

Egg Pasteurisation as a value addition practice – Part 1

Through pasteurization, the shelf life of eggs is significantly extended, allowing them to be stored frozen for up to 15 months or refrigerated for 40 days. This extended shelf life enhances their marketability and ensures that they can be enjoyed by consumers for a longer period, contributing to a reduction in potential losses caused by spoilage or waste. Pasteurization serves as a practical solution to overcome challenges associated with fluctuating egg prices, providing a means to preserve and utilize eggs effectively.

Cost of Establishing Business

Due to the high initial cost of establishing a pasteurization business, one can opt to manually handle the other expensive processes, only investing in a pasteurizer. The first sample of pasteurized eggs was not successful, but subsequent attempts yielded positive results. Throughout the production process, there are critical control points that require careful attention to ensure the safety of the liquid product and prevent the transmission of salmonella to consumers. One can utilize both layers' eggs and kienyeji eggs to cater to the diverse needs of customers. This process has created opportunities for numerous farmers as the business requires a significant number of eggs.

Processing

Pasteurized liquid eggs undergo a specialized pasteurization process and are subsequently frozen, extending their shelf life to 15 months when frozen and 40 days when refrigerated. These eggs find applications in various culinary uses, such as ice cream making, spice blends, egg substitutes, cake decoration, and protein shakes. Pasteurized eggs offer

nutritional advantages over raw eggs while ensuring consumer safety by eliminating the risk of foodborne illnesses, particularly salmonella infections. This product is particularly recommended for young children, the elderly, and individuals with weakened immune systems. Marketing efforts and consumer education have addressed both positive and negative responses to the product, leading to improved acceptance. The availability of pasteurized eggs has simplified baking processes within the industry.