**The emulsifying activities and stabilities of pectin-like polymers extracted from tomatoes.**

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Conventional acid extraction was carried out on tomato using various extraction conditions: pH (1 or 3), time (2 or 4 hours), and temperature (60 or 80 °C). A full 23 factorial design was used to study the relationship between the extraction conditions and the purified pectin properties, for example, yield, galacturonic acid content, acetyl content, monosaccharide composition and protein content, *etc*. The extracted pectins were further analyzed with regards to physico-chemical and functional properties. From the results, the extracted pectins were classified as being highly esterified (both methylated and acetylated) and they demonstrated good emulsifying activities and stabilities, although differences were small, prolonged extraction may improve emulsification behaviour. From these observations, different pectins depending on the application need could be produced by fine tuning the extraction conditions to produce pectins with desired characteristics.