

Effect of Tempering on Margarine Specification

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Dairy plants be able to produce tub margarine without using special machinery of emulsion solidifying. For formation of desired texture and stable tri-glycerides crystals, Solidifying time to optimum temperature of soya hydrogenated oil crystalization must be(30 Sec. Margarine production by this method needs a continuouse ice cream maker. Fast Solidifying leads to manufacture of a surface scraper heat exchanger (SSHE) that is suitable for hardening of ice cream blend, solidify of margarine emulsion and many of other food emulsions and blends. In Also, desired butter texture may be obtained by emulsion tempering (that solidified in 3-4 minutes) at 18-22°C in Overnight resting.

Key words: Polymorphism, Tub and Stick margarine, Texture, Spreadability, conditoning, Tempering

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