

## UHT TREATMENT OF LIQUID EGG YOLK

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Egg and egg product are easily perishable aliments because they have a very high amount on nutriment specially protein. So, their shelf-life is reducible. Many researches are made to increase it. Heat treatment is one of the treatment use it. Although, egg and egg products are heat-sensitive. In order that, a very low temperature is needed or a high temperature for a very short time. Ultra-Heat Treatment (UHT) is one of the known technology that we used for heat-sensitive products.

Our aim is to study the effect of UHT treatment on Liquid Egg Yolk (LEY) and Liquid Egg Yolk with additive (LEYA) (approximately 67°C for 190 seconds). During twenty-one days, the pH and color were measured every seven days for all the samples. In concert, emulsion stability was studied by the methods of heat stability of mayonnaise.

Unfortunetlley, the reference samples (raw LEY) show changed on the color and smells highlight microbial contamination that makes us stopped their tests while the treat samples retain their properties.