

## IMPROVED EXTRACTION OF KOKUM FRUIT PULP BY OPTIMIZING PROCESS PARAMETERS USING RESPONSE SURFACE METHODOLOGY (RSM) TOOL

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### ABSTRACT

To obtain a suitable smooth kokum pulp depending on water temperature and soaking time, response surface methodology (RSM) optimal is used. *Garcinia indica* has many benefits and it's grown all over India. In the present study, rise in the water temperature and soaking time led to increase in the overall pulp recovery and HCA content. Using water extraction method, the kokum pulp was extracted at different temperature (15-31°C) and time (15-40 min.). Optimum conditions for smooth kokum pulp were temperature of water 30.07°C and 40 min soaking time, It's represented in the form of surface and contour plots.

**KEYWORDS:** RSM (optimal), Pulp recovery, Hydroxy citric acid, Kokum, Optimization & Central Compound Rotatable Design