

عنوان مقاله:

The Production of Edible Composite Films based on Pullulan and Gelatin

محل انتشار:

اولین کنفرانس بین المللی صمغ های بومی و کاربرد آن در صنعت غذا (سال: 1393)

تعداد صفحات اصل مقاله: 3

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خلاصه مقاله:

Microorganisms are capable of producing a variety of hydrocolloids such as xanthan, pullulan, etc, which are the constituents of microbial hydrocolloids, having special advantages over biological resources which are called microbial hydrocolloids. Pullulan is a water-soluble bio polymer in which produces films with certain elasticity. In this study, the effects of adding colloidal gelatin proteins to improve the mechanical and physical properties of edible films based on pullulan at levels 1:0, 1:1, 1:2, 1:3 and 1:4 were analyzed. Mechanical properties, solubility and thickness of the composite films were studied. The results indicated that the increase of gelatin content was effective in the physical and chemical properties of edible film based on pullulan. The increase of gelation led to the increase of thickness and strength of puncher along with the decrease of solubility and the improvement of puncher deformation. Based on the obtained results, the 1:2 ratio was reported as optimum

کلمات کلیدی:

Hydrocolloids, Edible films, Pullulan, Gelatin

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