

# *Contents*

Preface.....	xv
Author.....	xvii

## **Section I. Isolation and Properties of Marine Polysaccharides**

<b>1 Polysaccharides: Their Characteristics and Marine Sources.....</b>	<b>3</b>
1.1 Introduction .....	3
1.2 Carbohydrates .....	4
1.3 Polysaccharides .....	5
1.3.1 Isolation and Identification.....	8
1.3.2 Properties and Food Uses.....	10
1.4 Marine Sources of Polysaccharides .....	11
1.4.1 The Marine Environment .....	11
1.4.2 Marine Fisheries.....	13
1.4.3 Seaweed.....	15
1.4.4 Microalgae.....	18
1.4.5 Coral Reefs and Corals.....	20
1.4.6 Marine Microorganisms .....	21
1.5 Summary.....	22
References .....	22
<b>2 Functional Properties Relevant to Food Product Development .....</b>	<b>27</b>
2.1 Introduction .....	27
2.2 Major Functions of Polysaccharides in a Food System.....	27
2.2.1 Water-Binding Capacity .....	27
2.2.2 Gelation .....	28
2.2.3 Emulsions and Emulsifiers.....	30
2.2.3.1 Foams .....	32
2.3 Food Texture .....	33
2.3.1 Rheological Evaluation of Food Texture .....	34
2.3.2 Relationship between Rheological and Sensory Properties.....	38
2.3.3 Rheological Properties of Polysaccharide Solutions.....	40
2.3.3.1 In-Process Viscosity Measurement.....	42
2.4 Interactions of Polysaccharides with Food Components .....	43
2.4.1 Protein–Polysaccharide Interactions.....	43
2.4.2 Polysaccharide–Polysaccharide Interactions .....	45
2.4.3 Other Interactions .....	45

2.5	Major Food Applications of Polysaccharides .....	46
2.5.1	Texture Improvement.....	47
2.5.2	Oil Emulsification .....	49
2.5.3	Flavor Release .....	49
2.5.4	Polysaccharides as Dietary Fiber.....	50
2.5.5	Gluten-Free Bakery Products .....	51
2.5.6	Control of Starch Retrogradation .....	52
2.5.7	Control of Syneresis.....	53
2.5.8	Polysaccharides as Films for Coating Food Products.....	54
2.5.9	Stability of Polysaccharides to Processing .....	54
2.6	Factors to Be Considered When Using Polysaccharides in Food Systems .....	54
2.7	Commercial Status of Food Polysaccharides as Additives .....	55
	References .....	56
3	<b>Crustacean Polysaccharides: Chitin and Chitosan.....</b>	61
3.1	Introduction .....	61
3.2	Crustacean Processing Wastes as Source of Chitin .....	61
3.2.1	Global Availability of Crustacean Waste.....	62
3.2.2	Composition.....	62
3.3	Isolation of Chitin .....	64
3.3.1	Novel Methods .....	66
3.3.2	Structure.....	68
3.3.3	Properties .....	69
3.4	Chitosan.....	70
3.4.1	Isolation.....	70
3.4.2	Process Modifications .....	70
3.4.3	Properties of Chitosan.....	71
3.4.4	Structure.....	72
3.4.4.1	Ionic Properties.....	73
3.4.4.2	Degree of Deacetylation .....	74
3.4.4.3	Stability .....	74
3.4.4.4	Emulsification Capacity.....	75
3.4.4.5	Derivatives of Chitin and Chitosan.....	75
3.4.5	Chitin and Chitosan Oligosaccharides .....	76
3.4.6	Glucosamine .....	78
3.4.7	Chitosan-Based Materials.....	78
3.4.7.1	Composite Gels .....	79
3.4.7.2	Microcrystalline Chitosan .....	81
3.4.7.3	Beads .....	81
3.4.7.4	Films.....	82
3.4.7.5	Sponges .....	82
3.4.7.6	Fibers .....	82
3.4.7.7	Nanoparticles.....	82

3.5 Summary .....	84
References .....	84
<b>4 Polysaccharides from Seaweed and Microalgae .....</b>	<b>89</b>
4.1 Introduction .....	89
4.2 Seaweed Species Important as Food .....	89
4.2.1 Proximate Composition .....	90
4.2.2 Nutritional Value .....	92
4.2.3 Effects of Processing on Nutritive Value .....	92
4.2.4 Quality Evaluation.....	93
4.3 Seaweed Polysaccharides.....	93
4.4 Agar.....	95
4.4.1 Extraction .....	95
4.4.2 Structure.....	98
4.4.3 Gelation .....	99
4.4.4 Interactions of Agar with Other Food Components.....	102
4.4.4.1 Sugar Reactivity.....	102
4.4.4.2 Interactions with Other Hydrocolloids.....	103
4.5 Alginate .....	104
4.5.1 Extraction .....	104
4.5.2 Composition and Structure.....	107
4.5.3 Gelation and Other Properties.....	107
4.5.4 Interactions with Other Food Components .....	110
4.5.4.1 Water .....	110
4.5.4.2 Proteins .....	111
4.5.4.3 Polysaccharides.....	111
4.6 Carrageenans.....	111
4.6.1 Extraction and Characterization.....	111
4.6.2 Composition and Structure .....	113
4.6.3 Solubility Properties and Stability .....	114
4.6.4 Gelation .....	115
4.6.5 Antimicrobial Activities .....	119
4.6.6 Determination and Characterization of Carrageenan in Food Products.....	119
4.6.7 Interactions with Food Components.....	120
4.6.7.1 Proteins .....	120
4.6.7.2 Milk Reactivity .....	121
4.6.7.3 Starch.....	122
4.6.7.4 Other Polysaccharides .....	122
4.7 Other Seaweed Hydrocolloids .....	123
4.7.1 Ulvan .....	123
4.7.2 Fucoidan.....	124
4.7.3 Furcellaran .....	125
4.7.4 Floridean Starch from Red Algae .....	125

4.8	Polysaccharides from Microalgae.....	126
	References .....	129
<b>5</b>	<b>Extracellular Polysaccharides from Marine Microorganisms.....</b>	<b>135</b>
5.1	Introduction .....	135
5.2	Functions of Exopolysaccharides in Microbial Cells.....	136
5.3	Examples of Exopolysaccharides Produced by Microorganisms from Non-Marine Sources.....	136
5.4	Fermentation of Microorganisms for Exopolysaccharides .....	138
5.4.1	Cultivation .....	139
5.4.2	Postfermentation Recovery of Exopolysaccharides .....	141
5.4.3	Concentration of Exopolysaccharides.....	143
5.4.4	Structure and Properties .....	143
5.5	Characteristics of Some Typical Commercial Microbial Exopolysaccharides.....	144
5.5.1	Xanthan .....	144
5.5.2	Gellan.....	145
5.5.3	Dextrans from Lactic Acid Bacteria .....	146
5.5.4	Levan .....	146
5.5.5	Curdlan.....	146
5.5.6	Pullulan .....	147
5.5.7	Bacterial Alginate.....	147
5.5.8	Bacterial Cellulose .....	148
5.5.9	Others .....	148
5.5.10	Interactions of Exopolysaccharides with Food Components.....	148
5.6	Exopolysaccharides from Marine Microorganisms.....	149
5.6.1	Cultivation of Marine Microorganisms for Exopolysaccharides .....	150
5.6.2	Chemical Nature of Marine Exopolysaccharides.....	151
5.6.3	Functional Properties.....	153
5.7	Marine Biotechnology .....	154
5.8	Summary.....	154
	References .....	155

## Section II. Food Applications

<b>6</b>	<b>Crustacean Polysaccharides: Food Applications.....</b>	<b>163</b>
6.1	Introduction .....	163
6.2	Properties Important to Food Applications .....	163
6.2.1	Antimicrobial Activity .....	163
6.2.2	Antioxidant Activity.....	167
6.2.3	Emulsification Capacity .....	169

6.3	Food Applications of Chitin and Chitosan .....	170
6.3.1	Fruits and Vegetables .....	170
6.3.2	Dairy Products .....	173
6.3.3	Muscle Foods.....	174
6.3.4	Seafood .....	176
6.3.5	Bakery Products .....	178
6.3.6	Wines and Vinegars .....	179
6.3.7	Nutritional Value and Use as Food Supplement.....	179
6.3.8	Other Food-Related Applications.....	180
6.3.8.1	Treatment of Water.....	180
6.3.8.2	Animal Feed.....	181
6.3.8.3	Biotechnology .....	181
6.4	Glucosamine .....	182
6.5	Commercial Aspects.....	182
	References .....	184
<b>7</b>	<b>Seaweed, Microalgae, and Their Polysaccharides:</b>	
	<b>Food Applications.....</b>	191
7.1	Introduction .....	191
7.2	Functional Value of Seaweed as Dietary Supplement .....	191
7.2.1	Uses of Seaweed as Food and in Food Formulations ....	193
7.2.1.1	Seaweed in Animal Nutrition .....	195
7.2.2	Some Seaweed-Based Food Products .....	196
7.2.2.1	Edible Powders .....	196
7.2.2.2	Processed Eucheuma Seaweed.....	196
7.2.2.3	Other Products.....	197
7.3	Agar.....	198
7.3.1	Bakery Products.....	199
7.3.2	Gluten-Free Products.....	200
7.3.3	Control of Syneresis.....	200
7.3.4	Other Applications .....	200
7.3.5	Modification of Agar for Novel Uses .....	201
7.4	Alginic Acid and Alginates .....	202
7.4.1	Bakery Products .....	203
7.4.2	Meat Products.....	203
7.4.3	Seafood .....	204
7.4.4	Vegetable Products .....	205
7.4.5	Miscellaneous Uses .....	205
7.4.6	Nutritional Value of Alginate.....	206
7.5	Carrageenan.....	206
7.5.1	Functional Benefits of Using Carrageenans in Food Products.....	208
7.5.1.1	Texture Modification.....	209
7.5.1.2	Fat Reduction .....	209

7.5.1.3	Salt Reduction .....	210
7.5.1.4	Flavor Perception.....	210
7.5.1.5	Fiber Fortification.....	211
7.5.1.6	Antioxidant Activity .....	211
7.5.1.7	Antimicrobial Properties .....	211
7.5.1.8	Antibrowning Activity .....	211
7.5.2	Applications of Carrageenans in Food Product Development.....	211
7.5.2.1	Dairy Products.....	213
7.5.2.2	Bakery Products .....	216
7.5.2.3	Meat Products .....	217
7.5.2.4	Fishery Products.....	219
7.5.2.5	Vegetable Products.....	220
7.5.2.6	Brewing.....	222
7.5.2.7	Miscellaneous Food-Related Applications .....	222
7.6	Furcellaran .....	223
7.7	Fucoidan and Laminarin .....	223
7.8	Ulvan.....	224
7.9	Floridean Starch from Red Seaweed .....	224
7.10	Microalgae.....	224
7.10.1	Microalgal Polysaccharides.....	225
7.11	Commercial Aspects.....	225
	References .....	228
8	<b>Extracellular Polysaccharides from Non-Marine and Marine Microorganisms: Food Applications.....</b>	237
8.1	Introduction .....	237
8.2	Functional Properties of Exopolysaccharides Influencing Their Uses in Food.....	237
8.3	Food Applications for Non-Marine Exopolysaccharides .....	240
8.3.1	Xanthan .....	240
8.3.2	Levan .....	242
8.3.3	Curdlan.....	242
8.3.4	Gellan.....	242
8.3.5	Pullulan.....	243
8.3.6	Dextran.....	243
8.3.7	Others .....	244
8.4	Microbial Emulsifiers .....	244
8.5	Exopolysaccharides from Marine Organisms .....	245
8.5.1	Rheological Properties .....	245
8.5.2	Other Food-Related Functional Properties of Marine Exopolysaccharides.....	247
8.6	Comparison of Marine Exopolysaccharides and Commercial Polysaccharides.....	248
8.7	Food Applications of Marine Exopolysaccharides.....	250

8.8	Commercial Status.....	252
	References .....	252
<b>9</b>	<b>Edible Films and Carrier Matrices</b>	
	<b>from Marine Polysaccharides .....</b>	259
9.1	Introduction .....	259
9.2	Advantages of Polysaccharides as Packaging Material.....	260
9.3	Some Recent Concepts and Techniques.....	261
	9.3.1 Hurdle Technology.....	261
	9.3.2 Modified Atmosphere Packaging.....	262
	9.3.3 Active Packaging.....	262
	9.3.4 Encapsulation and Delivery of Nutraceuticals.....	264
9.4	Edible Films .....	266
	9.4.1 Casting of Edible Films.....	267
	9.4.2 Functional Properties of Edible Films .....	268
	9.4.3 Modification of Film Properties.....	269
	9.4.4 Challenges in Developing Bio-Based Packaging .....	270
9.5	Edible, Biodegradable Films from Marine Polysaccharides .....	271
9.6	Chitosan.....	271
	9.6.1 Barrier Properties.....	271
	9.6.2 Antimicrobial Activities .....	274
	9.6.3 Antioxidant Activity.....	276
	9.6.4 Other Benefits .....	276
	9.6.5 Chitosan Film Food Applications.....	277
	9.6.5.1 Agricultural Produce .....	277
	9.6.5.2 Seafood .....	280
	9.6.5.3 Meat Products .....	281
	9.6.5.4 Poultry.....	281
	9.6.5.5 Dairy Products.....	282
	9.6.5.6 Miscellaneous .....	282
9.7	Alginate .....	282
9.8	Carrageenan.....	285
9.9	Agar.....	287
9.10	Microbial Polysaccharides .....	287
9.11	Marine Polysaccharides as Encapsulation Matrices .....	288
9.12	Multicomponent Edible Films.....	291
	9.12.1 Applications of Multicomponent Films.....	295
9.13	Nanotechnology .....	297
9.14	Conclusion.....	298
	References .....	299
<b>10</b>	<b>Safety and Regulatory Aspects.....</b>	309
10.1	Introduction .....	309
10.2	Safety of Food Additives.....	309
10.3	Regulation of Food Additives .....	310

10.4	Polysaccharides .....	314
10.5	Marine Polysaccharides .....	315
10.5.1	Chitin and Chitosan .....	316
10.5.2	Glucosamine .....	318
10.5.3	Seaweed and Seaweed Polysaccharides .....	318
10.5.3.1	Alginate .....	319
10.5.3.2	Agar .....	319
10.5.3.3	Carrageenan .....	319
10.6	Regulatory Aspects of Polysaccharide-Based Edible Films.....	321
10.7	Commercial Status.....	324
	References .....	325

### Section III. Biomedical Applications

11	Biomedical Applications of Marine Polysaccharides: An Overview .....	331
11.1	Introduction .....	331
11.2	Marine Polysaccharides for Biomedical Applications .....	332
11.2.1	Crustacean Polysaccharides: Chitin and Chitosan .....	332
11.2.1.1	Chitosan as Drug Delivery Matrix .....	333
11.2.1.2	Wound Healing .....	334
11.2.1.3	Tissue Engineering .....	334
11.2.1.4	Glucosamine .....	335
11.3	Seaweed and Seaweed Polysaccharides .....	335
11.3.1	Alginates .....	337
10.3.1.1	Wound Dressing .....	339
11.3.1.2	Drug Delivery .....	339
11.3.1.3	Alginate Scaffolds for Tissue Engineering .....	341
11.3.2	Carrageenans.....	341
11.3.3	Fucoidans .....	342
11.3.4	Other Seaweed Polysaccharides .....	343
11.3.5	Microalgal Polysaccharides .....	343
11.3.6	Microbial Exopolysaccharides .....	344
10.3.7	Polysaccharides from Sponges.....	344
11.4	Potentials of Nanotechnology .....	345
11.5	Commercial Aspects.....	346
	References .....	347
	Index .....	353