

## **ABSTRACT**

*The purpose of this research were to know the effect of corn oil and whipping cream comparison and to determine the effect of emulsifiers addition towards margarine characteristic so that the good margarine product could be produced.*

*The research was done by using a randomized complete block design (RAK) which consists of 2 factors, there were W factor (comparison of corn oil and whipping cream) which consists of 3 levels namely W1 (4:1), W2 (3:1), W3 (2:1), and E factor (addition of emulsifiers) which consists of E1 (soy lecithin), E2 (duck egg yolk), E3 (chicken egg yolk). The responses in this research were chemical responses (water content and fat content) and organoleptic responses (taste, color, aroma, and texture).*

*Based on the result, showed that corn oil and comparison of whipping cream affected the water content and fat content, addition of emulsifiers affected the water content, fat content, and aroma.*

*The selected treatment in this research was margarine product W2E3 (the comparison of corn oil and whipping cream was 3:1 and addition of emulsifiers was chicken egg yolk) with the water content (36,63%), fat content (50,61%), taste, aroma, texture, and color.*

*Keyword: Margarine, corn oil, whipping cream and emulsifier*