ABSTRACT

Correlation between High Albumen and Foaming and Foam Stability of Local Duck Egg Albumen

Mulyadi, D., Rukmiastih, N. Ulupi

Egg is one of food stuff that have high nutritive value specially protein. Food products such as angel cakes and several bakery items depend on air incorporation to maintain their texture and structure during or after processing. Furthermore, the application of local duck egg in various food product are limited. Correlation between high albumen A and B quality and foaming of local duck egg, when the high albumen increased, there was an increase in the foam stability of local duck egg. There was a positive correlation between high albumen A and B quality and foam stability of local duck egg, when the high albumen increased, there was an increase in the foam stability of local duck egg.

Keywords: local duck egg, high albumen, foaming, foam stability.