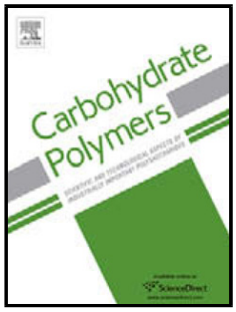

Title: Rheological and chemical properties of pectin enriched fractions from different sources extracted with citric acid

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Highlights

- Citric acid was used for extraction of pectin enriched fractions from different sources.
- Peach, blackcurrant, raspberry, strawberry, plum carrot were used.
- PME activity is stable in the fresh pulp, while PG activity is more variable.
- The GalA content in pectin enriched fractions ranges between 16.5 and 37.1%.
- Rheological properties of pectin enriched fractions are suitable for food industry.