

عنوان مقاله:

Comparison of Some Physicochemical and Functional Properties of Farsi Gum and Other Rosaceae Plant Gum Exudates

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خلاصه مقاله:

New plant gums obtained from different sources have attracted the attention of researchers for a wide range of applications, especially in the food industry. These molecules were used for a variety of purposes since they are chemically inert, biodegradable, less expensive, non-toxic and widely available. They represent one of the most abundant raw materials used not only in commercial food products, but also in cosmetic and pharmaceutical products. Among these gums, the ones produced by Rosaceae family have been taking special attention. Rosaceae family consists of peach, plum, apricot, cherry, and almond trees which all can produce exudate gums. Mountain or wild almond (*Amygdalus scoparia* Spach) is a tree or a shrub from this family that a transparent type of gum is exuded from the trunk and branches of this tree namely Farsi gum (also called Zedo gum). Thus, the aim of this review is to report the recent advances in Farsi gum and other rosaceae plant gum exudates. An emphasis is given for their chemical composition, structures and functional properties

کلمات کلیدی:

Farsi Gum, Rosaceae Gums, Physicochemical Properties, Functional Properties

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