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home page about us contact

US

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- AuthorsDeclaration
- Instruction to Authors
- Guide for Authors
- CopyrightStatement
- Submission

For Reviewers

- Guide for Reviewers
- ReviewersLogin

Subscription

Czech J. Food Sci.

Čížková H., Prokorátová V.,

F., Soukupová V.

Determination of egg content in pasta

Czech J. Food Sci., 22 (2004): 197-203

The recent Czech Food Law (Decree No. 264/2003 Col., 93/2000 Col. and 57/2003 Col. of the law No 110/1997 Col. as amended) specifies the requirements for the presence or minimum concentration of egg or egg yolk contents in relevant food products (mayonnaises, egg pastas, egg liqueurs). However, the methods for the determination of egg and/or egg yolk contents are not sufficiently specified. Three methods based on the determination of cholesterol, lysozyme, fatty acids and lipid contents were experimentally validated to evaluate the egg content in egg pasta. The concentration of egg solid in the real egg pasta samples was calculated according to (1) average cholesterol content in the raw material analysed, (2) average lysozyme content in the raw material analysed, and (3) multiple regression

known egg contents. The comparison of the obtained data with the requirements of Czech legislation revealed that only 12 of 23 analysed samples (52%) and 3 of 13 samples of Czech origin (27%), declared as egg pasta, contained two or more eggs per 1 kg of flour.

Keywords:

egg; estimation of egg content; egg pasta; adulteration

[fulltext]

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