

ABSTRACT

Present study was carried out to optimize the extraction conditions for the extraction of pectin from the peels of different varieties of orange (Fruiter, Musambi Malta, Kinnow). pH, soaking temperature and time, significantly, affected the extraction of pectin. Maximum Fruiter pectin yield was 18.64% and that of Musambi, Malta and Kinnow were 18.5%, 15.29% and 14.01% respectively. Which were obtained on soaking finely ground peels of fruiter, Musambi, Malta and Kinnow in sulphuric acid solution of pH 2.5 at 80°C for 120 minutes. While methoxyl contents of Fruiter, Muxambi, Malta and Kinnow were 9.96%, 18.5%, 15.29% and 14.01%. While weight equivalent were 1209, 1044, 943 and 777 under these optimum extraction conditions respectively. These chemical characteristic values of pectin were within the accepted limit of good quality pectin.