

Egg Products

Disha Chavan

Assistant Professor Collage of Agriculture, Sonai (M. S.)

SUMMARY

The use of eggs in other food products has increased. As ingredients, egg products are suitable to the use in specific needs of the food processor. Example, the foaming properties of the white or yolk are important in bakery foods, egg yolk serves as an emulsifier in mayonnaise and salad oils, and the addition of eggs to meats or other foods enhances their binding properties. Egg products, in the form of liquid, dried, or frozen eggs, are used as ingredients in many kinds of food products. In addition, egg products are sold as convenience foods directly to the consumer to food-service establishments.

INTRODUCTION

Egg product industry developed continuously with the food industry to provide food manufacturers with safe and ready-to-use eggs. In that include pasteurized whole egg, egg yolk and egg white are thus given either in liquid, frozen or powder forms. Different processes applied in the egg product industry aim at improving egg products hygienic and functional quality. One of the main problems is the high heat sensitivity of egg products, thus limiting the possibilities for bacterial decontamination. For this reason much research is carried out on alternative stabilization technologies, which are less denaturing than heat treatment. Egg product manufacturers have also developed egg products which are formulated and cooked eggs intended to mass catering or directly to consumers.

Different Eggs Products

Pickled egg

Combine 1 cup of water and the beet in a small pot and bring to a boiling. Cook for 20 min. or until the beet pieces are makes fork-tender. Then add the vinegar, 1 cup water, sugar, and salt and boil for 1 minute, or unto the sugar is dissolved. Let the brine cool to room temperature.



Add the brine to a large jar, 2 medium jars, or a medium glass bowl. If you're making yellow eggs, stir in a pinch of turmeric, for a brighter yellow color. Add the eggs, make sure they are submerged. Cover and chill overnight. The eggs will intensify in flavor and color the longer they are pickled. Waiting at least 2-3 days before eating them. Store in the fridge for up to 1 week. When you're ready to eat, season the halves with pinches of salt and pepper.

Tea egg

Method of making these eggs is to boil the eggs until fully cooked inside, then remove the hard-boiled eggs shells and let them steep in the spiced tea mixture at low heat for a little long time. The eggs and liquid are removed from the heat and transfer them to a glass or ceramic container for further steeping.



This requires a shorter steeping time than the traditional method, however, the egg is less visually appealing without the marbled effect from the traditional cracked-shell method of preparation. The eggs can be eaten at any time. Longer they are allowed to steep, the richer the flavor will be. The ideal spiced tea egg has a balance between the egg's natural flavor and that of the spices.

Smoked egg



Smoked egg is a food that involves the smoking of eggs and fish eggs. Smoked eggs can be prepared with boiled eggs that are then smoked. Other method is by smoking uncooked eggs in their shells. Smoked egg has been defined as a type of hors d'oeuvre of boiled eggs that are shelled, marinated, and then smoked.

Deep fried egg

A deep fried egg is a dish consisting of an egg that has been deep fried. Sometimes the dish is prepared by using the egg yolk, which is referred to as deep fried egg yolk. Various types of eggs can be used, such as chicken eggs, duck eggs and quail eggs.



The dish is served alone, and is also used as an ingredient for various dishes. Sometimes also pre-cooked eggs are breaded and deep fried.

Egg sandwich

An egg sandwich is a type of sandwich with cooked egg filling like the fried eggs, scrambled eggs, omelet, sliced boiled eggs and egg salad a mix of chopped cooked egg and mustard and mayonnaise (type of cheese) are popular options. So, it may be called an egg salad sandwich.

Bombay toast or gypsy toast

This dish also known as French toast. Bread are soaked or dipped in a mixture of beaten eggs, often whisked with milk and cream. Sugar, cinnamon powder, nutmeg, and vanilla added to the mixture according to your choice. The bread is then fried in butter or ghee until turn browned. The cooked slices may be served with sugar or sweet toppings such as caramel, ice cream, jam, honey, fruit, and/or maple syrup.

CONCLUSION

Eggs products are a good source of protein, healthy fats and essential vitamins and minerals. They can be a part of a healthy and balanced diet of all ages. The egg product industry is constantly innovating with new products emerging all the time. Keep an eye out for exciting new egg- based options that cater to specify dietary needs and preferences. Whether you are a busy professional a home cook or someone who enjoys baking there's an egg product to suit your needs.

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