

Accepted Manuscript

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PII: S2452-316X(17)30510-0

DOI: [10.1016/j.anres.2017.04.004](https://doi.org/10.1016/j.anres.2017.04.004)

Reference: ANRES 118

To appear in: *Agriculture and Natural Resources*

Received Date: 4 April 2016

Accepted Date: 18 April 2017

Please cite this article as: Tongkham N, Juntasalay B, Lasunon P, Sengkhampan N, Dragon Fruit Peel Pectin: Microwave-Assisted Extraction and Fuzzy Assessment, *Agriculture and Natural Resources* (2017), doi: 10.1016/j.anres.2017.04.004.

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Agriculture and Natural Resources.2017. 51(4): xx–xx.

Agr.Nat.Resour.2017. 51(4): xx–xx.

Dragon Fruit Peel Pectin: Microwave-Assisted Extraction and Fuzzy Assessment

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Received 4 April 2016

Accepted 18 April 2017

Keywords:

Dragon fruit peel,
Fuzzy assessment method,
Microwave-assisted extraction,
Pectin

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Abstract

Dragon fruit peels were used as a material for pectin extraction. Microwave-assisted extraction (MAE) using powers of 300, 450 or 600 W and heating times of 5 or 10 min were investigated. Compared to the conventional method, the MAE method produced a higher yield of pectin, with the highest pectin yield (23.11%) being obtained using a microwave power of 600 W and a heating time of 10 min. However, during the MAE extraction, the degradation of pectin may have occurred which resulted in a drop in viscosity. The fuzzy assessment method (FAM) was applied to determine suitable conditions for MAE. The highest overall performance index obtained from FAM indicated that a microwave power of 450 W and an extraction time of 5 min were suitable conditions to produce a high pectin

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