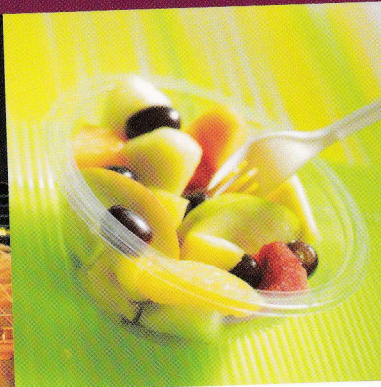


Program & Abstracts

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Characterization of Physicochemical and Functional of Water Soluble Polysaccharides from Pulp Coffee Robusta

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Abstract

Water-soluble polysaccharides production from pulp coffee robusta was carried out. The effect of extraction temperature (60, 70, 80 and 90°C), was optimized by using descriptive analysis and each treatment was replicated 4 times. The pulp of coffee was extracted and characterized by the physicochemical and functional methods. The results showed that the extraction temperature 90 °C was observed as the optimum product and characterised by 8.116% yield of polysaccharides, 61.250 brightness (L*), 2.218% higrscopicity, 241.051% Water Holding Capacity (WHC), and 182.992% Oil Holding Capacity (OHC). The effects of pH (3, 5, 7, and 9) and temperature (30, 50, 70, and 90°C) toward viscosity was determined.

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