

# Chitosan

## Invention Summary:

Waste (shell and carapace) accumulation from the prawn processing sector is about 40-50% in the country. Chitosan, a high value industrial product, is derived from extracted chitin as value addition.

## Technology Overview:

Chitosan, a low acetyl form of chitin mainly composed of glucoseamine, derived from chitin extracted from the shell and carapace of prawn through chemical process. The product can be used either in liquid form or in powder form, depending on the applications.

## Applications

- Food and feed additive
- Anti-microbial agent in agro-food applications
- Edible and biodegradable packaging material
- Filter aid in water treatments
- Pharmaceutical applications

## Advantages

- Highly demanded product in the world market
- Value addition to prawn discards

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