

Inhibitory Effect and Antioxidant Activity of the Internal Membrane Decomposition of Egg Shells

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Abstract: Different samples were collected from the internal membrane of the white and red eggshells local and imported to prepare protein hydrolysates using the enzyme Flavourzyme and studied the chemical composition of the raw material used moisture, ash, protein and fat where the proportions of chemical content were comparable to the samples prepared for the different species of hen and age. The decomposition lasted for two hours during which the degree of decomposition was estimated every half an hour. The hydrolysates of the internal membranes of the imported red egg shells were 0.5990%, the hydrolysates showed the highest reductive strength of the imported white eggs, 9.5994%, while the protein decomposition of the eggshells of the eggshells in relation to the feasibility of ferrous ion binding of local red eggs was 40.547. Acquisition of hydrogen peroxide showed that the hydrolysates prepared from the internal membranes of locally red eggs and imported red eggs was a close result, reaching 333.92, whereas the ability of the hydroxyl root to decompose was the protein decomposition of the internal membranes of the shells of fat white eggs. 21.433% and Degradable internal membranes of eggs imported white super Oxide ability to seize the radical of the highest negative value of the samples prepared 27.061% while did not appear to Taitit Albrootinh for all kinds of internal membranes effective inhibitory to bacteria.

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