



Egg Yolk Powder

Introduction

An egg yolk is a part of an egg which feeds the developing embryo. The egg yolk is suspended in the egg white (known more formally as albumen or ovalbumin) by one or two spiral bands of tissue called the chalazae. Prior to fertilization, the yolk together with the germinal disc is a single cell; one of the few single cells that can be seen by the naked eye.

As a food, yolks are a major source of vitamins and minerals. They contain all of the egg's fat and cholesterol, and about one-fifth of the protein.

If left intact while cooking fried eggs, the yellow yolk surrounded by a flat blob of whites creates the distinctive sunny-side up form of the food. Mixing the two components together before frying results in the pale yellow form found in omelettes and scrambled eggs.

Uses

- It is sometimes separated from the egg white and used in cooking (for mayonnaise, custard, hollandaise sauce, crème brulee, avogolemono, and ovos moles).
- It is used in painting as a component of traditional egg-tempera.
- It is used in the production of egg-yolk agar plate medium, useful in testing for the presence of Clostridium perfringens.
- Egg yolks also contains sperm cells antibody called antiglobulin (IgY). The antibody transfers from the laying hen to the egg yolk by passive immunity to protect both embryo and hatchling from microorganism invasion.
- Egg yolk can be used to make liqueurs such as Advocaat, or mixed drinks such as Eggnog

Composition of chicken egg yolk

The composition (by weight) of the most prevalent fatty acids in egg yolk is typically as follows:[1]

Unsaturated fatty acids:

Oleic acid 47 %

Linoleic acid 16 %

Palmitoleic acid 5 % Egg Yolk Powder

Linolenic acid 2 %

Saturated fatty acids:

Palmitic acid 23 %

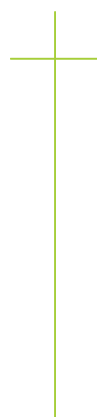
Stearic acid 4 %

Myristic acid 1 %



Egg yolk is a source of lecithin, an emulsifier and surfactant.

The yellow color is caused by lutein and zeaxanthin, which are yellow or orange carotenoids known as xanthophylls





Three yolks from two eggs. The two smaller yolks are from the same egg.



A hard boiled double yolker. The gray-green ring around the yolk is due to ferrous sulfide formed by overcooking, and is harmless and tasteless.



A hardboiled double-yolker egg, cut in half

Nutrient	Yolk Egg
Protein	2.7g
Fat	4.5g
Calcium	21.9 mg
Magnesium	0.85 mg
Iron	0.4 mg
Phosphorus	66.3 mg
Vitamin A	245 IU
Vitamin E	0.684 mg
Vitamin D	18.3 IU
Vitamin K	0.119 IU



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