Figure 3-3. Electron micrographs of reformulated creams processed from components (skim component or sweet buttermilk and commercial butter-derived aqueous phase) obtained at two different separation temperatures (49°C and 55°C) and low-melt or medium-melt butteroil (a, 49°C skim component, low-melt butteroil, magnification x 8100) (b, 55°C skim component, low-melt butteroil, magnification x 12,000) (c, 55°C skim component, medium-melt butteroil, magnification, x 10,473) (d, 49°C sweet buttermilk, commercial butter-derived aqueous phase, low-melt fraction butteroil, magnification x 18,327).
Figure 3-4. Electron micrographs of natural and reformulated creams processed from components (sweet buttermilk and commercial butter-derived aqueous phase or control) obtained at two different separation temperatures (49°C and 55°C) and low-melt or medium-melt fraction butteroil (e, 55°C sweet buttermilk, commercial butter-derived aqueous phase, low-melt fraction butteroil, magnification x 12,800) (f, 55°C sweet buttermilk, commercial butter-derived aqueous phase, medium-melt fraction butteroil, magnification x 10,560) (g, 49°C natural cream, magnification x 15,467) (h, 55°C natural cream, magnification x 12,800).