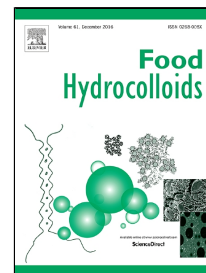


Accepted Manuscript

Pectins from food waste Extraction, characterization and properties of watermelon rind pectin

C.L.O. Petkowicz, L.C. Vriesmann, P.A. Williams



PII: S0268-005X(16)30687-7

DOI: [10.1016/j.foodhyd.2016.10.040](https://doi.org/10.1016/j.foodhyd.2016.10.040)

Reference: FOOHYD 3658

To appear in: *Food Hydrocolloids*

Received Date: 14 July 2016

Revised Date: 14 October 2016

Accepted Date: 29 October 2016

Please cite this article as: C.L.O. Petkowicz, L.C. Vriesmann, P.A. Williams, Pectins from food waste Extraction, characterization and properties of watermelon rind pectin, *Food Hydrocolloids* (2016), doi: 10.1016/j.foodhyd.2016.10.040

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Highlights

- Pectin was extracted from waste watermelon rind
- Its chemical and physicochemical characteristics have been determined
- 5% w/w solutions were shown to form weak gels
- The pectin was able to form stable oil-in-water emulsions

Download English Version:

<https://daneshyari.com/en/article/4984089>

Download Persian Version:

<https://daneshyari.com/article/4984089>

[Daneshyari.com](https://daneshyari.com)