

## Short Communications

### MARGARINE AND VANASPATI FORMULATIONS

A formulation of puff pastry margarine based on interesterified palm stearin and palm kernel oil in the ratios 80:20 and 90:10 and rapeseed oil were developed in PORIM food research laboratory. The palms and rapeseed oils were mixed in the ratios 80:20 and 75:25. Their solid fat content profile is shown in *Table 1*.

A range of blends of palm oil and palm stearin with hydrogenated cottonseed oil or hydrogenated soyabean oil was also formulated for vanaspati. The physical characteristics of the blends are shown in *Table 2*.

**TABLE 1.  
FORMULATION FOR PUFF PASTRY  
MARGARINE**

M. Pt	(1) 39.5°C	(2) 43.0°C
SFC (%)		
10°C	53.1	52.6
15	44.3	44.6
20	35.9	35.8
30	17.7	18.6
37	8.0	9.9
40	4.0	7.6

(1). IE (POs: PKO 80:20) 80%  
RSO 20%

(2). IE (POs: PKO 90:10) 75%  
RSO 25%

**TABLE 2. PHYSICAL CHARACTERISTICS OF VANASPATI**

CODE	1137	3402	3406	3407	3410	3411	3412
Blend Palm Oil *	*	54	57	62	70	69	65
Palm Stearin (50°C)	—	6	12	9	7	6	9
Hydrogenated Cotton Seed Oil (34°C)	—	—	40	31	29	—	—
Hydrogenated soyabean oil (34.5°C)	—	—	—	—	23	25	26
Slip melting point (°C)	37.5	38.3	39.0	38.0	38.0	38.0	38.5
SFC %							
10°C	58.0	51.8	56.8	56.0	56.7	56.9	57.5
20°C	31.7	31.4	33.1	32.5	32.6	31.5	32.7
30°C	12.3	13.4	14.5	13.5	15.8	13.5	13.8
40°C	0.8	1.0	0.7	0.6	0.4	0.3	0.1
Yield value (g/cm)							
20°C	400	530	1441	372	438	749	780

\* Control sample of vanaspati (Pakistan)