Egg subsititues found 'lacking'

TRICIA BRUNHABT Egg substitutes lack many impor-ant qualities found in whole eggs, a Texas A&M University researcher

Dr. Frederick A. Gardner, an associate professor of poultry science at Texas A&M, conducted a study comparing the whole egg to three kinds of egg substitutes. He found that these products lacked many lavor and textural aspects of a whole

Egg substitutes are generally composed of 85 to 90 percent egg white, said Gardner. With the remainder consisting of corn oil, lavoring, coloring material, vegeta-ble gums, and milk solids. Corn oil adds texture, milk solids add protein, and vegetable gums add thickplace the volk.

olk, Gardner said, and egg substiutes were developed to meet a de-mand for an egg-like product which was low in cholesterol. The substiates were intended for people adised by a doctor to reduce their inake of cholesterol, he added.

ed in the research, said Gardner. rated. Third, they tested the hydrated products, to which one

hydrated subsitutes, but none in the

do not contain any yolk, he said. The experiment involved prepar-The panels test the foods for flavor,

texture, color, tenderness, moist- is much better. ness and overall acceptability.

adds water and which contain 20 present in whole eggs. "Flavor is a percent of the natural yolk. Thus there is some cholesterol in the de-said. Cakes were made and their vol-

frozen and liquid types because they ume compared favorably with whole egg cakes, yet the texture was inadquate. The whole egg has a much ing foods with egg substitutes and more delicate structure than the presenting them to judging panels. substitutes, Gardner said. Therefore the texture in whole egg cakes

ess and overall acceptability. Custards were prepared and mea-Scrambled eggs prepared with sured for their thickness and firmthe substitutes were tested and ness. The vegetable gums added to found lacking in the natural flavor to the egg substitutes to provide

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thickness resulted in firmer cus tards, but ruined the texture, he

The panels found there was not much difference among the types of substitutes, except that one had less flavor than the others, Gardner said. Most of the egg substitutes on the market are really imitations, not substitutes, said Gardner. A substitute must have the same nutritional value as the real product. If it has less, it is considered an imitation.

The remainder of Gardner's research on egg substitutes is being

conducted through surveys. At the Texas State Fair in Dallas last October, one question on a sur-vey asked if people had tried egg substitutes and, if they had, were they satisfied? The results so far, said Gardner, indicate that very few people have tried the egg substi-tutes and of those who have, most were dissatisfied.

Of the total surveys Gardner has conducted so far, about one percent of the people who have tried egg substitutes are satisfied with them,

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