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## **Development of extracting system and process integration technology of brown seaweed functional substance**

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For the production of goods from brown seaweed to be feasible we should now bring all positive ingredients into full play. The efficient application of functional substances from brown seaweed is a critical component of the overall cost of production. There are five inventions in our process integration technology, including: 1. Optimization of enzyme extraction of low molecular weight (LMW) fucoidan from brown seaweed: The present invention relates generally to extract fucoidan. More particularly, the invention relates to remove heavy metal ions from brown seaweed and method of hydrolysis fucoidan extract into LMW. 2. Optimization extraction of fucoxanthin from brown seaweed and its high-stability aqueous coating: The present invention relates to a coating composition especially relates to an aqueous coating composition with improved stability. 3. Method for preparing healthfood with LMW fucoidan. 4. Method for preparing external using agent with LMW fucoidan. 5. Optimization fermentation of brown seaweed: The invention discloses a brown seaweed residue compost fermentation method for feeding stuffs. Above-mentioned inventions not only can implement alone but also can series connection. All these advances in brown seaweed inventions are expected to lead to the creation of a new genre of seaweed industry.

### **Biography**

Pai An Hwang has completed her PhD at the age of 26 years from National Taiwan Ocean University, Department of Food Science. She studies on multiple bioactivities from brown seaweed for 7 years. She has published more than 20 papers in reputed journals and has been directing 5 technique transfers.

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