

Possibility of butter and the cheese as space foods

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It is important to use various cooking methods of a delicatessen using butter and the cheese and butter and the cheese to secure animal protein and lipid in space. As for the right temperature of the preservation of the cheese, 5 - 10 degrees, the humidity are around 80%. The nutrient is 10 times of the milk. Butter will melt at 33 degrees from 28 degrees. We should keep temperature 2-6 degrees for it. For 3-4 weeks, one-year preservation is enabled even if after opening a letter if it is an airtight container.

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