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**Food Science and Technology International, Tokyo**

Vol. 1 (1995) , No. 1 pp.29-33

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## **Prevention of Hesperidin Crystal Formation in Canned Orange Syrup and Clarified Orange Juice by Hesperidin Glycosides**

[Yoshinobu TERADA](#)<sup>1)</sup>, [Takashi KOMETANI](#)<sup>1)</sup>, [Takahisa NISHII](#)<sup>1)</sup>, [TAKII](#)<sup>1)</sup> and [Shigetaka OKADA](#)<sup>1)</sup>

*1) Biochemical Research Laboratory, Ezaki Glico Co., Ltd.*

(Received: April 13, 1995)

Hesperidin glycosides are the transglycosylated products of hesperidin by cyclodextrin glucanotransferase (EC 2.4.1.19). They are more effective than hesperidin and can be used as the stabilizer of natural pigments against light irradiation. Furthermore, it was revealed that hesperidin glycosides prevent the formation of hesperidin crystals, which cause turbidity in canned mandarin orange juice, in aqueous solutions. Hesperidin glycosides were more effective than  $\beta$ -CD in preventing the turbidity in the model system.

orange, and were also effective in preventing the cloud in the mode of hesperidin glycosides only involves adding them to the solution i turbidity or cloud. As they were autoclavable and did not have any glycosides could be used as an agent to prevent turbidity in canned or the cloud in clarified mandarin orange juice.

**Keywords:** [hesperidin](#), [hesperidin glycosides](#), [canned mandarin orange juice](#), [turbidity](#), [cloud](#), [CGTase](#)

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To cite this article:

Yoshinobu TERADA, Takashi KOMETANI, Takahisa NISHIMU Shigetaka OKADA, **Prevention of Hesperidin Crystal Formation in Orange Syrup and Clarified Orange Juice by Hesperidin Glycosides**. (1995) .

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doi:10.3136/fsti9596t9798.1.29