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Major methyl esters of buffalo butterfat collected from:

Figure 14: North-Western region during winter season

Figure 15: North-Western region during summer season

Figure 16: South-Eastern region during winter season

Figure 17: South-Eastern region during summer season

Figure 18: Mid-Western region during winter season

Figure 19: Mid-Western region during summer season

Figure 20: Western region during winter season

Figure 21: Western region during summer season

Effect of added low melting triglycerides on:

Figure 22: Refractive index of buffalo butterfat

Figure 23: Melting point of buffalo butterfat

Figure 24: Penetration value of buffalo butter

Figure 25: Yield stress of buffalo butter

Figure 26: 'Oiling off' of buffalo butter

Figure 27: Saponification value of buffalo butterfat
Figure 28: Iodine value of buffalo butterfat

Figure 29: viscosity of buffalo butter

Figure 30: Reichert-Weissl value of buffalo butterfat

Figure 31: spreadability score of buffalo butter

32-35 Effect of fat contents on:

Figure 32: penetration value of buffalo butter

Figure 33: yieldstress of buffalo butter

Figure 34: viscosity of buffalo butter

Figure 35: spreadability score of buffalo butter

36. Buffalo butterpowder samples

37. Normal and recombined buffalo butter

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