

عنوان مقاله:

Extraction of carotenoids from crustacean waste using organic solvents

محل انتشار:

اولین کنفرانس بین المللی و چهارمین کنفرانس ملی بازیافت مواد آلی در کشاورزی (سال: 1390)

تعداد صفحات اصل مقاله: 5

نویسندگان:

Hanif Houshmand Kouchi - *Department of Fisheries, Gorgan University of Agricultural Science and Natural*

Marzieh Moosavi-Nasab - *Seafood Processing Research group and Department of Food Science and*

Bahareh Shabanpou

خلاصه مقاله:

Carotenoid pigments are divided into two groups, xanthophylls (which contain oxygen) and carotenes (which are pure hydrocarbons, and contain no oxygen) having a strong antioxidant ability. Thus, they are applicable in food, pharmaceutical and cosmetic industries. It has been reported that astaxanthin has up to 10 times antioxidant activity than other carotenoids such as zeaxanthin, lutein, canthaxanthin and P-carotene; and 100 times more than that of tocopherol. For carotenoid extraction, polar solvents such as isopropyl alcohol (IPA), acetone and etc., non-polar solvents such as petroleum ether, hexane and etc. or the mixture of them are used.

کلمات کلیدی:

carotenoids, crustacean waste, organic solvents, extraction

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