

FIG. 1

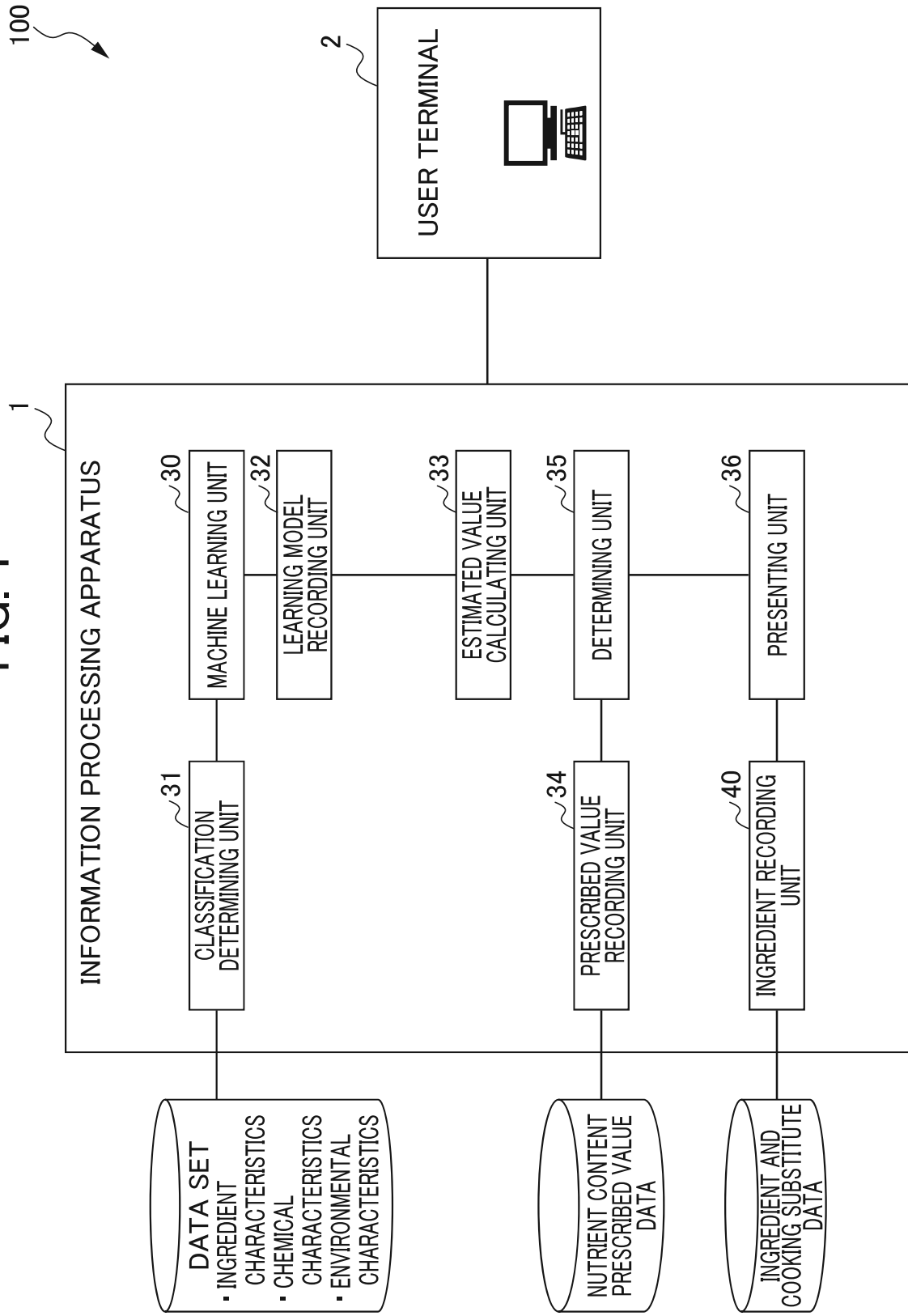


FIG. 2

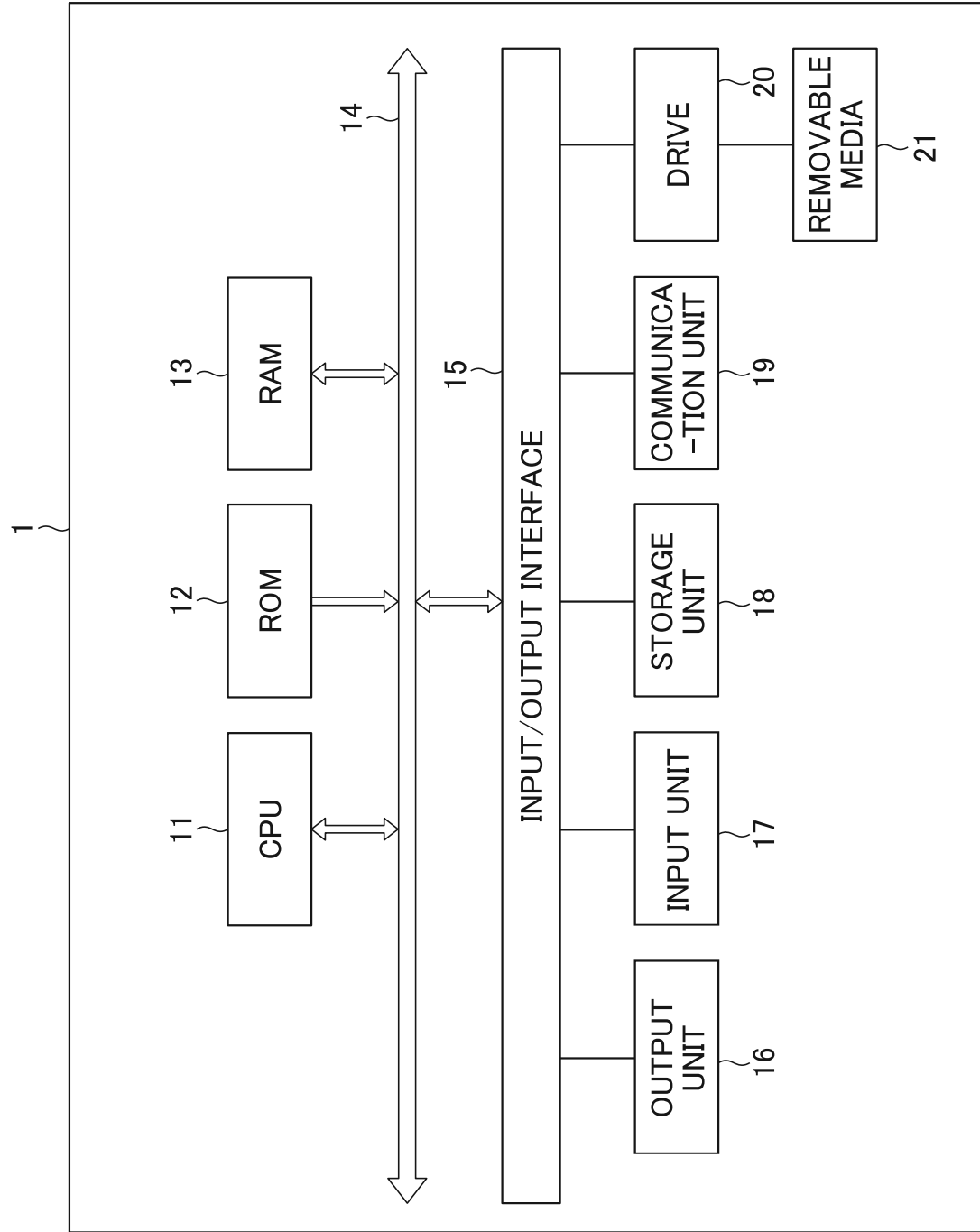


FIG. 4

INGREDIENT	VITAMIN C (mg/100g)	VITAMIN A (mg/100g)	CALCIUM (mg/100g)	IRON (mg/100g)
WHITE SAUCE	0.5	200	50	0.1
CHEESE	1.0	300	700	0.7
MACARONI	0.0	0	20	1.0
HAM	0.0	0	5	0.4
CHICKEN	0.0	30	10	0.9
PENNE	0.0	0	15	1.2
BACON	0.0	0	5	0.5
MUSHROOM	2.0	0	2	0.5
TOMATO	12.0	800	10	0.3

FIG. 5

RECIPE ID	INITIAL VITAMIN C CONTENT (mg)	INITIAL CALCIUM CONTENT (mg)	pH VALUE	MOISTURE CONTENT (%)	POST- COOKING VITAMIN C CONTENT	POST- COOKING CALCIUM CONTENT	NUMBER OF TESTS
A0001	20	150	6.5	45	15	145	3
A0002	18	160	6.6	40	14	155	0
A0003	15	155	7.0	38	12	140	1
...	...	...	...	...	...	...	...

FIG. 6

PERIOD (MONTH)	VITAMIN C DECAY RATE (%)	CALCIUM DECAY RATE (%)
0 (DIRECTLY AFTER PROCESSING)	0	0
1	20%	5%
2	25%	0%
3	30%	0%
5	35%	0%
10	90%	20%
...	...	...
NUMBER OF TESTS	10	2

FIG. 7

[illegible]

FIG. 8

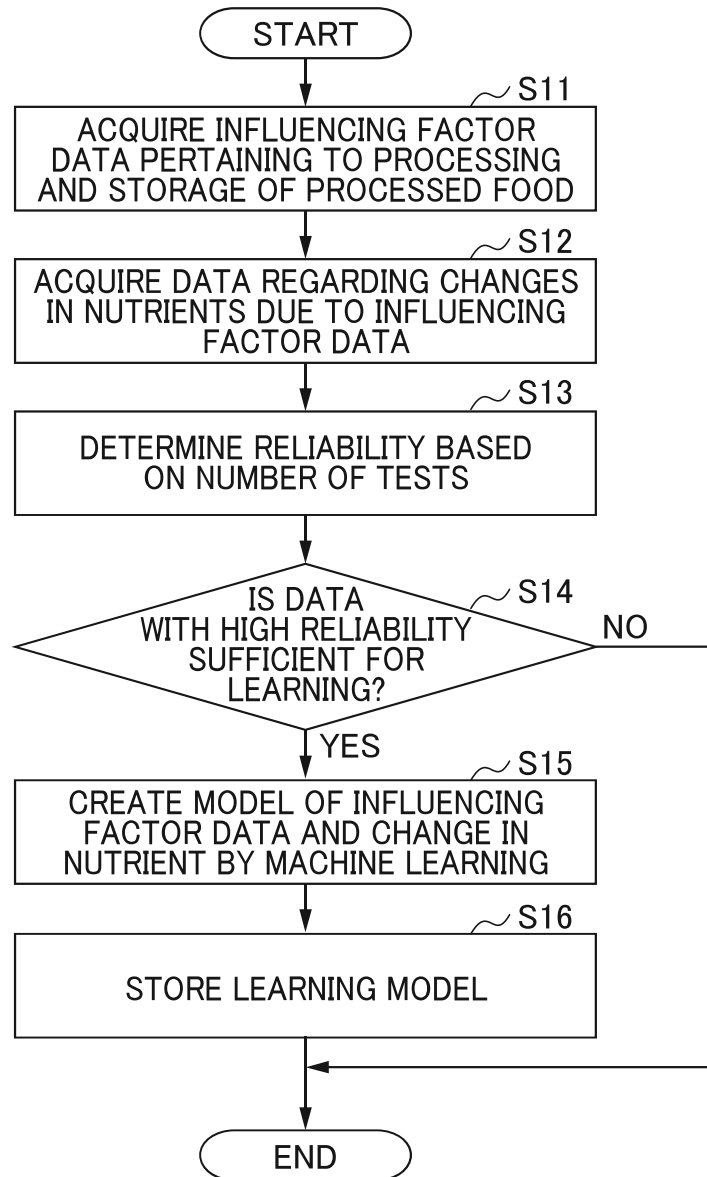


FIG. 9

NUTRIENT	TARGET INGREDIENT	SUBSTITUTE INGREDIENT	COST EVALUATION	CHANGE IN TASTE	USE THRESHOLD VALUE	CHANGE IN CALORIES
VITAMIN C	GREEN PEPPER	VITAMIN C ADDITIVE	35	MIDDLE	-70%	0
VITAMIN C	GREEN PEPPER	LEMON JUICE	10	LARGE	-50%	0
CALCIUM	SALMON	CALCIUM ADDITIVE	20	NONE	-50%	0
CALCIUM	SALMON	CHEESE	5	NONE	-30%	+20
IRON	SHORT-NECK CLAM	IRON ADDITIVE	10	SLIGHT	-40%	0
IRON	SHORT-NECK CLAM	DEEP-FRIED BEAN CURD	5	SLIGHT	-20%	+10
...	...	...	...	...		

FIG. 10

