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Characterization of pectin extracted from sugar beet pulp under different drying conditions

Xin Huang, Dong Li, Li-jun Wang



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Highlights

- ▶ Results show no major structural differences among different dried pectins
- ▶ The hot air-drying 40°C sample has the highest degree of esterification value
- ▶ The spray-drying 190°C sample shows the highest apparent viscosity
- ▶ The drying conditions affect activation energy and temperature sensitivity
- ▶ Drying conditions have significant effects on zeta-potential and conductivity

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