Summary

In conclusion, Pectin is polysaccharides, which are localized in the primary cell wall and middle lamella in all higher plants. Pectin's are responsible for different physiological processes like as one of the main agents cementing the cellulose fibrils and may be linked covalently to other polymers. Commercial pectins are extracted at low pH and high temperature. Pectins are widely used as food additives with gelling and stabilizing properties in jams, jellies, milks and confectionery products. Pectins can be categorised according to their degree of esterification (DE), a designation of the percent of carboxyl groups esterified with methanol. Pectin's with DE > 50 are high-methoxyl pectins (HM-pectins); those with DE < 50% are low-methoxyl pectins (LM-pectins). The extraction of pectin is a multi-stage physicochemical process by hydrolyzed and soluble from the cell wall and middle lamella of the plant tissue. The condition used for the extraction process economics.