

duate



Egg and Egg products

Gatewa

MODULE NO. 26: Technology of dehydrated egg products





Egg products also refers to processed and convenience forms of eggs for commercial, foodservice, and home use.
 Food ingredient having desirable functional attributes.
 Egg products can be used interchangeably without affecting formula weight.

Introduction





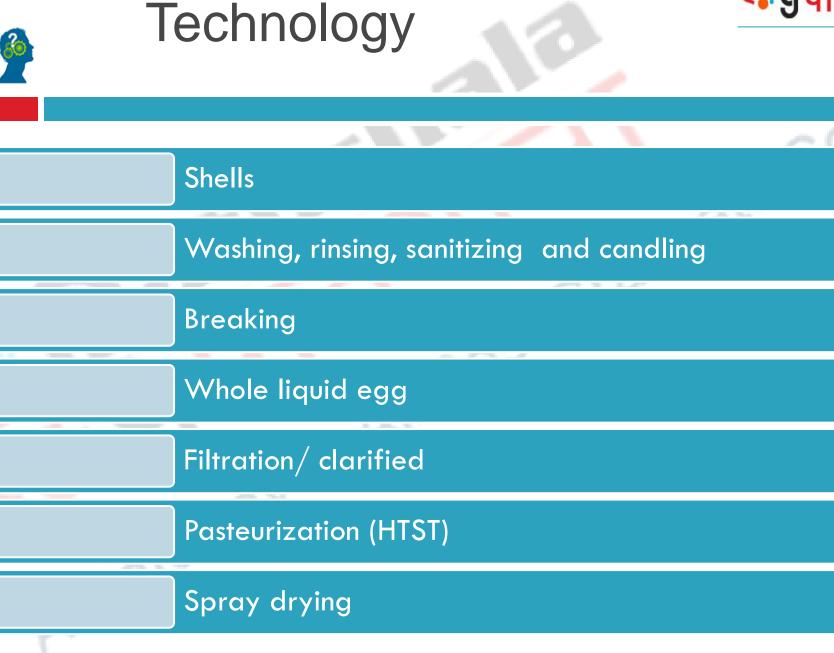
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Dried egg Products

Product obtained by drying of liquid egg product.
 Fresh eggs are difficult to transport.
 Whole egg powder is consumed in hotels, hospitals, restaurants, bakeries and military establishment etc.
 Shelf stable.
 Dried egg products:

 Whole egg powder.
 Dried egg powder.
 Dried egg yolk.











Whole egg powder





Dried egg yolk

Pasteurised and spray dried product with improved heat stability.
 Emulsifying system.
 1kg egg yolk powder = 103 egg yolks of 60 eggs.
 Applications
 Mayonnaise

- Dressing
- * Sauces
- Long shelf life

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Nutritional values

		COV
Constituent	Content	
Proteins	30g/100g	
Fats	53 g/100g	
Carbohydrates	5 g/100g	
Calories (approx.)	2600 kJ/100g	