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Analysis of color changes in chicken egg yolks and whites based on degree of thermal protein denaturation during ohmic heating and water bath treatment

Yvan Llave, Satoshi Fukuda, Mika Fukuoka, Naomi Shibata-Ishiwatari, Noboru Sakai



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**Highlights**

- Kinetics parameters of the reduction rate of protein denaturation of egg yolks and whites were obtained.
- Changes in color of egg yolks during OH were evaluated using computer vision system.
- Changes in turbidity of egg white during water bath treatment were evaluated by spectrophotometer.
- Egg color changes were correlated with the non-denaturation ratio of the second peak temperature.

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