

PECTIN FROM BANANA PEEL

Salient features

- Pectin, a polysaccharide, is ubiquitously found in cell wall of higher plants.
- Pectin is an important polysaccharide with applications in foods, pharmaceuticals, and a number of other industries.
- Presently, commercial pectin is extracted from citrus (lemon, lime, orange) peels (85.5%), while a small proportion comes from apple pomace (14.0%) and sugar beet pulp (0.5%).
- New applications of pectin continue to emerge, making pectin extraction and commercialization an attractive investment.
- Banana peel found to be a promising source for pectin extraction.

Advantages

- ✓ Good quality pectin from low cost raw material like peel which is otherwise thrown as a waste in the chips industry.
- ✓ The pectin has major applications in food processing, pharmaceuticals and cosmetics.



Process

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Technology /

Product

developed by

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Year

2020

Source of funding

ICAR

More

information

Status of commercialization / Patent / Publications/Technology transfer

Licensing and Transfer of Technology (ToT) fee: Rs.25000 + 18 % GST

1. M/s. Tropic Biosystems Pvt Ltd, Ernakulam, Kerala