
EXPERIMENT 3 EGG PICKLE PRODUCTION

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3.0 OBJECTIVES

After doing this experiment, you will be able to:

- list what are the ingredients used for egg pickle preparation; and
- prepare egg pickles with extended shelf-life at ambient (room) temperature.

3.1 INTRODUCTION

Pickling is a method of preservation. The pickled eggs are hard-cooked eggs usually marinated in brine containing vinegar, spices, oil and other seasonings. Recipes vary from the traditional brine solution used for pickles and other solutions which can impart a sweet or spicy taste. The final taste is largely determined by the pickling solution. This process extends the shelf life of eggs and pickled eggs can be kept at room temperature for a long time. You have learnt to prepare meat pickle in Course BPVI-024 and this exercise will help you to know the methodology of egg pickle preparation.

3.2 EXPERIMENT

3.2.1 Requirement

Following ingredients and equipment are required for preparation of egg pickle:

- Fresh eggs
- Vinegar
- Dry spices like chilli powder, turmeric powder, mustard powder, methi powder, pepper powder. Condiments i.e. ginger- garlic paste
- Salt
- Oil
- Pan for cooking
- Sterilized bottles for packaging

Recipe of egg pickle

Ingredients	Quantity
Eggs (Hard boiled, peeled)	12 nos (600gm)
Vinegar	1 ½ cups

Dry spice mix (3%)	18gm
Ginger- garlic paste	10gm
Salt (1.5-2%)	9-12 gm
Oil	150-200ml (Oil and vinegar amount should be sufficient enough to cover the eggs)

3.2.2 Procedure

Egg pickle may be prepared using following flow chart:

Boiling of fresh eggs at a temperature of 100°C (boiling) for 5 minutes (hard boil)

↓
Cooling of the eggs in the same vessel with running tap water

↓
Peeling of the shell from broader end (at the air cell)

↓
Frying of the eggs in oil till surface of albumen become light brown colour

↓
Cooling of the fried eggs under a fan

↓
Frying of ginger-garlic paste, adding chilli powder, turmeric powder, methi powder, pepper powder, mustard powder, oil, vinegar, salt (1.5-2%)

↓
Cooking of all the ingredients properly and then cooling down to room temperature

↓
Mixing of the fried eggs with mixture of spices, vinegar, oil and salt

Note: i) The spice mixture should be added @ 3% or as per taste.
ii) pH of the final product should be around 3.5.

3.2.3 Packaging

Egg pickle is poured into sterilized bottles in such a way that the oil and spice mixture should cover the eggs up to bottle neck.

3.2.4 Observation

- 1) Record pH on first day.
- 2) Record pH weekly.
- 3) Perform sensory evaluation for following qualities:
 - a) Appearance
 - b) Flavour
 - c) Texture
 - d) Saltiness

- e) Sourness
- f) Overall acceptability.

Score the product for these qualities according to following 9-point Hedonic scale:

Like extremely	9
Like very much	8
Like moderately	7
Like slightly	6
Neither like nor dislike	5
Dislike slightly	4
Dislike moderately	3
Dislike very much	2
Dislike extremely	1

Comment on the overall quality of egg pickle and your suggestions for further improvements if any.