



Egg Emulsification Mixing (Sugar)

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► Types of Foods Using Emulsified Eggs

Confectionery (Cookies, Biscuits, Pies, Meringues, etc.) Baking, (Castella, Bread, Cakes, etc.) Cream Manufacturing, Frozen Food , Various Instant Foods.

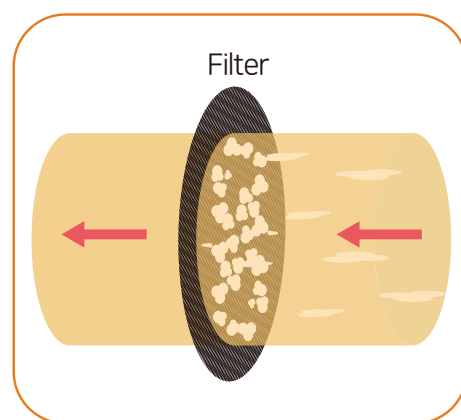
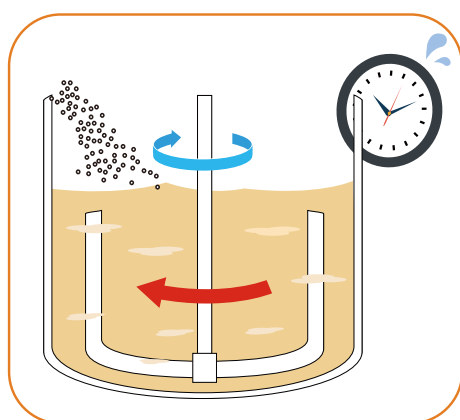
► Typical Egg Emulsification Process

- 1) In the confectionery or bakery process, the quality of the emulsification of eggs and the dissolution of additives has a significant impact on the quality of the final product.
- 2) In small-volume production, you can stir directly with a whisk or simply use a small mixer, but in the mass production process, large mixing equipment such as DISSOLVER or ANCHOR MIXER is used to mix eggs and sugar and other additives.
- 3) It is applied to production after filtering to remove unemulsified Chalaza (protein lumps) and other impurities.

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PROBLEMS WITH EXISTING PROCESSES

Eggs have low viscosity when produced in small quantities, and the process of mixing additives such as sugar or salt is not difficult, but it becomes difficult in mass production. This is especially the case with the crushing of 'Chalaza'. In addition to the yolk and white, there is a transparent protein mass called 'Chalaza' in eggs. It contains lysozyme and sialic acid, which have excellent immune, antibacterial, and anticancer effects, so they are highly nutritious. However, when mass-produced, this strand is not easily loosened even by the power of a stirrer such as DISSOLVER, and may remain or become agglomerated with additives. As these residues in the result adversely affect the texture and quality of the final product, most of them are filtered through a filter. Therefore, nutrients are also reduced, time is required, and production efficiency naturally decreases.



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