



RESEARCH PAPER

Effect of packaging material on quality of egg with gravy (ready-to-eat) during storage

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SUMMARY :

The objective of this study was to investigate physico-chemical properties, the microbial load and sensory properties changes of ready-to-eat product, egg with gravy packed in different packaging material and stored under various conditions. The experimental packaging material were: Retort pouches, Polypropylene (PP), Low density poly ethylene (LDPE) and storage conditions were: ambient ($27\pm 5^\circ\text{C}$) and refrigerated (12 and 15°C) conditions. The egg with gravy was stored for a period of 45 days and tested for pH of gravy, colour (albumin, yolk, and gravy), TSS, hardness, springiness and moisture content, microbial load and sensory assessment of odour, colour and appearance. Of the three packaging materials, retort pouch recorded a minimum bacterial load of 2.89×10^2 and 5.3×10^2 cfu/gram at 12 and 15°C after 45 days of storage, respectively. According to the sensory evaluation, egg with gravy packed in PP and LDPE resulted unacceptable after 14 and 21 days of storage, respectively whereas the retort pouch-packed egg with gravy was still acceptable.

KEY WORDS : Egg with gravy, Packaging, Storage, Shelf life, Sensory evaluation

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