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(54) Title: METHOD OF OBTAINING GELATIN FROM AQUATIC ANIMALS

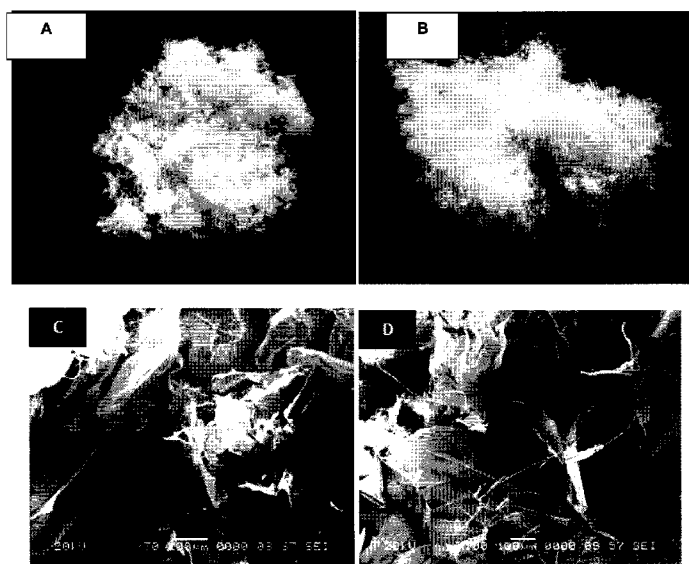


Figure 1

(57) **Abstract:** The present invention relates to a simple, cost and time effective process of producing gelatin from aquatic animal tissue, which comprises the steps of: (a) treating the cleaned and dehydrated aquatic animal tissue with salt solution, preferably of less than 1.0M; (b) treating biomass obtained after Step (a) with aqueous alkali; (c) washing the alkali-treated biomass with water until the washing water is substantially neutral; (d) treating the neutralized biomass from step (c) with aqueous acid with continuous stirring for up to 4 h; (e) washing the acid-treated biomass with water until the washing water is substantially neutral; (f) extracting with water at pH less or equal to 2 at temperatures in the range of 45°C to 65°C for 6 to 8 h; (g) dialysing the gelatin obtained from step (f) against neutral buffer or deionised distilled water for at least 24 hours; (h) removal of water from the gelatin obtained until moisture content of the resultant gelatine is less than 13%. The process provides a gelatine having excellent properties, such as quality, appearance, gel strength etc., suitable for use in pharmaceutical, cosmeceutical, food and photography products.



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C. DOCUMENTS CONSIDERED TO BE RELEVANT		
Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
Y	US 2008/0167447 A1 (Manickavasagam Bhanu) 2008.07.10, [0021]-[0022], [0027]-[0028], [0048], [0051] & WO 2006/089338 A1 & AU 2005327900 A	1-26
Y	Sourour Addad et al., Isolation, Characterization and Biological Evaluation of Jellyfish Collagen for Use in Biomedical Applications, Marine Drugs, 2011, Vol. 9, p. 967-983	1-26
☒ Further documents are listed in the continuation of Box C. ☐ See patent family annex.		
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C (Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT		
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Y	P. Montero and M.C. Gomez-Guillen, Extracting Conditions for Megrim (<i>Lepidorhombus bosci</i>) Skin Collagen Affect Functional Properties of the Resulting Gelatin, <i>Journal of Food Science</i> , 2000, Vol. 65, No. 3, p. 434-438	1-26
Y	US 6368656 B1 (SKW Biosystems) 2002.04.09, Abstract & JP 2000-189065 A & EP 1016347 A1 & DE 69900331 D & DE 69900331 T & FR 2787968 A & AU 6524999 A & AT 206289 T & ZA 9907706 A	1-26
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