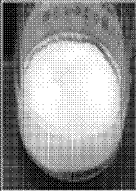
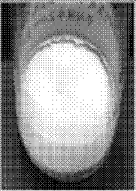
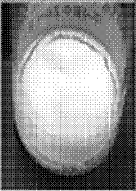
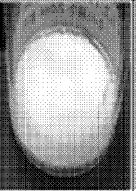
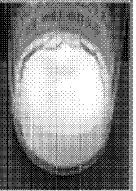
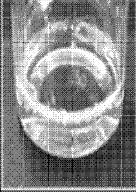
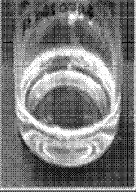
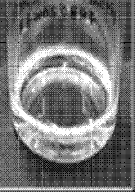
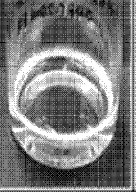
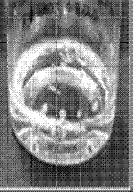
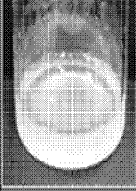
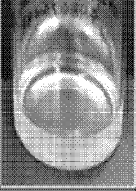
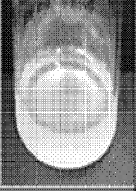
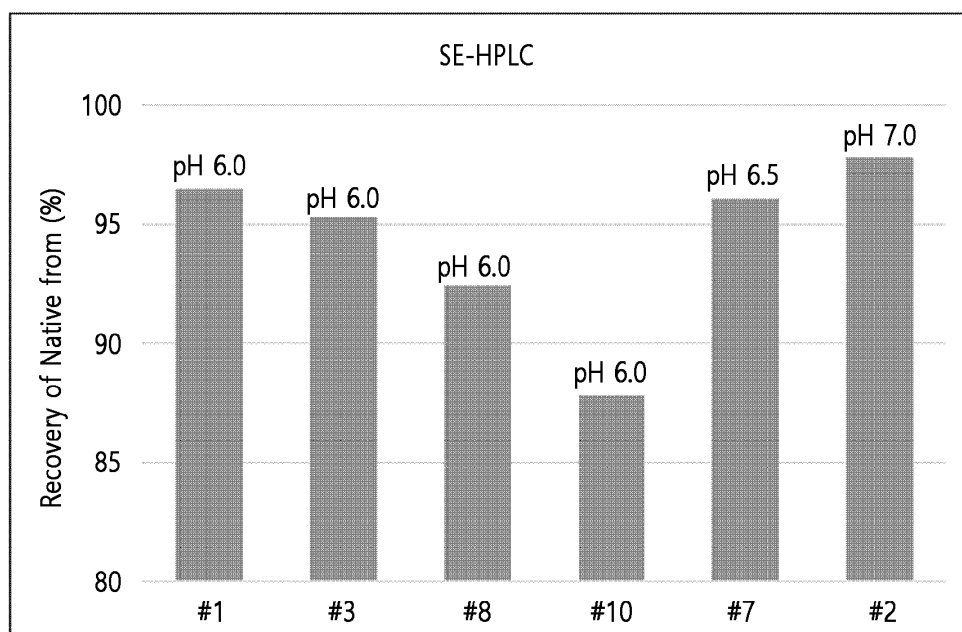
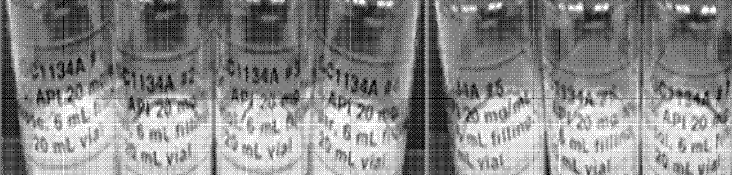


[Fig. 1]

Composition	#1	#3	#8	#10	#7	#2
pH	6.0	6.0	6.0	6.0	6.5	7.0
PS 20 (%)	0.001	0.05	0.001	0.05	0.0255	0.001
L-Serine (%)	2.1	2.1	2.9	2.9	2.5	2.1
Appearance (cake)						
Appearance (immediately after dissolution)						
Appearance (after dissolution followed by refrigeration for 3 days)						
SEC (%Native)	96.5	95.3	92.4	87.8	96.1	97.8

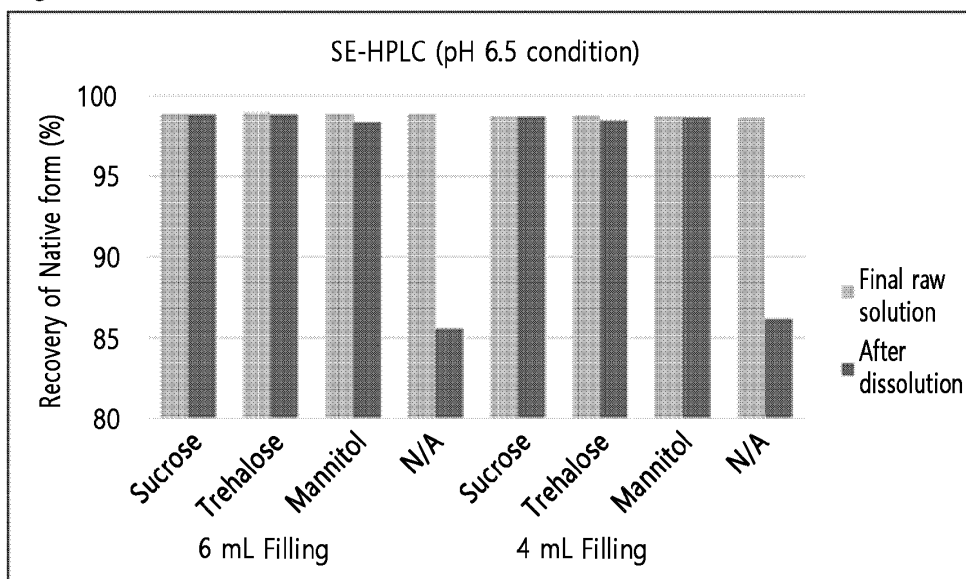
[Fig. 2]



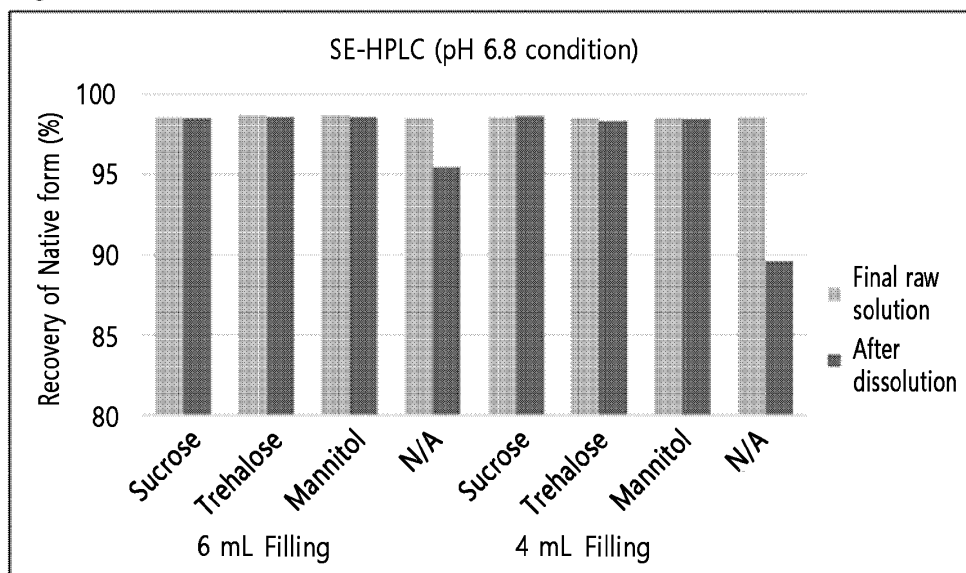
Composition	#1	#2	#3	#4	#5	#6	#7	#8
pH	6.5	6.5	6.5	6.5	6.8	6.8	6.8	6.8
PS 20 (%)	0.017	0.017	0.017	0.017	0.017	0.017	0.017	0.017
L-Serine (%)	1.4	1.4	1.4	1.4	1.4	1.4	1.4	1.4
Sugar	Sucrose 1%	Trehalose 1%	Mannitol 1%	N/A	Sucrose 1%	Trehalose 1%	Mannitol 1%	N/A
Appearance (Cake)								

[illegible]

[Fig. 5]



[Fig. 6]



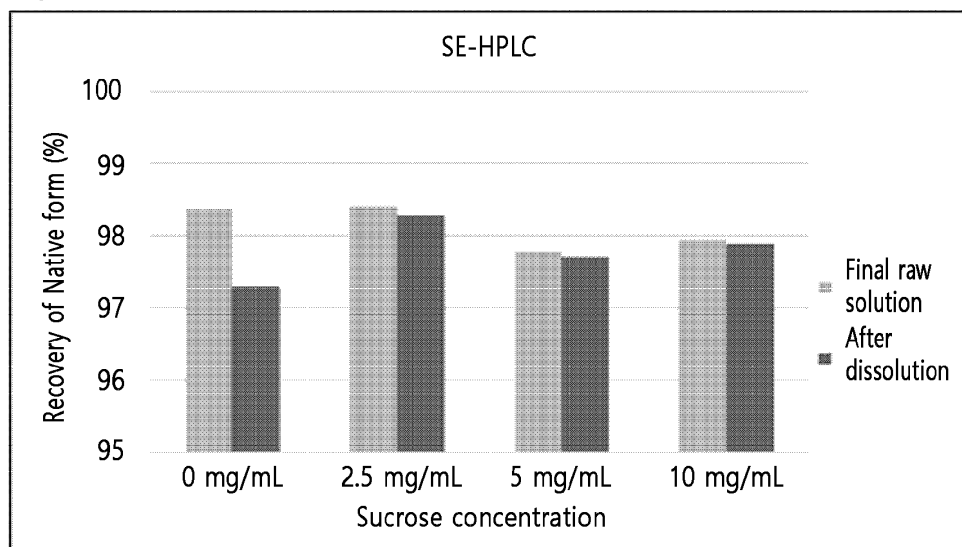
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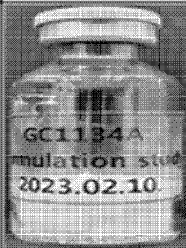
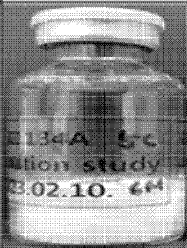
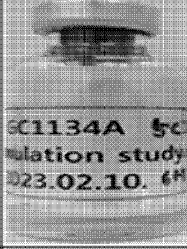
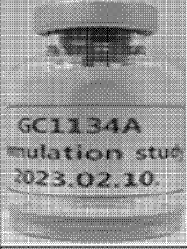
[Fig. 7]

Composition	#1	#2	#3	#4
pH	6.8	6.8	6.8	6.8
PS 20 (%)	0.017	0.017	0.017	0.017
L-Serine (%)	1.4	1.4	1.4	1.4
Sucrose (%)	0	0.25	0.5	1.0
Appearance (Cake)				

[Fig. 8]



[Fig. 9]

Test item	Storage temperature	0 Months	6 Months	12 Months
Appearance (Cake)	5±3°C			
Appearance (after dissolution)				
Moisture content (%)		0.7	1.0	N/A

[Fig. 10]

