

## **Pectin Methylsterase Inactivation in *Mosambi* Juice**

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**ABSTRACT** Recently, thermosonication has emerged as an alternative technique for thermal treatments in the food industry. Extent of inactivation of pectin methylsterase (PME) was studied in *mosambi* juice during various thermosonication treatments. Extraction of juice was done using a laboratory scale juicer. Thermosonication treatments were carried out at three temperatures: 60, 70 and 80 °C in water bath of a thermosonicator for 5, 10, 15 and 20 min at each temperature. Temperature was measured by thermometer. Treated samples were stored in a deep freezer at -18 °C for PME assay. PME activity of untreated sample was also assayed and residual PME activity and % loss in PME activity was calculated at each time-temperature combination of thermosonication treatments. The extent of inactivation of PME increased with increase in treatment temperature and duration. Thermosonication treatment at 80 °C for 20 min was found best among all thermosonication treatments for PME inactivation.