

sci.agriculture.poultry: Re: Mayonnaise (safety issues for whole egg home pasteurization)

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Source: <http://sci.tech-archive.net/Archive/sci.agriculture.poultry/2004-11/0100.html>

From: Joel M. Eichen (joeleichen_at_yahoo.com)

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EGGS! WAIT a minute ... that reminds me MAYONNAISE!

Re: Mayonnaise (safety issues for whole egg home pasteurization)

THANKS Serendip.

Now the dental hygienists are still telling everybody that NOT getting your teeth cleaned causes heart disease. Now whadda we gonna do>??

Joel

Good news! According to <http://www.eggs.ca>, a Harvard study found no significant link between eating eggs and developing cardiovascular disease in healthy individuals. More good news! In June 2004, researches from the University of Connecticut found that eating eggs every day does not impact the cholesterol particles in the blood most likely to cause heart disease. The study can be found here: <http://www.eggs.ca/pdf/HerronJune2004metabolism.pdf>. You need Acrobat Reader to view the article. Other interesting egg research links can be found at <http://www.eggs.ca/nutrition/research/research.asp>. At only 70 calories, great nutrition, versatility, and low cost, it appears eggs are a frugal choice.

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Think beyond your assumptions.

On Sun, 24 Oct 2004 16:00:40 GMT, Dom Renzi <sc8tboordr@aol.com> wrote:

>On Sat, 11 Sep 2004 14:16:58 +0200, Petra Hildebrandt wrote:

>>>>Is it possible to make mayo in like 40 minutes and store it for a week?

>>>>i'm not trying to make some fancy stuff. I just want to add something

>>>>to my tuna, in massive quantities, to make it edible.

>> 1 whole egg

>> oil, such as light olive oil

>> salt

>> a dash of lemon

>> dijon mustard or garlic. optional (about 1/2 ts)

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>>
>>> Put all the ingredients except the oil (and other flavorings) in the
>>> food processor and run for about 20 seconds.
>>> Add the oil in a very thin stream
>
>Very bad.
>
>Since 1 out of 100 eggs have Salmonella (most via eggshell contamination
>but ovarian transmission is known to occur) mostly courtesy of contaminated
>feed pellets, you stand a great chance of coming down with a serious
>intestinal disease making your own mayonnaise without HEATING the whole egg
>first to pasteurize.
>
>Pasteurization, as you may recall, is the process of killing just the bad
>guys without harming the substrate.
>
>How much and for how long to heat whole egg without causing coagulation is
>the trick.
>
>Does anyone know the rest of the mayonnaise recipe (that is, does anyone
>know how hot and for how long using what method is the proper way to
>prepare whole egg for safe use in the home?