



SUMMARY

Margarine production was a result of the crisis that engulfed Europe in the 1860's. It was first produced in France by a chemist, as a substitute of butter. It was obtained as a emulsified product of milk fat and beef tallow. Initially many laws and regulations were imposed on the production of margarine and to distinguish it from butter. With the passage of time, the impediments paved way for its acceptance and replacement of butter. Margarine production is based on the emulsification of oil and aqueous phases, crystallization of the fat phase, and plasticization of the crystallized emulsion. Appropriate oils and fats are employed in the production and the blending is of paramount importance for the final product. Different types of margarines require the proportions of solid and aqueous phases to be adjusted, to suit the properties of the final product. With advances in the field of margarine production, the health aspect is also being given due importance. Many ingredients such as fats and their blends, emulsifiers, milk components, acids, salt, flavors, preservatives, thickeners and stabilizers, colorants, vitamins, water and starch are used in the production of margarine. The physical properties of margarine are determined by the manufacturing process parameters as well as the composition. Special types of margarine directed for specific end use have also come up