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Acetylation degree, a key parameter modulating chitosan rheological, thermal and film-forming properties

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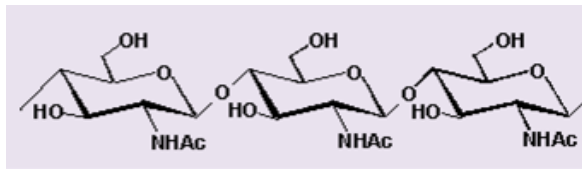
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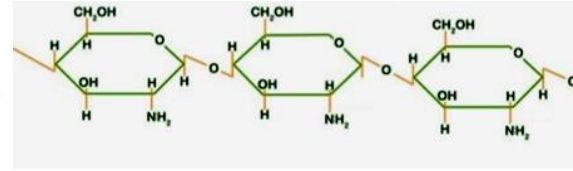
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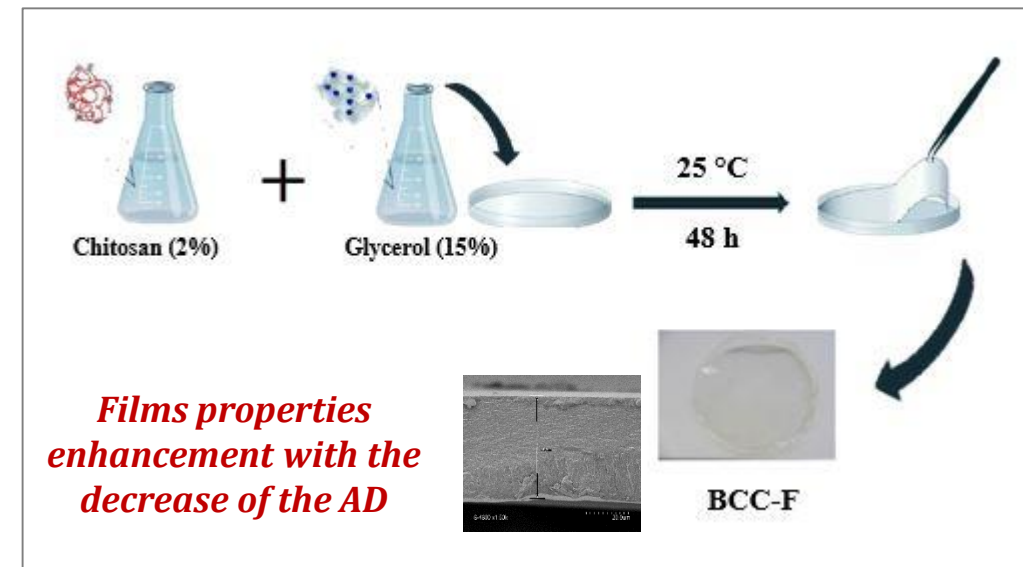
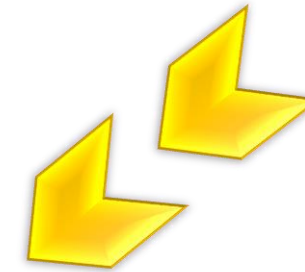
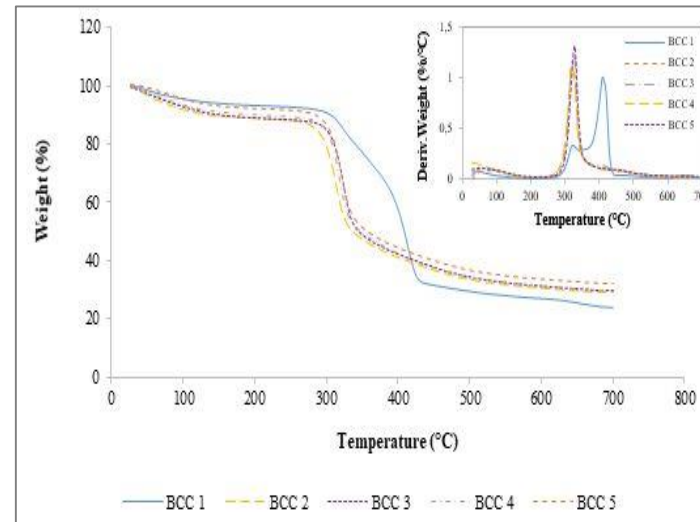
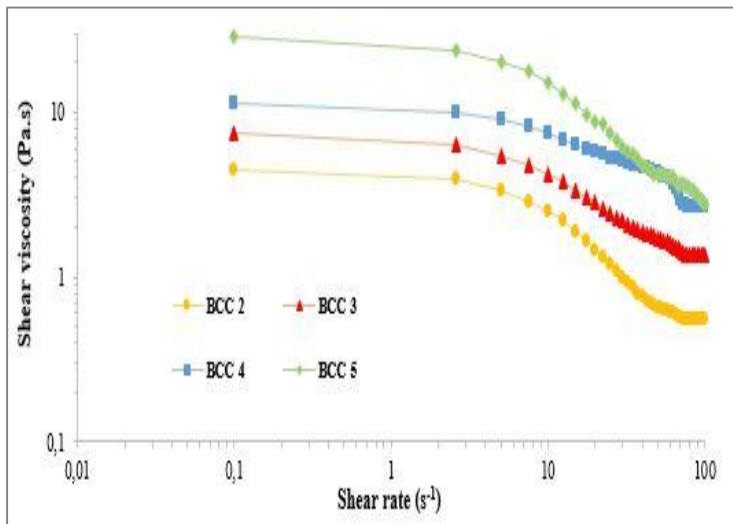
Chitin
AD = 100%



N- Deacetylation
(\neq incubation times)



Chitosans (BCC)
AD = 71 - 8%



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