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Abstract

High methoxylated citrus pectin was deesterified by alkaline or pectin methylesterase (PME) to produce pectin with various methoxylation degree (DM) from ~50% to <10%. Alkaline deesterification (p<0.05) was effectively achieved at pH>10. At pH 12 pectin DM could be reduced to lower limit of 15.91±2.55% under 4℃ after 300 min but further to 6.81±1.46% under 20℃ within 30 min. Stronger alkaline