

## ***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?