Study on the granulation texture of salty yolk
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Abstract
Salty chicken-eggs and duck-eggs have great changes in texture and flavor compared to fresh-eggs. Oil exudates and grittiness are the most desirable characteristics. However, so far there is no specific objective method to measure the texture. In this paper, we mainly discussed two methods to test salty yolk with texture analyzer, A/BC shear test and HDP/SR compression test. Through repeatability and correlation analysis with sensory evaluation separately, HDP/SR compression test can significantly distinguished cooked fresh yolk and salty yolk apart well. Especially counting peak which showed the characteristics vividly could reflect the salty yolk's specific granulation characteristic to some extent. This test method could be put to good use in salty yolk's texture test.

Keywords: texture analyzer, salty yolk, sensory evaluation

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