Summary:

Egg is an excellent food for man and as such, its quality is of great importance. A fully formed egg has a porous shell, two membranes, albumen (thick and thin), yolk and germinal disc. The various elements are arranged with great precision and their total organization is essential to the specific function of each part. The shell of the egg contributes 8-11 percent of its weight. Egg contains about two parts white to one part yolk by weight. The whole egg contains water, protein, fat and minerals. The composition of the egg white and yolk differ considerably. The lipid content of albumen is negligible when compared to yolk. The carbohydrate in albumen is present in combined and free states. Proteins are the major constituents of albumen and lipids are the major constituents of yolk. The yolk is rich in fat soluble vitamins.

As soon as an egg is laid, changes begin to take place that lower its quality. Therefore, eggs are to be maintained in fresh conditions as far as possible. If not, their quality will deteriorate rapidly. Thus, to somehow maintain the quality of eggs various preservation techniques are employed.