

1. Record Nr.	UNINA9910633980303321
Titolo	Pectins : The New-Old Polysaccharides / / edited by Martin A. Masuelli
Pubbl/distr/stampa	London : , : IntechOpen, , 2022
ISBN	1-83969-597-8
Descrizione fisica	1 online resource (168 pages)
Disciplina	664.25
Soggetti	Pectin
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	1. Production of Pectin from Citrus Residues: Process Alternatives and Insights on Its Integration under the Biorefinery Concept -- 2. Sustainable Horticultural Waste Management: Industrial and Environmental Perspective -- 3. Biotechnology Applications in the Pectin Industry -- 4. Fungal Pectinases in Food Technology -- 5. The Microbial Degradation for Pectin -- 6. Pectin-Based Scaffolds for Tissue Engineering Applications -- 7. Pharmaceutical Applications of Pectin -- 8. Effect of Cross-Linking Agent on Mechanical and Permeation Properties of Criolla Orange Pectin.
Sommario/riassunto	Pectin is an industrial product of certain fruit peels that contain it, such as citrus fruits, apples, pears, grapes, plums, beets, sunflowers, and so on. It is the traditional gelling agent for jams and jellies, but its applications extend to fruit products for food, dairy, dessert, soft drink, pharmaceutical, and other industries. This book discusses pectin production, pectin biotechnology, and pectin applications. Chapters cover such topics as the production of pectin from citrus, fungal pectinases in food technology, pharmaceutical applications of pectin, and more.