

## FERMENTATION

### General description

The albumen will have to be desugared before being spray dried. With the presence of natural sugars in the product, the "reaction of Maillard" might occur (browning of the powder). Several methods for desugaring are possible:

- Yeast fermentation (*Saccharomyces cerevisiae*): The fermentation with 0.2% (weight) of baker's yeast at a temperature of 35°C, will evacuate the sugar within about 4 hours. The inconvenience of this method is that a slight odor of yeast will remain in the end product.
- Glucose oxydase: using a commercial preparation of glucose-oxydase-catalase
- Bacteriological fermentation: using a culture to ferment.

The choice of the method of fermentation can depend on the demand of the customer.



**LIQUID EGG WHITE**

**FERMENTATION BEFORE  
SPRAY DRYING**



**EGG WHITE POWDER**

