

Problem# 4

Making butter



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Problem No. 4

Investigate the methods to produce homemade butter from milk or cream. Investigate how properties of the butter depend on relevant parameters.



Strong and Weak points of the Rep

Strong Points

- Well Designed experiment
- Good Presentation
- Had pointed to the parameters
- Appropriate Test Method
- Compared the parameters
- well They used a good method.

Weak Points

- did not compare the parameters well
- The effect of water and ice on butter was not explained.
- They did not explain the effect of dairy products in creating better color and taste.



Short questions

- what else can be used to make butter, Other than milk ,yogurt and buttermilk?
 - Is there low fat milk?
 - Are there non traditional method?
 - Is a milk suspension?
 - What parameters make the butter more colorful?
 - What dairy products can be used?
- Which animal uses dairy to make butter colorful?
- What effect do additives have on butter?



Discussion Points

what else can be used to make butter, Other than milk ,yogurt and buttermilk?

Why is milk an emulsion?

What parameters make the butter more colorful? Why?

Does the type of dairy have an effect on the amount of fat obtained?

Which animal uses dairy to make butter colorful? Why?

What effect do water and ice have on obtaining butter? Why?



END

