

(54) Title of the invention : AN ALGAL POLYSACCHARIDES-BASED BIODEGRADABLE SHEET AND A PROCESS OF PREPARING THEREOF

(51) International classification :A01N0065030000, B65D0065460000, A61K0008970600, H05B0006640000, D01F0001100000

(86) International Application No :NA  
 Filing Date :NA

(87) International Publication No : NA

(61) Patent of Addition to Application Number :NA  
 Filing Date :NA

(62) Divisional to Application Number :NA  
 Filing Date :NA

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(57) Abstract :  
 ABSTRACT OF THE INVENTION: Title: An algal polysaccharides-based biodegradable sheet and a process of preparing thereof An algal polysaccharides-based biodegradable sheet and a process of preparing thereof are disclosed. The process of preparing algal biodegradable sheet by preparing seaweed extract comprising the steps of i) adding (10) 4 g of seaweed with 100 mL of sterile distilled water in the ratio of 1:25 to form a solution in a 100 mL beaker, which is kept under 800 W for 5 min with an intermittent gap and every 1 min, ii) adding (20) 5 mL of Titanium oxide (TiO<sub>2</sub>) to said solution, which is heated at 800 W and further adding 5 mL of glycerol to the said solution slowly, iii) forming (30) a seaweed extract by keeping said solution in a microwave oven for 2 mins with an intermittent gap, and iv) immediately pouring (40) said seaweed extract to the pre-prepared glass plate sealed with four sides and allowing said seaweed extract to dry at hot air oven thereby preserve the food materials without comprising its appearance and quality

No. of Pages : 20 No. of Claims : 5