

## Abstract



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6

(a)



Figure 2. Experimental setup about

Figure 1. Construction of mill-ingredient wastage

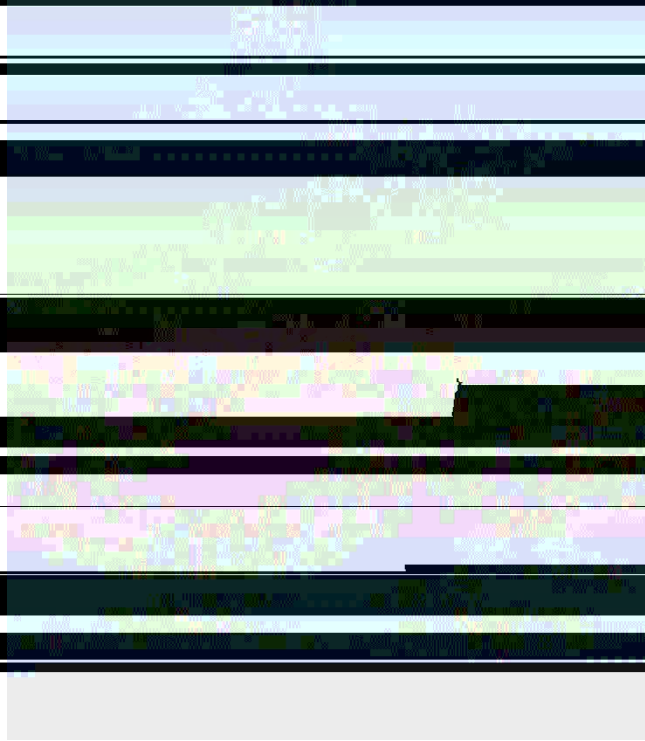




Figure 1. Locations of the 100 mines and the ash content of the waste from which they were derived. (1980)



## Process of Ice Cream

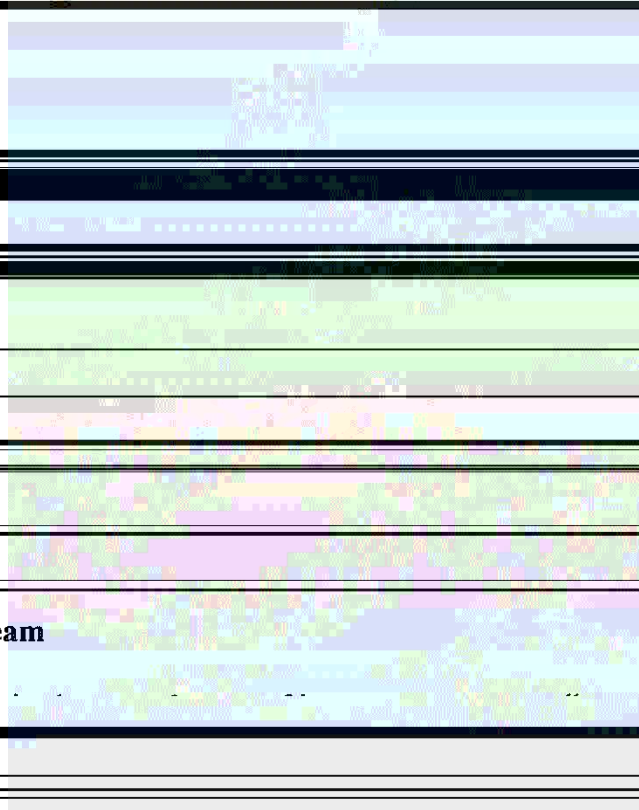
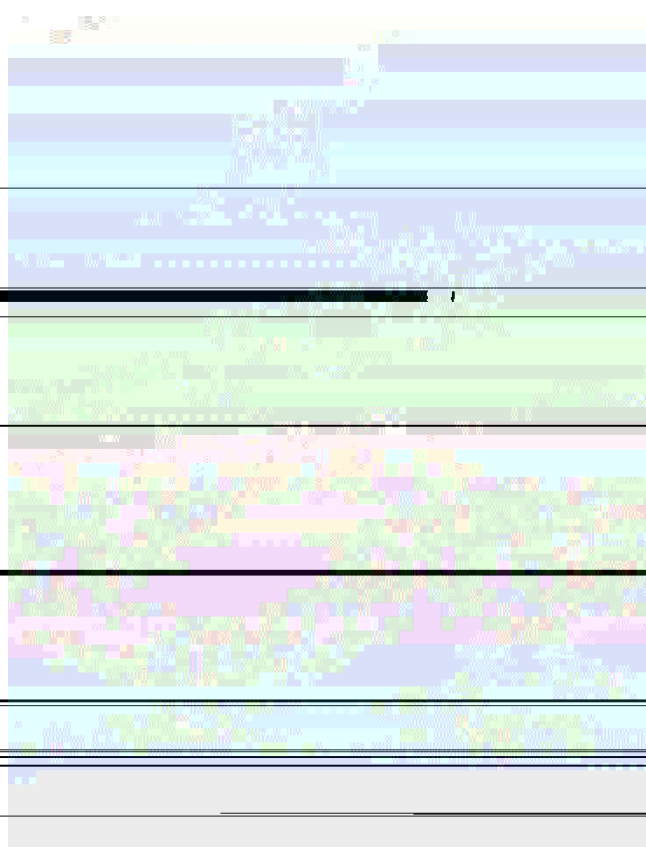


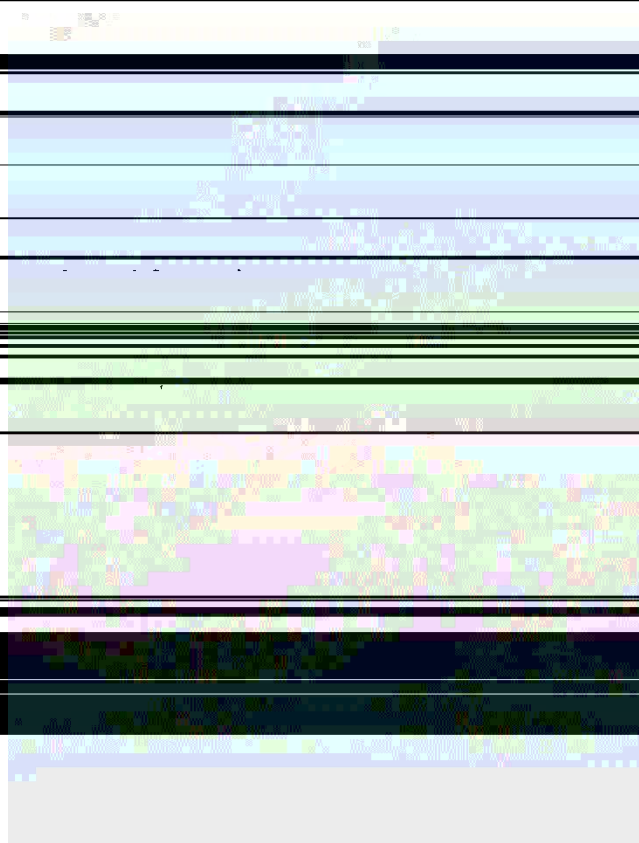


Figure 1. (a) Churning of ice cream (b) Finished ice cream bar

The process of ice cream production involves the concomitant whipping and freezing



1. To study the effect of time and amount of emulsifier on adsorption of protein to fat



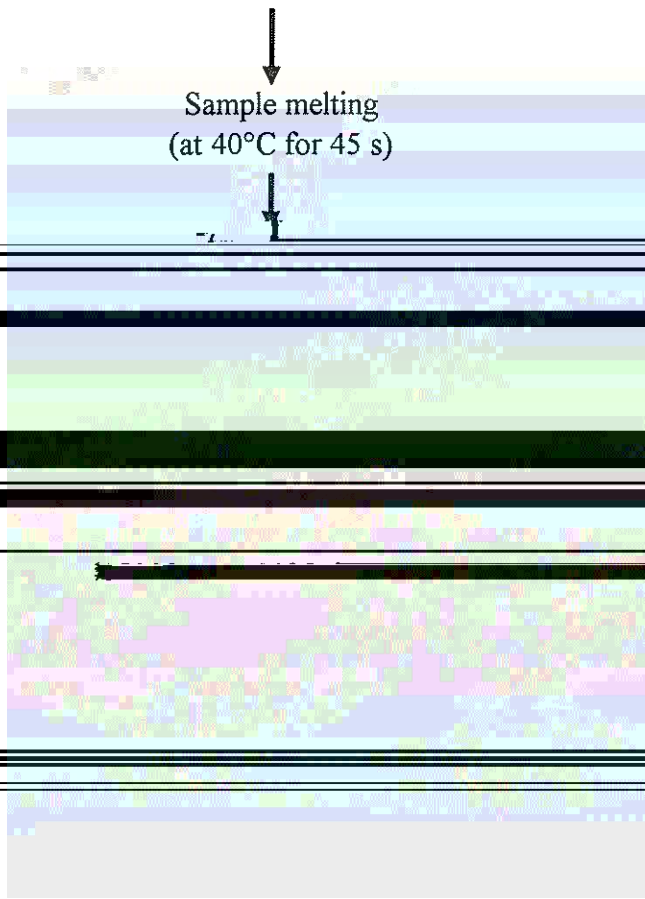
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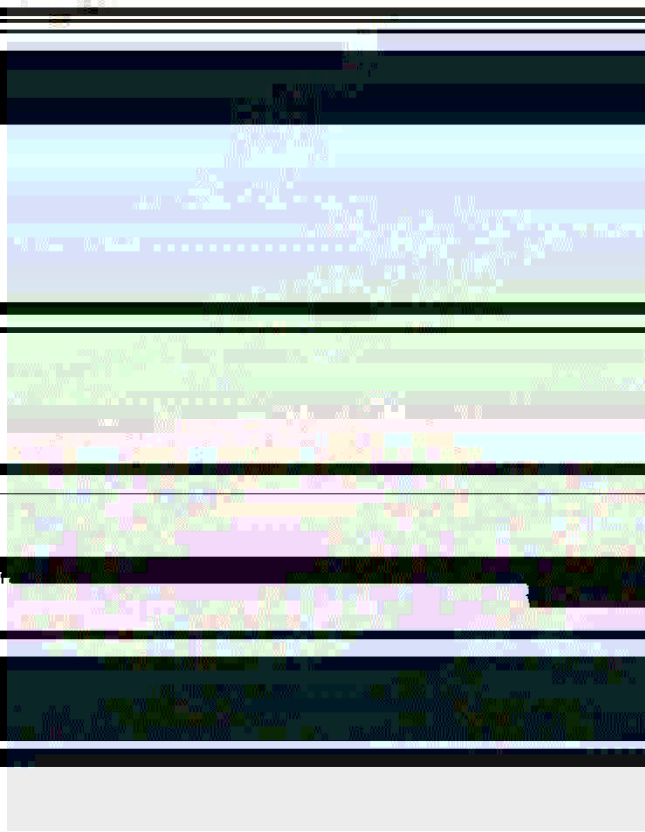
FIGURE 1. Scatter plot of data points with a fitted curve.

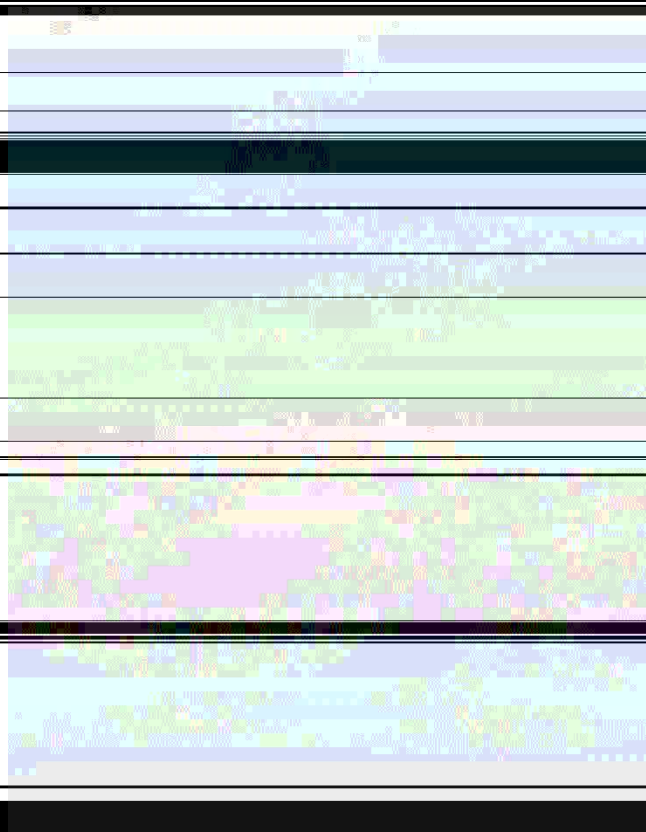
Real-time survey results were divided into two sections for the measurement. One



Electron beam

Scanning Detector











increased, the amount of a certain substance decreased. This agrees with Eyring et al.

This study has shown that addition of surfactants (GMS, P-80) into ice cream

leads to a reduction in the amount of detached particles. A total amount of 0.1% of GMS



improved the amount of detached particles. In total, a 10% reduction in the amount of



Table 2.1. The ... ..

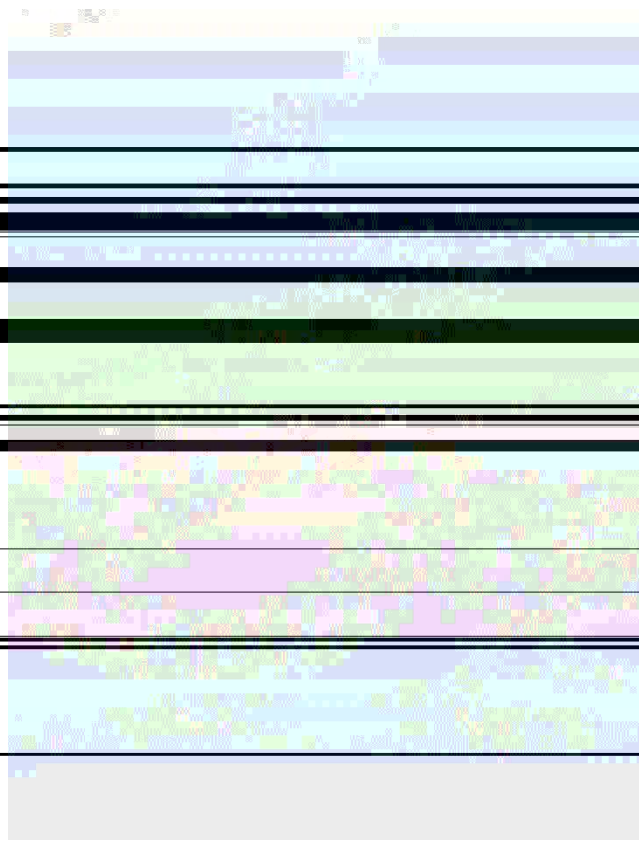
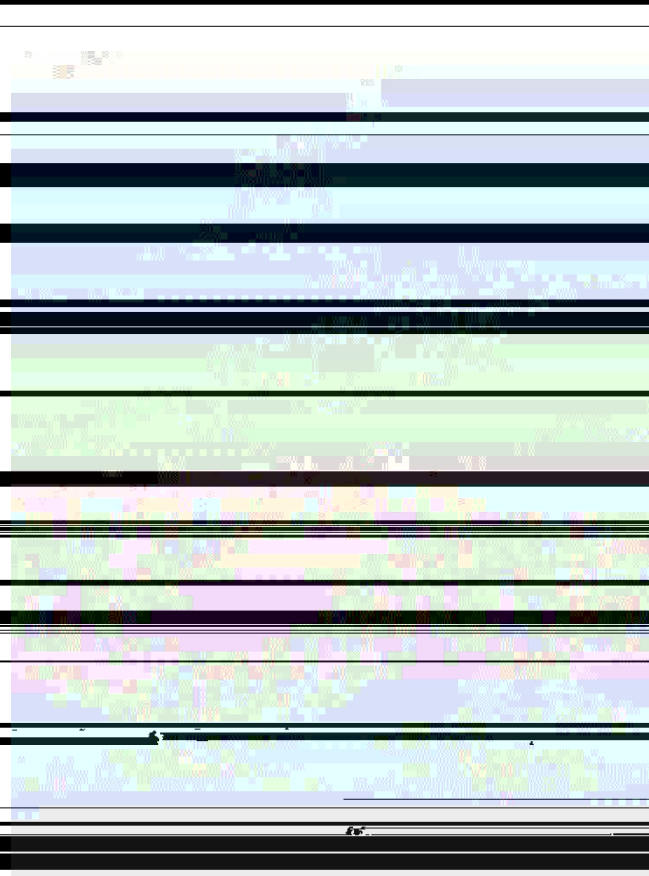


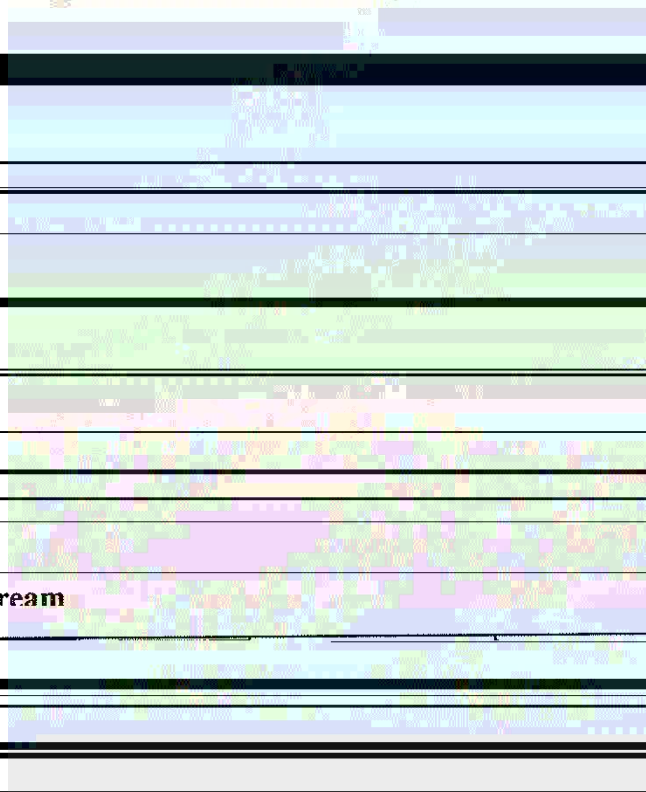
Figure 2.1



**frozen ice cream**

Type of	Rep.1	Rep.2	Rep.3	Average	S.D.
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**frozen ice cream**



1

2

3



4

5

6

7

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9

10



NIG 2W1 Canada.





Keep these good memories forever

### Recommendations:

1. The school should provide more opportunities for students who are interested in international cooperation programs and teams.