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(54) **METHOD FOR THE PASTEURIZATION OF EGG PRODUCTS USING RADIO WAVES**

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Related U.S. Application Data

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(58) **Field of Search** 426/614, 234, 426/237, 241, 298, 399, 407, 521

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(57) **ABSTRACT**

Methods and apparatus for pasteurizing egg products utilizing high frequency radio waves to heat the egg products being pasteurized. Suitable products to be treated include liquid egg products, packaged liquid egg products, and shell eggs. The methods may be used with either continuous processing systems or batch processing systems.

16 Claims, 2 Drawing Sheets

