Effects of different drying methods on physicochemical properties of egg yolk powder

Abstract: spray drying, vacuum freeze drying, microwave drying equipment, infrared drying and hot air drying were used to study the effects of different drying methods on the physicochemical properties of egg yolk powder. The moisture content, thermal stability, color, emulsifying property and powder structure of yolk powder prepared by different drying methods were determined.

The results showed that the moisture content of egg yolk powder was the lowest (2.5%), and the moisture content of yolk powder was the highest (3.9%), and there was a significant difference between the two (P