EVALUATION OF THE LABELING AND PROXIMATE COMPOSITION OF ORGANIC EGGS AND HILLBILLY EGGS

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The eggs are excelente sources of protein, low fat, it has the biggest part of unsaturated fatty acids. Your production has grown up, in 2011 the Brazil produced 2.7 billion of the dozens, growing up 4.3% relative 2010. It’s a product of interest to supplement income from family farm. Related to the type of management of the chickens there is the consumer’s desire to get healthier products, associating them with rustic and organic production. The study aimed was to assess the compliance label of five samples of organics and rustics eggs and your proximate composition. Analyzes were performed for moisture, ash, proteins, lipids and carbohydrates and about labels were analyzed of nutricional information and obrigatory words similar rules of law. The values of moisture, ash and protein were similar to those in table TACO, 2011. However, the lipid values were much lower when compared to the literature. Theses differences may be justified by the type of food for the birds. None of the labels had all the mandatory items required by legislation, also, wrong calculation of nutritional information. The nonconformity of the label can be justified by the no knowledge of the legislation by the farmer or the question does not increase the cost of production. It’s to be performed action for these products are made more suitable for allowing the consumer’s eye with real label information.