ANDERSON CHEMICAL COMPANY 325 South Davis Avenue Litchfield, MN 55355 800-366-2477

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EGG PROCESSING OPERATIONS

Eggs Received, Weighed Store Eggs, Cooler Eggs To Transfer Room Egg Washer, Inspection Eggs Broken, Separated						
YOLK	WHITES		WHOLE			
Pumping & Filtering	Pumping & Filtering		Pumping & Filtering			
Standardizing & Blending	Cooling	Lysozyme Treatment	Standardizing & Blending			
Cooling & Holding			Cooling & Holding			
Pasteurize	Preheat for Desugaring	Lysozyme- Free Whites	Pasteurize	Egg She	Egg Shells To Centrifuge	
Cooling	Desugar Process, Cool		Cooling	Egg Shell	Inedible Liquid Cooling	
Spray Drying	Spray Drying		Spray Drying	Drying		
Powder Packaging	Hot Room Treatment		Powder Packaging	Dry Shell Pack	Inedible Pack.	Drying
Cool Storage	Storage		Cool Storage	Storage	Refrig. Storage	Storage
Mayonnaise, Dressings, Ice Cream, Pasta, Baby Food, Confectionary, Custards, Egg Liquors	Confectionary, Cakes, Glazings, Diet Drinks, Meringues, Toppings, Health Foods, Meats		Bakery Goods, Pasta, Soups, Scrambled-Egg Mixes, Baby Food	Poultry Feed, Soil	Feed, Pet Food, Paint, Leather	

Process Flow From Ovotec International

SANITATION TECHNOLOGIES

Just The Right Chemistry.®

EGG PROCESSING OPERATIONS Page 2

- 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

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