

EGGWISE

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EGG YOLK POWDER

Functional Properties

- Browning : Provide desirable brown colour to baked products.
- Coagulation and Gelation : Yolk proteins change from a fluid state to a gel when heat is applied.
- Colour : Contributes yellow colour to many foods.
- Emulsification : Phospholipids and lipoproteins serve as surface active agents allowing oil and water to remain in an emulsion.
- Flavour : Carries and melds some flavours, enhances others and imparts desirable egg flavour to food.
- pH : Stable pH.
- Thickening : Thickens sauces, gravies and adds body to achieve product improvement.