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ABSTRACT

Agar is manufactured from the red algae *Gelidium, Gelidiella* and *Gracilaria* It is one of the commercially important marine products. The agar produced from *Gelidium* and *Gelidiella* is considered as the first grade agar and fetches high price. The presence of sulphate content in *Gracilaria* agar affects the quality of the agar and it is usually sold at low price. It is used only as food grade agar. The different Indian and foreign technologies for production of *Gracilaria* agar with improved yield and quality are given in this paper.

Introduction

Marine algae are one of the renewable and economically valuable sea wealth. Among various marine products, agar is a phytochemical extracted from red algae. The species of Gelidum, Gelidiella, Pterocladia and Gracilaria are commercially exploited and used as raw material for the production of agar (Jensen 1979; Chapman and Chapman 1980; Craige and Wen 1984; Wang et. al., 1984). In India the raw materials for agar production are Gelidiella acerosa and Gracilaria edulis. About 180 species of Gracilaria occur in the world (Kim, 1970). Nearly 25 agar industries are functioning in maritime states of Tamilnadu. Kerala and Karnataka and producing annually 75 tons of agar. Most of the agar industries are using Gracilaria spp as raw material and manufacturing food grade agar. During the years from 1978 to 2000, 108 to 982 tons of Gracilaria edulis, 2 to 96 tons of G. crassa, 3 to 110 tons of G. foliifera and 129 to 830 tons of G. verrucosa were utilised per annum by the Indian agar industries (Silas and Kalimuthu 1987; Kaliaperumal and Kalimuthu 1997; Kalimuthu and Kaliaperumal 1991 and 1996; Kaladharan and Kaliaperumal 1999; Ramalingam et. al., 2000; Kaliaperumal and Uthirasivan 2001). It shows that most of the agar industries depend only on Gracilaria spp as raw material, not only in India but also in foreign countries (Durairatnam, 1980, 1984, 1987 and 1990; Durairatnam and Santos, 1981; Hurtado Ponce and Umesaki 1987). About 60% of the annual world production of agar is mainly from Gracilaria (Matsuhashi and Hyashi, 1972; Jensen, 1979; Abbot, 1980; Bird et. al., 1981; Durairatnam and Santos, 1981; Muller and Furneaux 1987). In India the extraction of agar by cottage industry method was developed by Thivy (1960) and the commercial method by Visweswara Rao et. al. (1965). Many Indian workers later developed different technologies for agar extraction with some modification (Bose et. al., 1943;

Chakraborthy, 1945, Joseph and Mahadevan, 1948: Karunakar *et. al.*, 1948). The agar extracted from *Gelidiella* is found as superior quality when compared with that of *Gracilaria* spp. The presence of sulphate content in the *Gracilaria* agar is responsible for the low gel strength. In countries like China, Japan and Philippines, different technologies are developed for agar extraction from *Gracilaria* spp to improve the quality of agar. Those different methods are summarised in this paper.

Agar production from Gracilaria spp. in India

The species of Gracilaria are collected from the southeast coast of Tamilnadu in the Gulf of Mannar Islands and in the coastal area between Rameswaram and Sethubavachatram in Palk Bay side; dried in sun on the beach and sent to the agar industries for production of food grade agar. The sundried seaweeds are washed with freshwater to remove the sand and other water soluble impurities in the agitator tank. The washed seaweeds are then treated with hydrochloric acid followed by fresh water washing. The acid free washed seaweeds are boiled and the agar is extracted. The agar gel is cooled at room temperature and then kept in freezing room at -20°C for 24 hrs. After thawing, the agar sheets are bleached. The methods used in India for processing Gracilaria edulis and other Gracilaria spp for agar production are given in Annexure 1 to 8.

The agar extracted by preacid treatment method usually has low gel strength

74-150 g/cm² (Mathew *et. al.*, 1993; Coppen, 1989; Kaliaperumal and Uthirasivan, 2001). As the yield and gel strength vary from species to species and also according to extraction method (Armisen and Galatas, 1987), it is necessary to develop new processing technology suitable to our *Gracilaria* species for the production of good quality agar.

Alkali treatment techniques

At suitable temperature, by treating Gracilaria with dilute alkaline solution containing Calcium, the yield and quality of agar can be improved (Funaki and Kojima, 1951; Durairatnam and Albanisa Maria De Sene, 1993). Treatment with 2% NaOH solution and then with 5% NaOH solution at a higher temperature or under pressure, will be an useful technique, if the yield is very low. The seaweed residues after extraction still remain stiff. In general, the Gracilaria weeds are treated with 6-7% NaOH solution for 1-2 hours at 70-90°C and for some species a higher concentration of alkali is needed (Ji Ming Hou, 1990). Using NaOH, Japanese have developed the technology of alkali treatment to improve the gel strength of Gracilaria agar. The quality deciding factor is the presence of sulphate content in the agar. NaOH solution remove the sulphate content of the agar $(-So_1 + NaOH =$ $Na_{s}So_{t} + H_{s}O$). The treatment time, temperature and concentration of NaOH vary in the methods followed by research workers of many countries (Ji Ming Hou. 1990) and these details are given below.

Country	Concentration of NaOH (%)	Treating temp. (°C)	Time of treatment (hr)
Argentina	6.0	50-60	1.0
Chile	6.0-7.0	88-90	2.0
Mexico	6.0	90	0.5-1.0
Africa	6.0	70	1.0-1.5
India	20.0	70	1.0
Taiwan	10.0	85-90	1.0
Portugal	4.0-5.0	60	1.0

a) Japanese method

In Japan 140 kg of NaOH is dissolved into 1700 litre of water and 400 kg. of dry *Gracilaria* is treated as follows (Akio Okazaki, 1971).

Grade of Gracilaria	Treating temp. (°C)	Treatment period (hr)
Superior quality	85 - 90	3.0 - 4.0
Middle quality	80 - 82	2.0 - 3.0
Inferior quality	70 - 75	1.5 - 2.0

After alkali treatment, the seaweed is washed thoroughly and boiled at 98-99°C for 3.5 to 4.0 hr. If necessary, to reduce the boiling time from 3.5 to 4.0 hr to 1.5 to 2.0 hr, about 2.5 to 3.0 litres of weak acid like acetic acid is added in the agar extractor, after 30 minutes of cooking. The press extractor is unsuitable as the outer layer of the seaweed *Gracilaria* is very soft.

b) Chinese method

Since the amount of sulphated galactan varies with species, growth season and locality, the alkali treatment process is an extreme important step for *Gracilaria* to improve the quality of agar product (Ji Ming Hou, 1990). The flow sheet of *Gracilaria* agar production in China is given below.



Since 1950, many attempts were made in China to process Gracilaria for getting quality agar and high yield. Among the17 species of Gracilaria exploited for the agar production, agar of Gracilaria asiatica and G. tenuistipitata have higher gel strength of 234 - 1025 g/cm² and 329 - 1035 g/cm² respectively (1% agar gel). The yield and gel strength from these species are mainly dependant on the processing technology using the proper concentration of alkali, treatment time and temperature. The strong prealkaline treatment before extraction cause hydrolysis of sulphate groups and transforms L-galactose 6 - sulphate into 3, 6 - anhydro-Lgalactose and improves the gel strength of the

Gracilaria agar. The three methods of alkali treatment used in China (Chen Jia Xin, 1995) are given below and agar processing technologies developed in China is given in Annexure - 4.

i) Treatment with high concentration of NaOH at room temperature

Gracilaria seaweed is submerged in 30-40% of NaOH solution for 5 days or more at room temperature. The volume of NaOH is about 15 to 20 times of the dry raw material. By this method the yield and gel strength of agar are high. The demerits of this method are that it is a long time processing method and it requires large quantities of NaOH and also large size seaweed immersing tanks. This method is suitable for delicate *Gracilaria* plants.

ii) Treatment with medium concentration of NaOH at tepid (moderate) temperature

In this method usually 15-20% concentration of NaOH is used at 60-85°C treating temperature fro 16-20 hr. This is suitable to almost all the species of *Gracilaria*. This method also improves the yield and gel strength of the agar to a maximum level.

iii) Treatment with lower concentration of NaOH at high temperature

Usually a low concentration of NaOH (2-6%) is used at a higher temperature (90-95°C) for 1-3 hr. The concentration of NaOH and temperature are dependant on the quality and texture of *Gracilaria* species. For seaweeds with hard texture and large quantities of seaweeds, this method is used.

c) Methods followed in other countries

The various methods used for agar processing in China, Philippines, Myanmar, Vietnam and Thailand (Anon, 1996) together with the methods developed in India are given in the Annexures 1 to 8. Details regarding the concentration of NaOH and treatment time, temperature, neutralising agents and other

chemicals added at the boiling stage are given in the flow charts (Annexures 4 to 8). Neutralising the seaweeds after alkali treatment is an important step and the seaweeds should be thoroughly washed free of alkali. Generally in China, India and Myanmar, the seaweeds after thorough washing with fresh water, they are neutralised with hydrochloric acid. But in Philippines and Thailand, acetic acid is used to maintain the pH at 5.6 to 6.0. At the time of extraction of agar, Sodium metaphosphate and Barium perchlorate are used in China whereas Disodium tetraborate (Na, B, O₇, 10H,) solution and acetic acid are used in Vietnam (Annexure - 7). The concentration of bleaching agents such as bleaching powder and Sodium hypochlorite and also the bleaching time should be strictly followed. After this washing, reduction should be carried out using the reducing agents such as Sodium thiosulphate (Ji Ming Hou, 1995).

Finally the agar sheets should be dried at 60°C to prevent depolymerisation of the product. The alkaline treatment casuses hydrolysis of sulphate group and so it is otherwise called as "Sulphate alkaline hydrolyse" method. The yield and gel strength from some species are mainly dependent on the processing methods. Although the alkali treatment with a higher concentration (30-40%) of NaOH at room temperature is beneficial to the quality and the yield of agar. the consumption of NaOH is too high. A rational condition with medium concentration (8-10%) of NaOH at 80-85°C is recommended for commercial production of agar from Gracilaria. The yield of agar obtained by alkali treatment method varies from 10 to 15% whereas the yield is only 10% in other methods with acid treatment. The Indian agar industries must follow or develop the suitable processing technologies (Annexure 4 to 8) for production of good quality food grade agar from the Gracilaria species occurring in our waters.

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אנפוווטם לסר מצער התחוולמכוערפ סח ע כסוווחפרכות! scale in India (Visweswara Rao et. al., 1965)

Raw material (S.5 kg pulverised scaweeds) ↓ ↓

Soaking overnight in fresh water ↓

Wet grinding for 30 minuters in edge runner or pestle - mortar type grinder twashing with soft water Seaweed pulp t

(bloiv gx 0.1) AGAR - AGAR î (in air or in an oven with hot air circulation Drying 1 (at room temperature) **g**niwadT Ť (insid ooi ni) Freezing the agar for 24 hours Shredding the agar gel in gel chopper Î Cooling the filtrate at room temperature ſ (in a double jacketed vaccum filter) Filtering î 400 - 500 ml of N Sulphuric acid div d of Hq adi gaiteulae circulated with steam: in a double jacketed open pan evaporator Extraction with 100 litres of water for 2 hours

Annexure 1

Production of agar on commercial scale in India (Kaliaperumal and Uthirasivan, 2001)

Dried Gracilaria edulis (200 kg) Leacing in fresh water for 12-18 hrs

Washing two times with fresh water in agitator tanks (3 washes - 10 minutes duration each) U Softening of seaweeds with Hel for 1.2 hr pH 2-4

t-2 riq ↓ Washing with fresh water (7 pH)

↓ Cooking seaveed in digester for 2-3 hrs by passing steam at 50 lb pressure ↓

Settling agar gel for ½ hr

Filtering agar gel through filter cloth

Collection of agar gel in aluminimus

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Cooling agar gel at room temperature for 1-2 hrs

Shredding agar gel with gel chopper U

Freezing agar for 24 hrs (till temperature comes down to -20°C) ↓ Thawing agar after removal from freezing room

Drying agar in sun on velon screen frames ↓ Bleaching agar in 10% chlorine water for 5-10 minutes

↓ Washing agar with fresh water for 2-3 times ↓

Drying agar in sun on velon screen trames ↓ Dried agar (15 kg)

ע Packing dried agar sheets in polythene bags (1 kg packets)

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Annexure 3

Agar production in small scale in India (Mathew, 1999)

Seaweeds

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Washing with water

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Treating with alkali

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Washing of seawceds

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Extracting agar from seaweed by boiling with water under pressure

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Filtration

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Gel formation

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Scoring of gel

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Freezing and thawing or Synersis

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Bleaching with chlorine water

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Washing

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Drying and powdering

Annexure 4

Processing Technology for agar in China (Gracilaria tenuistipitata)

First Method of Extration

Seaweed 5% NaOH at Ļ 95±3°C, 1 hour Wash out alkaline ↓ neutralize by HCI Cutting seaweed boil with 1% Sodium hexametaphosphate Ť solution at pressure 1+0.3 kg/cm², 90 min Filter by nylon gauze J Filtrate Residue 1 T Filtrate Filtrate Т Freeze and thaw 1 Agar

Second Method of Extration

25% NaOH treatment, the rest same as 1st method

Third Method of Extration

Seaweed 5% NaOH heat at 1 105±3°C, 20 min Wash out alkali, neutralize with HCl (dilute) + 0.08% BaClO J. 10 min Wash out with water + sodium acetic Ť buffer, 20 min. Filter and chopped + 0.1 sodium t hexametaphosphate Extraction as method 1

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Processing Technology for agar in Philippines

Dried Gracilaria

and Gracilaria spp) (Gracilaria fastigiata, G. salicornia, G. changii

90°C, for 3 hours Î 16 HOaN %2

Wash out alkaline

6.0 by acetic acid -9.2 of Hq shi the J

Extraction with water

↓ 2 hours at 85-90°C

(Diatomaceous earth) Add filter aid

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Filteration under pressure at 60-80 psi

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Agar gel setting at room temperature

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î Freezing and thawing

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Drying

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Sun drying

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Freezing and thawing

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Sun bleached Gracilaria

G. foliifera, G. millardetti and G. textorii) (פרמכוומרום עצרדעכסצם, ב. פלעווג, ב. כרמגצם,

90°C for 12 hours VaOH solution at Î Treatment with 2-6%

18

Wash out alkali

IJЛ î neutralization with

(at 100°C for 2 hours) Extraction with water

î

Filtration

1

Gel setting at room temperature

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Cutting the gel

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Annexure 7

Processing Technology for agar in Vietnam

Dried seaweeds (Gracilaria verrucosa, G. blodgetti, G. tenuistipitata, G. chorda, G. arcuata and G. bursapastoris)

↓

Washing

Treatment with 2-3-↓ 4% NaOH, 90-98°C 1-2 hours

Washing out to remove alkali

↓

Decolouring

(0.7-1.0 gm NaOC1/litre)

↓ Washing cleaning

Citric acid treatment

(0.2-0.3% at 30-60°C)

↓ Washing cleaning

Extraction

(add acetic acid and $Na_2B_40_7.10H_2$)

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Filtering at 85-95°C

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Cooling agar gel

↓ Freezing and thawing

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Agar

Extraction with water at 95-100°C for 1 hour

Wash alkali with water (pH7)

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↓ Add filter aid (Diatomaceous earth)

Pressure filteration at 60-80 psi

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Agar gel setting

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Freezing and thawing

↓ drying at 50-55°C

Agar

Annexure 8

Processing Technology for agar in Thailand

Dried seaweeds (Gracilaria salicornia, G. changii, G. firma, G. fisheri and G. tenuistipitata)

> Soak in fresh water ↓ add 3% NaOH, heat at 90°C for 1 hour

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