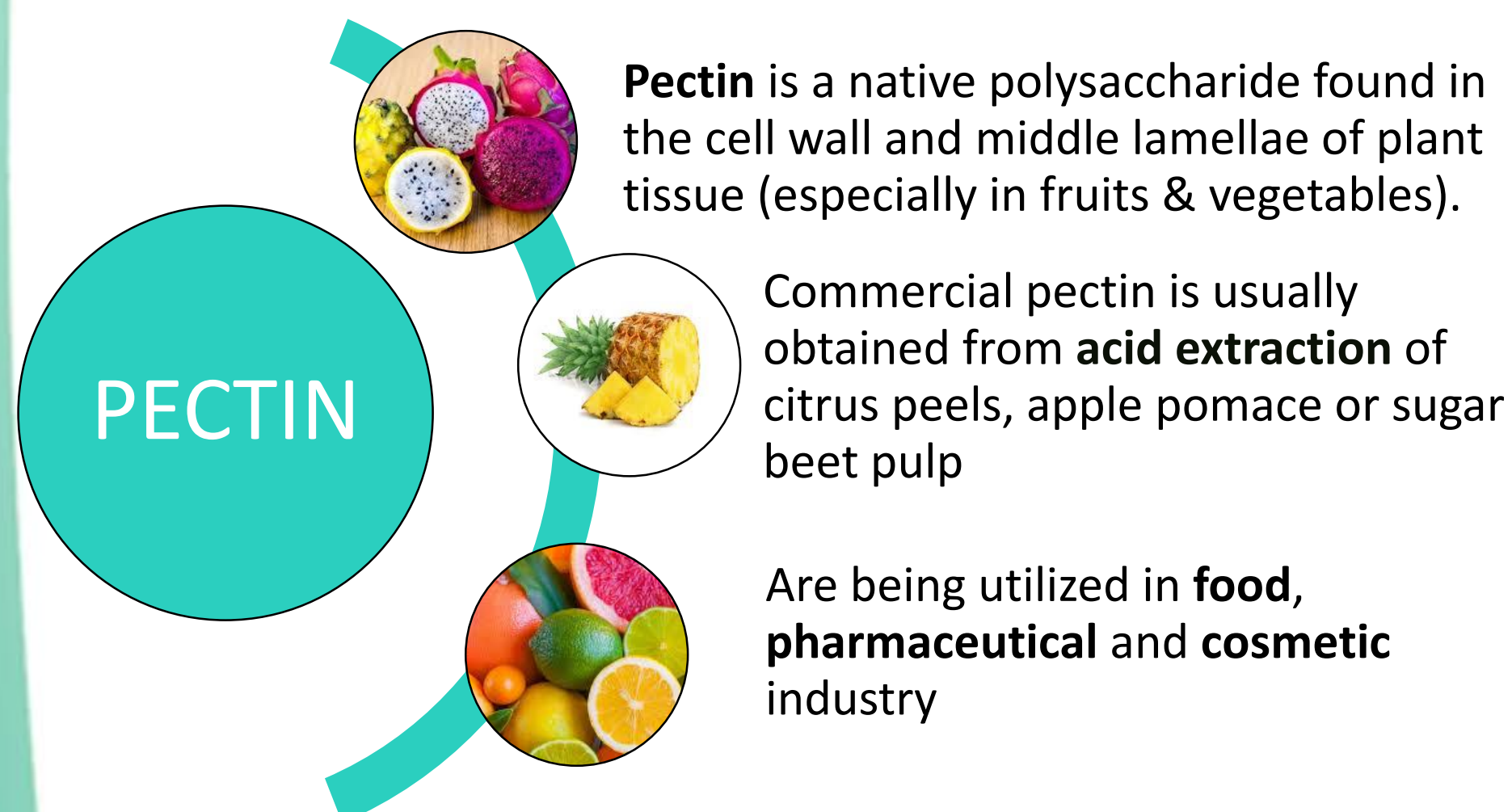


# Clean Extraction of Pectin from Fruit Peels

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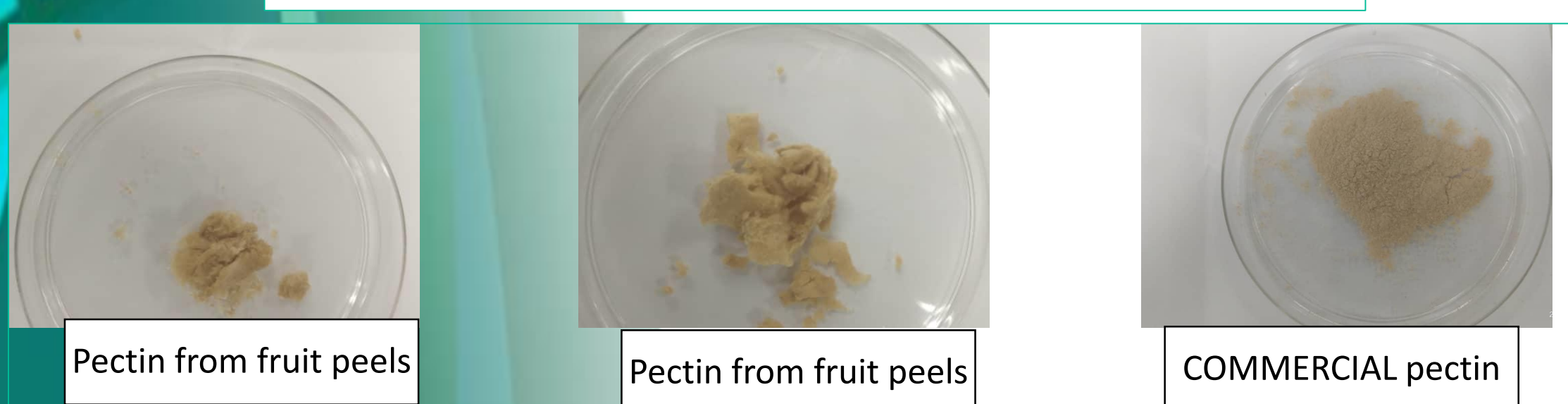
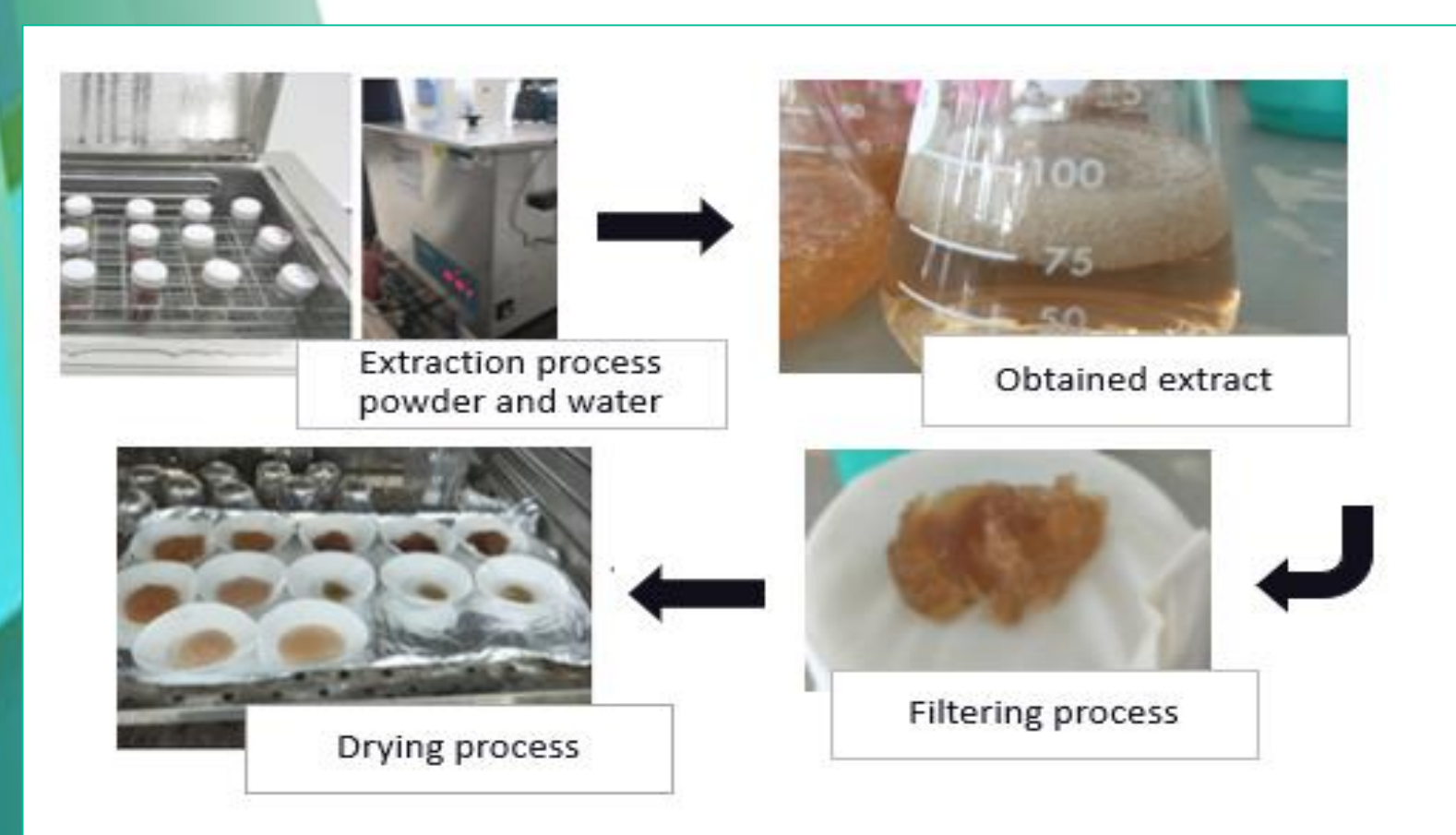
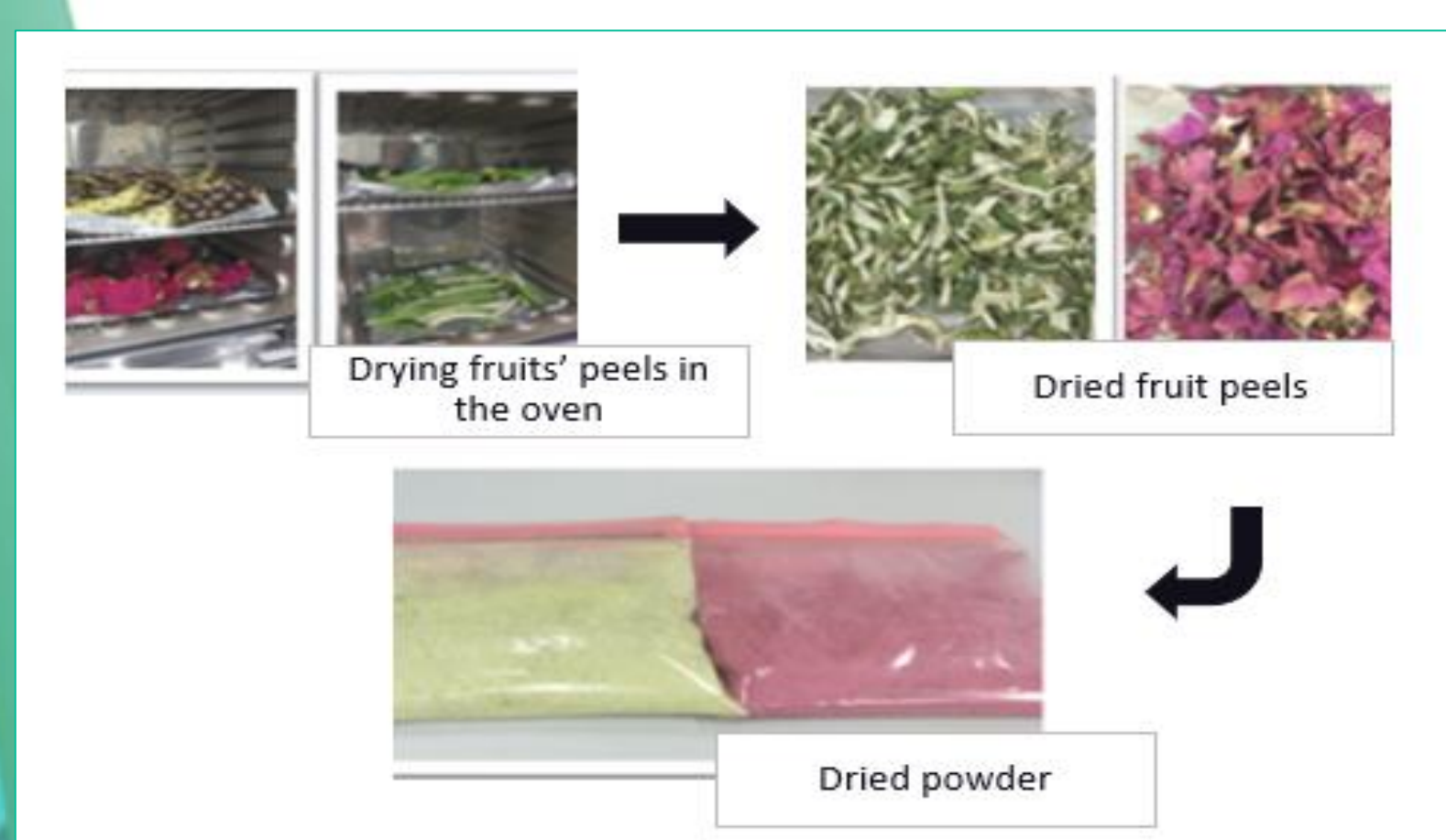
## NOVELTY, INVENTIVENESS AND APPLICABILITY



In this project, fruit peels (“waste”) from fruit stores available in the city and even rural area were utilized to acquire pectin as one of industrial ingredients.

**Different** from commercial extraction which mostly used acid, **clean extraction** using **ONLY WATER** is applied to obtain pectin with remarkable yield.

The fruit peels used are from pomelo, okra, dragon fruit and pineapple which can easily be obtained in Malaysia.



## RESEARCH ACHIEVEMENT

**Gold Medal**, International Invention, Innovation and Technology Exhibition (ITEX19), Malaysia.

**Gold Medal**, MTE 2019 (21-23 February). Revolution of ionic liquids and deep eutectic solvents for green chemistry.

A.A.M. Elgharbawy, A. Hayyan, M. Hayyan, S.N.R. Mohamed E. S. Mirghani, Hamzah Mohd. Salleh, Gek Cheng Ngoh, S.Q. Liew, Mohd Roslan Mohd Nor, Mohd Yakub Zulkifli bin Mohd Yusoff, Yatimah Alias, Natural Deep Eutectic Solvent-Assisted Pectin Extraction from Pomelo Peel Using Sonoreactor: Experimental Optimization Approach, Processes. 7 (2019) 1–19. doi:10.3390/pr7070416.

## INTELLECTUAL PROPERTY

Applied

## LEVEL OF IMPACT



Adding more **halal products** to the market



**Reducing waste** on land which falls under the **DSG12** (Responsible production and consumption) by **recycling the waste** and eliminating the **use of toxic chemicals**



**Reducing fruit waste** in market



**Cheap pectin source**



**Safe extraction utilized**

## RESEARCH/PRODUCT READINESS

Ready and easy to use



Economical



Safe



Stable formulation



## COMMERCIAL POTENTIAL/INDUSTRY PARTNER

Similar to commercial pectin

Safe for use in food formula/ preparation

High degree of esterification (>60)