



Whipping and stability test

Type N50 HOBART mixer with the 1 gallon bowl.

20 grams of spray dried egg whites.

200 ml of tap water at 10 - 15° C (50 - 59° F).

Funnel (see drawing hereunder).

Graduated glass with diameter 27 mm.

Pour the water in the bowl of the Hobart mixer and then pour the whites, making sure that the powder is spread on all the surface; start the mixer at speed 1 until the powder is dissolved; switch to speed 3 for 3'; stop the mixer and level the foam, making sure that no air bubbles remain inside; measure the height of the foam at the center of the bowl.

Immediately after the test above has been completed, fill with foam the funnel of the drawing hereunder, making sure that it is completely filled and there are no air bubbles; put the funnel in the graduated glass; measure the time until the first drop of liquid whites fall into the graduate glass and the total drainage at 30'.

