

Title Processing the Indonesian tangerine (*Citrus nobilis* Lour)
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Abstract

The recent annual production of citrus in Indonesia is closed to 2 million tones per year, and the Indonesian tangerine is the major variety grown by fanners. Processing is one of the efforts to overcome the price fall but the constraint is the bitter tastewhich are caused by limonin and naringin. Limonin is type of limonoids whilst naringin is of flavonoids. The article is the review of the research and development on the processing of Indonesian tangerine that have been done since 2005 up to recently. There are many findings such as innovation on formula to reduce the bitterness in tangerine juice processing, application of membrane ultra-filtration and microfiltration to reduce bitterness, naringinase production and applications for low bitterness, citrus concentrated juice productions up to 32° Brix. All the completed approaches were keeping the concentrations of limonin and naringin low. However, the limonin and naringin are also beneficial for the cure of chronical diseases which is also potential research topics. Thus, developing the processing of tangerine in Indonesia-would be successful is controlling the concentrations of both limonin and naringin in the processed product to the desired levels.