



Food Science and Technology International, Tok

Available Issues Ja	<u>ipanese</u>			
Author:		ADVANCED	Volume	Page
Keyword:		Search		
	Add to Favorite/C	itation 🗲	Add to Favorite	F

<u>TOP</u> > <u>Available Issues</u> > <u>Table of Contents</u> > Abstract

Food Science and Technology International, Tokyo

Vol. 3 (1997), No. 3 pp.269-273

F

Effect of NaCl Penetration Rate on the Granulation Yolk of Salted Duck Egg

Kung-Ming LAI¹⁾, Wen-Ching KO¹⁾ and Tsu-Han LAI¹⁾

1) Department of Food Science, Chung-Hsing University

(Received: November 28, 1996) (Accepted: June 11, 1997)

Duck eggs treated with 1.0 N HCl up to 120 min to adjust the pern were immersed in 26% NaCl (0-40 days) and subsequently heated obtain the salted eggs in order to investigate the effect of NaCl on the off of the yolk formed. During brining, the NaCl contents of the yolk increased 2-10 fold due to HCl treatment of the shell. The oil-off reachest of the lipid content of the yolk, was also affected by and brining time. Eggs treated with 1.0 N HCl for 120 min showed to achieve the maximum lipid content and oil-off ratio and had a low oil-off ratio than eggs treated with 1 N HCl for 0-80 min. The yolk

80 min) egg changed in appearance mealy form to be granulous at gel at 15-20 days after brining. In comparison, the eggs without HC required 20-25 and 40 days for these changes. This study suggests may result in the formation of a gel-state yolk, and the NaCl penetr the time for the change in forms.

Keywords: duck egg, brining, yolk, NaCl penetration, gelation, gr

[PDF (1442K)] [References]

Downlo

To cite this article:

Kung-Ming LAI, Wen-Ching KO and Tsu-Han LAI, **Effect of Nathe Granulation and Oil-Off of the Yolk of Salted Duck Egg** (1997).

doi:10.3136/fsti9596t9798.3.269