

## PROXIMATE COMPOSITION OF CAKE AND SPONGE CAKE MADE FROM PASTEURIZED AND RAW EGGS

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Nowadays, many products of pasteurized liquid eggs are available in the market, especially the one with different contents of egg white and yolk (Brix). This differentiation makes liquid egg products more applicable for several purposes, such as for making cake, sponge cake, mayonnaise, etc. In this study, the effects of usage of pasteurized eggs with different Brix and raw whole eggs in cake and sponge cake were investigated in terms of their proximate compositions. Pasteurized eggs having 21, 23, 25 Brix and raw eggs were used in cake and sponge cake, which were made by IPAY. Moisture, protein, fat, and ash contents were analyzed using AOAC methods. Data were analyzed with one-way ANOVA. For cakes, moisture contents of 21 and 23 Brix were statistically different than the cakes with 25 Brix and raw whole eggs. Protein and ash contents were not different. The fat content of cake having 21 Brix was different than the rest. For sponge cake, moisture and ash contents were not different. Protein content of sponge cake with 21 Brix egg had significantly different than the rest. Fat content of sponge cake with 21 and 23 Brix eggs were statistically different than the ones having 25 Brix and raw whole eggs. Generally, cake and sponge cake having 25 Brix and raw eggs had similar proximate compositions. Cake and sponge cake having 21 and 23 Brix eggs had lower values for ash, fat and protein contents since pasteurized eggs used for these samples contained less yolk and more white.

Keywords: Pasteurized egg, raw egg, cake, sponge cake, proximate composition

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