Egg Pasteurisation as a value addition practice – Part 2

Additionally, a controlled amount of chlorine is added to the water. It is important to note that the eggs are not soaked, as prolonged contact with water may lead to contamination. Instead, a careful drizzling of water is used during the washing process to maintain the eggs' integrity and prevent any potential contamination.

The liquid egg is now put into the batch pasteurizer where the whole egg is pasteurized at 60 degrees ,the egg white at 57 degrees and yolk at 62degress for three and half minutes. After the pasteurization process it is emptied into clean sterilized containers and put in a freezer .The pasteurized eggs can either be stored as frozen for 15 months or refrigerated for 40days. At the point of breaking the eggs is where you decide if you will make the whole egg, the egg white or egg yolk where you have to separate the yolk from the egg white for making them separate. The pasteurized are are then packed in 500ml bottles which are ready for transportation and refrigeration a 500ml bottle containing 10 whole eggs, 13 egg whites and 50 egg yolks.

Production and packaging

After undergoing thorough inspection, the eggs are carefully broken one by one to ensure they are free from any signs of rot, blood clots, petroleum products, or fecal material. The desired eggs are those that possess intact yolks and whites. The liquid egg mixture is then carefully transferred to a batch pasteurizer, where the entire egg is subjected to pasteurization at specific temperatures: 60 degrees Celsius for the whole egg, 57 degrees Celsius for the egg white, and 62 degrees Celsius for the yolk. This process lasts for approximately three and a half minutes.

Once the pasteurization process is complete, the liquid egg is

promptly poured into clean, sterilized containers and promptly stored in a freezer. These pasteurized eggs have an extended shelf life and can be safely stored in the freezer for up to 15 months. Alternatively, they can also be refrigerated, maintaining their freshness for a duration of 40 days.