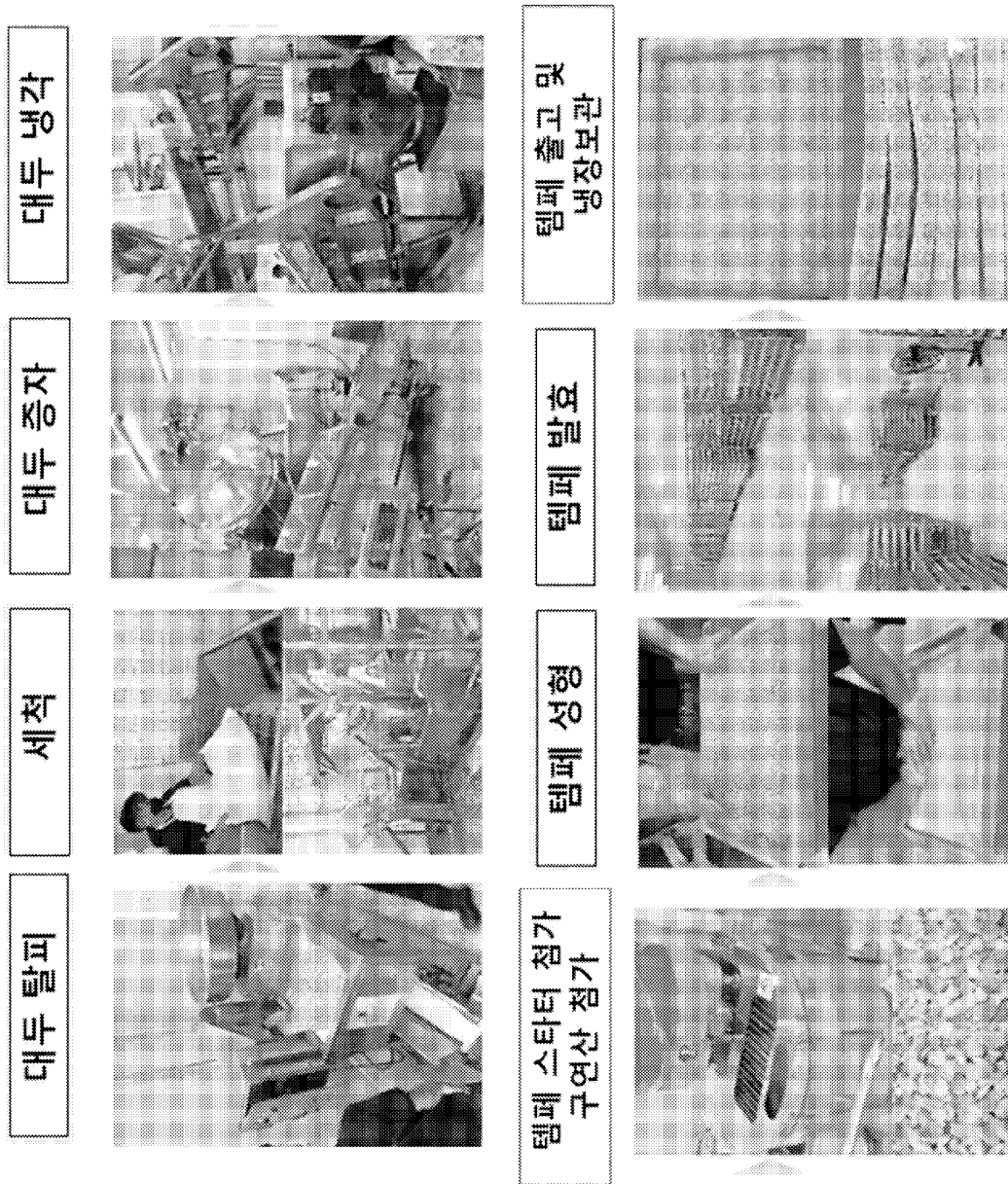
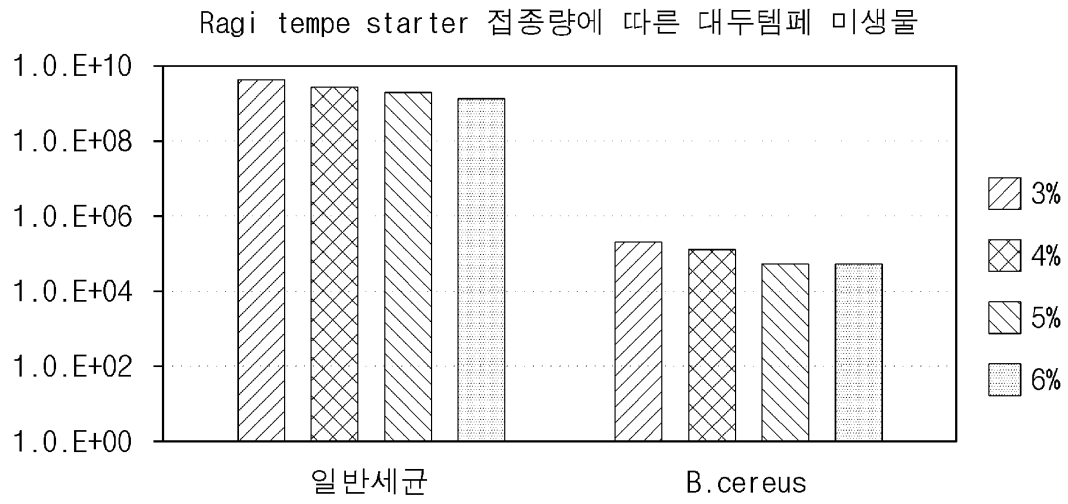


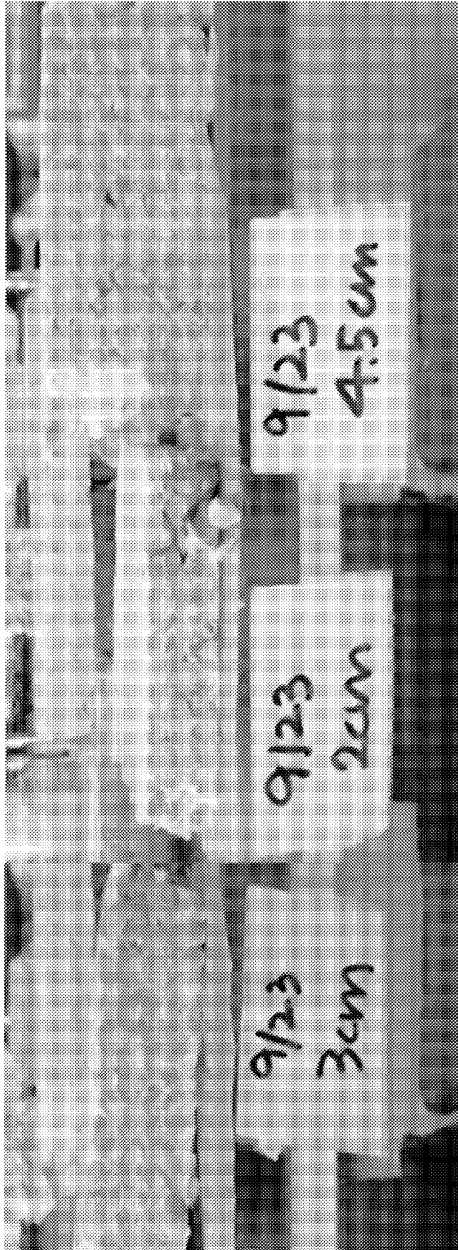
[도1]



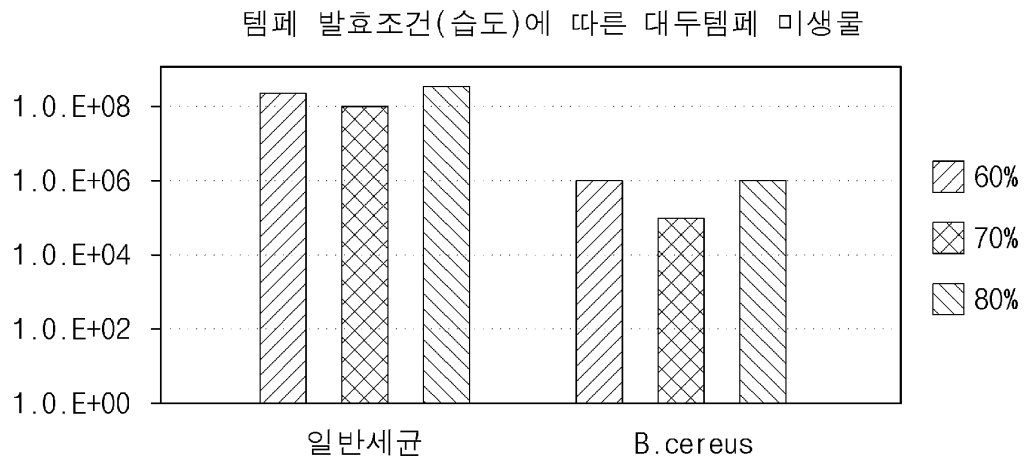
[도2]



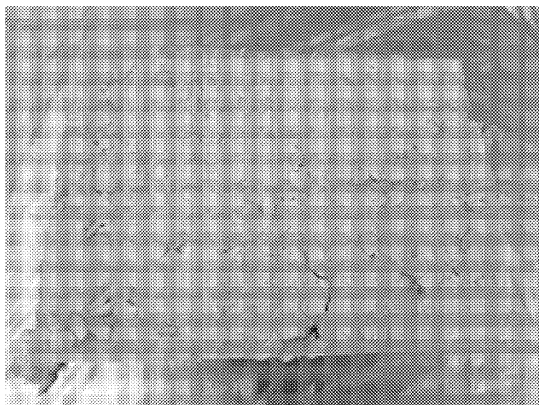
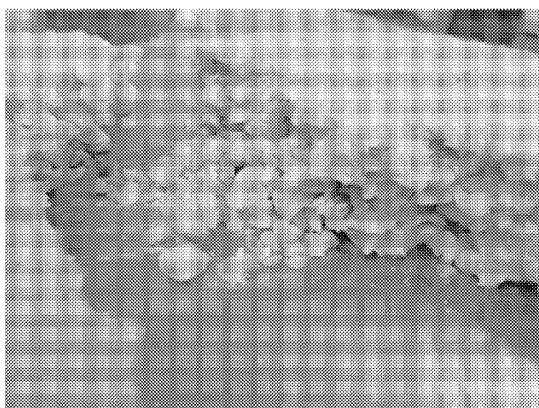
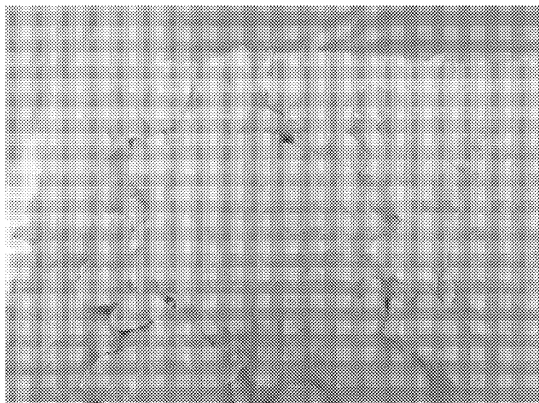
[도3]



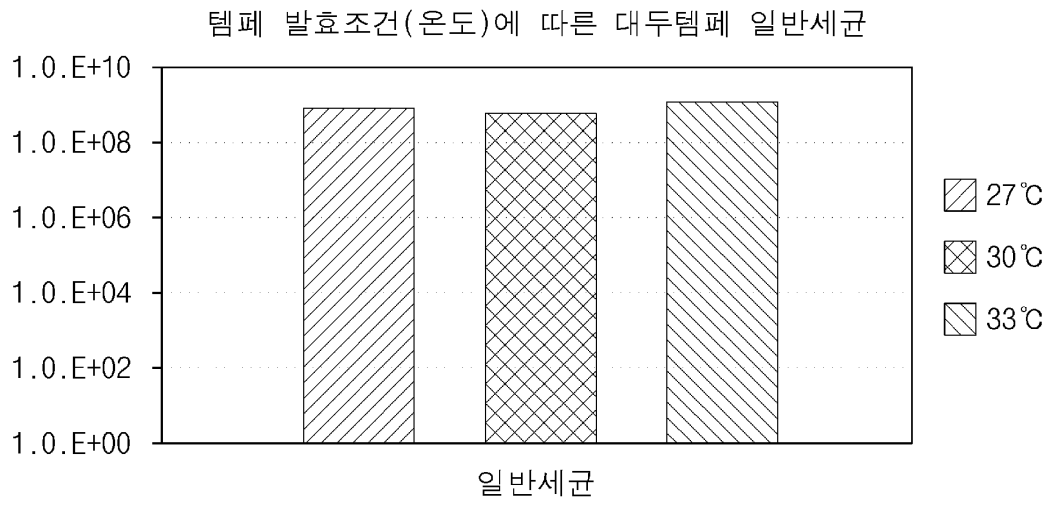
[도4]



[도5]

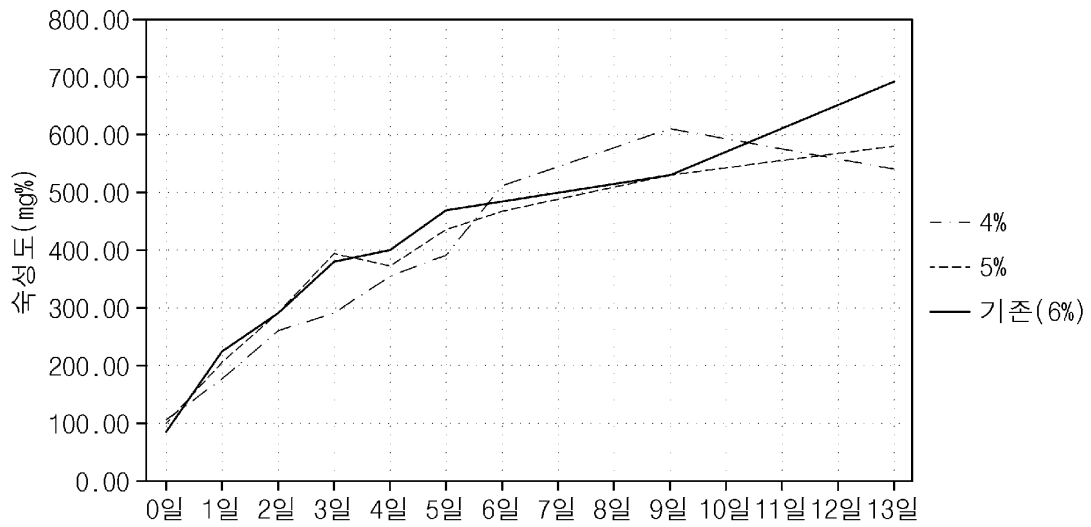


[도6]

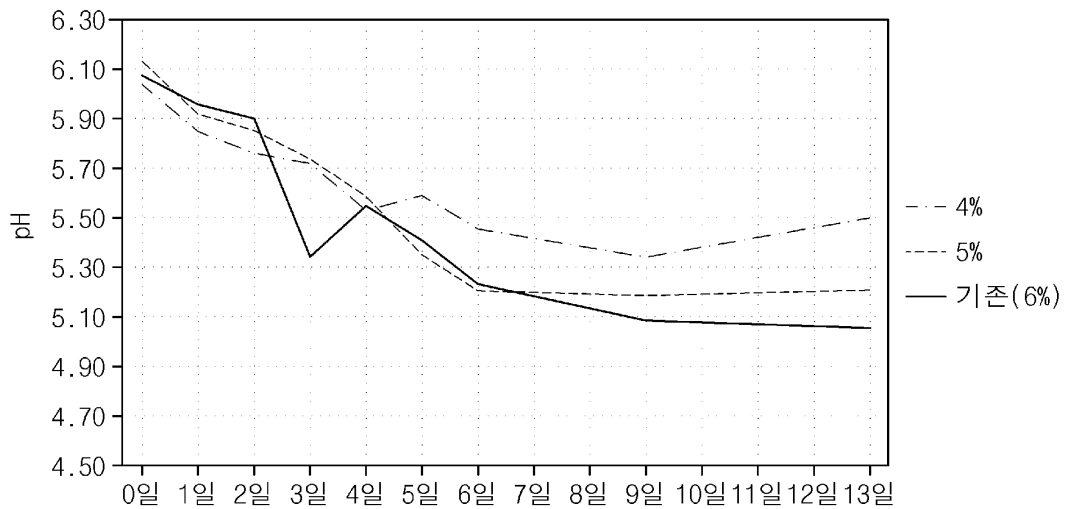


[도7]

Ragi 접종량에 따른 콩템페발효물 숙성도 (교반 발효)

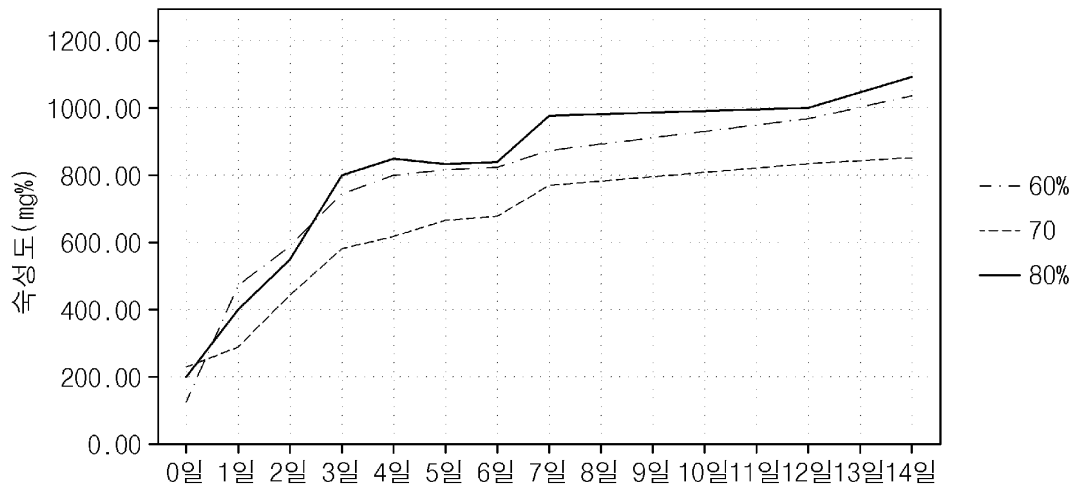


Ragi 접종량에 따른 콩템페발효물 pH (교반 발효)

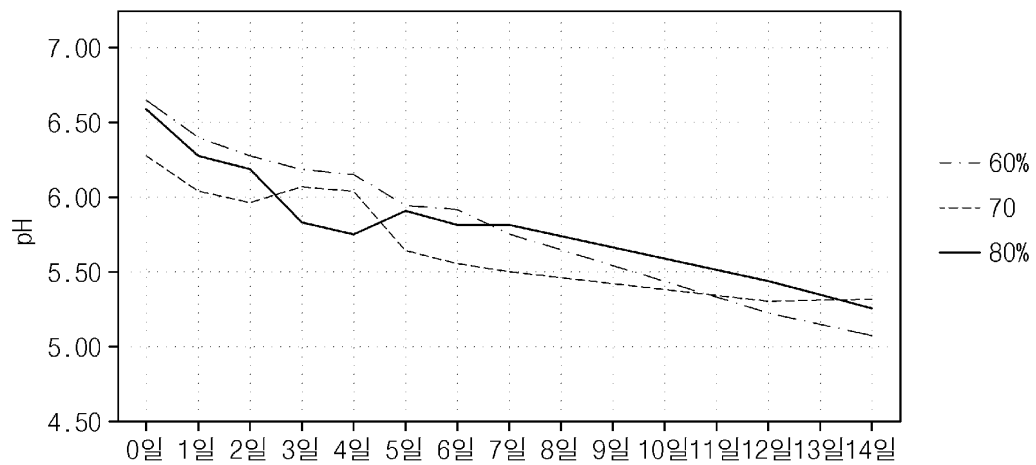


[도8]

템페 발효조건(상대습도)에 따른 콩템페 발효물 숙성도 (교반 발효)

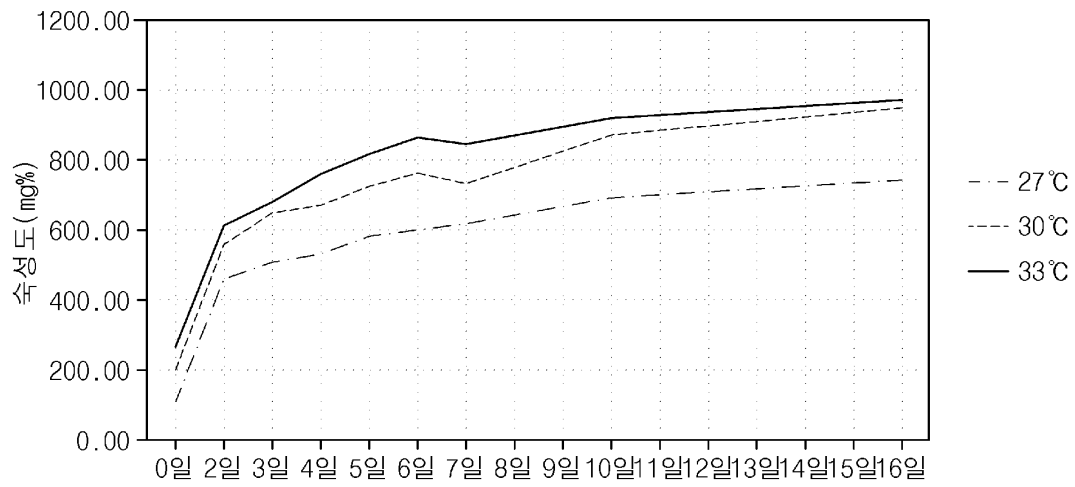


템페 발효조건(상대습도)에 따른 콩템페 발효물 pH (교반 발효)

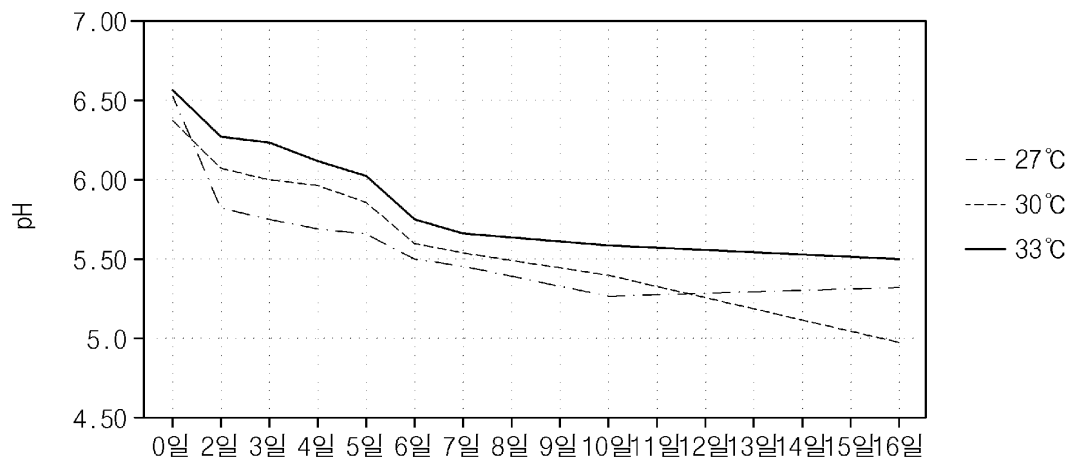


[도9]

템페 발효조건(온도)에 따른 콩템페 발효물 숙성도 (교반 발효)

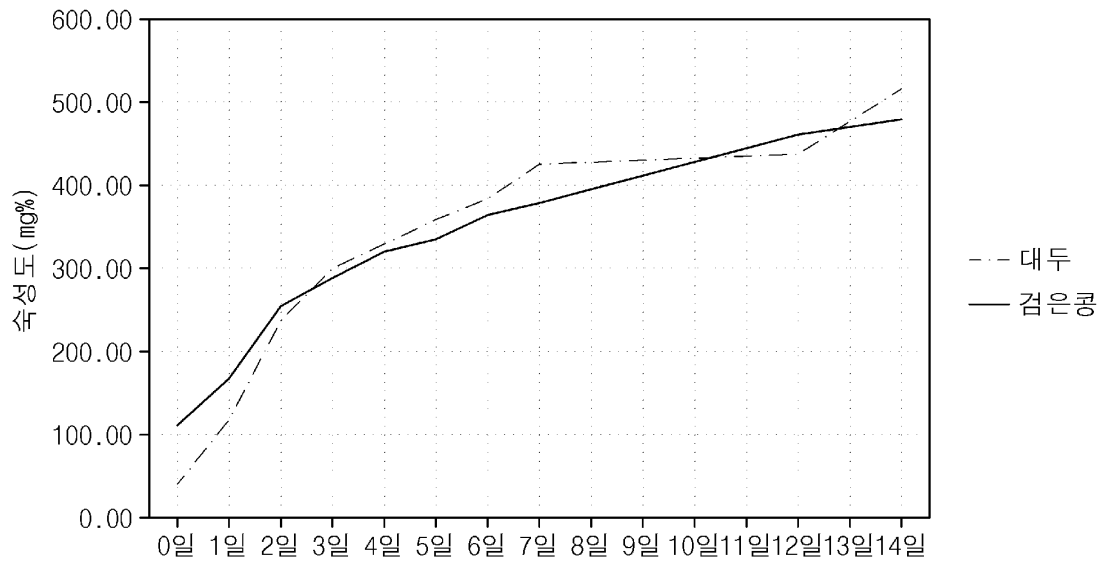


템페 발효조건(온도)에 따른 콩템페 발효물 pH (교반 발효)



[도10]

원료 콩 종류에 따른 두류템페 발효물 숙성도 (AN)



원료 콩 종류에 따른 두류템페 발효물 pH

