

# Mango Jam using Tamarind Seed Pectin

## Invention Summary

Tamarind seed kernel powder yields 50% tamarind pectin known as jellose. This pectin can be utilized in the food industry as a thickner and a stabilizer. It is also an acid-resistant and forms a gel with a broad PH tolerance compared to fruit pectin or commercial pectin.

## Technology overview:

Tamarind (*Tamarindus indica* L.) is a multipurpose tropical tree used primarily for its fruits. The tamarind seed kernel powder, rich in jellose (tamarind pectin) was used to extract pectin in liquid and powdered forms. This extracted pectin powder and liquid was used to make jam for fruits containing a medium amount of pectin naturally in them. Mango has medium level of pectin in it and in this preparation, mango was selected to make jam with tamarind pectin. According to the quality test and sensory evaluation of this jam, a better acceptability was shown compared to commercial jam.

## Potential Applications

SME and cottage industries. If the tamarind seeds are collected in a proper way it can be expanded to medium scale industries as well.

## Advantages

- Full utilization of tamarind seed to make value added product without wastage
- Helpful for cottage industries or small and medium sized enterprises

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