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**LPT-Unit 4**

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# **EGG PRODUCTS**

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**DEPT. OF LPT, BVC, PATNA**

**Dr. Gargi Mahapatra**

**ASSISTANT PROFESSOR**

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# WHY ARE EGGS USED?

Colour  
Flavour

Functional Properties

(Coagulation, Foaming and Emulsion)



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# EGG COAGULATED PRODUCTS

- **Egg Prepared in shell: Soft Cooked Eggs (Simmered for 3-5 minutes)**  
**Hard Cooked Eggs (Simmered for 15-20 minutes)**
  - **Eggs Prepared out of the shell: Poached Eggs**
    - Fried Eggs**
    - Scrambled Eggs**
    - French Omelet**
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# **EGG AS THICKENING AGENT**

**Thickening happens due to coagulation of egg protein.**

**One egg weighing 50 grams is sufficient to thicken 250 ml of milk.**

**Egg white coagulates at lower temperatures than egg yolk.**



## **Products**

**Custard  
Pudding  
Pies**

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# **EGG AS FOAMING AGENT**

Eggs have the ability to produce large volume of stable foam.

Adds volume to the final product.

## **Products**

**Meringues**

**Fluffy Omelet**

**Souffles**

**Foam Cakes**



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# **EGG AS EMULSIFYING AGENT**

Lecithin in egg yolk plays an important role.

## **Products**

**Salad Dressing**

**Mayonnaise**



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# **NEW EGG PRODUCTS**

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# **VALUE ADDED** **PRODUCTS**

**Easier to Use.**

**Time Saving**

**Cost Competitive**

**Easy to Procure and Handle.**

**Low Cholesterol Content**

**Safe and Wholesome.**

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## **EXAMPLES**

**FROZEN OMELETS**

**SCRAMBLED EGG MIX**

**EGG IN MUFFIN**

**HARD COOKED EGG ROLL**

**EGG CRUST PIZZA**

**EGG DRINKS**

**EGG SUBSTITUTES**

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# DESIGNER EGGS

Designer eggs are those in which the content has been modified from the standard egg in terms of high vitamin and minerals, lower cholesterol, high omega fatty acids and added pharmaceutical compounds. For this purpose the bird's feed is modified.



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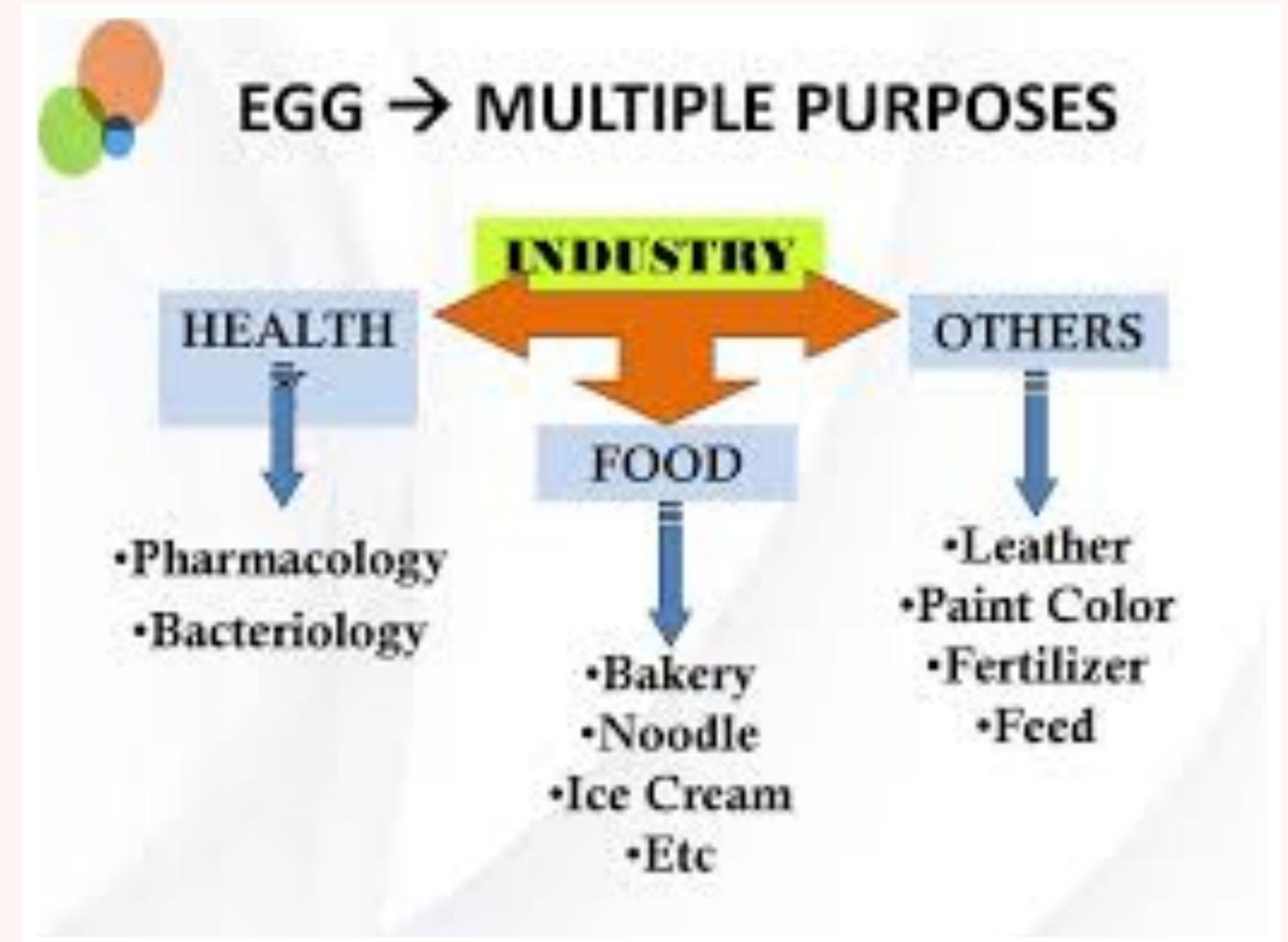
# INDUSTRIAL USE OF EGG

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# INDUSTRIES

- **Medicinal**
- **Food Industries**
- **Manufacturing Industries**



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# **MEDICINAL**

- **Pharmacological**
  - **Microbiology work.**
  - **Histological work**
  - **Artificial Insemination**
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# **FOOD INDUSTRY**

- **Bakery Products.**
  - **Noodles and Pasta**
  - **Mayonnaise and Salad Dressing**
  - **Ice-cream, custards, puddings etc.**
  - **Animal feeds**
  - **Miscellaneous.**
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# **MANUFACTURING INDUSTRY**

- **Leather Industry.**
  - **Paint and Dye Industry.**
  - **Photography and Printing.**
  - **Cosmetics.**
  - **Fertilisers. Etc.**
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**THANK YOU**

**By: Dr. Gargi Mahapatra**  
**BVC, Patna**

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