

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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