

DETERMINATION OF CHITOSAN IN FOOD PRODUCTS

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Summary. Chitosan is one of the most perspective biologically active ingredient, which is widely used as a food supplement. However, addition of chitosan to food products causes the problem of identification of its exact quantities in food.

The study was performed to analyze the possibility of quantitative determination of chitosan added to skimmed milk, whey proteins and minced meat (raw and thermal treated). The common total nitrogen and non-nitrogen protein determination methods were used for analysis.

It was determined, that chitosan created untraceable chemical compounds with skimmed milk proteins. It was concluded that non-protein nitrogen methods not allowed to determine the presence of chitosan in mixtures with milk proteins.

Keywords: chitosan, food, quantitative determination.