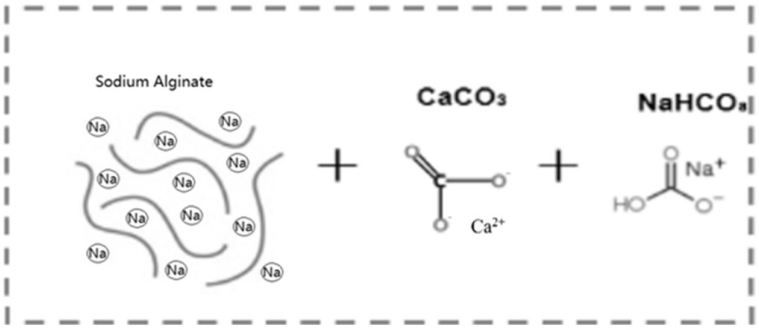
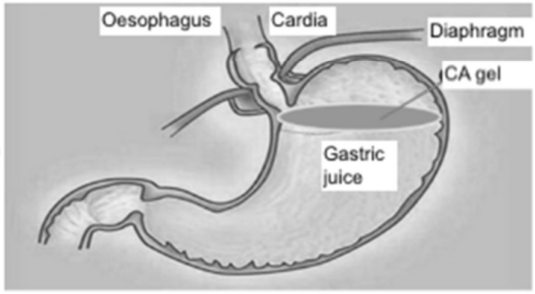
a)



When calcium carbonate contact with gastric juice, it releases calcium ions and forms calcium alginate (CA) gel with sodium alginate.



Baking soda releases carbon dioxide when contact with gastric juice which causes the calcium alginate gel to suspend on the surface of the gastric juice , forming a gastric valve to stop the backflow of stomach content into the esophagus

b)

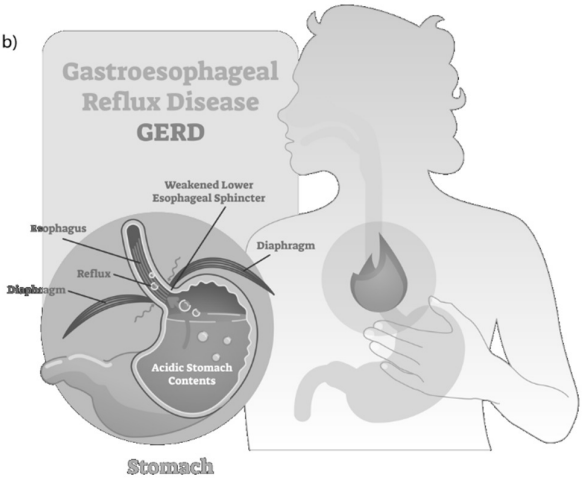


Figure 1

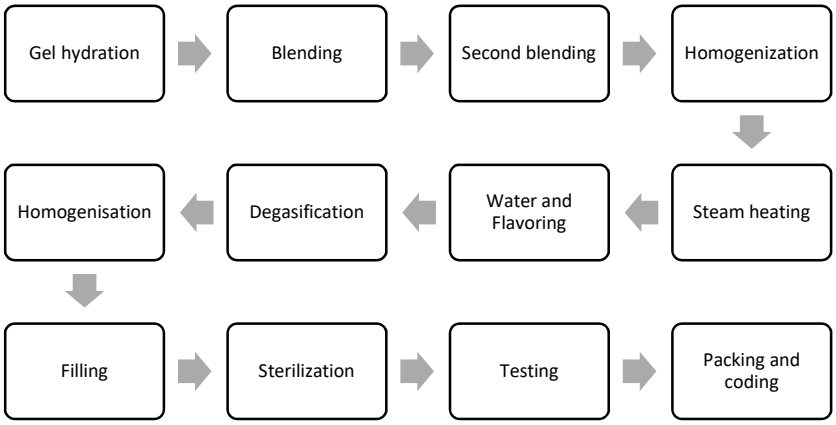

Gel hydration
Blending
Second blending
Homogenization
Steam heating
Water and Flavoring
Degasification
Homogenisation
Filling
Sterilization
Testing
Packing and coding

Figure 2