

Influence of Alcohol to Quality Iota Type Carrageenan

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Abstract : This study aims to determine the effect of alcohol type on the quality of iota carrageenan-based on extraction technology through the application of ohmic reactor. Results of this analysis will be used as a reference for selecting the proper type of alcohol used for carrageenan precipitated after extraction by technology based ohmic. The results of analysis performed included analysis of viscosity, gel strength, and yield of iota carrageenan. Viscosity is the highest obtained at precipitated by using isopropyl alcohol with an average of 291.5 Cp (at 160 rpm), then with methanol at an average of 282 Cp, then precipitated by using ethanol at an average of 206.5 Cp. Gel strength is the lowest obtained 67.74 on precipitated by using ethanol, then an average of 74.34 in precipitated that using methanol, and the highest average of 80.11 in precipitated that using isopropyl alcohol.

Keywords : extraction of carrageenan, gel strength, ohmic technology, precipitated, seaweed (*Eucheuma spinosum*), viscosity

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