

Contents

	Page
บทคัดย่อ	(3)
Abstract	(5)
Acknowledgment	(8)
Contents	(9)
List of Tables	(14)
List of Figures	(16)
Chapter	
1. Introduction	1
Literature Review	3
Collagen	3
Collagen in marine animals	9
Collagen in Invertebrates	12
Collagen in fish	14

The factors affecting collagen properties	17
Gelatin	21
Conversion of collagen to gelatin	21
Production of gelatin	21
Composition of gelatin	24
Gelatin structure	25
Isoelectric point of gelatin	28
The Mechanism of gelation	28
Factors affecting the properties of gelatin gels	30
Production and characterization of fish gelatins	35
Use of collagen and gelatin	39
Objectives	41
2. Material and methods	42
1. Chemical reagents	42
2. Fish skin and bone preparation	42

3. Instruments	44
4. Preparation and characterization of acid soluble collagens of collagen from skin and bone	45
4.1 Extraction of collagen	45
4.2 Characterization of collagen	46
5. Extraction and characterization of gelatin from skin and bone of bigeye snapper	50
5.1 Deproteinization process for gelatin extraction from skin and bone	50
5.2 Demineralization process for gelatin extraction from bone	
5.3 Swelling process for gelatin extraction from skin and bone	51
5.4 Extraction of gelatin from pretreated skin and bone	51
6. Characterization and functional properties of gelatin of skin from bigeye snapper	52
	53

Contents (continued)

	Page
6.1 Determination of chemical compositions	53
6.2 SDS-Polyacrylamide Gel Electrophoresis (SDS-PAGE)	53
6.3 Gelation	53
6.4 Solubility	54
6.5 Emulsifying Properties	55
6.6 Foaming Properties	56
7. Improvement of gel properties of gelatin from the skin of bigeye snapper	56
7.1 Use of $MgSO_4$	
7.2 Use of microbial transglutaminase (MTGase)	56
8. Statistical analysis	57
3. Results and Discussion	59
1. Characterization of acid soluble collagen from skin and bone from bigeye	59

1.1	Compositions of skin, bone and their collagens	
1.2	Amino acid composition of skin and bone collagens	59
1.3	SDS-polyacrylamide gel electrophoresis patterns of skin and bone collagens	60
		63
1.4	Peptide mapping of skin and bone collagens	65
1.5	Thermal stability of skin and bone collagens	68
1.6	Viscosity of skin and bone collagen solutions	70
1.7	Solubility of skin and bone collagens	71
2.	Extraction of gelatin from skin and bone from bigeye snapper	74
2.1	Deproteinization for gelatin extraction	74
2.2	Demineralization for gelatin extraction from bone	78
2.3	Swelling for gelatin extraction from skin and bone	79
3.	Characterization and functionality of gelatin from skin of bigeye snapper	84
3.1	Proximate compositions of bigeye snapper skin and its gelatin	

3.2	SDS-polyacrylamide gel electrophoretic (SDS-PAGE) patterns of	84
	skin gelatin	85
3.3	Gelation of gelatin from bigeye snapper skin	
3.4	Solubility of gelatin	86
3.5	Emulsifying properties	90
3.6	Foaming properties	91
4.	Improvement of gel properties of gelatin from skin of bigeye snapper	93
4.1	Turbidity of gelatin solution and color of gelatin gels	95
4.2	Bloom strength of skin gelatin gels	
4.3	Color of gelatin gel	95
		96
		99

Contents (continued)

	Page
4.4 SDS- polyacrylamide gel electrophoretic (SDS-PAGE) patterns of gelatin gels	100
4.5 Scanning Electron Microscopy of Gelatin gels	102
4. Conclusion	110
Suggestion	111
References	112
Appendix	129
Vitae	142

List of Tables

Table	Page
1. Collagen and their distribution	5
2. Amino acid composition of muscle collagens of marine fish and invertebrates	11
3. Main neutral sugars in collagens of marine fish and invertebrates	12
4. Collagen content in white muscle of fishes	15
5. Chemical compositions of skin, bone and their collagen from bigeye snapper	60
6. Amino acid composition of skin and bone collagens from bigeye snapper (residue/1,000 residues)	62
7. Ash content in residues of deproteinized bone from bigeye snapper after demineralization process under different conditions	79
8. Effect of swelling on the yield of gelatin from bigeye snapper skin and bone with different demineralization conditions	80

9.	Proximate compositions of skin and skin gelatin from bigeye snapper	84
10.	Color of gelatin gel from bigeye snapper skin at different pHs	89
11.	Emulsifying properties of gelatin from bigeye snapper skin and egg white at different concentrations	92
12.	Foaming properties of bigeye snapper skin gelatin and egg white at different concentrations	94
13.	Color of gelatin gel from bigeye snapper skin with add with MgSO ₄ or MTGase at different concentrations	99

List of Figures

Figure		Page
1.	Triple-helical structure of collagen	4
2.	Illustration of the overlap structure of the collagen fiber responsible for the banding pattern of a negatively stained collagen fiber	6
3.	Cross-link formation in collagen by side chain groups	8
4.	Relationship between the total imino acid content (proline + hydroxyproline) and the molecular melting temperatures (T_m) of various collagens from different species	19
5.	Factors determining optimum gelatin extraction conditions	23
6.	Molecular weight distribution showing the major structural components of gelatin	27
7.	Scheme for the concentration and temperature-dependent pathways for helix formation in α chains derived from collagen	29
8.	Gel strength of seven different commercial fish and pork gelatins as a	31

	function of concentration	
9.	Effect of the solution pH on the bloom strength of gelatin Variation in bloom strength (at 6.67% (w/v) concentration) with temperature of maturation for 275-bloom (curve A) and 175-bloom (curve B) gelatins	32
10.	Variation in bloom strength (at 6.67% (w/v) concentration) with temperature of maturation for 275-bloom (curve A) and 175-bloom (curve B) gelatins	33
11.	Effect of pH on the thermal degradation of gelatin at 70 °C	34
12.	Effect of pH on the degradation of gelatin	35
13.	Protein patterns of the gelatin from sole, megrim, cod, hake, and squid	38
14.	The α_1/α_2 ratio and relative amount of molecular weight components of gelatin from fish skins	38
15.	Bigeye snapper, <i>Priacanthus tayenus</i>	43
16.	Scheme for extraction of gelatin from skin and bone	50
17.	SDS-PAGE patterns of collagen from bigeye snapper skin and bone	65

under reducing and non-reducing conditions

18. Peptide mapping of skin and bone collagens from bigeye snapper 67
digested by V8 protease and lysyl endopeptidase
19. Thermograms of bigeye snapper skin and bone collagens rehydrated in 69
0.05 M acetic acid and deionized distilled water
20. Relative viscosity of bigeye snapper skin and bone collagens solution at 71
different temperatures
21. Relative collagen solubility ($\%$) of bigeye snapper skin and bone 72
collagens at different pHs
22. Relative collagen solubility ($\%$) in 0.5M acetic acid of bigeye snapper 73
skin and bone collagens in presence of NaCl at different concentrations
23. Accumulative protein content and hydroxyproline content in 76
deproteinizing solution of bigeye snapper skin
24. Accumulative protein content and hydroxyproline content in 77
deproteinizing solution of bigeye snapper bone

25.	Microstructure of skin, deproteinized skin and skin swollen with acetic acid and citric acid at different concentrations	81
26.	Bloom strength of gelatin gel from skins swollen with acetic acid or citric acid at different concentrations	83
27.	SDS-PAGE pattern of gelatin from bigeye snapper skin under reducing condition	86
28.	Turbidity of gelatin solution from bigeye snapper skin at different pHs	87
29.	Bloom strength of bigeye snapper skin gelatin at different pHs	88
30.	Relative solubility of gelatin from bigeye snapper skin and egg white at different pHs	90
31.	Turbidity of gelatin solution from bigeye snapper skin added with $MgSO_4$ or MTGase at different concentrations	96
32.	Bloom strength of gelatin gel from bigeye snapper skin added with $MgSO_4$ and MTGase at different concentrations	98
33.	SDS-PAGE pattern of gelatin gel from bigeye snapper skin added with	101

- MgSO₄ at different concentrations
34. SDS-PAGE pattern of gelatin gel from bigeye snapper skin with MTGase 102
at different concentrations
35. Microstructure of gelatin gel from bigeye snapper skin with and without 103
addition of MgSO₄ at different concentrations
36. Microstructure of gelatin gel from bigeye snapper skin with and without 104
addition of MTGase at different concentrations
37. Microstructure of gelatin gel from bigeye snapper skin with and without 104
adding MTGase at the concentration of 0.01 %_(w/v)
38. Bloom strength of gelatin gel from bigeye snapper skin containing 0.01 106
%_(w/v) MTGase incubated for different times
39. SDS-PAGE pattern of gelatin gel from bigeye snapper skin containing 107
0.01 %_(w/v) MTGase incubated for different times
40. SDS-PAGE pattern of gelatin gel from bigeye snapper skin added with 109
0.1 or 1.0%_(w/v) MTGase and incubated for different times