

**OPTIMATION STUDY OF CARRAGEENAN EXTRACTION  
FROM RED ALGAE (*Eucheuma cottonii*)**

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**ABSTRACT**

Carrageenan is a general name for polysaccharides, it is made up of sodium, potassium, magnesium, and calcium sulphat esters of galactose and 3,6-anhydrogalactose units. Research about parameters influencing extraction process of carrageenan from red algae (*Eucheuma cottonii*) has been studied. The parameters were particle size of red algae, pH of NaOH solution, heating time and heating temperature. About 64.30% of carrageenan was extracted from red algae (*Eucheuma cottonii*) under optimum condition, 425 µm particle size of red algae, solution pH 8.5, heating time 18 h, and heating temperature 95°C. The FTIR spectra of extracted carrageenan showed the same spectra as the pure carrageenan.

**Keywords :** carrageenan, red algae (*Eucheuma cottonii*), and extraction

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