

Title Application of enzymes for jicama pulp treatment in juice production
Author Nguyen Le Phuong Lien
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Abstract

The jicama (*Pachyrhizus erosus* L.) is a leguminous root, which is produced in many tropical and subtropical areas. It contains glucids, different amino acids, vitamins and minerals. Until present, commercial foods from jicama have not been appeared in our country. Enzymatic treatment of raw material is a well-known technique for increasing the extraction yield in fruit and vegetable processing. The aim of this work is to investigate effects of enzymatic treatment of jicama pulp on the extraction yield, and sugar content in the jicama juice processing. The extraction yield was 61.7% when jicama pulp was treated with the mixture of cellulase and hemicellulase. Jicama juice could be used to produce original juice, soft drink and fermentation.