

Extraction and Purification of Pectin from Papaya

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ABSTRACT

Papaya is a potential source of pectin. Physico-chemical analysis of Unripened and ripened papaya was carried out. Both the samples were blanched at 95°C for 5min and dehydrated. The chemical characterisation was done to see the maximum yield for pectin. Blanched dehydrated samples were finally taken for purification and extraction of pectin. The effect of ethanol treatment on the yield of pectin in unripe papaya powder was studied. Treatment with 90% ethanol, the pectin content of unripe papaya increased to 18.36%. Water holding capacity of the papaya extract was 41.9%. The moisture content in pectin extract from unripe papaya pulp was found to be 3.32%.

Keywords: Papaya, Pectin, Purification

Introduction

Papaya (*Carica papaya*) is grown in tropical and subtropical area and having commercial importance because of its high nutritive value. India is one of the leading producers of papaya with the annual production of 4.681 million tonnes during 2014-15 (Anonymous 2016). In India, the papaya is more common fruit with a number of varieties. Some of the common varieties of papaya grown throughout the