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The invention relates to the food industry and can be used to produce alginates from brown algae.

The process, according to the invention, consists in that the algae are treated with 0.1% citric acid solution, for 20...30 minutes, then in an alkaline medium at a pH of 11.8...12.8, at the temperature of 65...70°C, for 1...2 hours, the liquid fraction is separated by centrifugation, treated with 30% hydrogen peroxide solution 2.0...3.0 ml/l and citric acid 0.15...0.40 g/l, for 30 min, then is added concentrated sulfuric acid with continuous agitation to a pH of 2.0...3.0, the resulting gel is matured for 30...45 min, is centrifuged, afterwards is added an alkaline solution and is filtered through cationite, the produced alginates are precipitated with ethyl alcohol.

Claims: 1