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Process ofmodeling salted duck eggs by directly using fresh yolks

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This research demonstrated a novel concept of modeling salted yolk processing using fresh duck egg yolks and separated yolk brining technology. Heart and square shape salted yolk are produced to comply with good agricultural practice and allow better traceability of the raw material. This methodology also prevents curing of albumin as in the normal whole-egg brining protocol and spare egg white to use as valuable raw material for other food industries. Thus, the cost of producing salted yolk could be reduced and diminishing the waste problems from salted egg white. This new brining process accelerates the curing time from 3-4 weeks in the normal process to 3-5 days using the novel process. Before brining, duck egg yolk is separated from shell and albumin. The brining solution made use of the mixture of sodium chloride and dextrin. Sensory evaluation was performed to assess its commercial potential by integrated into small Chinese-style cakes. The sensory results suggested this novel separated yolk brining process was able to generate salted yolks with similar quality to those salted yolks from the traditional shell egg brining protocol.

Biography

Tseng-Hsing Wang has completed his PhD from National Taiwan University and Postdoctoral studies from University of Massachusetts Medical School, USA. He is the Researcher of China Grain Products Research & Development Institute, a non-profit corporation.

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