

Aus dem Institut für Lebensmittelwissenschaft und Biotechnologie  
Universität Hohenheim  
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**Effects of raw material characteristics and process technology on the  
valorization of polyphenols and pectin from mango peels**

Dissertation  
zur Erlangung des Grades eines Doktors der Naturwissenschaften  
(Dr. rer. nat.)

der Fakultät Naturwissenschaften  
der Universität Hohenheim

von  
**Christian Hubert Geerkens**  
aus Aachen

**2015**

Die vorliegende Arbeit wurde am 6. August 2015 von der Fakultät Naturwissenschaften der Universität Hohenheim als „Dissertation zur Erlangung des Grades eines Doktors der Naturwissenschaften“ angenommen.

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Eingereicht am: 18. Juni 2015

Tag der mündlichen Prüfung: 22. September 2015

**Schriftenreihe des Lehrstuhls  
Lebensmittel pflanzlicher Herkunft**

Herausgeber: Prof. Dr. habil. Dr. h. c. R. Carle  
Universität Hohenheim  
Institut für Lebensmittelwissenschaft  
und Biotechnologie

Band 41/2015

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and process technology on the valorization of  
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D 100 (Diss. Universität Hohenheim)

Shaker Verlag  
Aachen 2015

**Bibliographic information published by the Deutsche Nationalbibliothek**

The Deutsche Nationalbibliothek lists this publication in the Deutsche Nationalbibliografie; detailed bibliographic data are available in the Internet at <http://dnb.d-nb.de>.

Zugl.: Hohenheim, Univ., Diss., 2015

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Printed in Germany.

ISBN 978-3-8440-4013-5

ISSN 1860-1367

Shaker Verlag GmbH • P.O. BOX 101818 • D-52018 Aachen

Phone: 0049/2407/9596-0 • Telefax: 0049/2407/9596-9

Internet: [www.shaker.de](http://www.shaker.de) • e-mail: [info@shaker.de](mailto:info@shaker.de)

**Der Optimist wird stets am besten fahren,  
weil er, geht alles gut, recht behält,  
geht's aber schlecht, hat er sich nicht geqält  
mit Dingen, die doch unvermeidlich waren.**

Johann Wolfgang von Goethe (1749 – 1832)



## ACKNOWLEDGEMENTS

I want to express my sincerest gratitude to **Prof. Dr. habil. Dr. h.c. Reinhold Carle** for his brilliant scientific advice and excellent working conditions. Besides his experienced and wise mentoring, I cordially thank him for his confidence invested in me and for providing and personally fostering numerous opportunities which allowed me to grow as a young scientist.

I express my honest appreciation to **Dr. Ralf M. Schweiggert** for his excellent scientific supervision and both intensive and invaluable scientific discussions, which enabled new insights in the diverse topics investigated and improved my knowledge on the analysis of plant foods. Working with him and learning from him has helped me to improve scientifically and professionally.

I sincerely thank **PD Dr. Dietmar R. Kammerer** for his outstanding and continuous support during the elaboration of the project proposal and his continuous scientific advice, particularly with regard to research in adsorption technology.

I would like to thank **Prof. Dr. Markus Rodehutsord** for his valuable scientific advice and for providing the facilities for the assessment of potential feed supplements. Furthermore, I gratefully acknowledge the collaboration with **Dr. Herbert Steingass** and **PD Dr. Jeannette Boguhn** who significantly contributed to the success of the ruminal *in vitro* digestion study by imparting their invaluable expertise.

Moreover, I would like to thank **Prof. Dr. Jürgen Zentek** for his valuable contributions to the project proposal and for the excellent collaboration with him and his team.

**Prof. Dr. Hans-Ulrich Endreß** and his team of Herbstreith & Fox are acknowledged for the valuable collaboration in the framework of the BLE-project.

The scientific discussions with **Mr. Jochen U. Ziegler** as well as his sense of humor were of paramount importance for a co-operative and pleasant office atmosphere, and thus contributing to the success of this scientific research project.

## ACKNOWLEDGEMENTS

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Furthermore, I would like to cordially thank **Dr. Sanjay Nene** for giving me the opportunity to stay at the National Chemical Laboratory, Pune, India and work under his excellent supervision. Additionally, I highly appreciate his support during the procurement of mango peels.

Thanks are due to **Ms. Petra Miller-Rostek** for her reliable assistance during the experimental work, continuous helpfulness, and friendly collaboration.

**Ms. Anna E. Matejka, Ms. Kathrin M. Just, Ms. Judith T. L. Müller-Maatsch, Ms. Sabina Jakobi,** and **Mr. Max Geißler** are acknowledged for their contributions generated during their master and diploma thesis. Moreover, the technical assistance and pleasant co-operation particularly with **Mr. Martin Leitenberger** and **Mr. Klaus Mix** is gratefully acknowledged. Moreover, I would like to thank **all co-workers** at Hohenheim University for creating a friendly and pleasant but also co-operative and productive working environment.

I want to thank the Federal Office for Agriculture and Food (BLE) for supporting this project via the innovation support program (2813803810).

Last, but not least, I thank my **wonderful family** for their endless support and encouragement.

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