



# Agricultural Journals

*Czech Journal of*

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# **Czech J. Food Sci.**

**Lomakina K., Míková K.**

# **A study of the factors affecting the foaming properties of egg white – a review**

Czech J. Food Sci., 24 (2006): 110-118

Many foods are prepared using egg white, most of them being based on the foaming properties of egg white which are due to albumen proteins ability to encapsulate and retain air. Therefore, many scientists aim to find new methods to improve the volume and the stability of egg white foam. This paper is a review of various factors affecting the foaming