

Total cooking time* needed to develop a characteristic texture in egg yolk

According to: Vega, César and Mercadé-Prieto, Ruben. 2011. Culinary Biophysics: on the Nature of the 6X°C Egg. *Food Biophysics*. 12. January 2011, Vol. 6, p. 152-159. Accessed online Oct-15-2012
www.springerlink.com/content/68q3377u5050031h/fulltext.pdf

Viscosity at 10 s ⁻¹		6.80 Pa s	12.10 Pa s	13.80 Pa s	29.30 Pa s	43.90 Pa s
Food		Sweetened condensed milk	Mayonnaise	Honey	Cookie icing (fresh)	Marmite®
Holding temoeature °C	60 °C	120 min	210 min	310 min	480 min	720 min
	61 °C	76 min	135 min	195 min	310 min	460 min
	62 °C	56 min	85 min	125 min	190 min	280 min
	63 °C	40 min	60 min	75 min	110 min	150 min
	64 °C	35 min	50 min	60 min	70 min	90 min
	65 °C	32 min	38 min	45 min	58 min	75 min
	66 °C	32 min	35 min	40 min	46 min	57 min
	67 °C	23 min	25 min	27 min	30 min	35 min
68 °C	21 min	24 min	25 min	27 min	32 min	

* Cooking times in minutes were determined visually from the diagram in fig. 8 of the above article, so they may not be numerically exact

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