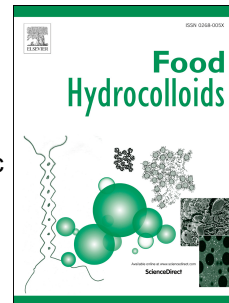


# Accepted Manuscript

Modification and physico-chemical properties of citrus pectin – Influence of enzymatic and acidic demethoxylation

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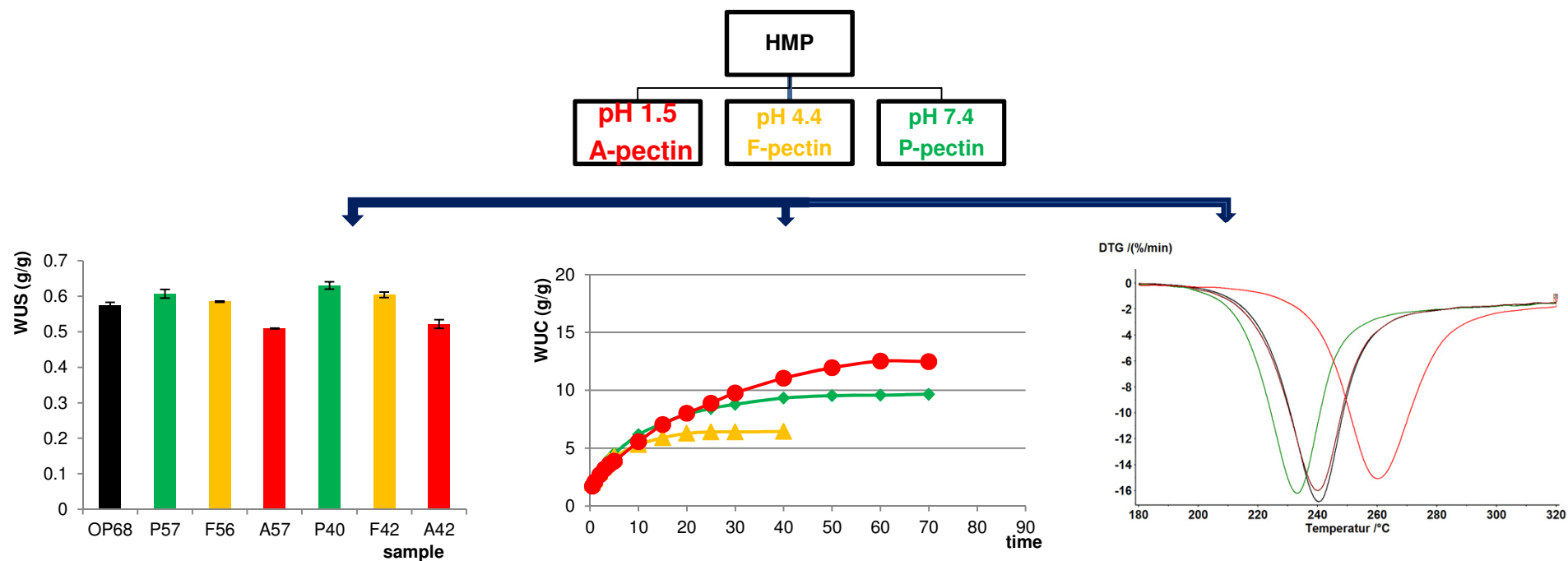
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A commercial high-methoxylated citrus pectin (HMP) was demethoxylated by acidic (A-pectin) or enzymatic treatment (fungi enzyme → F-pectin, plant enzyme → P-pectin). The modified samples were tested for their water uptake by sorption (WUS) and capillary sucking (WUC) and for their thermal stability by DSC / DTG.

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