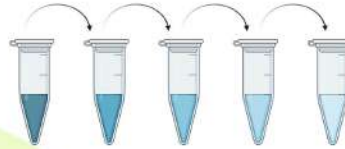


Emulsifying properties of carrageenan

CAG was extracted according to the Colombian patent 08043691



CAG and ALG samples preparation
0.25%, 0.5%, 1%, and 1.5%

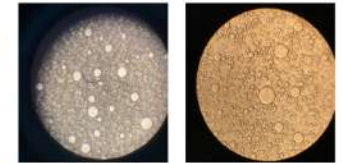


Characterization

Surface tension

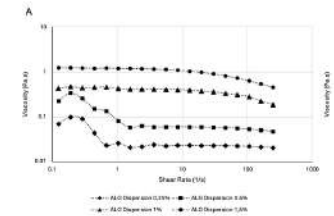


Droplet size



Zeta potential

Viscosity



These findings suggest that carrageenan from *Hypnea musciformis* has the potential to be an effective emulsifying agent in the food industry.



Hypnea musciformis
Red algae

