

MARGARINES (80% FAT)

FORMULATION EXAMPLE

INGREDIENT	DOSAGE (%)
Oil Phase Ingredients	
Oils / Fats Blend	81.1
Ekömul MG 95 HP*	0.2
Lecithin	0.1
Beta Carotene	0.001
Water Phase Ingredients	
Water	16.0
Skimmed milk powder	0.5
Salt	2.0
Potassium sorbate	0.1
Citric Acid (to pH 5.0)	++
TOTAL	100.0

* Ekömul MG 95 HP is a saturated distilled monoglycerides (DMG)

PROCEDURE

1. Heat oils/fats blend to 45 – 50°C.
2. Heat water phase ingredients to 40°C – 45°C and maintain the temperature.
3. In a separate tank, melt 1 part of the emulsifier to 5 part of the oil at approximately 70°C. *[Rule of thumb: Melt emulsifier at 5 – 10°C above its melting point]*
4. Once melted completely, dose into the mixing tank with the remaining oils/fats blend.
5. Maintain temperature at 45 – 50°C.
6. Add water phase ingredients, and mix the emulsion until homogeneous. *[Mixing speed and duration vary according to plant set up]*
7. Direct the emulsion to the texturizing plant. *[Recommended process configuration for margarine making is: chilling – kneading – chilling, or better known as “chilled – pin – chilled”]*
8. Thereafter, direct the texturised margarine to the resting tube.
9. Pack the margarine into desired format of packaging.
10. Transfer the margarine for tempering at 17 – 22°C for minimum 5 days.

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PRODUCT APPLICATION GUIDE

PRODUCTS

Ekömul MG 95 HP
Dosage: 0.2%

FUNCTIONAL BENEFIT

- Promotes crystallization

