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# **Czech J. Food Sci.**

**Bovšková H., Míková  
K.:**

# Factors influencing egg white foam quality

Czech J. Food Sci., 29 (2011): 322-327

The work was targeted on the study of egg white foam forming, including the influence of pH, aluminium ions, xanthan, maltodextrin, and phosphates on the whipping and stability of egg white foams. The whipping was studied with non pasteurised and pasteurised egg white using the blender with planet motion. Both types of egg white formed good foam in the acid area (pH below 4.5) and at neutral pH. Aluminium ions had a positive effect on the foam volume and stability, especially with the non pasteurised egg white. The addition of maltodextrin or saccharose decreased the foam volume but increased the foam stability. The addition of natrium pyrophosphate or natrium hexametaphosphate had a positive effect on the volume, density, and stability of foam. Foams with hexametaphosphate were applied into confectionary products.

**Keywords:**

egg white; foam characteristics; acidity;  
aluminium ions; natrium pyrophosphate;  
natrium hexametaphosphate

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