NTU Singapore scientists find one more reason for us to love the durian

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Scientists from Nanyang Technological University, Singapore (NTU Singapore) have developed an all-natural food stabiliser from the seeds of the durian fruit.

The durian, a thorny fruit known for its unique taste and smell, is popularly dubbed the King of Fruits in Southeast Asia.

Its seeds (about 3-4 cm in diameter) are normally thrown away after the flesh is consumed, but using a patented technique to harvest the thick gum from the seeds, an NTU team has shown that it could be used as a natural food stabiliser.

Food stabilisers are commonly used in prepared food items to give it a uniform texture and it contains sugar-protein biopolymers, which bind various ingredients that naturally tend to separate.

Some examples include gelatine and gum arabic which are added in soft candy and sweeteners, pectin in dairy products, and emulsifiers in lotions and cosmetics.

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