

THE QUALITY OF MARGARINE PRODUCTS

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Annotation. *This article discusses the main indicators and composition of all types of margarine, fat content, moisture, salt and melting point.*

Keywords. *Quality, products, margarine, consistency, color, grade, fat content.*

Quality is understood as a set of properties that determine the suitability of this product to meet certain needs in accordance with its purpose. So, food products must have certain properties, nutritional value, taste, aroma, attractive appearance, etc. The same product may meet different needs, and different products serve the same purpose. For example, margarine can be used for various culinary purposes or, along with butter, can be used to make sandwiches.

Currently, a proven product quality management system is widely used in industry. It is based on the state standardization system. A standard is a regulatory document that establishes uniform requirements for product quality.

The products manufactured by the company must fully comply with the requirements of the standards: the release of products with deviations from them is punishable by law. An important role in the product quality management system is played by its certification, while all products are divided into three quality categories: the highest, the first and the second. The highest category includes products that correspond to the highest achievements of domestic and foreign science and technology in terms of indicators, and the state quality mark is welded to these products. The first category includes products that do not meet modern requirements in terms of indicators, they must be improved or discontinued. The validity period of certification for products of the highest and first category is 1-3 years, after which re-certification is carried out.

The streamlining of forms and systems of remuneration for workers allows us to stimulate not only productivity growth, but also high product quality. The most important organoleptic indicators characterizing the quality of margarine include taste and smell. The requirements that apply to the taste and smell of margarine.

One of the main quality conditions is the absence of foreign tastes and odors in margarine, which is ensured primarily by careful preparation and

proper storage of raw materials and materials used in margarine production. The consistency of margarine is determined at 16-18 C. For all types of margarine, it must be fusible, dense, prepared and properly stored raw materials and materials used in margarine production.

Pastry margarine for puff pastry should have a dense, elastic plastic consistency. Grade 1 margarine for industrial processing can be produced in a soft consistency with a matte shade of the cut surface.

The color of most types of colored margarines should be light yellow, uniform throughout the mass. Minor heterogeneity is allowed in products classified as Grade 1. Confectionery types of margarine capacity. Confectionery types of margarine can have a color from white to light yellow. Liquid margarine for the bakery industry has a uniform color throughout the mass: from light cream to light yellow. The color of chocolate margarine ranges from brown to dark brown.

The main indicator in this group is the content of fat, moisture, salt and melting point. The fat content in most types and names of margarine should be at least 82%, in dairy-free at least 82.5%, in liquid for the baking industry - at least 83%, in chocolate - at least 62% fat, in margarine "Urban" and "Rainbow" - at least 75%. The fat content is the most important indicator of the usefulness of margarine.

It must be carefully monitored during the technological process, especially when dosing components. Deviations in the direction of reduction may lead to product defects; excess fat content in margarine will lead to overexpenditure of fat. The moisture content (and volatile substances) according to GOST is not more than 17% of the mass of margarine allowed in the following product names: "Особый", "Славянский", "Эра", "Сливочный", confectionery (milk, cream for puff pastry), liquid for the baking industry and chocolate liquid for the baking industry and chocolate. No more than 16.5% moisture is allowed in margarine "Экстра", "Российский", "Столовый" milk and dairy-free. Margarine "Любительский", "Столовый новый" and "Сливочный" should contain no more than 16% moisture and volatile substances, and table "Городской" and "Радуга" - no more than 24%.

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