



## Effects of Egg Content on the Quality and Shelf-Life of Boiled Noodles (Miki)

Solomon Un Ho King<sup>1</sup> and Adoracion Benedicto\*

<sup>1</sup>*Department of Food Technology*

*De La Salle Araneta University*

*\*Corresponding Author: ajbenedicto@yahoo.com*

**Abstract:** This main objective of this study is to determine the effects of different egg concentration on the quality and shelf-life of boiled noodles or commonly called *miki*. It involves two phases: Phase 1-Establishment of acceptable concentration of fresh beaten eggs in cooked and uncooked boiled noodles and Phase 2- Shelf-life evaluation of uncooked boiled noodles with different egg concentrations stored at room and refrigeration temperature. Boiled noodles were added with different egg concentration from 20%, 40%, 60%, 80%, and 100% as the control.

Uncooked and cooked boiled noodles were analyzed based on color, texture, taste and color using Sensory Evaluation. These were also analysed based on percentage water absorption, pH, and texture. Microbial analysis, specifically the Total Plate Count (TPC), and *Salmonella* detection were likewise conducted for the shelf-life determination.

**Key Words:** Boiled Noodles (miki); egg content; pH, *Salmonella* detection; sensory evaluation; microbial analysis; Total plate count (TPC)