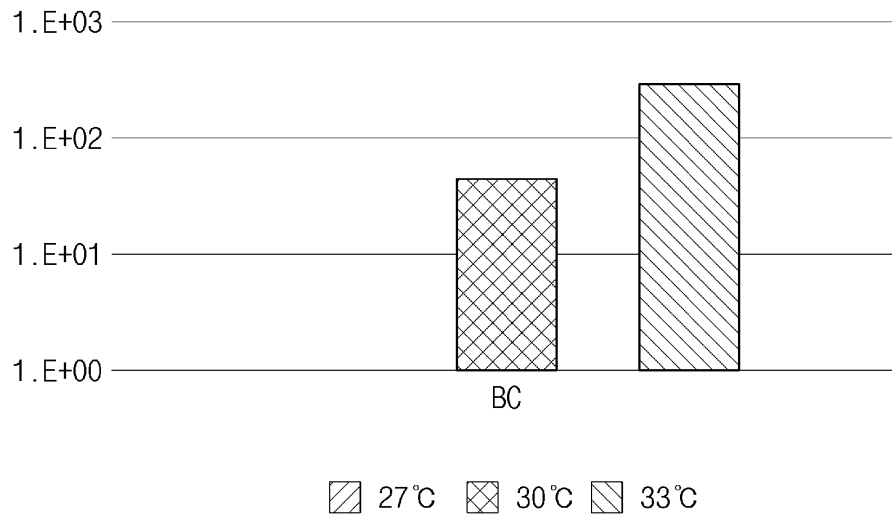


[도5]

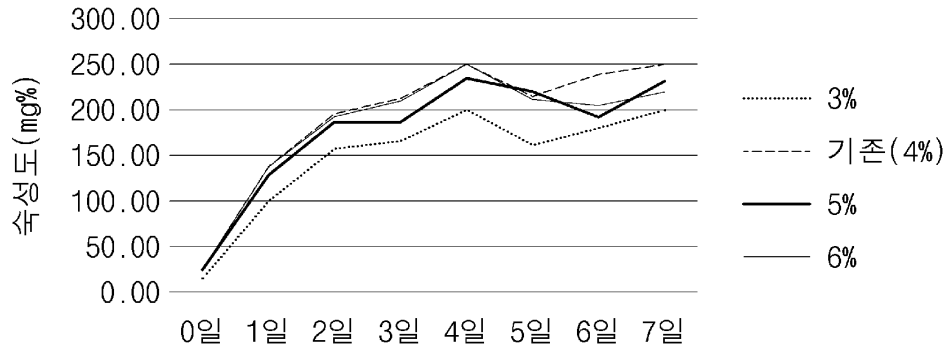
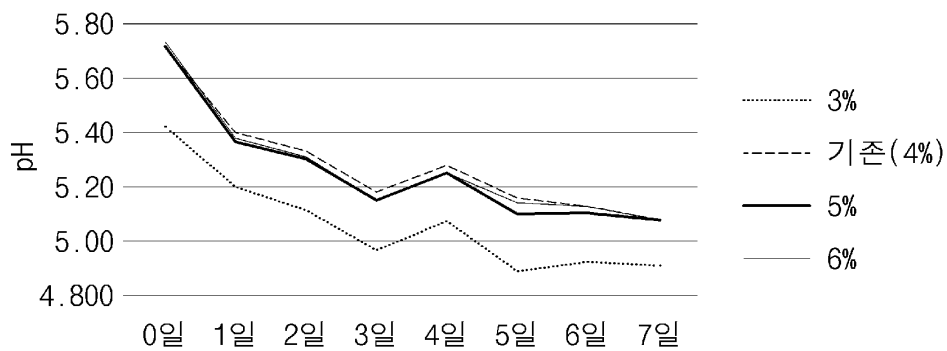


[도6]

템페 발효조건(온도)에 따른
밀템페 B.cereus



[도7]

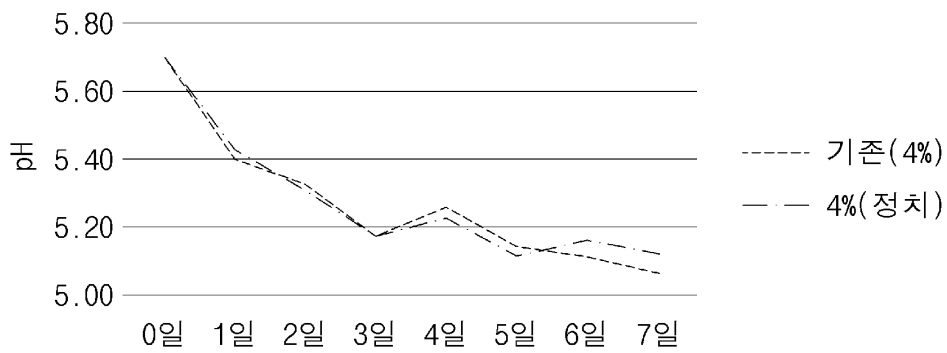
Ragi 접종량에 따른 밀템페 발효물 숙성도
(교반발효)Ragi 접종량에 따른 밀템페 발효물 pH
(교반발효)

[도8]

정치, 교반발효에 따른 밀템페발효물 숙성도
(Ragi 접종량 4%)

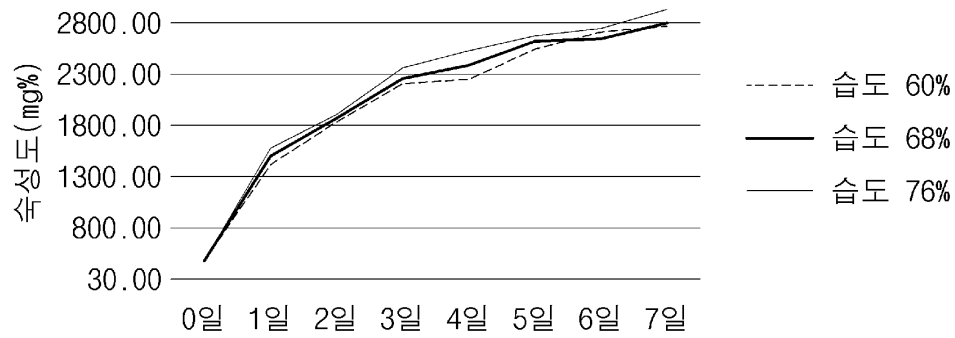


정치, 교반발효에 따른 밀템페발효물 pH
(Ragi 접종량 4%)

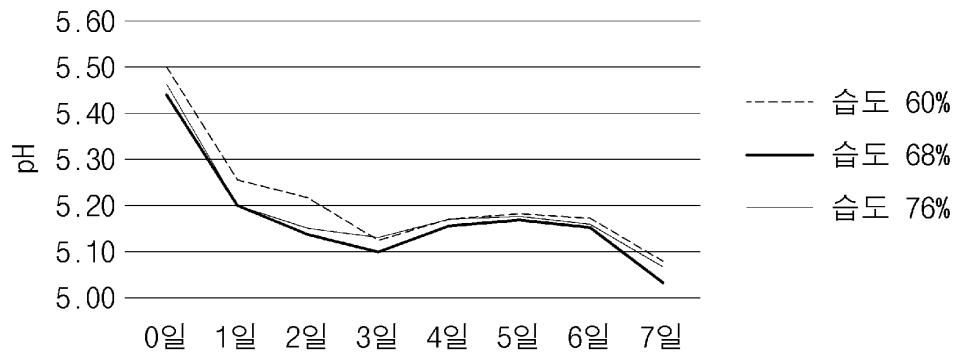


[도9]

템페 발효조건(상대습도)에 따른 밀템페발효물 숙성도
(교반발효)

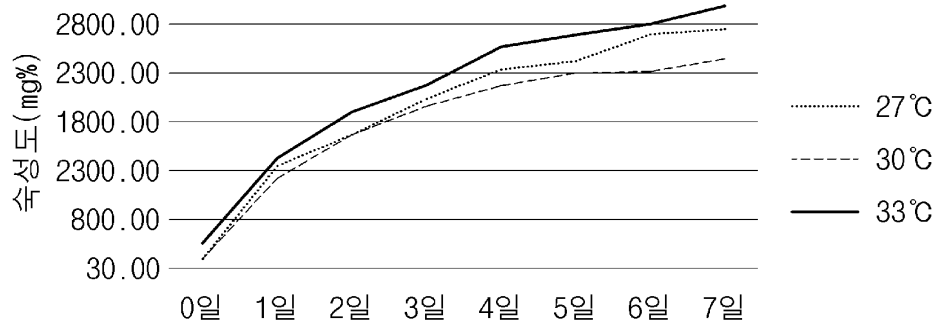


템페 발효조건(상대습도)에 따른 밀템페발효물 pH
(교반발효)

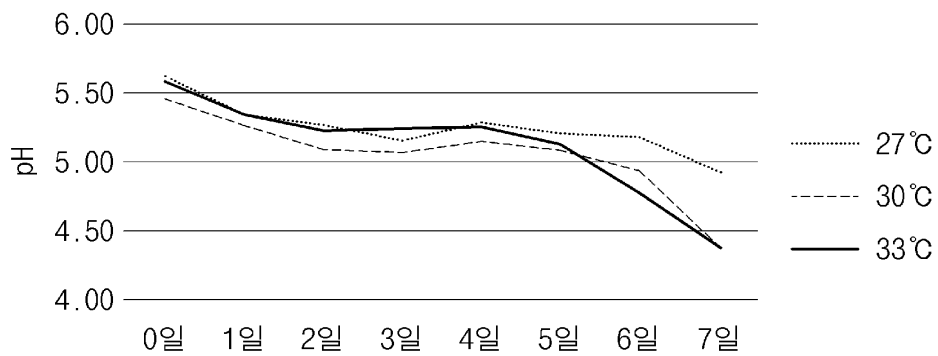


[도10]

템페 발효조건(온도)에 따른 밀템페발효물 숙성도
(교반발효)

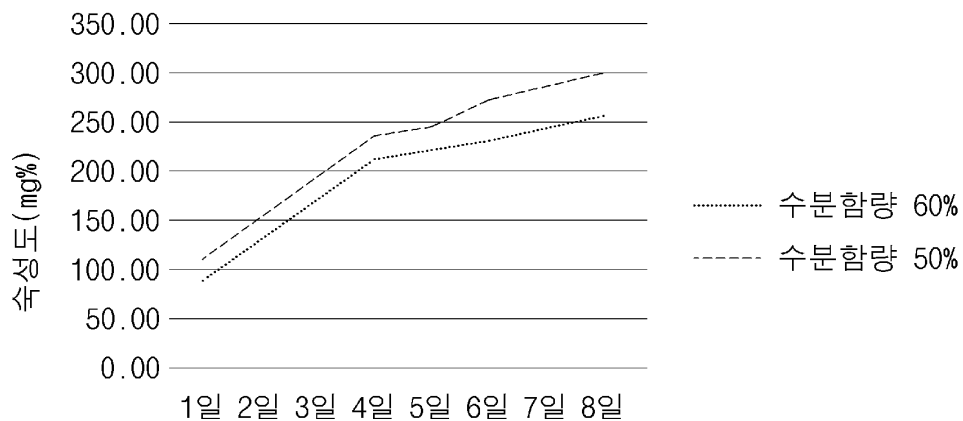


템페 발효조건(온도)에 따른 밀템페발효물 pH
(교반발효)

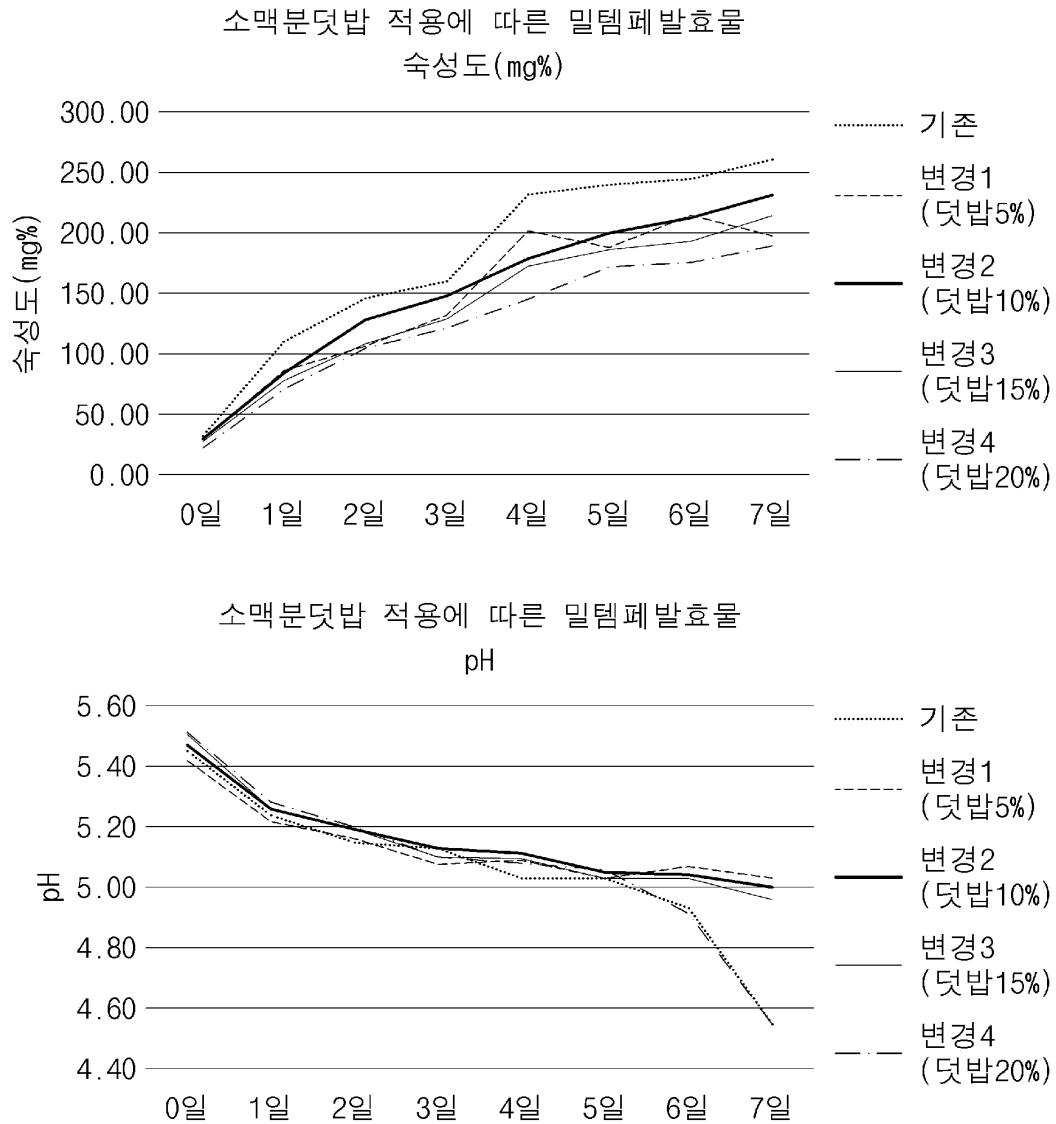


[도11]

밀템페 및 밀쌀 혼합 발효물



[도12]



[도13]

