

عنوان مقاله:

Extracting Elastin From Chicken Skin With NaOH

محل انتشار:

پنجمین کنفرانس بین المللی پژوهش های کاربردی در علوم و مهندسی (سال: 1399)

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خلاصه مقاله:

Elastin is one the important proteins due to its ability to stretch in many tissues such as the lung and blood vessels. In mammals, a single gene is responsible for its coding. The functional form of the protein is a large polymer that organizes as fibers in the extracellular matrix. Elastin has various uses, including its use as a rejuvenating agent in cosmetics and as an antioxidant in the food industry. Therefore, its extraction and purification are very important. So far, various methods and solvents have been used to extract elastin, and efforts have always been made to increase its purity. After preparing hen skin, degreasing was performed by the Soxhlet extractor using solvents of ethanol, acetone, and a combination of ethanol and acetone. NaOH at three concentrations of 8, 4, and 2 g/L were used to extract elastin. Pure acetone and 70% ethanol, makes the best degreasing of hen skin and 8 g / NaOH solution resulted in the best and the highest amount of elastin extraction. In conclusion, elastin from hen skin could be a suitable source of natural elastin for use in drinks, food, and cosmetics applications

کلمات کلیدی:

elastin extraction, NaOH, poultry skin

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