

# EFFECT OF OIL COATING AND STORAGE PERIODS ON THE INTERNAL QUALITY OF KALINGA BROWN CHICKEN EGGS

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**Abstract:** The effect of oil coating and storage periods on the internal quality indicator of Kalinga Brown chicken eggs was examined. The traits were % egg weight loss, albumen height, albumen index, yolk height, yolk index and Haugh unit. In this experiment a total of 108 fresh eggs from Kalinga brown breed were used. The storage periods were 5, 10 and 15 days while the methods were oil coating and without any treatment at room temperature (40°C). This study indicated that as the storage time increased egg weight, albumen height, yolk height, albumen index, yolk index and Haugh unit significantly ( $p < 0.01$ ) decreased. Albumen index egg quality indicator was significantly ( $p < 0.01$ ) decreased at 5 days (6.54%), 10 days (4.97%) and 15 days (3.71%) of storage period. Oil coated eggs maintained better quality in terms of albumen height (4.5mm), yolk height (16.2mm), albumen index (5.6%), yolk index (36.7%) and Haugh unit (74) than untreated egg at room temperature. It evident from the study that most of egg qualities are effected by methods and periods of storage.

**Keywords:** Kalinga brown, Storage period, Storage methods, Oil Coating, Albumen index, Haugh unit

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