

RESEARCH ARTICLE

Effect of refined soybean oil on weight and internal quality of eggs at room and refrigeration temperatures

S.S. CHAUHAN

Author for Corresponding -

S.S. CHAUHAN
Department of Livestock
Production and Management,
College Veterinary Science and
Animal Husbandry, N.D.
University of Agriculture and
technology, Kumarganj, FAIZABAD
(U.P.) INDIA
Email: kpsinghnduat@gmail.com

ABSTRACT..... A total of one hundred and sixty four fresh, neat clean, infertile eggs of White Leghorn here were procured from a single flock of same age from Central Avian Research Institute, Izatnagar, Bareilly (U.P.). Remaining 164 eggs were divided into 4 groups, each comprising of 41 eggs. These groups were categorized into two group and were kept at room temperature and remaining two were kept in refrigerator. Room temperature noticed from 22^oC to 38^oC and relative humidity from 40 to 75 per cent. The temperature of refrigerator was noted as 8±1^oC and relative humidity 75 to 85 per cent. Shelf life, weight loss, albumen index, yolk index, haugh unit were noted. Significantly lowest percentage of weight loss of eggs was found in refined soybean oil treated eggs. The treatment T₂ and T₄ enhanced the shelf-life of eggs for a maximum period of 35 days at room and 90 days at refrigeration temperature which are untreated eggs (control) maintained the organoleptically acceptable life for a period of 14 days and 60 days at room and refrigeration temperature, respectively.

KEY WORDS..... Refined soybean oil, Internal quality of eggs, Refrigeration, Temperature

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