

## **BIBLIOGRAFIA**

1. FESSENDEN RALPH, Química Orgánica, Grupo Editorial Iberoamérica, México, 1983.
2. KRISTOTT J., Stability and shelf-life of food, fats and oils, 2000.
3. LAPLANTE S., TURGEON S., PAQUIN P., Effect of pH, ionic strength, and composition on emulsion stabilizing properties of chitosan in a model system containing whey protein isolate, 2004.
4. LAPLANTE S., TURGEON S., PAQUIN P., Emulsion stabilizing properties of various chitosans in the presence of whey protein isolate, 2004.
5. LAREZ CRISTOBAL, Revista Iberoamericana de Polímeros, Volumen 4(2), 2003.
6. Libro blanco del camarón, Edición 1989.

7. MADRID VICENTE, Nuevo manual de Industrias Alimentarias, Tercera Edición, Madrid, 2001.
8. MCCLEMENTS DAVID J, Food Emulsions: Principles, Practice and Techniques, CRC Press, 1999.
9. MUN S., DECKER E., MCCLEMENTS D., Effect of molecular weight and degree of deacetylation of chitosan on the formation of oil – in – water emulsions stabilized by surfactant – chitosan membranes, 2005.
10. RODRIGUEZ M., ALBERTENGO L., AGULLO E., Emulsification capacity of chitosan, 2001.
11. SHARI RENE BAXTER, Molecular Weight and Degree of Acetylation of Ultrasonicated Chitosan, The University of Tennessee, Knoxville, 2004
12. SHIRAI K., Utilización de desechos de crustáceos para la obtención de quitina, quitosano, proteína y quitinasas mediante biotecnología, Universidad Autónoma Metropolitana, México, 2004.

13. SHUANG CHI, Development and characterization of antimicrobial food coatings based on chitosan and essential oils, The University of Tennessee, Knoxville, 2004.

14. <http://www.biopol.cl>

15. <http://www.corpei.org>

16. <http://www.educ.ar>

17. <http://www.ehu.es>

18. <http://www.fao.org>

19. <http://www.fquim.unam.mx>

20. <http://www.oceansatlas.org>

21. <http://www.poscosecha.com>

22. <http://www.peakchem.com>

23. <http://www.pcierd.dost.gov.ph/food/pdf/403.pdf>

24. <http://www.superban.gov.ec>