Survey the Pectin Extraction from the Dried Rind of Mangosteen (*Garcinia mangostana*) in Vietnam

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Abstract: Mangosteen (*Garcinia mangostana*) is grown much in Vietnam. Many researches showed that this rind has many active components. In Vietnam, till now, the rind of mangosteen is thrown away. Besides this, mangosteen is harvested only from June to September. It is difficult to store the fresh rind of mangosteen for a long time. So research on pectin extraction from the dried rind of mangosteen is necessary in Vietnam. This survey focuses on the condition of pectin extraction from the rind of mangosteen. The optimal condition of pectin extraction was received when H_2SO_4 was used as solvent; the rate of the rind and solvent was 1:15; pH = 2; the extraction temperature was 90 °C; the extraction time was 2 h. The received pectin had the moisture of 4.64%, DE = 70.429%, MI = 10.209%, and the viscosity was 2.4324 N s/m².

Key words: Rind of mangosteen, *Garcinia mangostana*, pectin, extraction.