

EUROINVENT 2018

MD.7.

Title	Process for producing of alginates from brown algae
Authors	Dimova Olga, Baerle Alexei, Tatarov Pavel, Verejan Ana
Institution	Technical University of Moldova
Patent no.	MD-669
Description EN	<p>The algae are treated with citric acid solution, for 20...30 minutes, then in an alkaline medium at a pH of 11.8... 12.8, at the temperature of 65...70°C, for 1...2 hours, the liquid fraction is separated by centrifugation, treated with hydrogen peroxide solution and citric acid, then concentrated sulfuric acid is added with continuous agitation, in order to obtain pH of 2.0...3.0. The resulting gel is matured for 30...45 min, is centrifuged, afterwards is added an alkaline solution and is filtered through cationite, the pure alginates are precipitated in form of solid fibers.</p> <p>The invention can be used to produce food grade alginates in its native form, without partial hydrolysis. These dietary fibers possess famous biological properties and can to have waste applications in the food industry.</p>
Class no.	3. Agriculture and Food Industry