

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 <i>Eucheuma serra</i> or red algae <i>H. musciformis</i> and <i>S. filiformis</i> . ι-Carrageenan has potential application in protein emulsion flocculation and stability ^{[1][2][3][4]} .
In Vitro	<p>ι-Carrageenan (16.67-100% dispersed in mixture) containing films shows aggregation and low transparency^[1].</p> <p>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].</p> <p>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].</p> <p>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].</p> <p>ι-Carrageenan (0-0.16 wt%; 7 d) shows good emulsification stability of β-Lg emulsion at PH=6^[4].</p> <p>MCE has not independently confirmed the accuracy of these methods. They are for reference only.</p>

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.

Caution: Product has not been fully validated for medical applications. For research use only.

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