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Czech J. Food Sci.

**Houška m., Kýhos k.,
Novotná p., Landfeld**

a., Strömahl J.

Gel strength of the native egg white

Czech J. Food Sci., 22 (2004): 58-66

The study examined gel strength of the native egg white as a function of pH and the dry matter content. The egg white samples were isolated from fresh eggs and the eggs in different stages of storage. The gel strength was measured with Texture Analyser of TA-XT2i type. The study has shown that the gel strength increases with rising pH and the content of dry matter. The influence of the egg age is more complicated. The gel strength increases over the first 14 days after egg laying and slowly decreases afterwards. Mathematical dependence of the gel strength was predicted on the basis of the measured data by the method of non-linear regression: gel strength (p/cm²) = exp[0.00674*time (days) + 0.289*dry matter (%) + 0.1165*pH + 1.433].

Keywords:

native egg white; gel strength; pH; dry

matter; time of storage

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