

Processing of animal products

i) Egg processing: The steps involved in egg processing are as follows:

ii) From egg to raw product: Before the actual processing of egg liquid starts, the eggs should be broken and albumen and yolk separated. The loading, official broken, candling, sanitizing, and the breaking action will determine the quality of the product.

iii) Raw product handling: This is the process that takes place between breaking and pasturizing. Many actions are required before pasturization. This ranges from cooling and storing of eggs.

iv) Pasturizing: This involves exposing the prepared eggs to high temperature for a short time to eliminate micro organism. This is called HTST / High Temperature Short Time method.

v) End product: Once eggs are broken and the liquid is separated, blended and pasturized, the products are prepared for use.