

## ***ASSIGNMENT***

1. What is the difference between margarine and butter?
2. What is the current trend of global margarine production?
3. Describe the production of margarine with the importance of each of the process steps.
4. Explain the role of each ingredient that goes into margarine production.
5. Briefly describe the physical properties of margarine.
6. What are the different types of margarine produced?
7. Briefly describe the structural aspect of margarine.
8. What legislation governs the production of margarine?
9. How is the texture of margarine affected by the temperature?
10. How is the spreadability of margarine evaluated?