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Relationship between Change in Flow Property and Droplets in Fish Meat Emulsion with Addition of Eg

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Fish meat emulsion was prepared from egg-white, very low lipid sa
and vinegar. Its flow property was investigated in relation to coales
stresses at 0, about 10, and 200 s^{-1} (P1, P2, P3) represented the s
During the initial 7 days, an increase in P1 and P3 was observed in
emulsion composed of egg-white, salad oil and vinegar. An increas
observed in fish meat emulsion and in the fish meat matrix including
The P1 increase was ascribed to the properties of the egg-white. D
of fish meat emulsion, coalescence proceeded slowly. On and afte
increased in the conventional emulsion, but it decreased in fish meat
meat matrix. The P1 decrease was ascribed to the properties of the

decrease was accompanied by rapid progress of the coalescence.
development depended on the change in ovalbumin at the interface
of the fish meat matrix.

Keywords: fish meat emulsion, egg-white, flow property, coalesce

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