# Production of Pectin from Citrus, Lemon and Orange Manufacturing Plant, Detailed Project Report, Profile, Business Plan, Industry Trends, Market Research, Survey, Manufacturing Process, Machinery, Raw Materials, Feasibility Study, Investment Opportunities

**Description:**

Pectin is a structural heteropolysaccharide contained in the primary cell walls of terrestrial plants. It was first isolated and described in 1825 by Henri Braconnot. It is produced commercially as a white to light brown powder, mainly extracted from citrus fruits, and is used in food as a gelling agent, particularly in jams and jellies. It is also used in dessert fillings, medicines, sweets, as a stabilizer in fruit juices and milk drinks, and as a source of dietary fiber.

Pectin is a naturally occurring substance (a polysaccaride) found in all plant tissue, calcium pectin being present between the cell walls and serving as a strengthening or building agent. Fruits naturally possessing relatively large amount of pectin include lemons, bitter oranges, apples, quinces, currants and plums. The main use for pectin (vegetable agglutinate) is as a gelling agent, thickening agent and stabilizer in food. The classical application is giving the jelly-like consistency to jams or marmalades, which would otherwise be sweet juices.

Market for pectin has been witnessing significant growth on account of rising demand for food products from developed as well as developing economies. The industry has been mature in developed regions such Europe, followed by North America. However, the industry for pectin is anticipated to grow rapidly in emerging economies such as China and India owing to change in lifestyle of the individuals as well as changing consumer preferences for convenience foods. Moreover, economic development in China has resulted in increasing purchase power of consumers, leading to increasing demand for high-quality processed foods.

Although the industry for pectin is rapidly growing driven by rising demand for processed and convenience foods, growing preference towards functional foods from various health conscious consumers have also played a key role in the growth of the market. As a whole it is a good project for new entrepreneurs to invest.

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**Keywords:** Pectin Production, Commercial Production of Pectin, Manufacturing of Pectin, Manufacturing Process of Pectin, Production of Pectin, Process for Extraction of Pectin, Manufacture of Pectin, Pectin Manufacturing, Pectin Production Line, Pectin in Food Industry, Pectin Production from Orange, Pectin Production Plant, Pectin Manufacture in India, Extraction of Pectin from Citrus, Production of Pectin from Citrus Peel, Citrus Processing, Report on Pectin from Citrus, Method for Extraction of Pectin f

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