

**EXTRACTION OPTIMIZATION AND CHARACTERIZATION OF PECTIN
FROM PEELS OF SOME INDONESIAN CITRUS VARIETIES**

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14211028

BACHELOR'S DEGREE

in

FOOD TECHNOLOGY

FACULTY OF LIFE SCIENCES AND TECHNOLOGY

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August 2015

Revision after the Thesis Defense on 12th August 2015

STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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ABSTRACT

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Pectin production from citrus peels is a potential way to manage waste from citrus industries. In this research, various method was developed in optimizing the pectin extraction from three variant of local citrus peels (Baby Jaffa, Bali Madu, Keprok). Pectin was extracted by comparing two different methods, pretreatment with drying (microwave and tray drier) and extraction with the same extraction reagent (citric acid) for 1 hour at 1.5 pH (addition of sodium hexametaphosphate at 80°C and without the addition sodium hexametaphosphate at 90°C). The chosen method was further purified with several adjustment methods. The development of purification method was based on variables such as pretreatment method, separation of liquid-solid, washing process, re-coagulation, and pH adjustment. The best extraction method was dried under microwave and extracted with citric acid and addition of sodium hexametaphosphate at 90°C for 1 hour at 1.5 pH. The best purification method was by re-coagulation while the pH was adjusted. The yield of pectin varied from 6.13% to 14.05%. The character of pectin regarding equivalent weight varied from 752.03 g/mol to 1201.41 g/mol, methoxyl content from 8.46% to 9.37%, total anhydrouronic acid from 67.38% to 71.03%, degree of esterification from 67.09% to 77.86%, moisture content from 0.96% to 3.50%, and ash content 5.26% to 6.39%.

Keywords: *Citrus peel, Pectin, Pretreatment, Extraction, Purification, Yield, Equivalent Weight, MeO, AUA, DE, Moisture Content, Ash Content*



DEDICATION

I dedicate this thesis work for Jesus Christ, my family, and friends.



ACKNOWLEDGEMENT

First of all, I would like to thank God for His guidance and blessing that I am able to finish this thesis.

Many thanks also go to:

Maria D. P. T. Gunawan Puteri, S.T.P., M.Sc., Ph.D. as my thesis advisor, for her guidance and patience throughout this thesis work. For her idea and all answer to my questions. Thank you for keeping me focus on my goal until the end of this thesis work.

Elisabeth Kartika Prabawati, S.T.P., MFoodSt, as co-advisor, for all the corrections to all my silly writing and grammar error. Thank you for all the suggestions and discussions. Thank you for keeping me on track until the finish line.

Tabligh Permana, S.Si and Sylvia Yusri, S.Si, for all assistance throughout the thesis work and for all ideas and discussions. Thank you for all the help so I could solve every obstacles during thesis.

Thanks to my father, mother, and Felicia. Thank you for the everlasting support and care for me. Special thanks to my father for the guidance and trying to help me throughout thesis work. Thank you to my mother for all the love and care. Thank you to Felicia, for being the best sister.

At last, all Life Sciences friends and lectures, especially all of the Food Technology 2011 students, for all the moments shared and laughter for the past couple of years. I wish you all the best and hope you success. A special thanks goes to Eunike Sawitning Ayu Setyono for her support and care. Thank you for keeping me on track throughout this thesis work.

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