ABSTRACT

Preservation Effectiveness Using Coconut Oil on Maintaining Quality of Egg

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Egg is a source of animal protein which is readily available, cheap and well accepted by people. Although egg can be stored for a relatively long time, however the interior quality of egg will decrease during storage. One method to keep egg interior qualities is coating egg with coconut oil. The results showed that interaction of preservation method and storage duration significantly (P<0.05) affected the depth of the egg air sac, albumen index, yolk index and pH value of albumen and yolk. Coated eggs with coconut oil which is stored for 35 days maintained the depth of the egg air sac on quality criteria of grade I (BSN, 2008). Coated eggs with coconut oil also maintained the albumen index and yolk index up to 50% and 70%, respectively coated eggs with coconut oil suppressed the rise of pH of albumen and yolk for 35 days. The pH value of albumen and yolk with coconut oil on day-35 were 8.307 and 6.365 respectively lower than the pH value of albumen and yolk without coconut oil (9.119 and 7.135). The interaction of preservation method and storage duration did not significantly (P<0.05) affect on the percentage of water and protein content of eggs. Coated eggs with coconut oil was viable and good to be consumed until 35 days.

Keywords: egg, storage duration, coating with coconut oil, egg qualities