

Eggs in Plastic
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 substantial part of the albumin is lost because it sticks to the shell.
 Baker also reports that ho-

tels and restaurants use fewer eggs than formerly for the same reason. Several researchers have been working on the problem of peeling hard cooked eggs for quite some time. There are solutions to the problem, but most are still not practical.

About a year ago, Professor Baker and his staff began experimenting with breaking eggs out of their shells in the fresh state, putting them in plastic tubes, and cooking them. The consumer would then peel the tube off the eggs much easier than peeling off shells.

Several types of materials were used for tubes before it was found that polypropylene appeared to have the properties needed. It is fairly economical, easy to work with because it is pliable, and peels easily from the eggs because it is not elastic. Also it is quite impervious and keeps bacteria out.

Shelf life of the product is excellent, Baker said. Hard cooked eggs in plastic have been kept for as long as eight weeks at 45 degrees F. with no deterioration.

In the product now being market-tested, four large eggs are used per roll. One end of the tube is clipped; the eggs are placed in the tube by use of a funnel arrangement, and the other end of the tube is clipped. The roll is then placed in water for cooking.

Baker has found that the



HARD COOKED EGGS IN PLASTIC are being marketed. In the center is a "roll" of four whole eggs with slices showing how yolks remain in the center of the roll. The roll on the left has bacon added to it and the one on the right contains cheese.

yolks remain in the center of the roll if fresh eggs are used, but several problems were encountered. He found that too long a cooking time or too high water temperature resulted in dark yolks. Too cool a temperature produced albumin that was too

tender. Air trapped in the tube resulted in condensed water vapor which made it appear that the albumin were not coagulated.

Some consumers felt that the yolks should be visible in the roll, and some housewives interviewed questioned whether

there were any yolks in the rolls. Some of the housewives felt it would be better if the yolks did not remain in the center of the roll.

Baker believes that the ready cooked eggs will find good acceptance by consumers. He points out that the uniformity of slices as well as the ease of peeling and slicing will appeal to the busy housewife. Since polypropylene is less porous than egg shells the shelf life will be greater than for eggs cooked and stored in their natural shells.

He believes that the hard-cooked egg in a roll is a new venture that should help increase the sale of eggs, but points out that it is too early to tell if the consumer will accept the product.

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