

"EXTRACTION OF PECTIN FROM APPLE POMACE"

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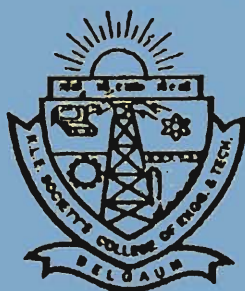
**A Project Report
submitted in partial fulfillment of the requirements
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ABSTRACT

Apple pomace is the main by-product resulting from pressing apples for juice or cider and it accounts for 25–35 % of the dry mass of apple. PECTIN bodies is a term applied to a group of substances occurring in practically all plants and fruits. Pectin occurs most abundantly in the apple, quince, currant and gooseberry and appears in small quantities in strawberries, raspberries, etc. In suitable amounts of sugar and acid the pectins have the property of gelatinizing fruit juices or hot-water extracts of fruit pulp in which they are present or to which they may be added.

Currently, citrus peel and apple pomace are the major sources of extracting pectin, other potentially valuable sources remain largely unused due to some undesirable structural properties.

The pulpy material that is remaining after the juice has been pressed from fruit, such as apples is called apple pomace. Apple pomace is the processing waste generated after apple juice manufacturing and represents up to 30% of the original fruit. This solid residue consists of a complex mixture of peel, core, seed, calyx, stem, and soft tissue. The pectin is characterized by Fourier transform spectra (FT-IR) and degree of esterification is found out by FT-IR.