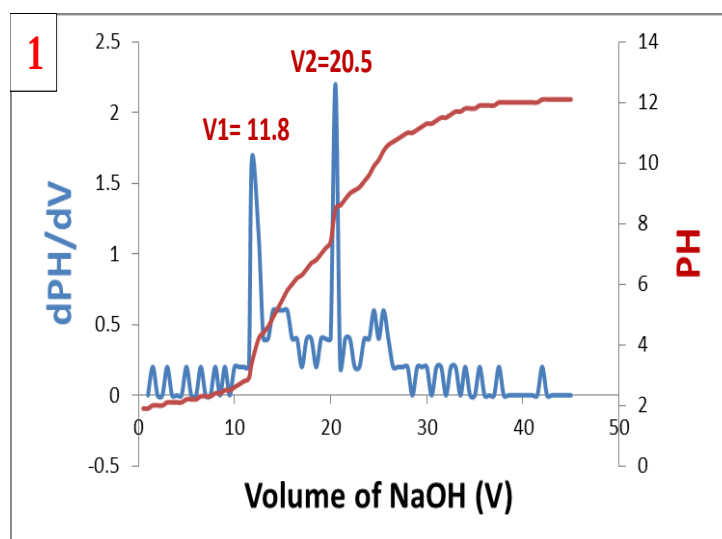
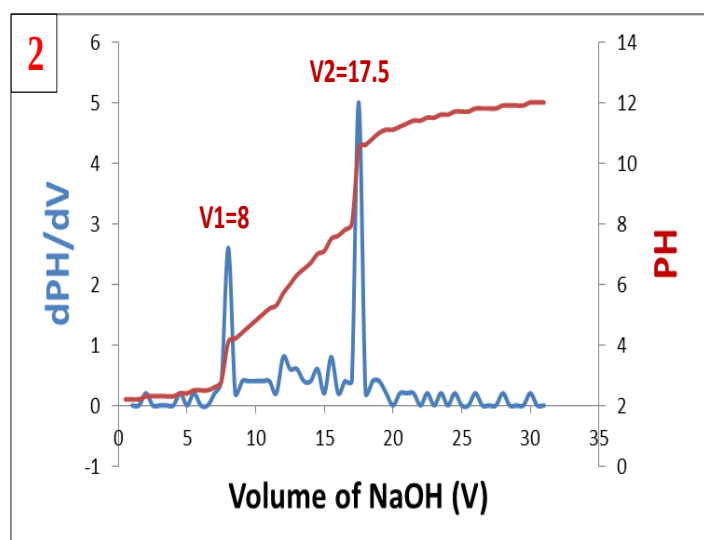


Original data of shrimp chitosan

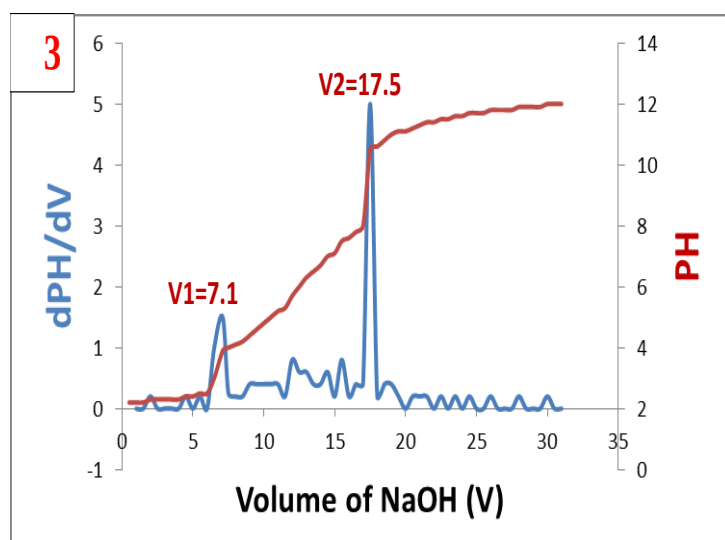
Original data of potentiometric titration curves which were used to calculate the degree of deacetylation (DD %) resulting from the effect of different microwave powers (875W and 1250W) for different times (10, 15, and 20 minutes).



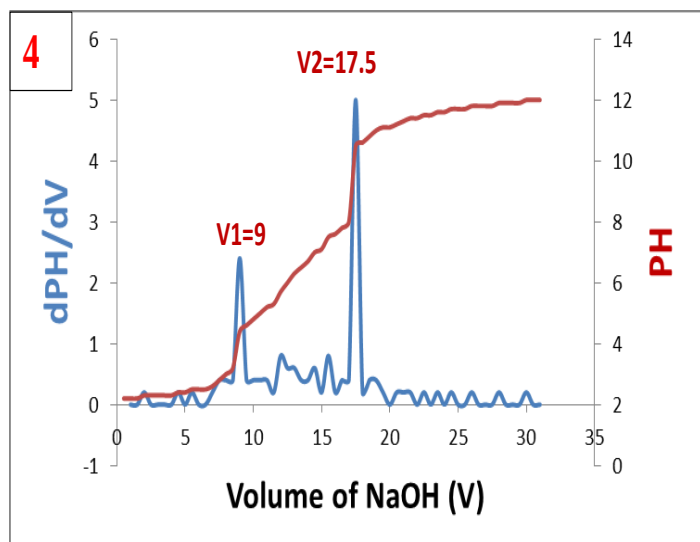
Commercial chitosan with 74.6% DD



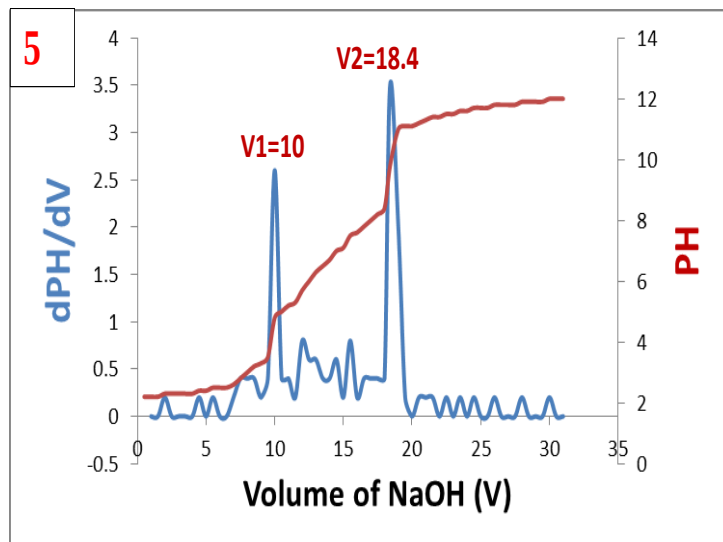
at microwave power (875W) for (10 min) with
.80.3% DD



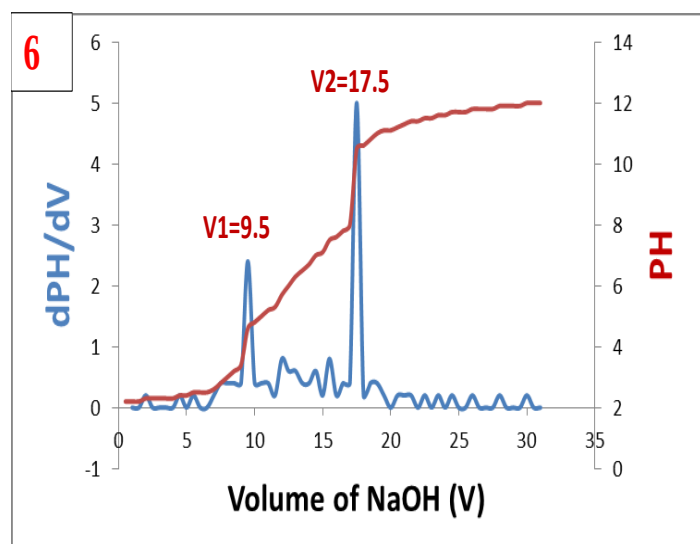
at microwave power (875W) for (15 min) with
86.6% DD



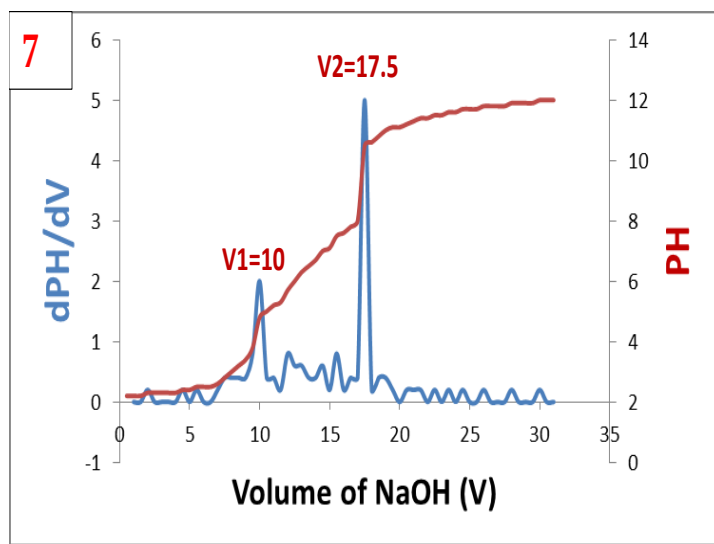
at microwave power (875W) for (20 min) with 73.2% DD



at microwave power (1250W) for (10 min) with 72.4% DD



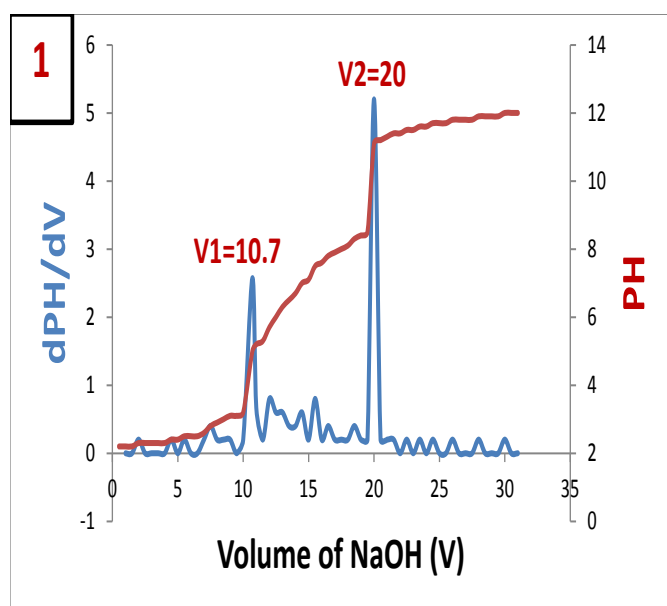
at microwave power (1250W) for (15 min) with 69.5% DD



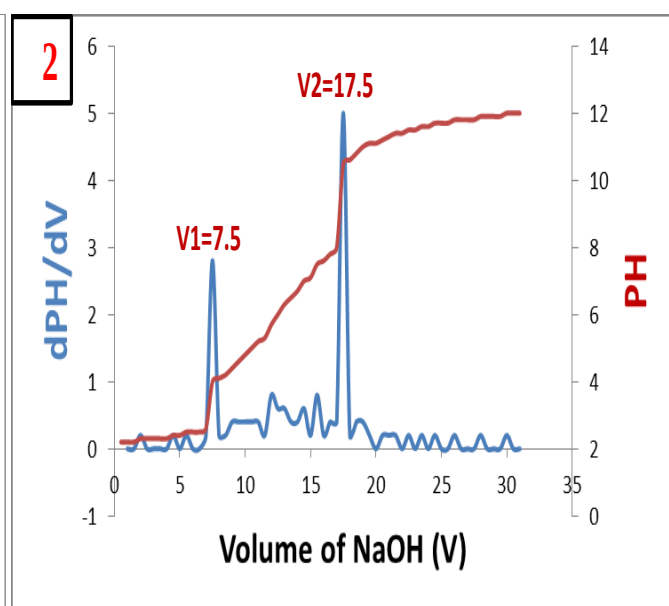
at microwave power (1250W) for (20 min) with 65.7% DD

Original data of crab chitosan

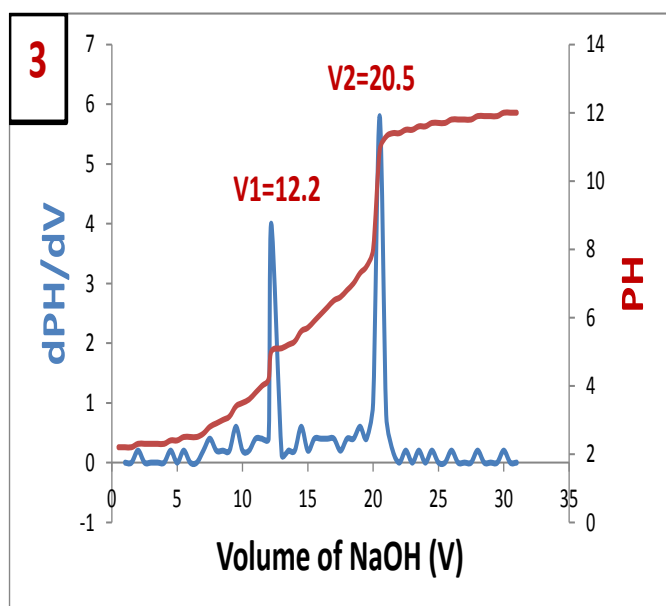
Original data of potentiometric titration curves which were used to calculate the degree of deacetylation (DD %) resulting from the effect of different microwave powers (875W and 1250W) for different times (10, 15, and 20 minutes).



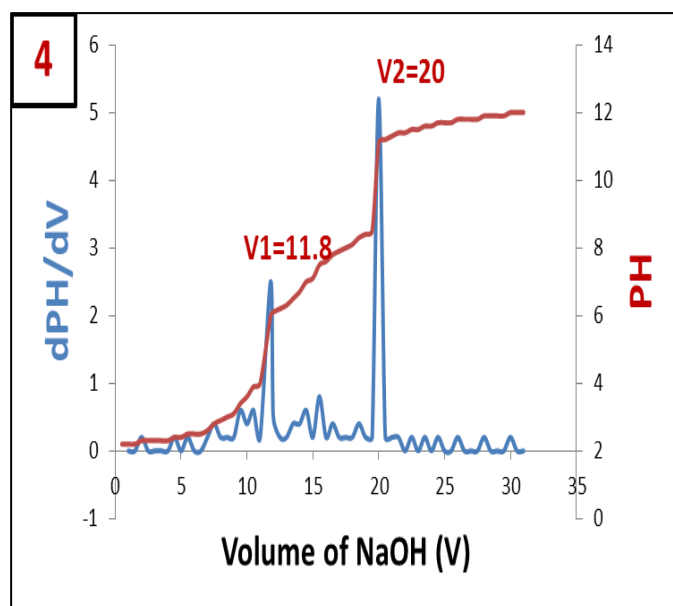
at microwave power (875W) for (10 min) with
78.9% DD



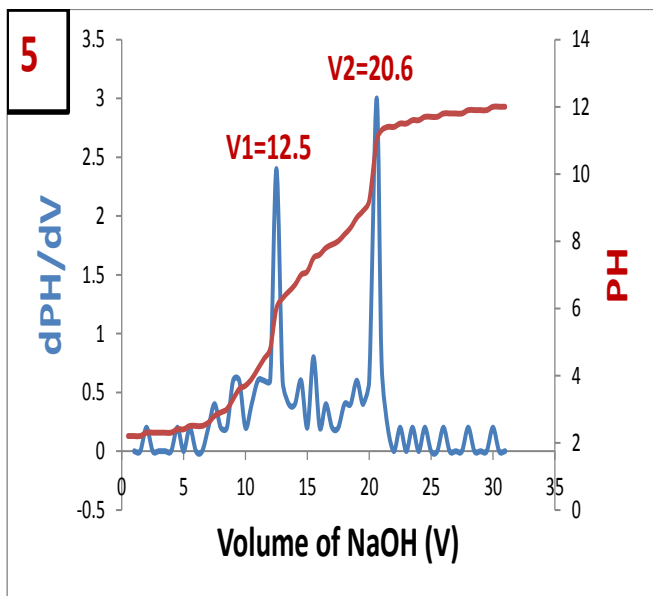
at microwave power (875W) for (15 min) with
83.8% DD



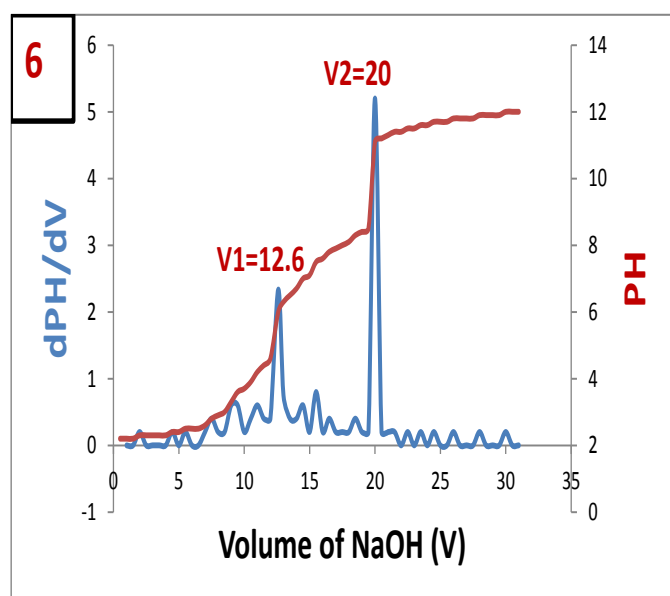
at microwave power (875W) for (20 min) with
71.7% DD



at microwave power (1250W) for (10 min) with
71.0% DD



at microwave power (1250W) for (15 min) with
70.2% DD



at microwave power (1250W) for (20 min) with
65.0% DD