

Experiment No. 5
EGG FOAM STABILITY

Objectives: To identify the effect of sugar on the stability of the egg white foam.
To identify the effect of sugar on the beating time of the egg white foam.

To identify the factors that affect egg foam stability.

Data:

Table 1. Height and time for beating of egg foam

Variation	Height (mm)	Beating Time
A	25	9 minutes 6 seconds
B	18	6 minutes 49 seconds
C	15	6 minutes 6 seconds
D	17	7 minutes 23 seconds

Interpretation, Analysis, and Discussion:

As shown in Table 1, Variation A has the highest height, followed by Variation B, then Variation D, and finally, Variation C. Also shown in the table, Variation A has the longest beating time, it is then followed by Variation D, then Variation B, and then Variation C.

Egg whites are made up of water, proteins, and small amounts of minerals and sugars. When egg whites are beaten, foam is produced. Air is added and the egg white protein, albumen, is denatured. Denaturation is the change of a protein's shape under stress, in this case, beating. This exposes the hydrophobic and hydrophilic ends of the protein. The proteins align themselves between air and water forming bubbles with their hydrophilic chains pointing into the water and dangling their hydrophobic chains in the air. In addition the proteins can bond to one another side-to-side as crosslinks which add to the stability of the foam. The denatured protein coats the air bubbles and holds in the water, causing them to become stiff and stable (BoVšková and Míková, 2010).

There are factors that can affect the stability of foams. One is sugar. In the experiment, Variation A, B, C, and D were made by adding sugar before beating, adding sugar when egg white is foamy, adding sugar when soft peaks form the foam, and adding sugar when stiff peaks form in the foam, respectively. The addition of sugar increases the smoothness and stability of the foam, for less drainage occurs when the egg is beaten to a definite stiffness (Lowe, 2009). This stability is due to the hygroscopic nature of sugar which holds the water that might escape from the foam.

Although sugar adds to the stability of foams, it also retards denaturation and therefore coagulation. Considerably more beating is required to reach the proper stage, and this increased beating results in a foam of finer texture. If the sugar is added before the beating is completed (Variation A), a longer time is required to beat the egg white. That's because the sugar molecules get in the way of the egg proteins. With sugar molecules in the way, it takes longer for the proteins to find each other and form bonds (Gardiner and Wilson, 2012). Because of this, sugar should be added to the egg white as soon as the beating is started and egg white is

Stability Of Egg White Foams Book

H. Panda



Stability Of Egg White Foams Book:

Chemical and Functional Properties of Food Proteins Zdzislaw E. Sikorski, 2001-06-22 Chemical and Functional Properties of Food Proteins presents the current state of knowledge on the content of proteins in food structures the chemical functional and nutritive properties of food proteins the chemical and biochemical modification of proteins in foods during storage and processing and the mutagenicity and carcinogenicity of nitr

CUET PG Food Science & Technology [SCQP12] Question Bank Book [MCQ] 3000+ Question Answer Chapter Wise As Per Updated Syllabus DIWAKAR EDUCATION HUB, 2024-02-01 CUET PG Food Science Technology SCQP12 Question Bank 3000 Chapter wise question With Explanations As per Updated Syllabus cover all 27 chapters Highlights of CUET PG Food Science Technology SCQP12 Question Bank 3000 Questions Answer MCQ 94 MCQ of Each Chapter Unit wise As Per the Updated Syllabus Include Most Expected MCQ as per Paper Pattern Exam Pattern All Questions Design by Expert Faculties JRF Holder

The Great Book of French Cuisine Henri-Paul Pellaprat, 2012-02-01 Thoroughly updated by James Beard Award winning chef Jeremiah Tower this is the Le Cordon Bleu founder's classic cookbook and guide to French cuisine In the nineteenth century Henri Paul Pellaprat founded Le Cordon Bleu In the twentieth century his landmark cookbook *L'Art Culinaire Moderne* was translated into English and acclaimed as the most comprehensive and authoritative book on French cooking and gastronomy ever written This complete revision and updating by James Beard Award winning chef Jeremiah Tower is a reference cookbook that continues to shape great chefs and great cooking in the twenty first century Pellaprat was the first chef to give the vast subject of French cuisine a logical and comprehensive underpinning by offering a complete education in the four basic subdivisions of French cooking *la haute cuisine la cuisine bourgeoise la cuisine regionale and la cuisine improvisée* the inspired cooking that creates memorable dishes with easily available ingredients Included are 2 000 recipes covering every aspect of gastronomy from sauces soups fish grillades and salads to soufflés cakes and traditional French desserts This new edition includes more than 600 easy to follow techniques and timesaving tips and a complete lexicon of French cooking terms Unparalleled in its scope and the authenticity of its information *The Great Book of French Cuisine* remains a definitive work the perfect reference for both amateurs and professional chefs to be treasured and consulted throughout a lifetime of cooking

Handbook of Molecular Gastronomy Christophe Lavelle, Herve This, Alan L. Kelly, Roisin Burke, 2021-06-08 *Handbook of Molecular Gastronomy* Scientific Foundations and Culinary Applications presents a unique overview of molecular gastronomy the scientific discipline dedicated to the study of phenomena that occur during the preparation and consumption of dishes It deals with the chemistry biology and physics of food preparation along with the physiology of food consumption As such it represents the first attempt at a comprehensive reference in molecular gastronomy along with a practical guide through selected examples to molecular cuisine and the more recent applications named *note by note cuisine* While several books already exist for a general audience either addressing food science in general in a light way and or

dealing with modern cooking techniques and recipes no book exists so far that encompasses the whole molecular gastronomy field providing a strong interdisciplinary background in the physics biology and chemistry of food and food preparation along with good discussions on creativity and the art of cooking Features Gives A Z coverage to the underlying science physics chemistry and biology and technology as well as all the key cooking issues ingredients tools and methods Encompasses the science and practice of molecular gastronomy in the most accessible and up to date reference available Contains a final section with unique recipes by famous chefs The book is organized in three parts The first and main part is about the scientific discipline of molecular and physical gastronomy it is organized as an encyclopedia with entries in alphabetical order gathering the contributions of more than 100 authors all leading scientists in food sciences providing a broad overview of the most recent research in molecular gastronomy The second part addresses educational applications of molecular gastronomy from primary schools to universities The third part provides some innovative recipes by chefs from various parts of the world The authors have made a particular pedagogical effort in proposing several educational levels from elementary introduction to deep scientific formalism in order to satisfy the broadest possible audience scientists and non scientists This new resource should be very useful to food scientists and chefs as well as food and culinary science students and all lay people interested in gastronomy

The Formation and Stability of Egg-white Foams Margaret Wallen Gardiner, King's College London. Department of Chemistry, 1953

The Complete Book on Gums and Stabilizers for Food Industry H. Panda, 2010-10-01 Gums are plant flours like starch or arrowroot that make foods retention of water reduction of evaporation rates alteration of freezing rates modification of ice crystal formation and participation in chemical reactions Some of the fundamentals of the book are functions of gum typical food applications gums in food suspensions rheology and characters of gums natural product exudates flavor fixation ice cream ices and sherbets gelation of low methoxyl pectin seaweed extracts microbial gums transformation of collagen to gelatin cellulose gums dairy food applications bakery product applications analysis of hydrocolloids gums in food products general isolation of gums from foods identification of gums in specific foods group analysis and identification schemes group identification methods qualitative group analysis etc This book contains rheology of gums plant sheet gums microbial gums cellulose gums and synthetic hydrocolloids different stabilizers used in food industry The book will be very resourceful to all its readers new entrepreneurs scientist food technologist food industries etc TAGS Best small and cottage scale industries Beverage Stabilizers Food Ingredients Business guidance on gums for food industry Business guidance on Stabilizers for Food industry Business Plan for a Startup Business Business start up Cellulose gum food applications Cellulose Gum Hydrocolloids Cellulose gum Pharmaceutical and Cosmetic Applications Food gums stabilizers Food Industry Ingredients Hydrocolloids Food Ingredients Gums and Stabilizers Food Stabilisers Gelatin manufacturing process Gelatin production process Gelita How is Gelatin made Get started in small scale gums and stabilizers manufacturing Great Opportunity for Startup Gums Stabilizers Gums and Stabilisers for the Food

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does She has discovered what causes baking disasters and shows bakers at all levels of expertise how to avoid them The perfect companion to every baker's cookbook collection this nuts and bolts guide to baking is the only one stop turn to source for bakers novice and experienced alike providing all the simple tips for achieving flaky crusts chewy cookies moist cakes and more every time

The Kitchen Answer Book Hank Rubin, 2002 The answers to your every kitchen and cooking question for amateurs and professionals alike

Food Science and Technology Abstracts, 1977 Monthly References from world literature of books about 1000 journals and patents from 18 selected countries Classified arrangement according to 18 sections such as milk and dairy products eggs and egg products and food microbiology Author subject indexes

BakeWise Shirley O. Corriher, 2008-10-28 The James Beard Award winning bestselling author of *CookWise* and *KitchenWise* delivers a lively and fascinating guide to better baking through food science Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles With her years of experience from big pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine Shirley looks at all aspects of baking in a unique and exciting way She describes useful techniques such as brushing your puff pastry with ice water not just brushing off the flour to make the pastry higher lighter and flakier She can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured French breads such as baguettes Restaurant chefs and culinary students know Shirley from their grease splattered copies of *CookWise* an encyclopedic work that has saved them from many a cooking disaster With numerous At a Glance charts *BakeWise* gives busy people information for quick problem solving *BakeWise* also includes Shirley's signature What This Recipe Shows in every recipe This scientific and culinary information can apply to hundreds of recipes not just the one in which it appears *BakeWise* does not have just a single source of knowledge Shirley loves reading the works of chefs and other good cooks and shares their tips with you too She applies not only her expertise but that of the many artisans she admires such as famous French pastry chefs Gaston Len tre and Chef Roland Mesnier the White House pastry chef for twenty five years and Bruce Healy author of *Mastering the Art of French Pastry* Shirley also retrieves lost arts from experts of the past such as Monroe Boston Strause the pie master of 1930s America For one dish she may give you techniques from three or four different chefs plus her own touch of science better baking through chemistry She adds facts such as the right temperature the right mixing speed and the right mixing time for the absolutely most stable egg foam so you can create a light as air g noise every time Beginners can cook from *BakeWise* to learn exactly what they are doing and why Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past such as Pont Neuf a creation of puff pastry p te choux and pastry cream and Religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing Some will want it simply for the recipes incredibly moist whipped cream pound cake made with heavy cream flourless fruit souffl s chocolate crinkle cookies with gooey fudgy centers

huge popovers famed biscuits But this book belongs on every baker's shelf **Mastering Macarons** Fred Csibi-Levin, 2024-11-26 Your Complete Macaron Masterclass The ultimate handbook to creating one of the most notoriously challenging cookies this comprehensive resource has everything you need to know to create consistently fantastic macarons Scientist turned pastry chef Fred Csibi Levin unravels common issues like deflated meringue flattened feet and fragile shells No more wondering what went wrong Fred's clear explanations photo examples and practical advice will give you the skills to troubleshoot your own process and create predictable perfection every time Packed with science backed tips and tricks this book is broken into three parts a detailed step by step guide on making macaron shells and various fillings a section on elevating your macaron decorations and designs and a collection of over two dozen delicious innovative recipes like Sea Salt Caramel Strawberry Basil Honey Vanilla Apple Tatin Rich Chocolate Espresso Pistachio Intensely Raspberry Perfect for any macaron baker this evergreen guide will revolutionize your confidence in the kitchen and earn a star spot on your shelf as the conclusive macaron resource *A Practical Guide to Scientific Writing in Chemistry* Andrew Terhemen Tyowua, 2023-03-31 Successful completion of postgraduate studies especially PhD and career advancement in academia strongly depend on the ability to publish scientific papers or books and attract research grants However many chemical scientists find preparing scientific papers and research grant and book proposals difficult partly because of insufficient training in writing and partly because there are few practical books to enable them to learn the art This step by step practical guide is intended mainly for postgraduate students and early career researchers in chemical science and the libraries that serve them but will also be useful to other scientists Key Features Improves the reader's chances of getting their manuscript published in chemistry journals Increases the likelihood of winning research grants in chemistry Takes a lead by the hand approach Contains chapters on the preparation of graphical abstracts and research highlights Uses sketches and other illustration styles to aid mental visualization of concepts Contains practical examples taken from published papers and successful research grant proposals **The Journal of Home Economics** ,1966 The Egg White Cookbook Margaret Blackstone, Barbara Leopold, 2005 The egg white is low in carbs calories and fat and contains almost all of the protein available in the egg Blackstone's 75 recipes cover every meal while her book also features surprising uses facts and lore about the incomparable egg Catalogue of Title-entries of Books and Other Articles Entered in the Office of the Librarian of Congress, at Washington, Under the Copyright Law ... Wherein the Copyright Has Been Completed by the Deposit of Two Copies in the Office Library of Congress. Copyright Office, 1970 **Bibliography on Poultry Industry** ,1955 *Lily Vanilli's Sweet Tooth* Lily Jones, 2020-01-16 From the British baking sensation stylish dessert recipes that are fashionable and fun without being forbidding Mail on Sunday Since she started out selling her cakes at a market in East London Lily Jones aka Vanilli has gone on to become one of Britain's best loved artisan bakers With a star studded client list and a thriving bakery she's famous for her unique flavor combinations spectacular designs and exquisite taste In this book Lily takes you behind the

scenes of her bakery and shows you how to master some of the core skills of baking the cake the custard the coulis the pastry the ganache and much more arming you with the skills you need to develop your own recipes and move beyond the cupcake once and for all Along with over 100 inspirational and easy to follow recipes for layer cakes tarts biscuits meringues confectionary and ice creams Lily also shares her invaluable tips and decorating techniques It s essential reading for anyone who is passionate about making sweets from the complete beginner to the expert baker Includes photos Some New Aspects of Colloidal Systems in Foods Jafar Milani,2019-03-20 Some New Aspects of Colloidal Systems in Foods is a new book on food emulsions which provides in depth coverage of some new aspects of food colloids The coverage includes confident overviews of theoretical issues as well as descriptions of new techniques and recent colloid research findings Specific topics include the role of electrostatic and steric forces in the stabilization of food colloids antioxidants in food emulsions nanoemulsions and nanostructured colloids in food science This book can be used as a specialized text for graduate students and researchers in food science and technology In addition it will serve as a reference text for advanced students in chemistry engineers biochemists nutritionists and analytical chemists in the food industry and research

Stability Of Egg White Foams Book Book Review: Unveiling the Magic of Language

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