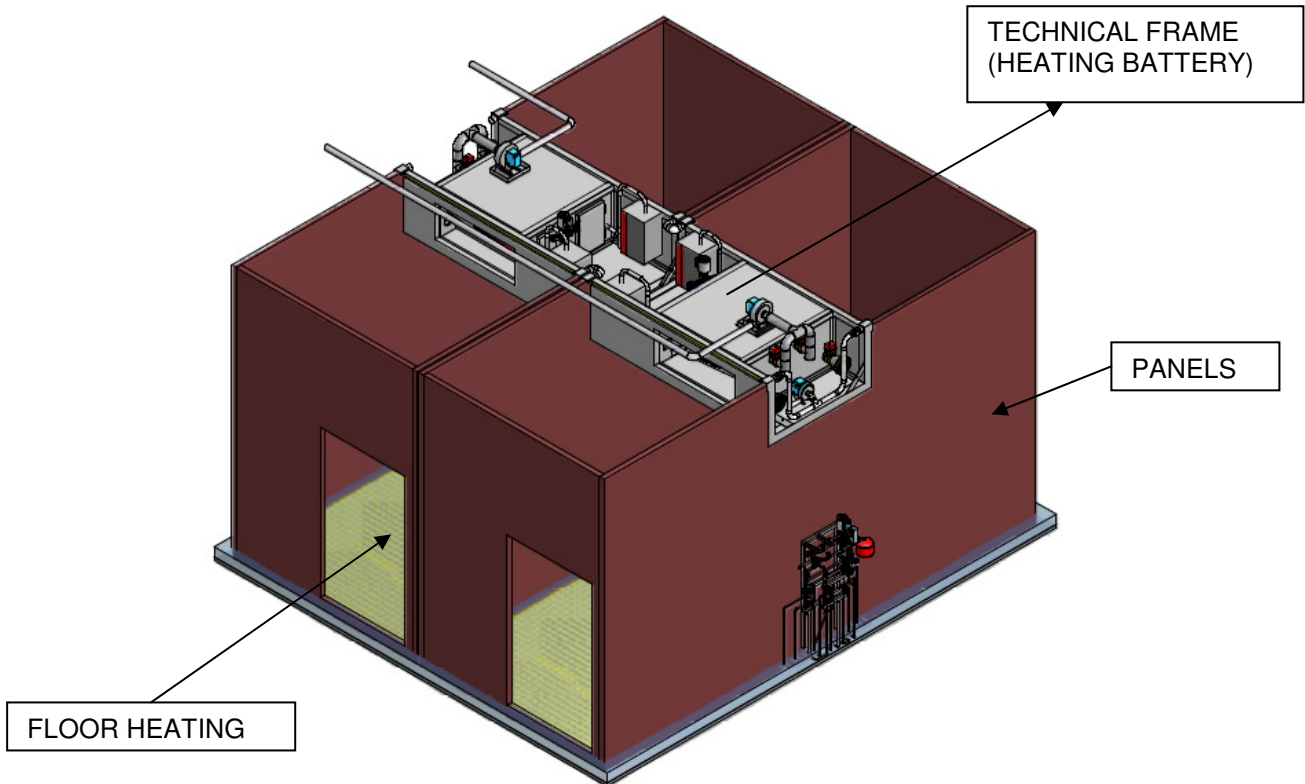


## HOT ROOMS FOR EGG WHITE POWDER PASTEURIZATION



The conversion of liquid egg albumen (egg white) into powder is a specific process. Albumen is not pasteurised prior to drying. Before drying the albumen is fermented to remove the glucose present. This step is necessary to prevent the 'Maillard' reaction between the egg proteins and the glucose in the powder on storage. De-sugaring is normally effected using a bacterial or yeast fermentation after which the product is spray dried.

Once dried, the albumen powder has to be pasteurized and this is done in **hot rooms** over a period of about 14 days. The product is checked and is only released from the hot room when bacterial loads is acceptable. Egg powders nowadays are highly functional, easy to use and can be positively released.

