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Czech J. Food Sci.
Hasníková-schenková
N., Jiřincová L.,

**Šikuloва M., Landfeld
A., Marek M., Houška
M., Voldřich M.:
The influence of high
pressure and/or
antimicrobials on
some functional
properties of liquid
whole egg**

Czech J. Food Sci., 27 (2009): 228-233

The influence of the high pressure treatment of 300 MPa/200 s, possibly combined with antimicrobial additives, or the quality of liquid whole egg (LWE) in terms of rheology, foaming and emulsification properties, colour changes and microbial quality was studied and compared to the characteristics of commercially available pasteurised liquid whole egg (65° C, 3 min). It can be concluded that the above-mentioned regime of LWE pressurisation did not deteriorate its functional properties and