

# Potential Biodegradable Sticker Based On Carrageenan and Chitosan With Addition of Lauric Acid : A Review

## ABSTRACT

Plastic pollution is a significant problem with detrimental effects on the environment and human health. Conventional plastic stickers, widely used in various sectors, contribute to plastic waste accumulation and slow degradation. To address this issue, research has focused on developing biodegradable stickers made from natural polymers such as carrageenan and chitosan. Carrageenan, derived from red seaweed, forms gels and has potential as a biodegradable film due to its stability and high fiber content. Chitosan, derived from crustacean waste, is non-toxic and can act as a stabilizer, thickener, and protective layer in food products. However, chitosan alone has limitations in terms of brittleness and rigidity. Lauric acid, a medium-chain fatty acid found in coconut oil, can be added as a film-forming material to improve the mechanical properties and reduce water vapor permeability. Biodegradable films thickness, tensile strength & Percent elongation, and surface morphology play important roles in their quality characteristics. Biodegradable stickers made from lauric acid-based biodegradable films offer ink resistance, biodegradability, water resistance, and water solubility as key characteristics.

**Comment [MOU1]:** This is not a research article, please replace it with a more appropriate word

**Keywords:** *Biodegradable stiker, Chitosan, Carrageenan, Lauric Acid*

**Comment [MOU2]:** Keywords do not all have to be taken from the words in the title. Look for some significant words in the contents of this article to be used as appropriate and relevant keywords

## 1. INTRODUCTION

Plastic pollution has become a major problem that has an impact on both the environment and human health. Plastic stickers are one of the most frequently used goods in a variety of sectors, from food packaging to corporate advertising. However, conventional plastic stickers can take a very long time to degrade and contribute to the buildup of plastic trash that affects ecosystems.

**Comment [MOU3]:** This statement must be supported by relevant references

Research has been done to create stickers that can biodegrade organically and turn into more ecologically friendly materials in an effort to solve this problem. Stickers that naturally decay in a shorter amount of time and have less of an adverse effect on the environment are a fascinating option. Stickers made of natural polymers including carrageenan and chitosan. Chitosan is a polymer generated from the chitin present in animal skins and crustacean shells, whereas carrageenan is a carbohydrate taken from seaweed. These materials may naturally dissolve without leaving any toxic residues since they are both biodegradable and biocompatible. Biodegradable stickers can also provide acceptable physical and mechanical qualities, such as good adhesive, flexibility, and resistance to water and temperature, in addition to their benefit of biodegradability. This qualifies them for a variety of uses, such as food packaging, cosmetics, and commercial advertising.

**Comment [MOU4]:** This statement must be supported by relevant references

You are like writing an opinion article in a newspaper without reference support. A good scientific article is supported by the latest and relevant scientific references

Chitosan, as a polysaccharide, is a derivative of deacetylated chitin and is classified as a hydrocolloid compound found in crustaceans, such as crabs [1]. The advantages of chitosan include being non-toxic [2], not altering color and aroma [3], and being able to form films that are strong and not easily torn [4]. Chitosan has the potential to be developed as a material for edible film production because it can be used as a stabilizer, thickener, emulsifier, and a clear protective layer on food products. Chitosan is non-toxic, biodegradable, biocompatible, and a good film former [5]. However, the use of chitosan alone as a single raw material in the production of edible films still has some weaknesses, such as brittleness and rigidity [6].

Carrageenan is a linear sulfated polysaccharide compound composed of D-galactose and 3,6-anhydro-D-galactose, obtained from the extraction of *Eucheuma cottonii*, a type of red seaweed (Rhodophyceae) [7]. Carrageenan is a good alternative as a basic material for manufacturing edible film packaging to improve the shelf life and quality of packaged food [7]. Carrageenan is a water-soluble polymer and has high potential as a film former [8]. Carrageenan has the potential to be a biodegradable film due to its ability to form gels, its stability, edibility, renewability, and high fiber content [9]. By adding hydrophobic materials, the shortcomings of biodegradable stickers can be overcome. Lipids are one of the additive materials added to films containing polysaccharides to improve the hydrophobic properties of the resulting film [10].

One of the fatty acids that can be used as a film-forming material is lauric acid. Lauric acid is a medium-chain saturated fatty acid composed of 12 carbon atoms and has hydrophobic properties. Lauric acid has many uses, including its role as an antiviral, antiprotozoal, and antibacterial agent in the human body. According to Santoso et al. [11], lauric acid functions as a biodegradable composite film former, belonging to the lipid group, which prevents water vapor transmission without reducing the film's elasticity. The addition of lauric acid can reduce water absorption and water vapor permeability [12].

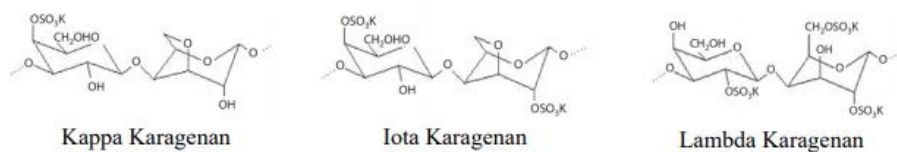
## 2. BIODEGRADABLE FILM

According to Han [13], the materials used in the production of edible films are hydrocolloids, lipids, and composites. Hydrocolloids include polysaccharides and proteins. Proteins can be derived from soybeans, gelatin, milk protein, and fish protein. Polysaccharides can be obtained from cellulose and its derivatives, seaweed extracts such as alginates, agar, carrageenan, gums, chitosan, and others. Lipids can be derived from fatty acids, and composites are a combination of hydrocolloids and lipids. Plasticizers, antioxidants, vitamins, essential oils, and pigments, which are additives, are used to enhance the protective properties of biodegradable films.

### 2.1. CARRAGEENAN

**Comment [MOU5]:** It is also advisable to review the use of carrageenan so far, and examples of products used from carrageenan. What are the advantages and disadvantages

Carrageenan belongs to the class of galactan polysaccharides found in red seaweeds of the Rhodophyta class and contains intercellular matrix components. In seaweeds, carrageenan functions as a hydrophilic structure to accommodate water pressure and waves. Besides being biodegradable, carrageenan is also used as a viscosity regulator, stabilizer, and thickening agent [16]. According to Necas and Bartosikova[17], carrageenan is divided into six classes: iota, lambda, kappa, theta, nu, and mu-carrageenan. Iota, kappa, and lambda are classes that exhibit thermoreversible properties, meaning they melt upon heating and re-gel upon cooling, whereas lambda carrageenan does not form a gel.



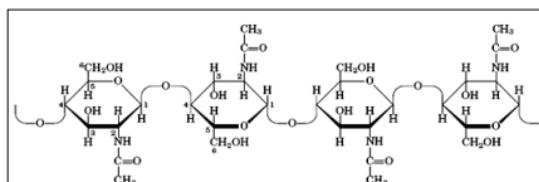
**Fig1. Structure Karagenan**  
 Source:Thakur and Takur[16]

Carrageenan has the ability to form gels, making it suitable for use in edible films. Therefore, it is chosen based on its highest gel strength. According to Asikin and Kusumaningrum [18], carrageenan from seaweeds harvested at 40 days has the highest gel strength. However, the hydrophilic nature of carrageenan is a drawback as a material for forming biodegradable films with low water vapor transmission resistance.

## 2.2. CHITOSAN

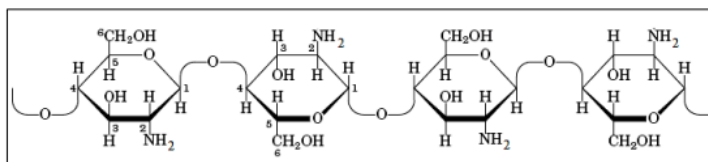
K Chitosan is a polysaccharide obtained from the deacetylation of chitin, and it is derived from the waste of crustacean animals such as crabs, shrimps, and crayfish. Chitosan carries a positive charge and is soluble at pH below due to the protonation of its amino groups. It can be designed into various forms such as films, gels, and nanoparticles. The ability of chitosan to create good films has made it one of the most extensively researched polysaccharides for edible film production [19].

According to Nurhayati and Agusman[20], the process of chitosan production involves deproteinization (removal of proteins), demineralization (removal of minerals), depigmentation (removal of colorants), and deacetylation, which eliminates the acetyl groups (-COCH<sub>3</sub>) using a basic solution to obtain chitosan biopolymer.



(a)

**Comment [MOU6]:** It is also advisable to review the use of chitosan so far, and examples of products used from chitosan. What are the advantages and disadvantages



(b)

**Fig 2. Structure Kitin (a) and chitin (b)**

Source: Dompeipen[21].

Quality standard of chitosan depends on various parameters, and the quality standards for chitosan are presented in Table 1

Parameter	Standard	
	Dalwoo Korea	Japanese Protan Lab
Apparition	White or yellow powder	Clear solution
Particle size	25-200 mesh	Flake to powder
Water content	≤ 10 %	≤ 10 %
Ash content	≤ 0,5 %	≤ 2 %
Protein content	≤ 0,3 %	-
Distillation degree	≥ 70 %	≥ 70 %
Viscosity	50-500 cps	200-2000 cps
Insolubility	< 1%	-
Heavy metal content : As, Pb	< 100 ppm	-
pH	7-9	7-8
smell	No smell	Not smell

Source :Rochima[22]

Chitosan has the potential to be developed as a material for edible film production as it can act as a stabilizer, thickener, emulsifier, and form a transparent protective layer in food products. Chitosan is non-toxic, biodegradable, biocompatible, and an excellent film-forming agent [6].

### 2.3. LAURIC ACID

Lauric acid is a medium-chain fatty acid (MCFA) with 12 carbon atoms that is found in pure coconut oil or Virgin Coconut Oil (VCO). Lauric acid has various uses, such as serving as an antiviral, antiprotozoal, and antibacterial agent in the human body. In the cosmetic industry, it is used as a moisturizer and softener, and it is also utilized in shampoo and soap production [23]. Coconut oil contains approximately 51-53% lauric acid, which can be separated from the oil through hydrolysis with the assistance of water under high temperature and pressure. After hydrolysis, coconut oil is transformed into free fatty acids (including lauric acid) and glycerol [24].

Lauric acid has a melting point of 44°C and a boiling point of 225°C, so it appears as a white solid at room temperature and easily melts when heated. Its chemical formula is  $\text{CH}_3(\text{CH}_2)_{10}\text{COOH}$ , and its molecular weight is 200.3 g/mol. Lauric acid is soluble in water, but the solubility decreases as the length of the fatty acid chain increases. This solubility

**Comment [MOU7]:** .It is also advisable to review the use of lauric acid so far, and examples of products used from lauric acid. What are the advantages and disadvantages

property is utilized to separate various unsaturated fatty acids through crystallization processes [26].

According to Santoso et al. [25], lauric acid functions as a biodegradable composite film former in the lipid category, providing resistance to water vapor transmission without compromising the film's elasticity. In line with the statement by Saleh and Muhammad [33], the addition of lauric acid to biodegradable films can reduce their hydrophilic properties and excessive water vapor content.

**Table 2.** Biodegradable film with addition of lauric acid

Title	Reference	Result
Effect Of Lauric Acid On The Thermal And Mechanical Properties Of Polyhydroxybutyrate(PHB)/Starch Composite Biofilms	Adorn et al [14]	The addition of lauric acid to starch-based biodegradable films enhances the mechanical properties and improves thermal stability
Effects Of Two Fatty Acids On Soy Protein Isolate/Sodium Alginate Edible Films: Structures And Properties	Chen et al [15]	The addition of lauric acid improves the mechanical properties of the film better than other fatty acids. The addition of fatty acids enhances the water barrier properties of the film.
The effect of fatty acids on the physicochemical properties of edible films composed of gelatin and gluten proteins	Fakhouri et al [12]	addition of fatty acids affects the mechanical properties, solubility, and water resistance of the film

## 2.4. PLASTICIZER

Plasticizer is a substance that is commonly added in the production of biodegradable films. It serves to reduce brittleness and increase flexibility and durability of the film, especially when stored at low temperatures. Glycerol is one of the commonly used plasticizers in the production of edible films and it has an impact on raw materials such as starch. Glycerol is more efficient in improving the physical and chemical properties related to tensile strength, elongation, and transparency[26].

Glycerol is suitable as a plasticizer because it is in liquid form. Its liquid form is advantageous as it is easily soluble in water and can be mixed into film solutions[27]. Glycerol is an important compound consisting of alkali trihydrate (propane-1,2,3-triol) with the chemical formula  $\text{CH}_2\text{OHCHOHCH}_2\text{OH}$ . This compound is widely found in animal fats.

## 3. CHARACTERISTIC OF BIODEGRADABLE FILM

### 3.1 THICKNESS

Thickness is a physical property that is influenced by the concentration of the solid solvent in the film solution and the size of the printing plate. The thickness of the film will affect the rate of water vapor and gas transmission[28]. Thickness is considered a physical property of the film that determines the quality characteristics of tensile strength, percentage elongation, and water vapor transmission rate. The thickness of biodegradable films [29]. The characteristic of thickness is the ability of biodegradable film as a packaging material. Thicker biodegradable films will result in a non-transparent appearance [30]. The purpose of measuring thickness is to understand the influence of the thickness of biodegradable films on the rate of vapor transmission and resistance to water and gas that enter the film matrix. The higher the thickness of the biodegradable film, the better its ability to inhibit vapor transmission, water resistance, and gas resistance.

### **3.2 TENSILE STRENGTH AND PERCENT ELONGATION**

Tensile strength test is a measurement of the maximum force that a material can withstand when stretched or pulled before it breaks or tears. The higher the force applied, the greater the tensile strength. Edible films with high tensile strength will effectively protect packaged products from mechanical disturbances [40]. This measurement aims to determine the force required to achieve maximum elongation in each area of the biodegradable film. Tensile strength depends on the concentration and type of materials used in the biodegradable film [31].

Percentage elongation refers to the maximum length change that occurs during stretching until the film breaks[32]. The value of percentage elongation reflects the stretchability, and generally, the addition of a plasticizer increases the flexibility of the film [33]. Decreased elasticity leads to increased film flexibility. The value of percentage elongation is related to the film's elasticity, where a higher percentage value indicates greater elasticity and better quality biodegradable film, whereas a low elongation value indicates lower film quality [34].

### **3.3 SURFACE MORPHOLOGY**

SEM analysis is conducted to observe the compatibility of additive mixtures and to examine the surface morphology of the film. SEM analysis helps determine the morphology and structural changes of a material, such as fractures, folds, and pore formation in the film [35]. The microstructure of the film is an important element in understanding its properties. The microstructures obtained through SEM can vary from compact to porous, and from smooth to rough [36].

## **4. BIODEGRADABLE STICKER**

The scientific term "biodegradable" refers to materials that can be degraded naturally, broken down by bacteria and fungi. In other words, you can throw items labeled biodegradable into the ground, and nature will be able to break them down and reuse their components. Therefore, the innovation of "biodegradable" stickers emerged, this term usually refers to stickers that can degrade fairly quickly and naturally, and are usually used in conjunction with packaging that is also labeled biodegradable [40].

## 5. CHARACTERISTICS OF POTENTIAL BIODEGRADABLE STICKERS MADE FROM LAURIC ACID-BASED BIODEGRADABLE FILM

### 5.1. INK RESISTANCE

Ink resistance testing is conducted to determine how well the biodegradable sticker can withstand ink and remain visible without fading or smudging during a specific storage period. The type of ink used on the biodegradable sticker can affect ink resistance. Typically, there are inks specially designed for application on biodegradable materials to minimize environmental impact and provide reasonable resistance to color fading [37].

### 5.2. BIODEGRADABILITY

Biodegradability describes the film's ability to degrade well in soil. Testing is performed using a soil test method by placing the biodegradable sticker on soil until the sticker undergoes complete degradation. Biodegradable sticker observations are conducted once a week. The biodegradability of the packaging due to microorganisms is influenced by additives, hydrophobic properties, polymer structure, and packaging material molecules [38].

### 5.3. WATER RESISTANCE

Water resistance in biodegradable stickers refers to the sticker's ability to withstand water without dissolving or undergoing significant structural changes. Good water resistance in the film is important to prevent the sticker from dissolving when exposed to moisture. The optimal water resistance in biodegradable stickers depends on factors such as the base material used, manufacturing method, and surface treatment. According to Nairfana [39], testing for water resistance is important because a good film is one that can protect the product from water, ensuring that water is absorbed by the film.

### 5.4. WATER SOLUBILITY

Water solubility is a parameter used to determine the ability of the biodegradable sticker to dissolve in water or resist water penetration. The percentage of solubility of the biodegradable sticker can be used as an indicator to measure water resistance, sticker integrity, and the biodegradability of the sticker when applied to a product. According to Rusli et al. [8], high solubility causes the film to dissolve easily in water and reduces its ability to withstand water. Films with high solubility are suitable for use in consumable products or packaging. High solubility is also related to the biodegradability of the sticker.

## 6. CONCLUSION

Biodegradable stickers offer good adhesive properties, flexibility, and resistance to water and temperature. They can be used in various applications such as food packaging, cosmetics, and commercial advertising. However, the use of chitosan alone may result in brittleness, while carrageenan may have lower water vapor transmission resistance. Lauric acid, as a fatty acid, can be added to enhance the hydrophobic properties of biodegradable films. The characteristics of biodegradable films include thickness, tensile strength, percentage elongation, surface morphology and characteristic of biodegradable sticker include ink resistance, biodegradability, water resistance, and water solubility. Overall, biodegradable stickers made from lauric acid-based biodegradable films offer a promising solution to the problem of plastic pollution.

**Comment [MOU8]:** What about the availability of raw materials in the future if chitosan and carrageenan are used in bulk volumes as raw materials that are more environmentally friendly? Including the use of Lauric acid

For example, in a country like Indonesia, which has a high potential for natural resources, the production of crustaceans which produce chitosan, of course, still expects a lot from nature, such as clams, crabs, lobsters and shrimp. Because chitosan products are also widely used for other purposes. Likewise with carrageenan which mostly comes from seaweed. While there is still a lot of seaweed that has not been utilized optimally, and on the other hand coastal areas in tropical regions such as Indonesia are experiencing many threats due to anthropogenic activities which can inhibit the availability of seaweed in nature in terms of quantity and quality.

This fact also needs to be seen, not only to review the advantages of using chitosan and carrageenan, but how to predict how it will be used in the future. So there needs to be a review regarding this matter, to design an appropriate strategy for the use of natural resources that is sustainable as well as environmentally friendly.

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