

## Egg whites

### Ingredients

Egg whites – citric acid – foaming agent (E1505)

### Culinary data

The dried egg whites have important foaming properties, they allow:

- to make firm and stable foams,
- to create flavored foams and / or colored by rehydrating with a flavored liquid or juice,
- to replace raw egg whites whose conservation is limited...



### Technological data

The egg whites have properties of raw egg white. They can be preparations used in the same and in characterizing the same proportions thereof. Dried egg whites have the advantage to have a much longer shelf the highly perishable raw eggs.

#### Dissolution

Egg whites are rehydrated therefore they are brought into contact with a liquid.

For 1 kg, it is recommended to add 125 g of egg powder 875 g liquid then mix.

1kg powder equivalent to 250 egg whites.

The powder can be reconstituted with water or other liquid ingredient (jus...) or dry blended with the other ingredients.

#### Sensory characteristics

Powdered egg whites, since it is rehydrated with water, has the same sensory properties of the raw egg whites. However, it is possible to obtain different tastes if the rehydration fluid is changed (jus. ...)

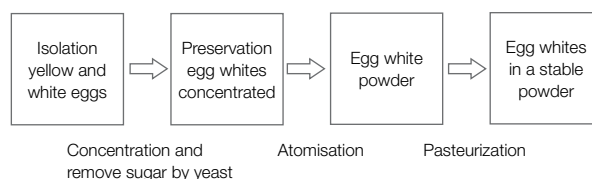
#### Storage

Store in a closed hermetic packaging, in a cool and dry place.

### Scientific data

#### Origin

The dried egg whites are egg whites dehydrated.



#### Production of egg white powder from shell eggs

#### Chemical composition

The egg white powder compounds are majority of proteins (chains of amino acids).

These are proteins that are responsible for foaming.

Information from the manufacturer data and:

- Belitz et al., 2004. *Food chemistry* – 3<sup>rd</sup> revised edition. Springer Elsevier.
- Gabriel, J.P. 2009. *La Cuisine contemporaine* – Les Essentiels. Unilever Food Solutions, 80-81.