

Problem# 4

Making butter



Opponent:
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Online TYNT
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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

- 1) .
- 2) .
- 3) .
- 4) .
- 5) .
- 6) .

Weak Points

- 1) .
- 2) .
- 3) .
- 4) .
- 5) .
- 6) .



Rep:

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Rev opinion:

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Discussion Points

- What are the types of butters in terms of origin?
- Are there any related parameters too?
- What are the properties of butter?
- Does the kind of milk affect the color of butter?
- What is the differences between Animal and vegetable butters?
- Which one between vegetable and animal butters are better?



Discussion Points

- What is the differences between Industrial and traditional methods?
- Why after a while the butter is placed in an environment, the top layer of butter becomes full color?



Thank you for your Attention!!!

Any Questions?



IRAN Team