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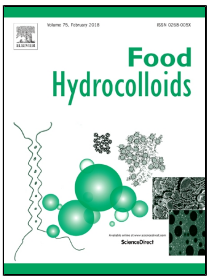

Development of a controlled bioconversion process for the recovery of chitosan from blue crab (*Portunus segnis*) exoskeleton

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Highlights

- Blue crab chitin was extracted after maximization of proteins and minerals removal;
- Chitin was successfully converted to chitosan (BCC; DD=90%);
- BCC exhibited interesting functional properties and antioxidant activities;
- BCC was found to be potent against several bacterial and fungal strains;
- Notable antiadhesive and preformed biofilms distraction abilities of BCC were found.