

EFFECT OF UHT TREATMENT ON LIQUID EGG PRODUCTS

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The heat treatment is one of the oldest types of conversation of food. Until this moment, the evolution of the technology of heat treatment is not accomplished. Each month, each year, new a new equipment for heat treatment appears. Nowadays, the important aim is how to reduce the temperature of the treatment for the heat-sensitive products as the egg and egg products while preserving their qualities after treatment. Ultra Heat Treatment (UHT) is one of the known technology that we used for heat-sensitive products.

Consequently, our aim is to study the effect of UHT treatment on Liquid Whole Egg (LWE) (70°C for 190 seconds), Liquid Egg White (LEW) (56°C for 190 seconds) and Liquid Egg Yolk (LEY) (approximately 67°C for 190 seconds). We used Tubular Pasteurizer 2000 kg Liquid Egg/h (600 kg Egg Yolk/h) specialized for the liquid egg.

During twenty-one days, the colour was measured every seven days for all the samples. In concert, emulsion stability was studied by heat stability of mayonnaise. Same for the foamability we calculate the percentage of foamability, foam volume stability, and foam liquid stability.