
Ohmic Heating System for Pasteurization of Liquid Egg White

<i>Salient features</i>	<ul style="list-style-type: none">➤ Enhance the functional properties of egg white albumen.➤ Use of ohmically heated liquid egg white for the preparation of Angel cake and Custard➤ Nutritional properties of angel cake and custard incorporated with ohmically heated liquid egg white at par with that of fresh liquid egg white.
<i>Advantages</i>	<ul style="list-style-type: none">✓ Ohmic heating system can be used in egg processing industries to pasteurize the liquid egg white✓ Increase in shelf life of liquid egg white which pave the way for domestic and export market.
<i>Specifications</i>	Capacity: 1 L Electrodes made of stainless steel Voltage gradient -17.93 V/cm Frequency- 10 Hz Holding time- 1.6 minutes
<i>Process Technology / Product developed by</i>	Dr. K. Thangavel, Department of Food and Agricultural Process Engineering Agricultural Engineering College & Research Institute, Tamilnadu Agricultural University (TNAU), Coimbatore, Tamil Nadu kulandaithangam@yahoo.com Dr. M. Balakrishnan, Department of Food Process Engineering, Agricultural Engineering College & Research Institute, TNAU, Coimbatore, Tamil Nadu
<i>Year</i>	2012-13
<i>Source of funding</i>	MoFPI
<i>More information</i>	Status of commercialization / Patent / Publication Gomathy, K., Balakrishnan, M. and K.Thangavel. Effect of ohmic heating on the functional properties of liquid egg white. <i>Trends in BioSciences</i> . Commercialization Pilot scale level Ohmic heating system has been developed. Needs scaling up studies to commercialize the process technology