

Allergenic Potential of Apple and Citrus Pectin

Samples of apple and citrus pectin were examined concerning their allergenic potential at the University of Hamburg.

With the established methods and the available allergy serums no allergenic potential could be determined both in apple pectin and in citrus pectin.

It is assumed that the allergenic potential is destroyed by high temperatures during drying of apple pomace and citrus peels (the raw material for pectin production) as well as by extraction at high temperature and low pH-value, precipitation with alcohol and drying during the production process.

Herbstreith & Fox KG
Pektin-Fabriken



Nicole Lehmborg
Manager Regulatory Affairs / QM



Susanne Rückert
Assistant Regulatory Affairs / QM

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