



Effect of Physical and Chemical Extraction Methods on Yield of Chayote (*Sechium edule*) Tuber Starch

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Author's contributions

This work was carried out in collaboration between both authors. Both authors read and approved the final manuscript.

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ABSTRACT

This study investigates the effect of physical and chemical extraction methods on the yield of starch from chayote (*Sechium edule*) tubers. Fresh chayote tubers were subjected to physical (water-based) and chemical (NaOH and Na₂S₂O₅) extraction methods. The yield of starch was calculated and statistically analyzed using ANOVA. Results revealed that the physical method produced the highest yield (21.62%), comparable to yields from chemical methods using Na₂S₂O₅ (0.01%) and NaOH (0.5%). The findings suggest that the extraction method significantly influences starch yield, with moderate concentrations of NaOH and Na₂S₂O₅ being effective for optimizing yield.

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Keywords: *Chayote tubers; chemical extraction methods; chayote; vegetable crop.*

1. INTRODUCTION

Chayote (*Sechium edule*), is an underutilized vegetable crop commonly known as vegetable pear, belonging to gourd family *Cucurbitaceae*. The name of chayote is derived from Spanish Nahuatl word chayotli (Lira Saade, 1996). It is widely cultivated in tropical and subtropical regions, with Mexico, Costa Rica, Brazil, and the Dominican Republic being the main producers (Vieira et al., 2019). In India, chayote is grown in states such as West Bengal, Tamil Nadu, Karnataka, Himachal Pradesh, and throughout the north-eastern hill region, often as a home garden crop for both market sale and personal use. Mizoram leads in cultivation, with an estimated 845 hectares under cultivation and a production of 10,985 metric tons. Various varieties of chayote are grown in the north-eastern region, particularly in Meghalaya, Mizoram, and Sikkim. The plant is known by different names in various languages, including Chayote (Mexico/Latin America), Chow-Chow, Isquash (Nepali), Piskut (Khasi), Sikut (Garo), and Squash (English). Although chayote is native to Mexico, the north-eastern part of India especially Mizoram, Meghalaya and Sikkim exhibits significant diversity of *Sechium edule* (Das and Mishra, 2019). The edible fruit is commonly referred to as chayote (Shiga et al., 2015).

While the chayote fruit is well-known in culinary practices, the tubers of this plant have gained increasing attention due to their nutritional and industrial potential, particularly in the production of starch. Roots and tubers are extensively grown crops that contain a good amount of starch and low protein content. Therefore, they are considered appropriate sources for starch extraction. The extraction of starch from roots and tubers is easier compared to other sources like pulse grains because roots and tubers contain larger starch granules, making them easier to separate during sedimentation (Kringel et al., 2020). Chayote tubers are rich in carbohydrates, which can be harnessed for various food and non-food applications, making them an important resource for starch extraction and subsequent industrial utilization.

Starch, a carbohydrate polymer composed of amylose and amylopectin, plays a crucial role in the food, pharmaceutical, and textile industries. In food applications, starch serves as a versatile

ingredient, acting as a thickening, gelling, and emulsifying agent. It helps create unique textures while enhancing the overall mouth feel of products. When combined with other ingredients, starch can also help retain or improve flavour and preserve essential nutrients (Mounir et al., 2024). Starch, in its native or modified form, is widely used as a pharmaceutical excipient due to its desirable physical and functional properties, such as whiteness, softness, smoothness, moldability, gelling, and viscosity. It is commonly utilized in the production of capsules, tablets, and granules, contributing to the elegance, stability, safety, and effectiveness of drug formulations (Ogunsona et al., 2018; Tester et al., 2004) In addition to being a staple food, starch is essential in the textile industry. It is used in processes such as warp sizing, fabric finishing, and printing, as well as for strengthening tissues and paper towels (Saravanan et al., 2008). Research on lesser-known starch sources like chayote tuber starch provides insights into their possible advantages over conventional sources such as maize, potato, and cassava starches. Starch can be extracted by physical and chemical method. Both the method has its own advantages and disadvantages. Physical starch extraction methods are environmentally friendly, cost-effective, and preserve the natural properties of starch, making them suitable for food-grade applications. They are simple to implement and scale but may result in lower purity. Chemical starch extraction methods use alkalis, acids, or enzymes to achieve high-purity starch by effectively removing non-starch components. These methods enhance starch functionality, improve yield, and are easily scalable for industrial applications. However, they are costlier and take more time compared to physical extraction method. The present investigation was carried out for starch extraction using physical and chemical extraction methods and estimated for the higher starch yield.

2. MATERIALS AND METHODS

Fresh, free from damage chayote tuber was purchased from the market of Ranipool Sikkim.

2.1 Preparation of Sample

Chayote tubers were manually washed, peeled, and cut into 2x2 cm cubes using a stainless steel kitchen knife.

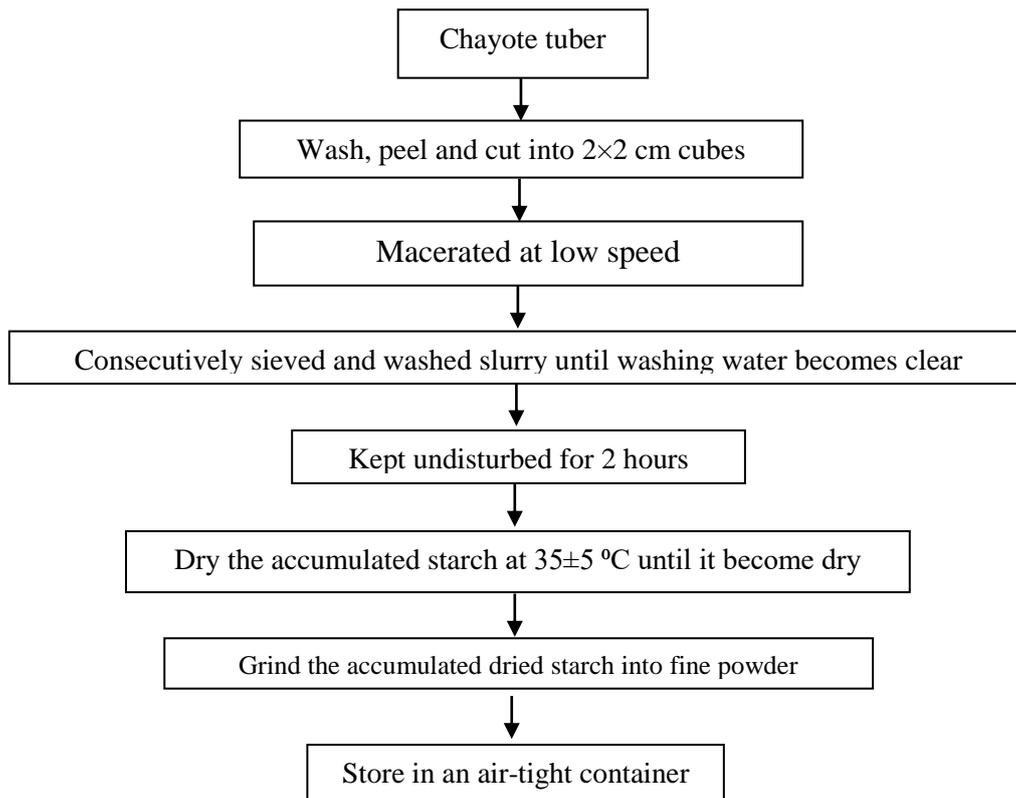


Fig. 1. General process flow chart for starch extraction from chayote tuber

2.2 Starch Extraction

2.2.1 Physical extraction method

The tuber cubes were mixed with water (1:1) and macerated in a domestic grinder at low speed for 2 minutes (Aila-Suarez et al., 2013).

2.2.2 (a). Chemical extraction method

For chemical extraction, chayote cubes were soaked in different concentrations of sodium hydroxide (NaOH) (0.1%, 0.25%, 0.5%, 0.75%, and 1%) for 10 minutes. The soaked cubes were macerated in a domestic grinder for 2 minutes at low speed. Additionally, sodium metabisulfite ($\text{Na}_2\text{S}_2\text{O}_5$) was used at concentrations of 0.01%, 0.025%, 0.05%, 0.075%, and 0.1% following a similar procedure (Neeraj et al., 2021).

2.2.3 (b). Filtration and drying

The resulting slurry was sieved through a 250-micron sieve and washed repeatedly with water until the washing water became clear. The starch was allowed to settle for 2 hours in a glass container. Excess water was drained, and the settled starch was dried in a hot air oven at $35\pm 5^\circ\text{C}$ overnight. The dried starch was ground

into a fine powder, sieved through a 150-micron mesh, and stored in an airtight container (Aila-Suarez et al., 2013).

2.3 Estimation of Starch Yield

The yield of extracted starch was calculated using following formula (Vithu et al., 2020).

Starch yield (%) =

$$\frac{\text{Weight of dried starch (g)}}{\text{Weight of peeled tuber taken (g)}} \times 100$$

2.4 Statistical Design

The data were the average of three determinations and presented as mean \pm SD. The observation taken for various treatments were subjected to individual Completely Randomized Design (CRD) analysis. The difference among the means were determined by comparing them with Critical Difference (CD) value at ($p < 0.05$).

3. RESULTS AND DISCUSSION

The yield of chayote tuber starch (fresh weight basis) extracted by different methods, such as physical and chemical methods, is presented in Table 1 and graphically in Fig. 2.

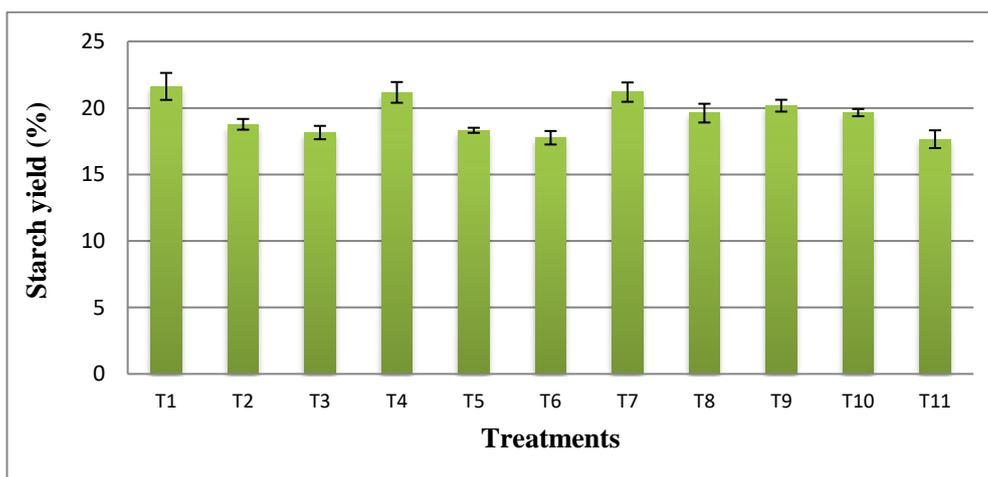


Fig. 2. Effect of different treatments on yield of chayote tuber starch

Table 1. Yield of chayote tuber starch extracted by physical and chemical method

Treatments	Yield (%)
T1	21.62±1.76 ^a
T2	18.77±0.70 ^{defg}
T3	18.15±0.87 ^{efghi}
T4	21.17±1.35 ^{abc}
T5	18.32±0.33 ^{efgh}
T6	17.76±0.88 ^{ghij}
T7	21.19±1.26 ^{ab}
T8	19.61±1.22 ^{bcdef}
T9	20.17±0.77 ^{abcd}
T10	19.65±0.47 ^{bcde}
T11	17.65±1.16 ^{ghk}
CD@5%	1.790
CV%	5.43

Note: The values are the means of 3 replicates ± standard deviation. Means in the columns that share the same lowercase letter for each determination are not significantly different ($\alpha < 0.05$)

The yield for the physical method (T1) using water (1:1) was recorded as 21.62%, which was statistically the highest compared to most chemical method. Among the chemical treatments, the application of sodium metabisulfite ($\text{Na}_2\text{S}_2\text{O}_5$) at different concentrations (T7 to T11) showed yield ranging from 17.65% to 21.19%, with T7 ($\text{Na}_2\text{S}_2\text{O}_5$ 0.01%) yielding 21.19%, which was statistically similar to the yield from the physical method (T1). In terms of sodium hydroxide (NaOH) treatments, yields varied from 17.76% to 21.17%. The highest yield was observed in T4 (NaOH 0.5%) at 21.17%, which was also similar to T1 and T7. Lower concentrations of NaOH (T2, T3, T5) produced intermediate yields ranging from 18.15% to 18.77%, while the highest concentration (T6: NaOH 1.0%) resulted in one of the lowest yields at 17.76%. The lowest yield

(17.65%) was recorded in T11 ($\text{Na}_2\text{S}_2\text{O}_5$ 0.1%), which was statistically similar to T6 (NaOH 1.0%).

The critical difference (CD) at a 5% significance level was 1.790, and the coefficient of variation (CV) for the experiment was 5.43%, indicating moderate variability in the data. These results suggest that both physical and chemical methods significantly affect the yield, with lower concentrations of NaOH and $\text{Na}_2\text{S}_2\text{O}_5$ generally producing lower yields compared to their moderate concentrations. Jemenez et al., (2007) reported a chayote tuber starch yield of 136 g/kg tuber fresh weight (13.6%), similar to that for potatoes (140 g/kg or 14.0% of fresh weight). Hernandez-Urbe et al., (2011) reported a yield of Mexican chayote tuber starch at 550 g/kg (55%) with 89.1% purity. In this investigation, the results

lie between these two references, clearly indicating that various factors related to the extraction process such as the physical disruption of the tuber tissue, the use of chemicals for extraction, the temperature and duration of the extraction, as well as the origin of the product and varietal differences can impact the efficiency and yield of starch.

4. CONCLUSION

The study revealed that the extraction method significantly influenced the starch yield from chayote tubers. The physical extraction method using water (1:1) resulted in the highest yield (21.62%), comparable to yields from chemical methods using $\text{Na}_2\text{S}_2\text{O}_5$ (0.01%) and NaOH (0.5%). Chemical extraction using higher concentrations of NaOH (0.75% and 1%) resulted in reduced yields, possibly due to the degradation of starch granules. This study highlights the potential of chayote tuber starch as a viable source of starch for industrial applications and suggests that moderate concentrations of NaOH and $\text{Na}_2\text{S}_2\text{O}_5$ are effective in optimizing yield. Future studies should explore the influence of extraction time, temperature, and other chemical agents on starch yield and purity.

DISCLAIMER (ARTIFICIAL INTELLIGENCE)

I hereby declare that NO generative AI technologies such as Large Language Models (ChatGPT, COPILOT, etc) and text-to-image generators have been used during writing or editing of this manuscript.

COMPETING INTERESTS

I have declared that no competing interests exist.

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