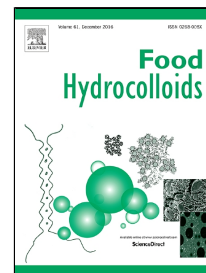


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Monocationic salts of carrageenans Preparation and physico-chemical properties

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1 **Highlights**

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- 3 • Pure K^+ - κ -carrageenan is characterized by moderate gelling ability at 1.5% content.
- 4 • Gel formation of furcellaran is more complex and slower compared to κ -carrageenan.
- 5 • Pure Ca^{2+} - ι -carrageenan affords workable gels at 1.5% concentration and 20 °C.
- 6 • Ba^{2+} -ions notably promote the gelling capacity of κ -type carrageenans at pH 8.
- 7 • Excessive dialysis against water leads to degradation of carrageenan during drying.

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