

MGT Process offers a wide range of liquid food processing plants, providing our customers with tailor made processing solution.

Egg's

MGT PROCESS specializes in manufacturing egg processing equipment and specializes turn-key projects that provide superior solutions, custom made to suit any unique requirements.

Pasteurization of the eggs and packaging of the final product ensures the correct treatment to comply with international food standards and provide a better shelf life to the final product.

Pasteurized eggs are commonly used by restaurants, hotels, hospitals, bakeries and other food processors.

The eggs are available in three forms:

- Whole eggs
- Egg yolks
- Egg whites

Selling and supplying the different components of the egg will give you a total answer to the markets needs.

How do we pasteurize the eggs without cooking them?

The eggs are brought to a very specific temperature in a fully controlled system for short time. This ensures that all bacteria are extinct without damaging the consistency of the egg.



Processing stages

Breaking of the egg and separating egg whites and egg yolks

Pasteurization and holding of different components of the eggs

Packaging and cold storage packaging in carton boxes or in PET bottles/ jugs



Machines in the process



Egg Breaking and Separating Machine

Automatic egg cracking and separation machine for medium to large capacities.



Egg Pasteurizer

Liquid egg pasteurizer adapted for processing at any capacity needed, from 300L\Hour up to 25,000L\Hour.



Filling Line

Wide range of packaging machines for packaging in carton box's or PET bottles at different sizes and capacities.

