



FEDERAL UNIVERSITY OF CEARÁ
Provost Office of Research and Graduate Studies

COURSE PROGRAM

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| 1. PROGRAM: | |
| Program | GRADUATE PROGRAM IN CHEMISTRY |
| 2. COMPONENT TYPE: | |
| Activity () | Course (X) Module () |
| 3. LEVEL: | |
| Master's Degree (X) | Doctorate (X) |
| 4. COMPONENT IDENTIFICATION: | |
| Name: | POLYSACCHARIDES: STRUCTURE, PROPERTIES AND APPLICATIONS |
| Code: | CEP9333 |
| Hours: | 96 |
| Credits: | 6 |
| Optional course: | Yes (X) No () |
| Compulsory course: | Yes () No (X) |
| Area: | There are no mandatory concentration areas for the discipline |
| 5. PROFESSOR: | |
| Profa. Jeanny da Silva Maciel Profa. Pablyana Leila Rodrigues da Cunha Profa. Regina Célia Monteiro de Paula | |
| 6. ABSTRACT: | |
| Fundamental concepts of polysaccharides. Isolation methods. Structural and physical-chemical characterization of polysaccharides. Correlation between structure and properties of polysaccharides. Applications | |
| 7. COURSE PROGRAM: | |
| 1-Fundamental concepts 2- Chemical and Molecular Structure 3- Physical Properties 4- Isolation and purification methods 5- Structural Characterization Methods 6- Physical-Chemical Characterization Methods. 7- Properties and applications of different types of polysaccharides | |
| 8. EVALUATION PROCESS: | |
| Theoretical evaluation and seminars. Frequency equal to or greater than 75% | |

9. BIBLIOGRAPHY:

1. de Paula, R.C.M.; Paula, H. C. B.; Feitosa, J. P. A. (Org.) . Polissacarídeo da Biodiversidade Brasileira. 1. ed. Fortaleza: Imprensa Universitária UFC, 2018. 335p .
2. Dumitriu, S (ed). Polysaccharides-Structural diversity and functional versatility, Maerzel Dekker, 2005 .
3. Stephen, A.M.; Phillips, G.O. and Williams, P.A. Food Polysaccharides and their applications. CRC- 2006.
4. Heinze, T. Polysaccharides I: In Advance in Polymer Science. Vol 186, Springer, 2005.
5. Kennedy, J.F; White, C.A., Bioactive carbohydrates. Ellis Horwood Limited- 1983.