

CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

QUALITY OF EGGS COMMERCIAL LAYING HENS IN DIFFERENT COMMERCIAL CONDITIONS: ENVIRONMENT AND REFRIGERATOR

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The egg is known as one of the most complete foods because it represents a rich source of nutrients. The objective of this work was to evaluate the oxidative stability and the total contamination of eggs of commercial laying hens (*Gallus gallus domesticus*) stored in a refrigerator (7-9°C) and at room temperature (27-30°C) in different periods of storage. The total number of eggs used was 200 whites of commercial laying hens of the 27-week-old commercial strain DEKALB®, grown in a conventional system in collective cages, 100 eggs being kept at a mean temperature of 27-30°C and 100°C 7-9°C, purchased at the Red Hill commercial farm, located in the city of Bezerra, in the municipality of Formosa, Goiás. Oxidative stability was performed according to the methodology adapted from Vyncke (1970), the eggs were distributed in a completely randomized design, totaling 4 treatments with 10 replicates each. The averages obtained for the oxidative stability result were compared by the Tukey test in 5%. It is observed that the levels of oxidized products on day 14 and day 21 were higher than the others, and at 28 days the level of oxidation was reduced. This fact probably occurred because up to day 7 the natural antioxidants of the egg acted efficiently, but after that period several substrates underwent oxidation, until they were decreasing throughout the oxidative process, until the 21st day. In this way, the oxidation on the 28th day has already been reduced. In the contamination results estimated by the Colony Formation Unit (CFU), there was no significant effect between eggs stored at room temperature or in the refrigerator, where eggs stored in the refrigerator had a mean contamination value of 53.53 CFU and the eggs supplied at room temperature, average value of 48.07 CFU. However, a difference of 5.46% higher CFU was obtained in the eggs kept in the refrigerator in relation to the eggs at room temperature. From the obtained results it is concluded that the quality of the egg is totally related to the methods of conservation and time of storage.

Keywords: conservation, contamination, nutrients, oxidation

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