

## THE HARMLESSNESS AND QUALITY OF CONSUMABLE EGGS DEPENDING ON THE DURATION OF AVERAGE SHELF LIFE

**Grosu Natalia**

*Technical University of Moldova, Chisinau, Republic of Moldova*

E-mail: natalia.grosu@mpasa.utm.md

Final consumers are in a constant search for healthier alternative food, and this close interdependence is directly conditioned by its sanitation and trophic-biological quality.

As part of the food ration, eggs ensure a content rich in nutrients and caloric substances of strict necessity, being generally balanced and well represented in minerals, vitamins, proteins, etc., but they can also represent a danger for humans, in case of alterations in time during storage, transport and marketing. Therefore, in order to ensure the quality and safety of the eggs, the official sanitary-veterinary and technological prescriptions must be strictly followed throughout the manufacturing flow, the control of the raw and auxiliary materials, of the finished product, but also the observance of the conditions of storage and transportation, checking the quality of the products during storage to prevent the degradation of the products at certain predetermined periods, depending on the nature of the product and to obtain safe and high-quality products for consumption, with a nutritional value that satisfies the body's energy needs. The psychosensory value is that component of the nutritional value, which makes food products appetizing, determining their choice from those available at a given time. Caged eggs from commercial consumption from different producers served as the object of study in comparison with free-ranged eggs, qualitative indices being analyzed with the aim of highlighting domestic producers that produce high quality eggs.

The following parameters were taken into account: the external appearance of the eggs, the ovoscopic examination, the weight and thickness of the mineral shell at the pointed tip and at the blunt tip, the yolk index of the eggs, the size and mass of the dense and liquid white and yolk, the intensity of the color of the yolk, pH of the dense and liquid egg white and the yolk. After the analyzes were carried out, it was found out that both in terms of external and internal appearance, the eggs from Ltd. DANT-AGRO, Pîrlița village had the highest quality values and free-ranged eggs compared to the eggs produced by Ltd. „Rai Plai Avicola”, Briceni and I.M. „PB – NORD” Ltd., Edineț.

It is recommended to pay attention to the minimum durability date of the eggs, the packaging, the external appearance of the eggs, the manufacturer. In case of suspicion that the eggs do not correspond to the quality indices, the product quality certificate should be requested from the trading unit, if necessary, the competent organizations should be informed - the National Agency for Food Safety and the Agency for Consumer Protection and Market Surveillance.

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