The physical and chemical characteristics of a phycocolloid from the red alga sarcodia montagneana j. agardh of tanzania

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Abstract

A phycocolloid from Sarcodia montagneana has been evaluated by chemical and physical analyses. The study has revealed that the phycocolloid has a yield of 39.6 per cent (percentage dry weight of alga), an IR spectrum similar to that reported for .lambda.-type carrageenan, an SO4-2 content of 22.5 per cent, a 3, 6-anhydrogalactose content of 5.1 per cent, a galactose content of 51.5 per cent (percentage dry weight of phycocolloid) and a negative optical rotation. The polysaccharide does not form a gel and cannot be modified by alkaline borohydride. It may be used in the food industry as an emulsifying agent.