

## キッチンサイエンス - タレビンを用いたミニバター作り -

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Kitchen Science - Mini Butter Making with Small Sauce Jars - (<sup>1</sup>*Department of Education, Kamakura Women's University*, <sup>2</sup>*Graduate School of Science, Tokyo University of Science*)

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Experiments in butter making using centrifuges or plastic bottles have been widely conducted so far.

In this study, we have tried to contrast animal and vegetable ingredients used in making mini-butters with small sauce jars. We have made sure that a small amount of butter and whey could be obtained by shaking animal ingredients in a small sauce bottle and a small amount of cream could be obtained by shaking vegetable ingredients in a small sauce bottle.

By making this method available to the public, we are grateful to say that it can be made use of for scientific inquiry in high school classes, club activities and free research.

**Keywords :** Kitchen Science; Butter; Small Sauce Jar

従来から遠心分離機やペットボトルを用いたバター作りの実験は広く行われている。本研究では、小型のタレビンを用いたミニバター作りに伴う動物性原料と植物性原料の対比を試みた。小型のタレビンに動物性原料を入れて振ると少量のバター及びホエーが得られ、小型のタレビンに植物性原料を入れて振ると少量のクリームが得られることを確かめた。

この手法を公開することで、高等学校の授業、クラブ活動、自由研究の場などでの科学的な探究活用が可能になると考えられる。



Fig.1 Small sauce jars(13.5 mL)



Fig.2 Experimental results (Left: Cream, Right: Butter and whey)