

Chitosans - biopolymere from crustaceans or insects with multiple properties

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Abstract: Chitosans are made by deacetylation from chitin, which is the second most abundant polysaccharide after cellulose. Chitin can be sourced from crustaceans, mushrooms or insects. As cationic charged biopolymers with a wide variety of properties Chitosans are not yet fully integrated in all industrial fields. We present the state of the art of Chitosans sciences and the development of new materials containing Chitosans.

Chitosan connects - News from medicine or medicinal technology can be applied also in food industry. Already used in Asia, Chitosans were integrated in food or packaging material. Beside a bacteriostatic effect, Chitosans can be used to improve the quality and shelf life of food.

Through chemical modification, the properties can be tailored - the degree of deacetylation and molecular weight have a main impact to get a successful end-product..

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