



Agri-business Incubation Centre ICAR - Central Avian Research Institute

Izatnagar - 243 122 (U.P)



CARI Quail Egg Pickle

Japanese quails' eggs are considered an elite delicacy known for their popular medicinal properties. The eggs of Japanese quails are processed to make shelf-stable pickle which not only makes a palatable side dish but also enhances the shelf life of the eggs. The product is capable of delivering essential nutrients to the needy population in the far flung areas. CARI Quail Egg Pickle is prepared using hard cooked and peeled eggs of Japanese quails, pickling solution containing vinegar, table salt, spices mix, permitted food colour, garlic and ginger paste, etc.



Processing cost: Rs. 20 per 10 eggs (approx.) on prevailing prices of raw material.
Shelf-life: Max. 6 months at refrigeration temp. ($4\pm 1^{\circ}\text{C}$) under aerobic packaging.

Required Equipment/Utensils



Nutritional Information (% w/w)

Composition	Nutritional Values Per 100g:
Moisture	56-70
Crude Protein	12-16
Fat (Ether Extract)	14-18
Total Ash	3-6
Carbohydrate	0.5-1.5
Crude Fiber	0.0
Calorific Value (kcal/100 g)	237

Contact Us

Dr Sandeep Saran, PI/ABI
Tel: 0581-2300948, 9412823436
E-mail: ssaran1965@gmail.com

Director
Tel: 0581-2301220, 7060147425
E-mail: director.cari@icar.gov.in, directorcari24@gmail.com

Dr Jaydip Rokade, Co-PI/ABI
Tel: 0581-2303223, 9758703488
E-mail: jaydipvet@gmail.com