



# Separation and utilization of nutrients from *Palmaria palmata* (Dulse)

Málfríður Bjarnadóttir

**Supervisors:** Björn Viðar Aðalbjörnsson & Rósa  
Jónsdóttir



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## Objective

- PROMAC
- Separate sugars and proteins from the red seaweed *P. palmata*
- Both parts should be usable as food ingredient
  - Proteins from *P. palmata* are of good quality
  - *P. palmata* is rich in indigestible polysaccharides
- Check for bioactivity



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## Methods

- Different extractions methods:
  - Filtration
  - Enzymatic hydrolysis
  - Precipitation
- Chemical composition
- Bioactivity assays, i.e.:
  - DPPH radical scavenging assay
  - ACE inhibition activity



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## Results

- Successful results
  - Enzymatic hydrolysis
  - Good protein quality
- Good antioxidant activity
- Possible ACE inhibition activity
  - Treatment of hypertension



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