

**DEVELOPMENT OF HIGH PROTEIN DRINK
USING POULTRY EGG**

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by

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Abstract

New product development is very important to development of food industry. Egg product development is one of the tasks that were start from idea. Now a day eggs are the one of few food that can be easily available in any area. The objective of this study was to develop a new egg drink recipe which base high protein. The product development was totally development through the sensory evaluation. Eggs are main ingredient which is used for it. Five sensory evaluations were conducted to find out the level of egg, sugar, spices and its combination. The 30 untrained panelists were used for each sensory evaluation. The sensory parameters are color, aroma, flavor, taste and over all acceptability. Finally two type of product were selected through the sensory evaluation such as whole egg incorporated product and egg white incorporated product. the shelf-life, microbial test and proximate analysis were following for both product. The proximate result was used to identify the highly nutritional product. The final product recipe was totally evaluated through the this research.

Key words :- whole egg, egg white, sensory evaluation