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

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Duck eggs treated with 1.0 N HCl up to 120 min to adjust the perm were immersed in 26% NaCl (0-40 days) and subsequently heatec obtain the salted eggs in order to investigate the effect of NaCl on t off of the yolk formed. During brining, the NaCl contents of the yo increased 2-10 fold due to HCl treatment of the shell. The oil-off r of the free lipid to the lipid content of the yolk, was also affected b and brining time. Eggs treated with 1.0 N HCl for 120 min showec to achieve the maximum lipid content and oil-off ratio and had a lov 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

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