

SHELF STABLE EGG ALBUMIN AND EGG YOLK CUBE

INTRODUCTION

Egg albumin and yolk paneer are novel products made by using egg albumin & yolk, stabilizers and binders. The mixes were processed under optimized conditions and made in to cubes. The cube pieces were dried under optimum conditions and packed under metalized pouches. The products further can be used in curry preparation. During curry preparation, the shelf stable cubes are rehydrated and tastes like paneer. Therefore, the ultimate use of the product is like paneer, which can be used for various culinary preparations.

RAW MATERIAL

Chicken egg, binders, spices, salt, etc.

PLANTS AND MACHINERY

Hobart Mixer, Autoclave, Cubing machine, tray drier, hand sealing machine, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in ` ‘000)

(Estimate for a model project)

a)	Land & land development (500 m ²)	125
b)	Building & civil construction (150 m ²)	600
c)	Plant and machinery	1850
d)	Miscellaneous fixed assets	50
e)	Pre-operative expenses	260
	Total fixed capital	2885
	Working capital margin	230
	Total Project cost	3115

PRODUCTION CAPACITY- (estimate)

The installed capacity 100Kg finished product (Yolk or Albumin cubes)/ day and working for 300 days in a year

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of Shelf stable egg albumin and egg yolk cube. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.