

Evaluation of fruit liquefying ability of pectinolytic enzyme system of *A.niger*

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Techno-economical feasibility up gradation of fruit processing is underlined on the basis of yield and quality of finished food products by involvement of biotechnology. It has been postulated that the most effective enzymatic liquefaction of fruit mash is result of synergistic action governed by combination of pectinase quotients. The desired yield of fruit juice coupled with clarity of juice, reduced waste index and easiness in separation of seeds from pulp of unconventional fruits such as custard apple (*Annona squamosa*), and ramphal (*Annona reticulata* L.) against conventional method. Enzymatic liquefaction exhibited higher per cent yield (74% transmittance T.) of sparkling clear juice *i.e.* up to and overall improvement in quality. Increase in per cent yield of juice by 25 per cent over that of conventional method is an outstanding achievement of enzyme processing technology.

Key Words : Pectinase, *A.niger*, Un-conventional fruits, Enzyme assay, Liquefaction

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