



EXTRACTION AND CHARACTERISATION OF PECTIN FROM BANANA PEEL

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ABSTRACT

Pectin is extracted from peel of banana (*Musa* species). Its structural, rheological and textural features are studied. Optimum conditions of extraction upon yield was also examined. There was significant yield under the given set of experimental conditions. Degree of methylation was about 62 while percentage of anhydrouronic acid was slightly above 70%. Galactose, galacturonic acid, rhamnose, mannose and other sugars were found to be present in it. This pectin was found to be more effective in increasing the viscosity of sugar solutions compared with citrus pectin. Also, banana pectin was used to prepare pineapple jam. Pineapple jam made with banana pectin was found to have more shear modulus compared with the pineapple jam made with citrus pectin.
