

## EGGS

4. In relation to eggs explain **each** of the following: (6)

(i) Albumin \_\_\_\_\_  
\_\_\_\_\_

(ii) Lecithin \_\_\_\_\_  
\_\_\_\_\_

(2007 HL)

4. Listed below are **three** properties associated with eggs and food preparation.  
Give **one** practical application of each property. (6)

Property	Application in Food Preparation
Coagulation	
Aeration	
Emulsification	

(2009 HL)