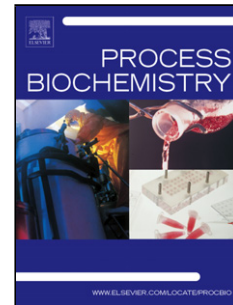


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Title: Effect of Polygalacturonase and Feruloyl Esterase from *Aspergillus tubingensis* on Demucilage and Quality of Coffee Beans

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1 Highlights

- 2 • We evaluate the addition of enzyme extract from *Aspergillus tubingensis* on coffee processing.
- 3 • Crude extract containing polygalacturonase and feruloyl esterase removes coffee mucilage efficiently.
- 4 • The titratable acidity, organic acids, chlorogenic acid and lactones in coffee beverages decreased after enzyme
- 5 treatment.
- 6

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