EGG PROCESSING OPERATIONS

- Eggs Received, Weighed
- Store Eggs, Cooler
- Eggs To Transfer Room
- Egg Washer, Inspection
- Eggs Broken, Separated

YOLK
- Pumping & Filtering
- Standardizing & Blending
- Cooling & Holding
- Pasteurize
- Cooling
- Spray Drying
- Powder Packaging
- Cool Storage
- Mayonnaise, Dressings, Ice Cream, Pasta, Baby Food, Confectionary, Custards, Egg Liquors

WHITES
- Pumping & Filtering
- Cooling
- Lysozyme Treatment
- Preheat for Desugaring
- Lysozyme-Free Whites
- Desugar Process, Cool
- Spray Drying
- Hot Room Treatment
- Storage
- Confectionary, Cakes, Glazings, Diet Drinks, Meringues, Toppings, Health Foods, Meats

WHOLE
- Pumping & Filtering
- Standardizing & Blending
- Cooling & Holding
- Pasteurize
- Cooling
- Spray Drying
- Powder Packaging
- Cool Storage
- Egg Shells To Centrifuge
- Egg Shell Drying
- Inedible Liquid Cooling
- Dry Shell Pack
- Inedible Pack
- Drying
- Storage
- Refrigerated Storage
- Poultry Feed, Soil
- Feed, Pet Food, Paint, Leather

Process Flow From Ovotec International
• Eggs are important to the food industry.
• Eggs are an ingredient in many food manufactured products.
• Eggs are a source of high quality proteins and essential nutrients.

Two Large Eggs = 155 Calories

• 6% Food Energy
• 20% Protein
• 53% Essential AA
• 30% Riboflavin
• 12% Vitamin A
• 16% Vitamin B12
• 12% Folate
• 12% Vitamin D
• 16% Phosphorous
• 8% Vitamin B6
• 34% Selenium
• 8% Iron
• 8% Zinc
• 6% Vitamin E