

Pasteurization

DESGLUCOSED PASTEURIZED DRIED ALBUMIN. WHY REMOVE GLUCOSE?

The dehydrated albumin usually contains 7% glucose, during its storage, particularly temperatures higher of 15 ° C, the aldehyde group of glucose combines with the amino acids of proteins, reducing the solubility, deteriorating its aroma and flavor forming compounds insolubles brown colored (Maillard reaction).

Tecnovo produces desglucosed using two methods:

a) Enzymatic (Glucose oxidase)

b) Biological (yeast fermentation)

Thus achieving different functional properties in each case, such as:

Biological Desglucosed (yeast) + Hot Room = ALBUMIN DRIED HIGH GEL and high beatability.

PASTEURIZATION ALBUMIN POWDER IN HOT ROOM

The implementation of this method of dry heat pasteurization, which is a process widely recognized in the world and has applied since the 50s in the US where the absence of salmonella is confirmed, most important pathogen which are plotted and measured thermal treatments in the egg industry.

The product obtained by this process should satisfy the quality requirements of our own processing plant and especially international standards of our customers

DETAILED DESCRIPTION OF HEAT TREATMENT PROCESS

The process as alternative heat treatment to the traditional process used until the moment by Tecnovo SA, relates primarily to maintain unaltered as much as possible thermolabile proteins of egg albumin, as improving the functional properties thereof but at the same time maintaining sanitary security thereof, using the quality test to be performed on each treated item in that heat room.

The heat applied to the product as a dry air stream and / or humid from aero heaters (forcers) heated with saturated steam causes significantly less damage of egg proteins, compared with liquid pasteurization treatment in plates or tubes equipment.

The product temperature (thermal core) is monitored continuously in a team ready for this purpose, with digital readout and all information is stored in a PC that is as a document of heat treatment applied to the product inside the camera.

Completed all these requirements we can assert with certainty that the product is stable, and harmless to human health, non -presenting pathogens and with identical microbiological characteristics of the product traditionally prepared by the firm.



HYDRATION PROCES OF IN POWDER PRODUCTS

Water, as well as how to effect reconstitution collaborate much to obtain successful outcomes. The "hard" water is not recommended for the reconstitution of these products.

As regards to the operation, good results are obtained by adding the powder as rain on the agitation vortex to the required water to hydrate them.

In elaboration where sugar is used (eg.) It is convenient to mix the egg product with this latest before solubilize them with water to improving the hydration.

The hydrated product (powder) should be added preferentially to dry ingredients and after mixing water should be added, joining it faster and far more homogenous mass is achieved.

Or hydrate by adding water to dehydrated product (dry) in smaller fractions, to obtain a homogeneous paste and then complete, with the volume of water required