

SINGAPORE STANDARD

# Specification for margarine

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**Specification for margarine**

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This Singapore Standard having been approved by the Food Standards Committee was endorsed by the Standards Council on 17 April 1997.

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The Food Standards Committee appointed by the Standards Council consists of the following members:

	<b>Name</b>	<b>Organisation</b>
<b>Chairman</b>	Mr Wong Mong Hong	<i>Standards Council</i>
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	Dr Mabel Yap	<i>Ministry of Health</i>
	Mr Yeoh Guan Huah	<i>Singapore Institute of Food Science and Technology</i>

The Technical Committee on Edible Fats and Oils appointed by the Food Standards Committee and responsible for the preparation of this standard consists of representatives from the following organisations:

	<b>Name</b>	<b>Organisation</b>
<b>Chairman</b>	Dr Sam Cheuck Tatt	<i>Food Standards Committee</i>
<b>Secretary</b>	Ms Bernice Jacob	<i>Singapore Productivity and Standards Board</i>
<b>Members</b>	Mr Chong Kok Yoong	<i>Singapore Productivity and Standards Board</i>
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	Dr Ong Hian Eng	<i>Individual Capacity</i>
	Mr Wong Mong Hong	<i>Individual Capacity</i>

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## **Foreword**

This Singapore Standard was prepared by the Technical Committee on Edible Fats and Oils under the direction of the Food Standards Committee.

It is a revision of SS 47 : 1971 on Specification for Margarine. The revision resulted in major changes to the technical requirements in the standard in line with international requirements and trade practices.

In preparing this standard reference was made to the following overseas standards:

1. Australian Food Standards Code, Standard G2 - Margarine - April 1994
2. Code of Federal Regulations, 21CFR, Chp 1 (4-1-93 edition), Sec 166.110 - Margarine
3. Codex Stan 32-1981 (Rev 1 - 1989) - Codex Standard for Margarine
4. The Food and Drugs Act and Regulations, Canada - Margarine B.09.016 [S], 48A, January 1981 and 48B, April 1990
5. Israel Standard SI 370 : 1977 - Margarine
6. AOCS Official Methods and Recommended Practices, Additions and Revisions through 1991 and Addendum January 1992, Vols I and II by American Oil Chemists' Society Incorporated
7. Pearson's Composition and Analysis of Foods by R S Kirk and R Sawyer, 9th Edition, 1991

Acknowledgement is made for the use of information from the above references

### **NOTE**

1. *Singapore Standards are subject to periodic review to keep abreast of technological changes and new technical developments. The revisions of Singapore Standards are announced through the issue of either amendment slips or revised editions.*
2. *Compliance with a Singapore Standard does not exempt users from legal obligations.*