What is margarine you may ask? Margarine is used as one of America’s common spreads. It can be used for cooking, baking, spread on bread. Most margarine products contain 80% fat, but for those who are seeking a less fatting route, there are options for low fat, and even fat free margarine. Margarine is designed to produce better flavors when cooking, store longer at certain temperatures thanks to preservatives. So is it safe to consume? Know that margarine is an emulsion of water, oil, and fat. Tasty right? The emulsifation stage consists of breaking down fats into tiny droplets. The more emulsion that occurs, the tinier the droplets, thus less availability for bacteria growth, but also lowers the nutritional value greatly. The tiny droplets help to reduce and contamination with any micro-organism. Emulsion also helps to determine how stable the product is and how long of a shelf life it may have. Without the fine emulsion stage in creating margarine, contamination would occur. Spoilage is also common with margarine products, yeast and molds are the most common. Most spoilage will show on the surface of the margarine product. With extensive research, illnesses have not be associated with the consumption of margarine. With manufacturing protocols and handling of the products, this product is safe to consume. A recent study was done and tested “214 margarine samples, Salmonella was not found.” However, in 1992, the USDA recalled blended margarine when Staphylococcus was found in one of the products. In 1989 a case involving an elderly woman resulted in food-borne illness when margarine was consumed. Listeria was found within the products and was later found to grow in temperatures similar to refrigerators and at low pH levels. Listeria has also been found in dairy and meat products. When samples of 130 were tested, no contamination with listeria was detected oddly enough. With the lack of confirmed foodborne illness outbreaks over 10 decades, consumption of margarine has no real deadly factors. The quality of margarine is assured and tested. So for all of those who love richer, tastier, more butterier food, you are safe to consume