

1. Record Nr.	UNINA9910458769403321
Autore	Kim Se-Kwon
Titolo	Chitin, chitosan, oligosaccharides and their derivatives : biological activities and applications / / Se-Kwon Kim
Pubbl/distr/stampa	Boca Raton : , : Taylor & Francis, , 2010
ISBN	1-4398-5882-9 0-429-16593-5 1-4398-1604-2
Descrizione fisica	1 online resource (668 p.)
Disciplina	573.7/74
Soggetti	Chitin Chitosan Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front cover; Contents; Preface; Editor; About the Book; Contributors; Part I: The Sources and Production of Chitin and Chitosan Derivatives; Chapter 1: Chitin and Chitosan from Terrestrial Organisms; Chapter 2: Chitin and Chitosan from Marine Organisms; Chapter 3: Chitin and Chitosan from Microorganisms; Chapter 4: Enzymatic Production of Chitin from Crustacean Shell Waste; Chapter 5: Continuous Production of Chitooligosaccharides by Enzymatic Hydrolysis; Chapter 6: Biosynthesis of Cellulose-Chitosan Composite; Part II: Physical and Chemical Aspects of Chitin and Chitosan Derivatives Chapter 7: Chemical Derivatization of Chitosan for Plasmid DNA Delivery: Present and Future Chapter 8: X-Ray Diffraction Studies of Chitin, Chitosan, and Their Derivatives; Chapter 9: Mechanical Properties of Chitosan and Chitosan-Poly(Vinyl Alcohol) Blend Films; Chapter 10: Electrostatic Properties of Chitosan; Chapter 11: Applications of Mass Spectrometry to Analyze Structure and Bioactivity of Chitooligosaccharides; Chapter 12: The Use of Various Types of NMR and IR Spectroscopy for Structural Characterization of Chitin and Chitosan; Part III: Structural Modifications of Chitin and Chitosan Derivatives

Chapter 13: Chemical Modifications of Chitosan Intended for Biomedical Applications
Chapter 14: Enzymatic Modifications of Chitin and Chitosan; Part IV: Biological Activities of Chitin and Chitosan Derivatives;
Chapter 15: Antimicrobial Activity of Chitin, Chitosan, and Their Oligosaccharides; Chapter 16: Anti-Inflammatory Activity of Chitin, Chitosan, and Their Derivatives; Chapter 17: Chitosan Scaffolds for Bone Regeneration; Chapter 18: Antioxidative Activity of Chitosan, Chito-oligosaccharides and Their Derivatives; Chapter 19: Effects of Chitin, Chitosan, and Their Derivatives on Human Hemostasis
Chapter 20: Antihypertensive Actions of Chitosan and Its Derivatives
Chapter 21: Anticancer Activity and Therapeutic Applications of Chitosan Nanoparticles; Chapter 22: Antidiabetic Activity and Cholesterol-Lowering Effect of Chitin, Chitosan, and Their Derivatives; Part V: Biomedical Applications of Chitin and Chitosan Derivatives; Chapter 23: Chitin/Chitosan Oligosaccharides: Effective Substrates for Functional Analysis of Chitinases/Chitosanases; Chapter 24: Low Molecular Weight Water-Soluble Chitosan with Free Amine Group for Drug Delivery
Chapter 25: Chitosan/Chitosan Derivatives as Carriers and Immuno-Adjuvants in Vaccine Delivery
Chapter 26: Chitosan-Conjugated DNA Nanoparticle Delivery Systems for Gene Therapy; Chapter 27: Chitinolytic Enzymes from the Moderately Thermophilic Bacterium *Ralstonia* sp. A-471: Characterization and Application; Chapter 28: Chitosan and Chitosan Derivatives as DNA and siRNA Carriers; Chapter 29: Metabolic Pathway of Chitin and Its Oligosaccharides in Marine Bacterium *Vibrios*; Chapter 30: Medical Applications of Chitin and Chitosan: Going Forward
Chapter 31: Radiation Functionalization and Applications of Chitosan and Its Derivatives

Sommario/riassunto

Biopolymers found in marine animals and plants offer tremendous, largely untapped pharmaceutical potential. Research shows that these biopolymers can be used to combat various infectious as well as inflammatory, oxidative, and carcinogenic factors. Chitin, Chitosan, Oligosaccharides and Their Derivatives: Biological Activities and Applications covers the key aspects of these therapeutically valuable biopolymers and their derivatives, namely, their properties, sources, production, and applications in food science and technology as well as biological, biomedical, and
