

Orange Marmalade 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 thickener and stabilizer. It is also acid-resistant and forms a gel with a broad pH tolerance when compared to the 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 powder forms. This extracted pectin powder and liquid was used to make marmalade for the fruits containing a medium amount of pectin naturally in them. Orange has medium level of pectin content and was therefore selected to make marmalade.

Potential Applications

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

Advantages

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

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