




# The Effect of Egg White on Yeast Fermentation

By: The National Poultry Association



- Background Information
  - Albumen & Glair
- Why Egg White?
- Question: Does egg white affect the fermentation of yeast in any way?
- Hypothesis: If egg white is put on yeast then yeast fermentation will cease.






## Introduction

### Materials



- Egg white & a vortex machine

Independent Variable	Dependent Variables	Controlled Variables
Concentration of Egg White	Yeast Fermentation Through Pressure	•Amount of yeast solution •Amount of sucrose •Equipment used

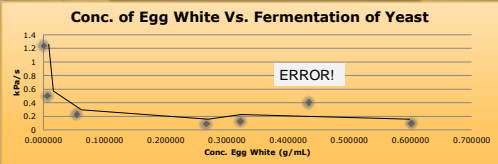
## Materials & Variables

- Unique Procedure Characteristics
  - Mass instead of volume
- Vortex
- Set amounts of sucrose and yeast solution


## Methods

Egg (g)	Conc. Egg	kPa/s
9.0		
6.5		
0.8		
4.0		
4.8		
0.0		
0.1		



## Results

- Did egg white affect the fermentation of yeast?
- Was our hypothesis supported?
- Are the results reliable?
- Improvements
- Further investigations



## Discussion

