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ι-Carrageenan

Cat. No.: HY-W145523

CAS No.: 9062-07-1

Target: Biochemical Assay Reagents

Pathway: Others

Storage: Please store the product under the recommended conditions in the Certificate of Analysis.

iota-Carrageenan

BIOLOGICAL ACTIVITY

Description	ι-Carrageenan (Viscarin SD 309) is a biochemical reagent. ι-Carrageenan can be isolated from Eucheuma serra or red algae H. musciformis and S. filiformis. ι-Carrageenan has potential application in protein emulsion flocculation and stability[1][2][3][4].
In Vitro	ι-Carrageenan (16.67-100% dispersed in mixture) containing films shows aggregation and low transparency[1]. ι-Carrageenan (0.088 wt% and 0.13 wt%) improves the droplet-size distributions of bovine serum albumin (BSA) emulsion with dose-dependent manner at PH=6[3]. ι-Carrageenan (0.0011, 0.011 and 0.22 wt%; 8 d) has little effect on the apparent average droplet size of BSA emulsion at PH=9[3]. ι-Carrageenan (0-0.15 wt%) increases the mean particle diameter of β-lactoglobulin (β-Lg) emulsion with dose-dependent manner at PH=3[4]. ι-Carrageenan (0-0.16 wt%; 7 d) shows good emulsification stability of β-Lg emulsion at PH=6[4]. MCE has not independently confirmed the accuracy of these methods. They are for reference only.

REFERENCES

[1]. Paula G A, et al. Development and characterization of edible films from mixtures of κ-carrageenan, ι-carrageenan, and alginate[J]. Food Hydrocolloids, 2015, 47: 140-145.

[2]. LIN L, et al. Molecular origin of the rheological characteristics of ι-carrageenan isolated from Togekirinsai (Eucheuma serra)[J]. Food Science and Technology Research, 2001, 7(2): 176-180.

[3]. Dickinson E, et al. Effect of ι-carrageenan on flocculation, creaming, and rheology of a protein-stabilized emulsion[J]. Journal of agricultural and food chemistry, 1997, 45(10): 3799-3806.

[4]. Gu YS, et al. Influence of pH and iota-carrageenan concentration on physicochemical properties and stability of beta-lactoglobulin-stabilized oil-in-water emulsions. J Agric Food Chem. 2004 Jun 2;52(11):3626-32.

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