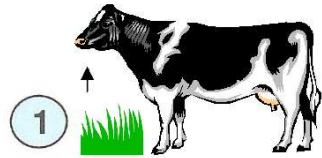


Why Is Margarine Still On School Menus??

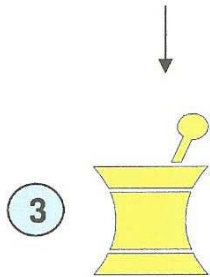
“Manufacturing” of Butter



1 Cream separated from milk pasteurized at 90-95 C



2 Cream churned mechanically. Low fat corns removed and others washed with cold water.



3 Natural butter bacteria cultured separately are added.



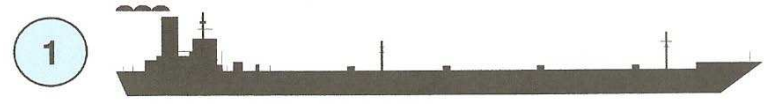
4 A natural product, which we have eaten for thousands of years.



Source:

http://www.jobbpartiet.se/pdf/Margarin_smör_tillverkning.pdf

Manufacturing of Margarine

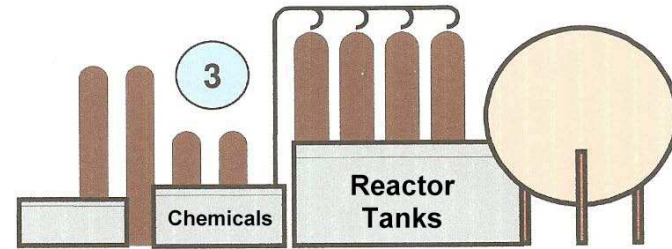


1

2



Palm oil or coconut oil with high content of saturated fat, rapeseed oil



3

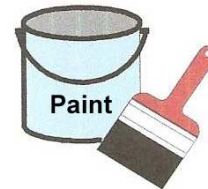
Reactor Tanks

Chemicals

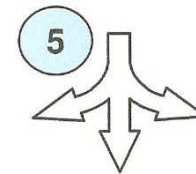
4



Refined Industrial Grease



Paint

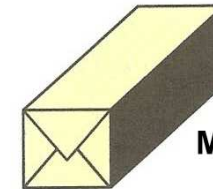


5



Skin Cream

6



Margarine