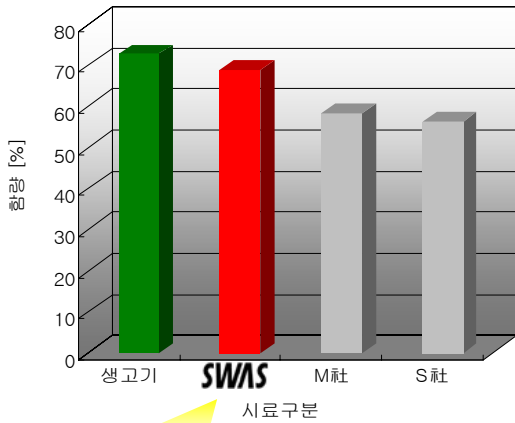


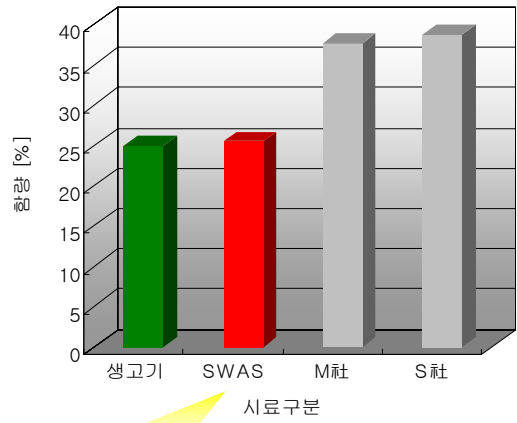
구이시 일반 성분 비교

단백질 함량



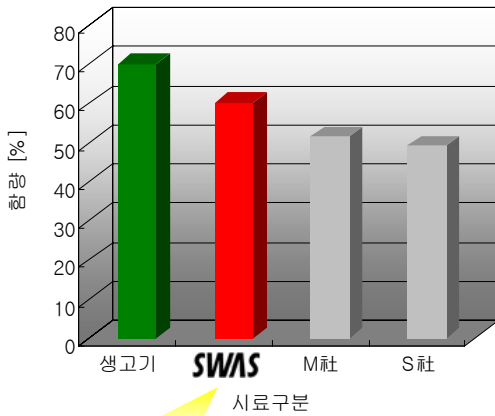
고단백!

지방질 함량



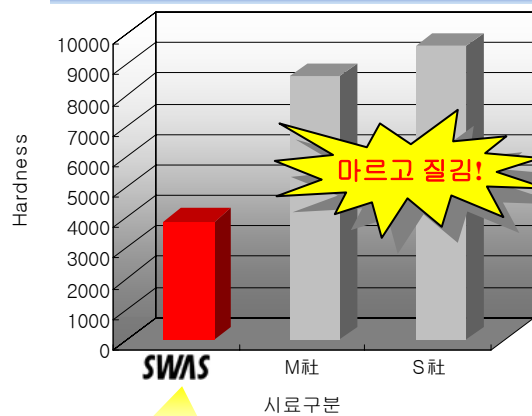
저지방!

수분 함량



풍부한 육즙!

연화도

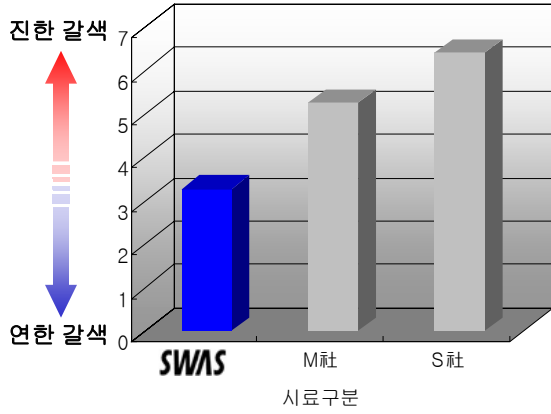


부드러운 맛!

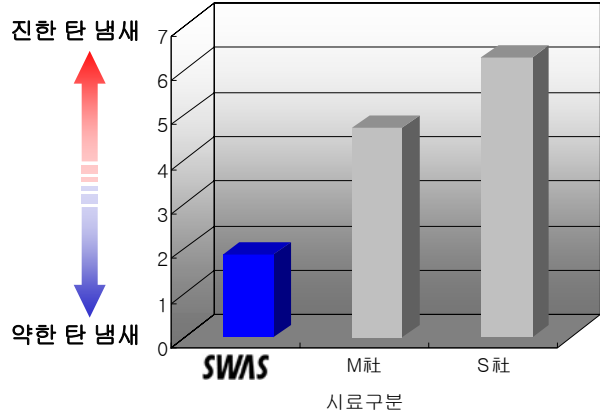
상기 자료는 숙명여자대학교 전통식품 소재개발 연구실의 연구논문 '스와스구이 방법이 어·육류의 품질 특성에 미치는 영향'에 근거하여 작성하였습니다.

구이시 관능평가 결과

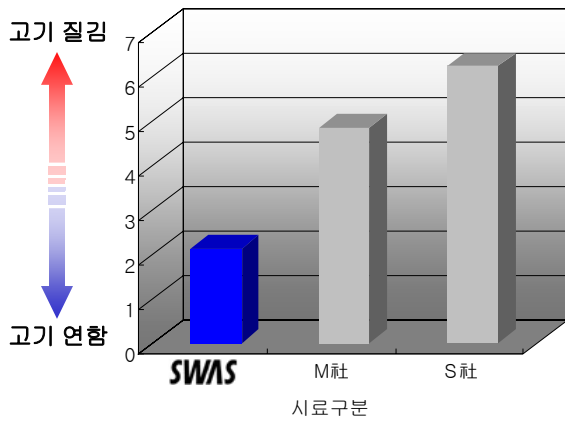
색의 강도



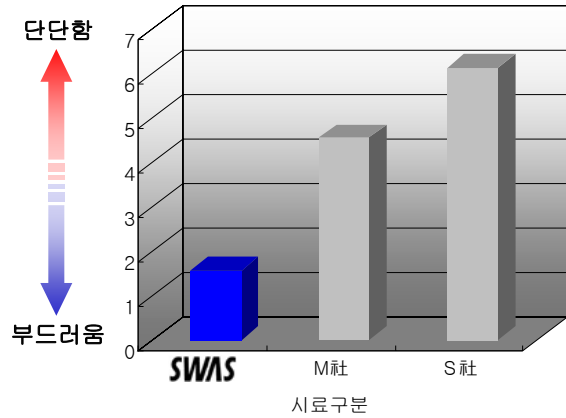
탄 냄새



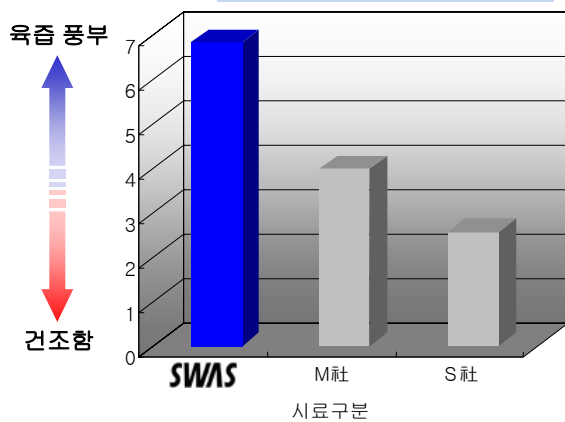
질긴 정도



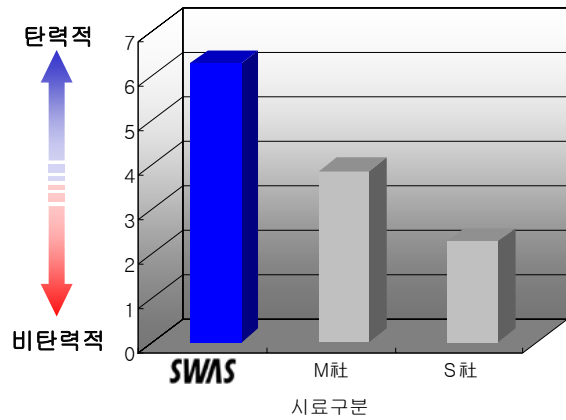
단단한 정도



육즙

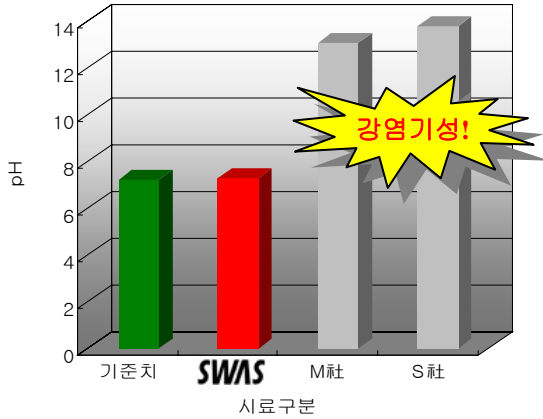


탄력성

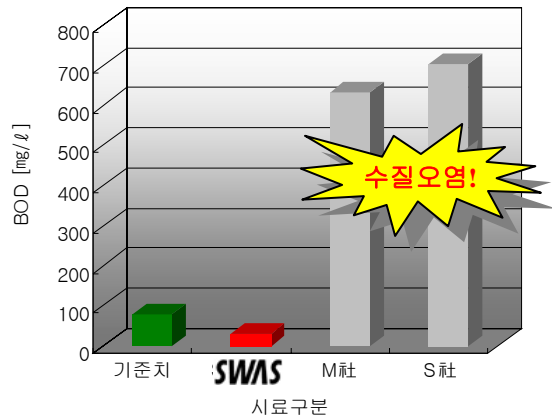


구이후 폐수의 수질오염 비교

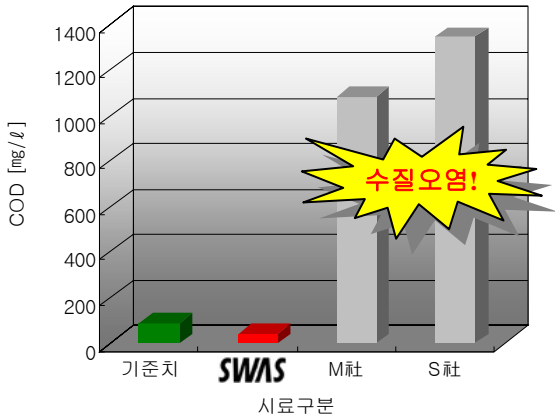
수소이온의 농도



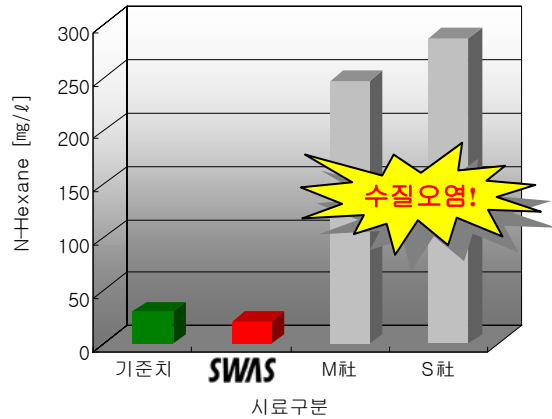
생물학적 산소 요구량



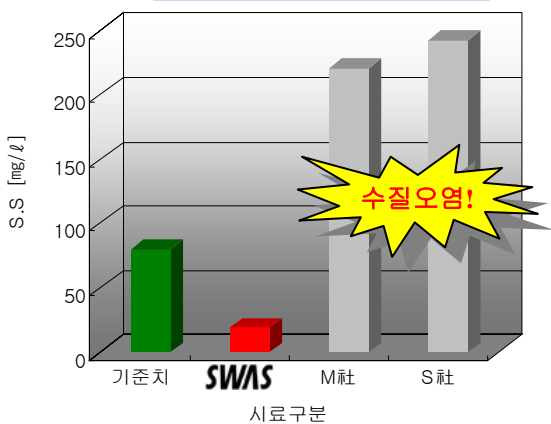
화학적 산소 요구량



노말 헥산 추출 물질



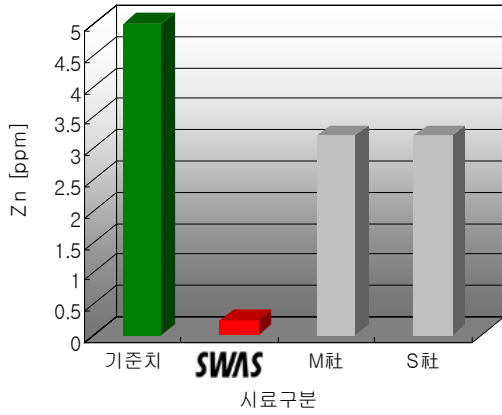
부유 물질



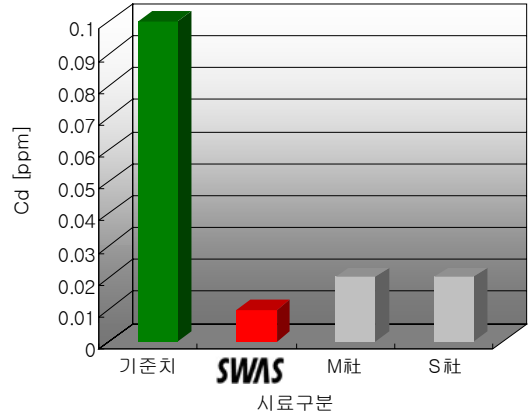
- 환경부고시 제 1998-14호에 의거하며 서울특별시 "나"지역에 해당됨.
- 나지역은 환경기준(수질) 3, 4, 5등급 정도의 수질을 보전하여야 한다고 인정하는 수역의 수질에 영향을 미치는 지역으로 환경부장관이 정하여 고시하는 지역.
- 1일 폐수배출량 2,000m³이상일 때를 기준.

구이후 폐수의 중금속 함유량 비교

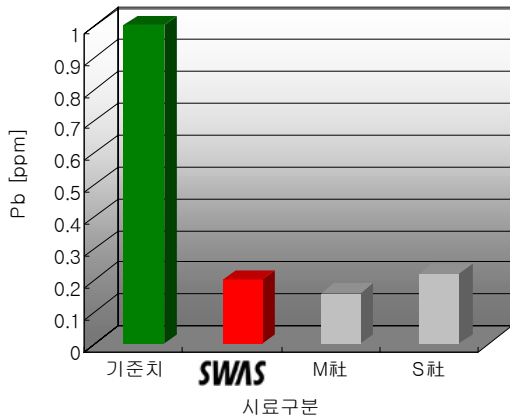
아연의 함유량



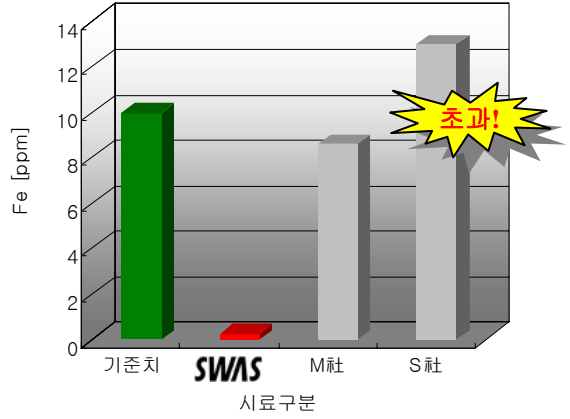
카드뮴 함유량



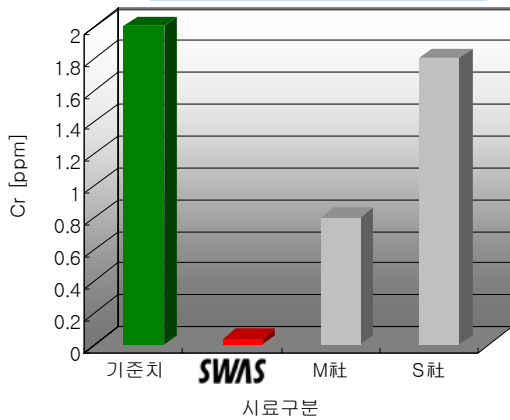
납 함유량



철 함유량



크롬 함유량



구리 함유량

