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home page about us c

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Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- AuthorsDeclaration
- Instruction to Authors
- Guide for Authors
- CopyrightStatement
- Submission

For Reviewers

- Guide for Reviewers
- ReviewersLogin

Subscription

Czech J. Foc

Zhang A.-J., Qin Zhang H., Wang

LI A., IVII au L., VV

Preparation and characterisation food grade chitch from housefly la

Czech J. Food Sci., 29 (201

The preparation and charact food-grade chitosan from ho are reported. A refinement pi developed to remove larval r from the primary chitosan pro greatly improved the quality product and simplified the pr procedures. Different factors chitosan preparation were st orthogonal experiment was c determine optimal preparatic When prepared under optim conditions, the end product v white in colour, had a high de percentage, good viscosity, a content. The end product wa characterised by Fourier trar infrared spectral analysis, Xanalysis, thermo-gravimetric and differential scanning calc

physical and chemical prope sanitary index were determined compared to the relevant Chestandards. The results show chitosan we produced under conditions meets the Chines Trade Standard SC/T3403-2 grade chitosan.

Keywords:

Musca domestica; commercapplications; chitin; insect; de

[fulltext]

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