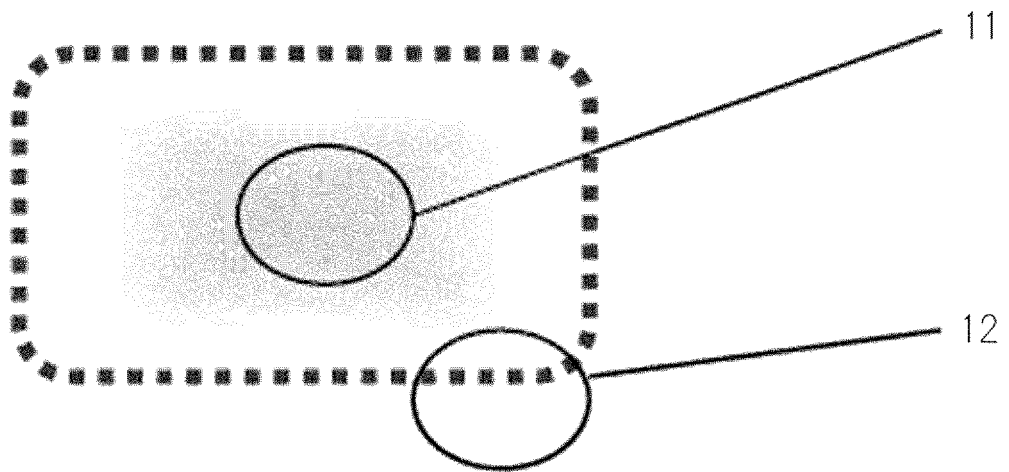


[Fig. 1]

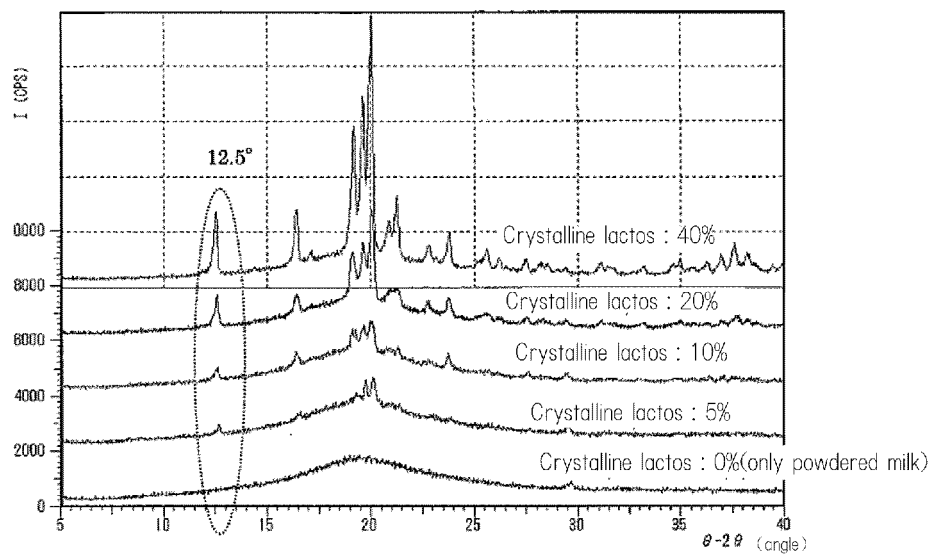
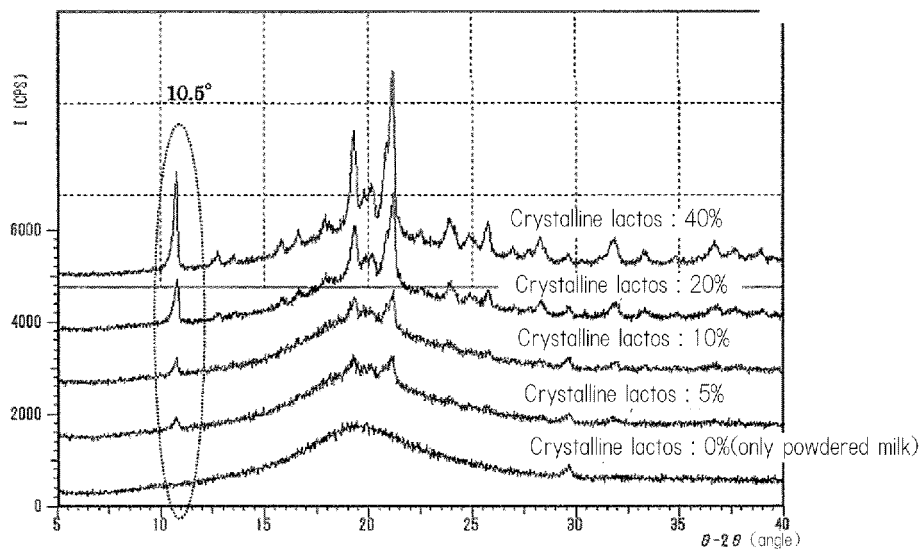
Fig.1

〈Cut surface of solid milk〉



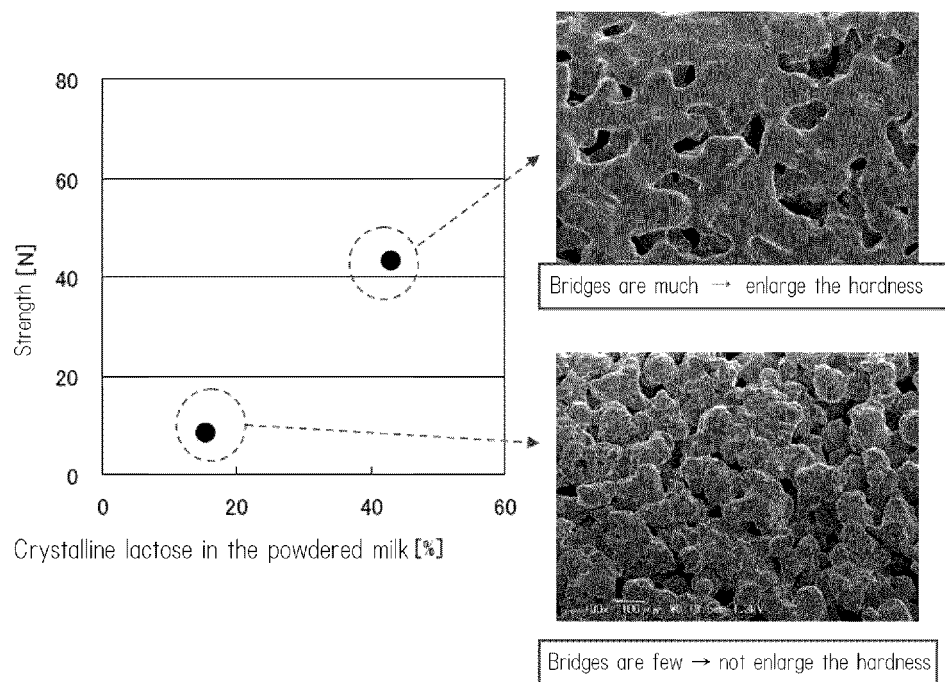
[Fig. 2]

Fig.2

Figure 2(a) Standard of α -type monohydrate crystalline lactose (Amount of physical mixed quantity)Figure 2(b) Standard of β -type anhydrate crystalline lactose (Amount of physical mixed quantity)

[Fig. 3]

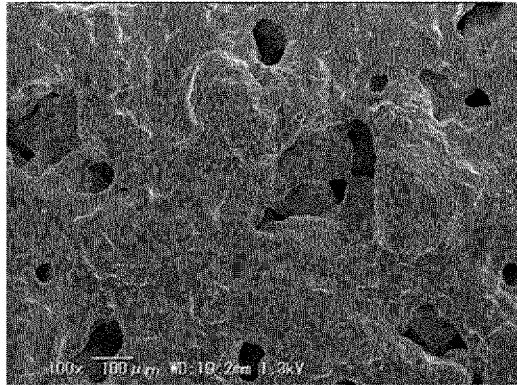
Fig.3



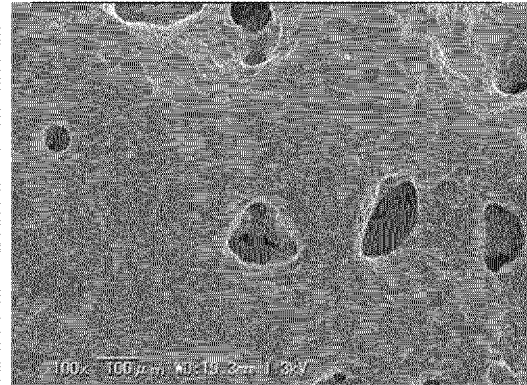
[Fig. 4]

Fig.4

Surface condition of the solid milk
made by powdered milk 2A

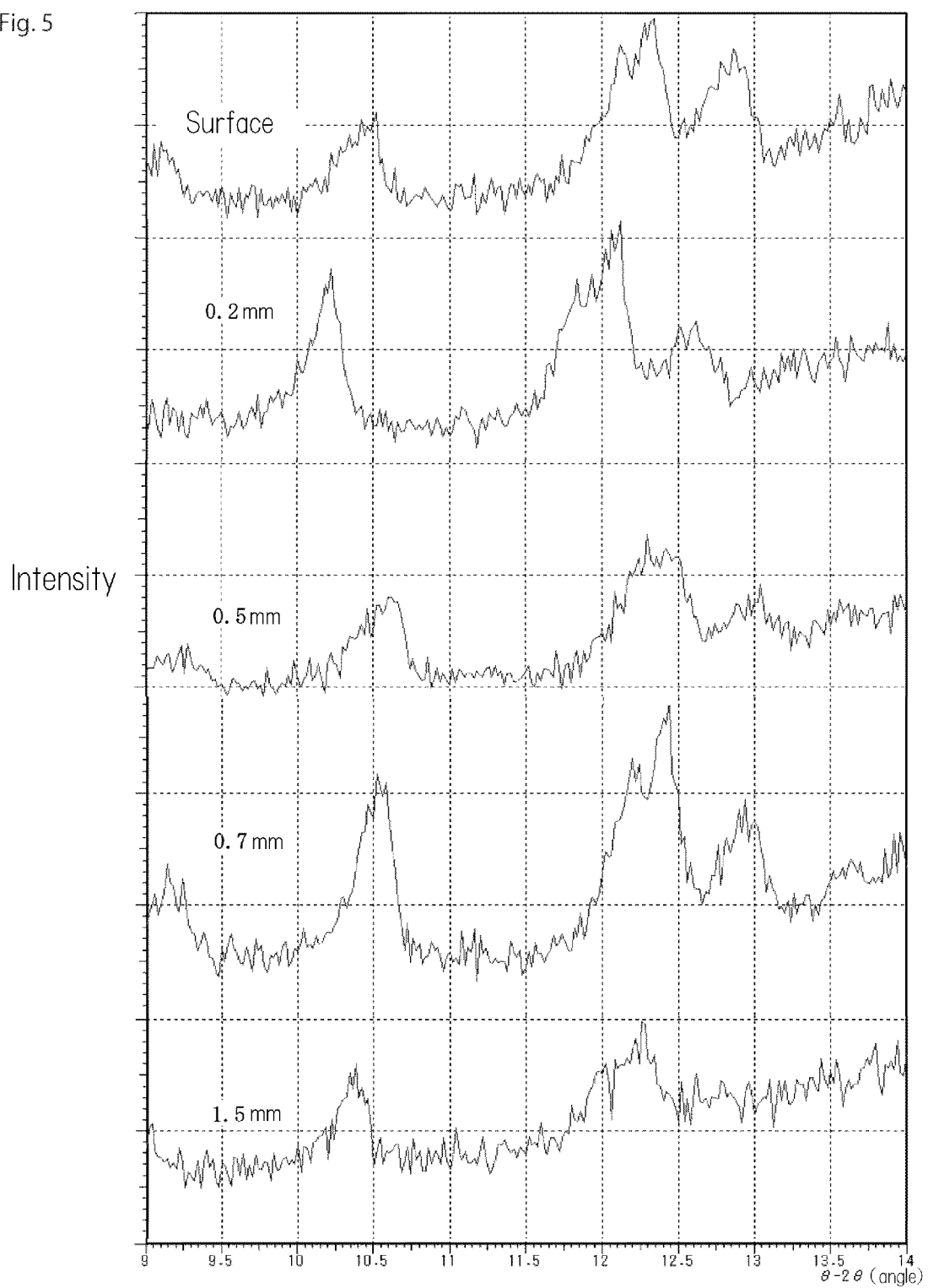


Surface condition of the solid milk
made by powdered milk 2B



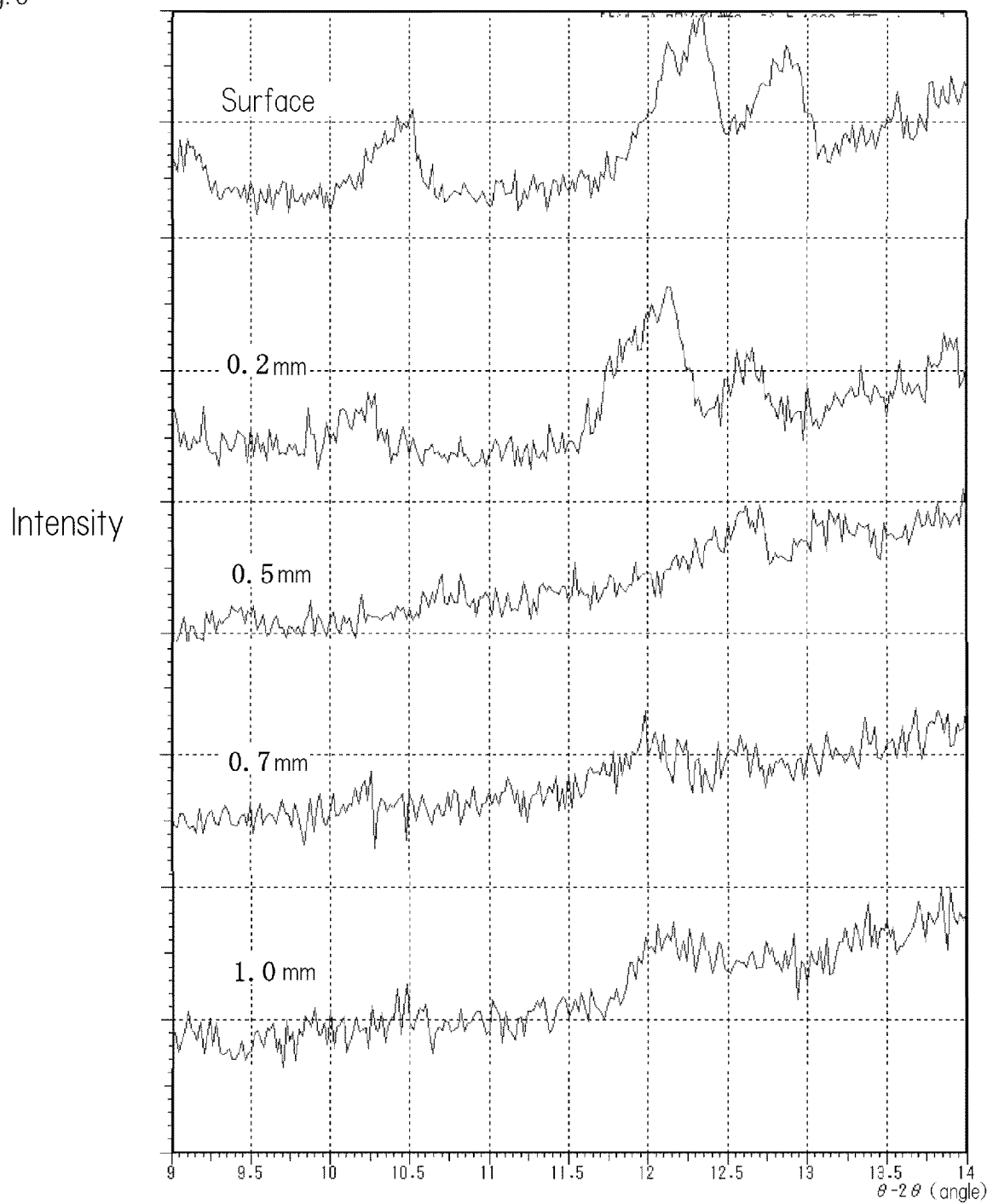
[Fig. 5]

Fig. 5

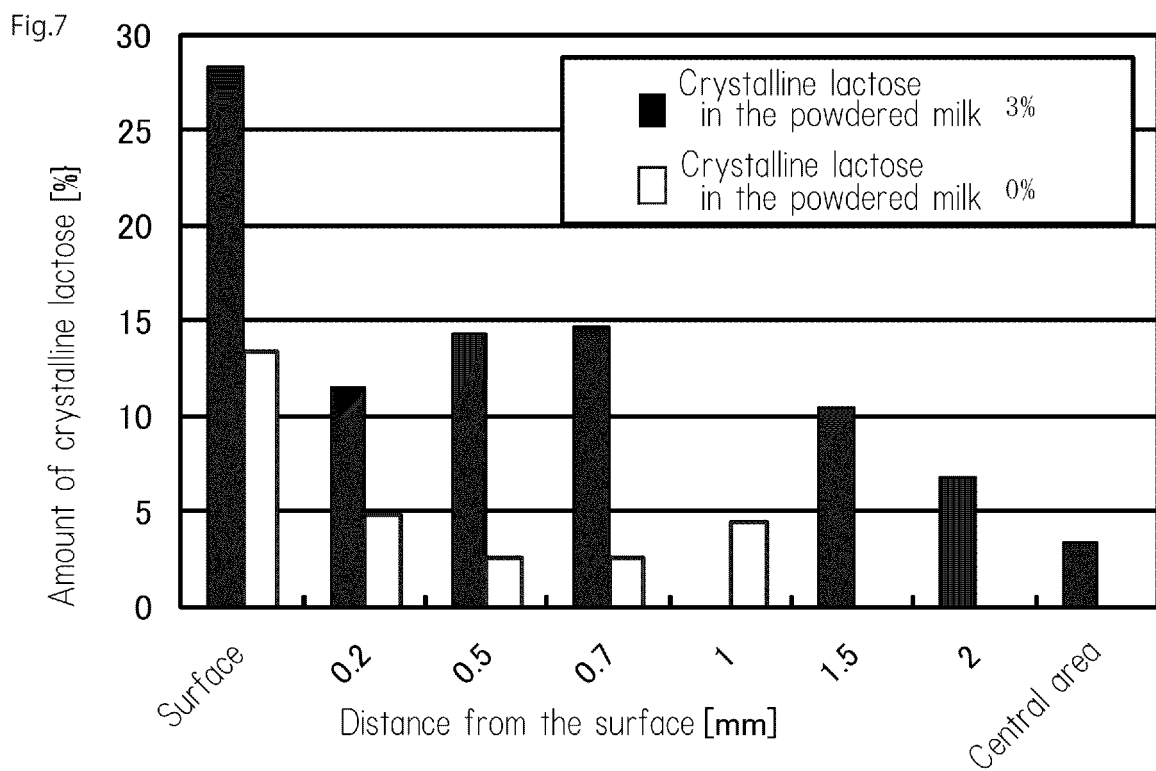


[Fig. 6]

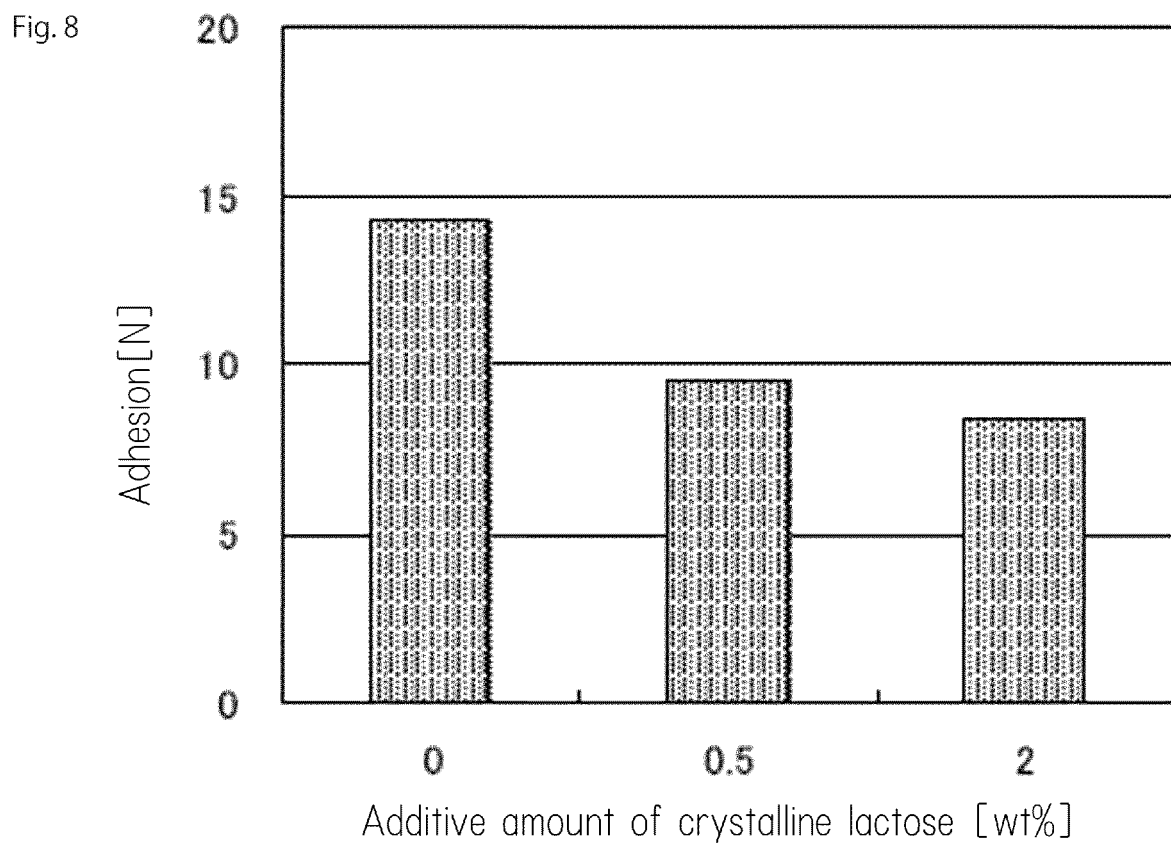
Fig. 6



[Fig. 7]

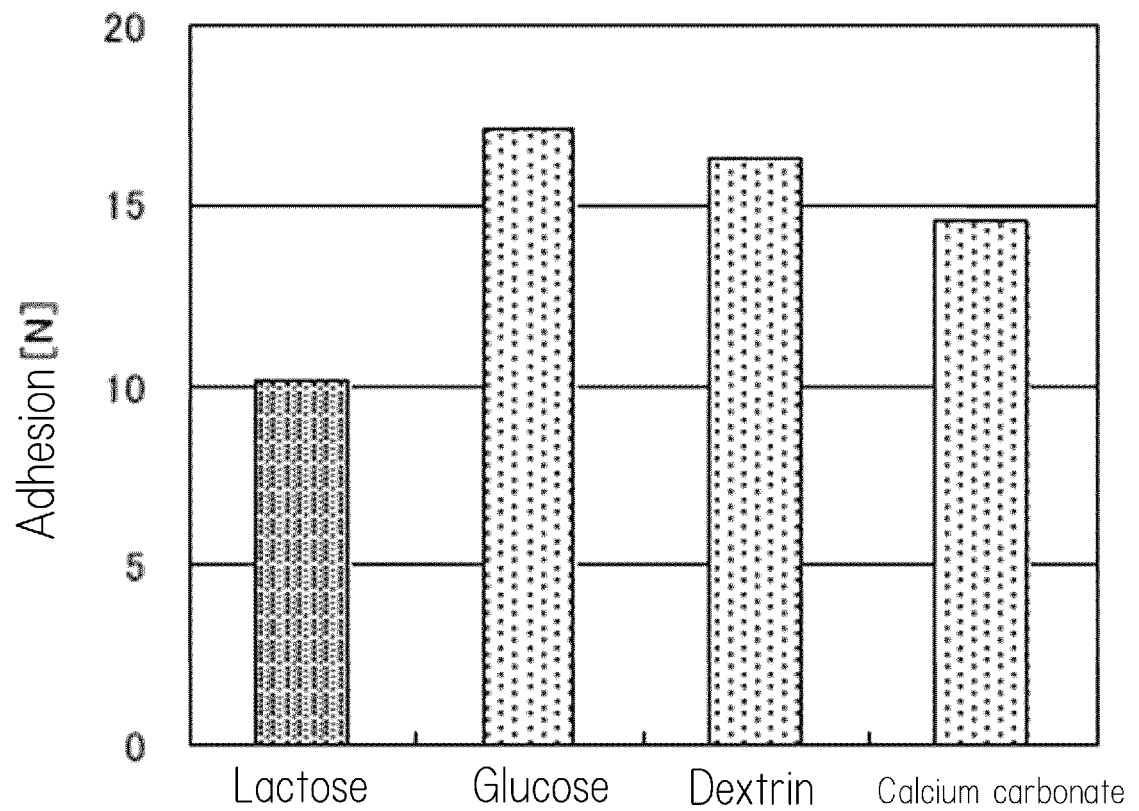


[Fig. 8]



[Fig. 9]

Fig.9



1% addition in the powdered milk

[Fig. 10]

Fig.10

Powdered milk	Additive amount of crystalline lactose [wt%]	0	0.5	20
Solid milk	Adhesion[N]	14	10	8
	SBM of surface	