

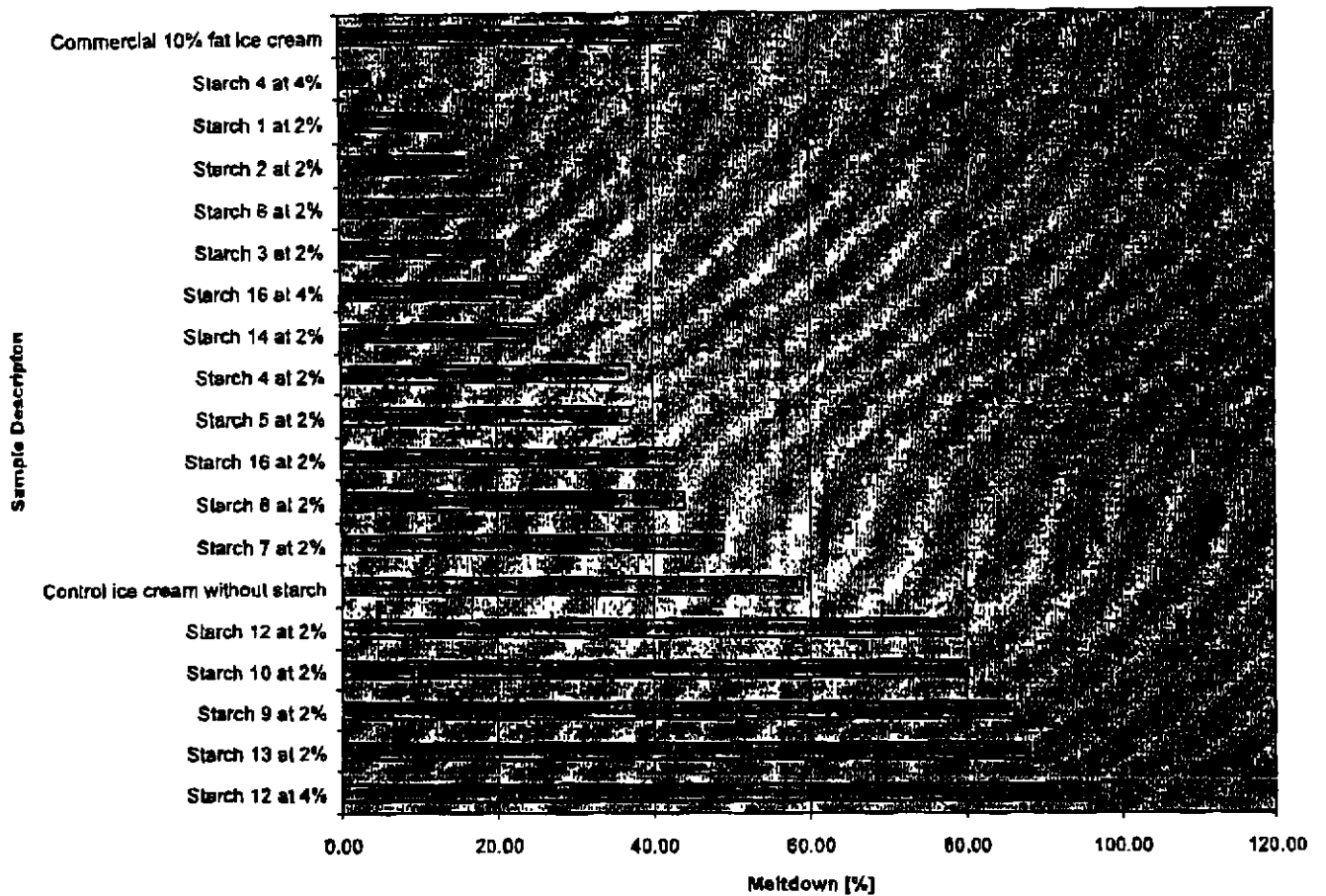


Figure 1. Graph illustrating percent melt down of various ice creams after 4 hours at 19°C

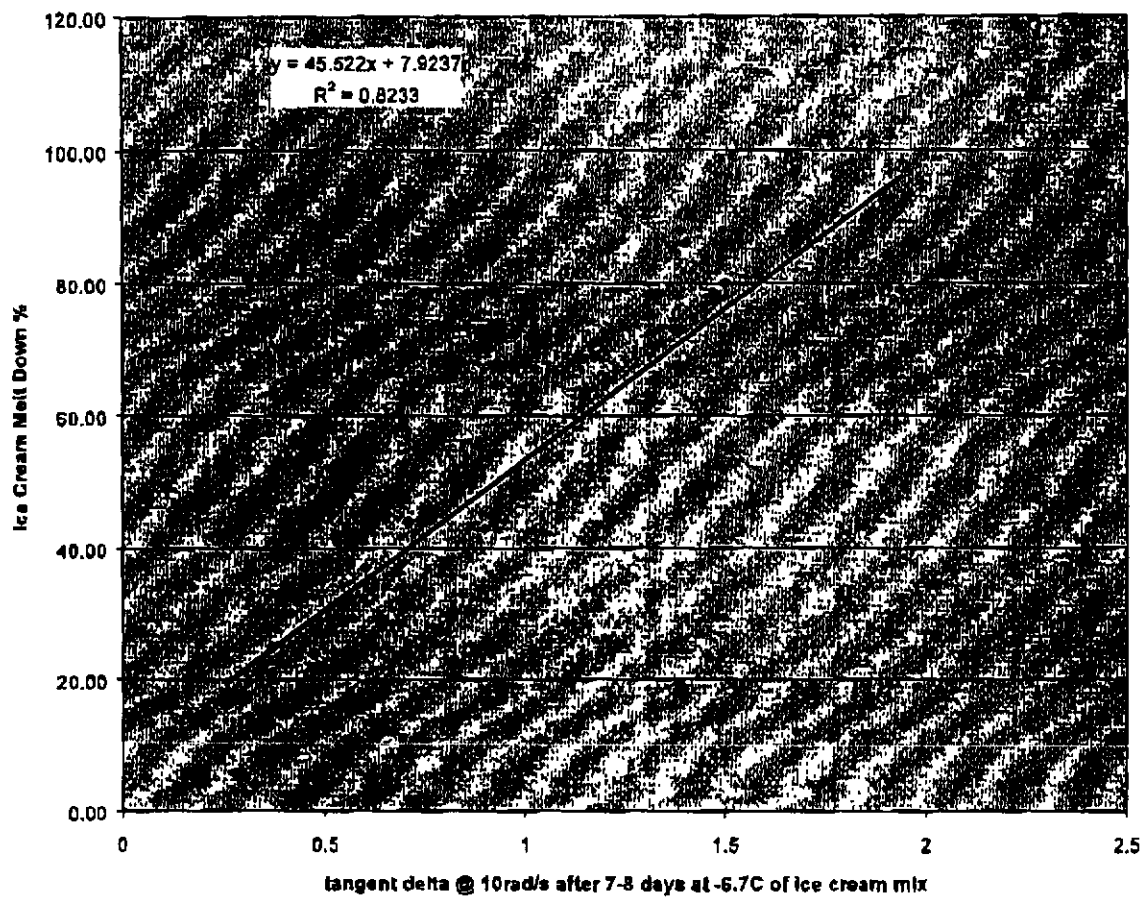


Figure 2. Graph illustrating correlation between melt down and $\tan \delta$
(starches provided in Table IV)

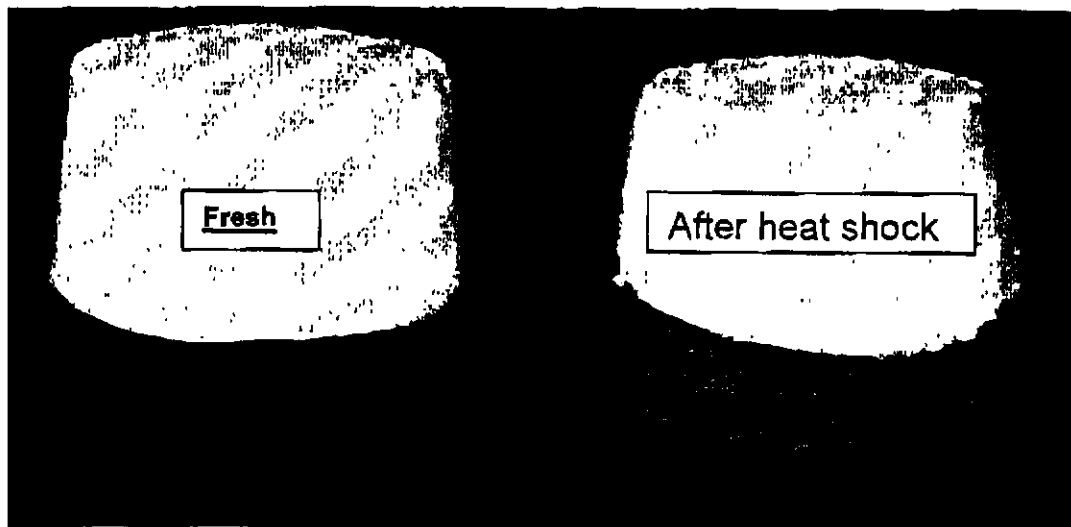


Figure 3. Photo of fresh and heat shocked ice cream containing 3% starch

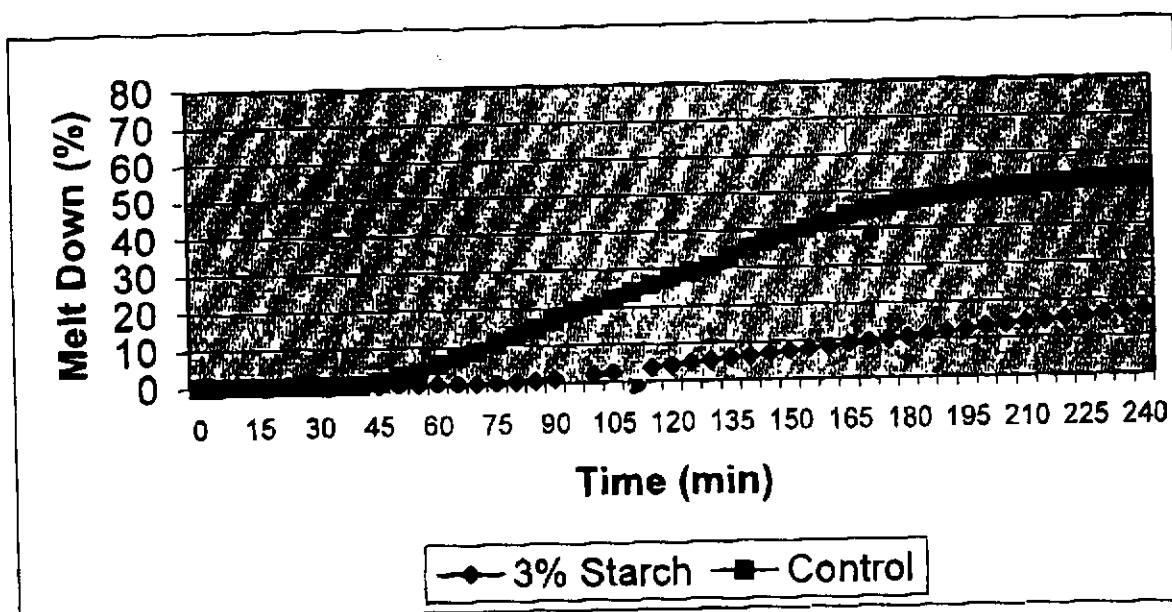
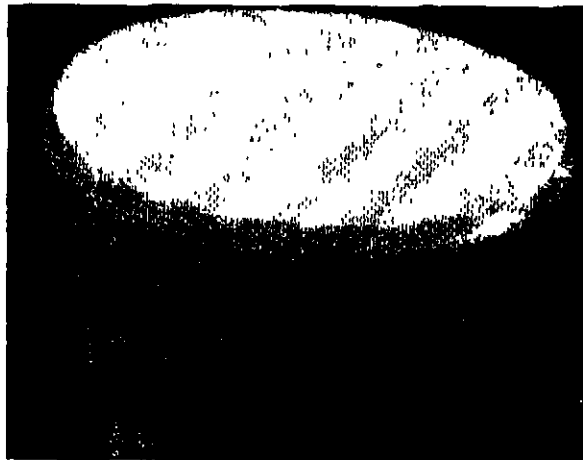
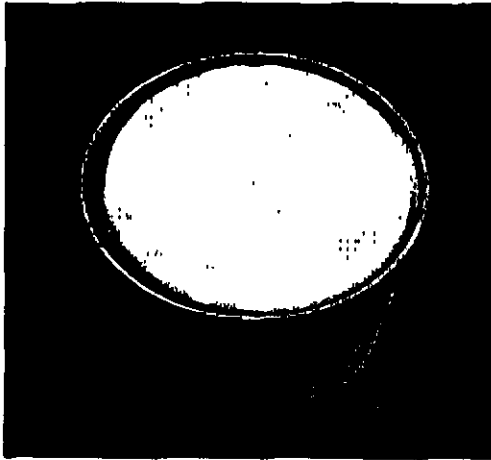
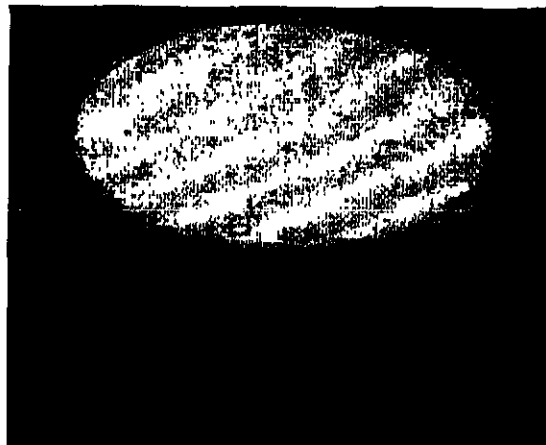
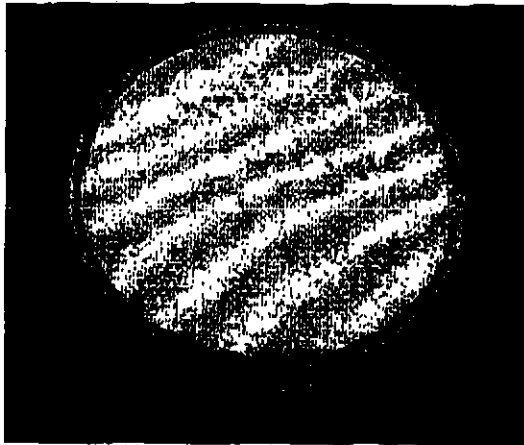


Figure 4. Melt curve of ice cream containing 3% starch

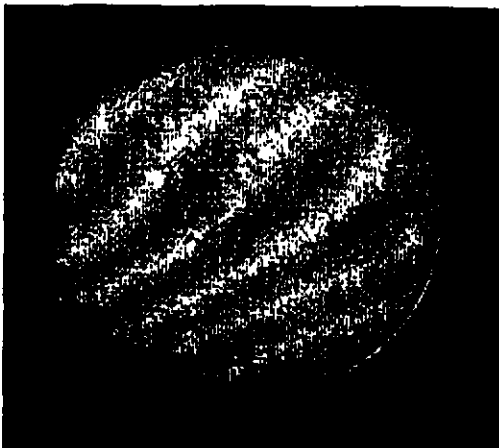
Control:



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