i.e. neutral residues.

According to the results obtained, guar polysaccharide is suitable to form firm gel strength when compared with standard pectin, especially, the ability of guar to form gel at room temperature is higher than that of pectin. On the other hand, the ability of gel formation for pectin at high temperature (100°C) is higher than that of guar polysaccharide. These results could be supported with the results obtained by Ibrahim et al,(1983) who reported that the guar polysaccharide can be used as pectin substitute in Jam making,, at the same time, they added that guar was used in small proportion (0.067 g/1000 g sugar), while pectin was used in higher proportion (1 g/1000 g).

The results obtained illustrate that the guar polysaccharide which is produced under the Egyptian conditions has a good stability capacity for preservation of juices in homogenized form, if compared with juice samples without the addition of guar.