

Review of: "Impact of Starch Concentration on Chlorella-k-Carrageenan Gel Formation Mechanism"

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Potential competing interests: No potential competing interests to declare.

The study is interesting; however, there is a lack of more solid evidence in the experiments conducted. There is no clear criterion for the creation of the different mixtures and their relationship with the formation of a gel with the desired characteristics. The number of experiments does not reflect a consistent criterion, and they are insufficient given the number of combinations and materials used. It would be important to have an experimental design that includes a greater number of combinations of Chlorella to establish whether its use in mixtures for obtaining plastic materials is viable. Table 1 is not very informative, as discussing the percentage of total carbohydrates in Chlorella does not indicate the relationship with the polysaccharide content capable of forming gels, nor how the other components might affect its formation. It is recommended to review the number of significant figures in the results reported in Table 5, as well as expand the discussion of the results by comparing them with publications that report the use of similar materials. This comparison would help highlight the advantages and disadvantages of using algal polysaccharides and how mixing them with other natural materials might be a better alternative.