

Consumer Perceptions and Acceptability of Egg Powder as a Preservation Technique for Rural Household Food Security in Impendle, KwaZulu-Natal, South Africa

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ABSTRACT The acceptability of egg powder to rural house-holds was investigated. A survey was conducted using 120 community members to assess egg utilisation. Sixty three of the survey participants evaluated the sensory acceptability of a scrambled commercial egg powder compared to a fresh scrambled egg and also participated in a complementary Focus Group Discussion. Egg-laying chickens were owned by 88% households. All the household members consumed and valued eggs for their nutritional benefits, although, culture made egg consumption limited for girls and young women. Households largely used commercial eggs due to a limited availability of home-produced eggs, which were significantly lost through deterioration. Sensory analysis indicated that the egg powder was significantly ($p<0.05$) less acceptable relative to fresh egg due to its bad aroma, therefore it should be improved. However, the consumer panel reflected interest to explore the processing of egg powder indicating a potential for improving rural household food security.