

WHOLE EGG POWDER AND PUFFED EGG PRODUCT USING THE SAME

Abstract

[Problem] To provide a processed egg capable of making a puffed egg product which has good restorability when restored with hot water, and a method for identifying such processed egg.

[Means for solution] There is provided a whole egg powder which is suitable to be puffed, characterized in that the whole egg powder has a total free amino acids content of 500 mg/100 g or more. There is also provided a whole egg powder which is suitable to be puffed, characterized in that the whole egg powder has a free methionine content of 10 mg/100 g or more. There is further provided a whole egg powder which is suitable to be puffed, characterized in that the whole egg powder has a free lysine content of 40 mg/100 g or more.

[No Fig.]