

### **Extraction of pectin from Nut – Meg rinds.**

Nutmeg (*Myristica fragrans*) is unique among the spice planted as it produce two separate and distinct spices namely Mace (aril) and Nutmeg. Even though the export volume of both products finds high revenue, a valuable by-product is neglected over nutmeg processing. Nutmeg rind is a valuable by – product with high pectin content, and the weight of ring is four times of its mace and kernel.

A study was conducted to develop a method to isolate pectin from Nutmeg

Rinds and to compare the effectiveness of isolate pectin with commercially available pectin. The different concentration of pulp namely, 1:1, 1:2 and 1:3 (w/v) were used and the pulp concentration was subjected to chemical and heat treatment to obtain pectin. The result reveal that the maximum of 5g of pectin was extracted from 1kg of fresh nutmeg rinds at pulp concentration of 1:3 (m/v) which is not economically.