

# Environmental limits of low salinity to *Gracilaria gracilis* development. Where do we draw the line?

## Influence of salinity on *Gracilaria gracilis* growth



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### INTRODUCTION

- Aquaculture of macroalgae correspond to 24% of the total produced species and, within this group, the most reared species (93%) belong to the genus *Porphyra* (Nori), *Gracilaria* (Ogo), *Laminaria* (Kombu) and *Undaria* (Wakame);
- Red seaweeds (Rhodophyta, Gracilariales) are important for industrial and biotechnological purposes with considerable economic importance, being the main source of agar, the most valuable phycocolloid worldwide; several species of *Gracilaria* are being produced to extract phycocolloids. ➔ **Medicine, cosmetics and food (ice creams, jellies, soups, ...)**
- In recent years, the growth and maintenance of different algae species in aquaculture has become a major research focus. It has been demonstrated that there are several beneficial effects of both micro and macroalgae as a dietary protein source in the growing food and feed industry. Other important nutrients are polyunsaturated fatty acids (PUFA), fiber, vitamins, pigments, sterols, polyphenols, among other compounds.

➤ In this study, two experiments were conducted in order to evaluate the effects of salinity on *Gracilaria gracilis* growth and survival in closed laboratory controlled conditions.

### METHODOLOGY

#### Experiment 1

- Salinities: 0, 5, 10, 20 and 35 psu;
- Six replicates per salinity;
- Photos were taken weekly to assess growth within a time period of 44 days.



Fig. 1- Harvesting location:  
Braço da Barrosa, Óbidos Lagoon, Portugal



Fig. 2 - Washing



Fig. 3 - Growth in  
Petri dishes



Fig. 4 - Growth assessment

#### Experiment 2

- Four trays: Control (constant salinity 20 psu) and three replicates;
- Twenty grams of *G. gracilis* in each tray;
- Salinity starting at 20 and gradually reduced to 15, 10 and 5 psu, during 21 days;
- Growth was evaluated by measuring the initial and final weight.

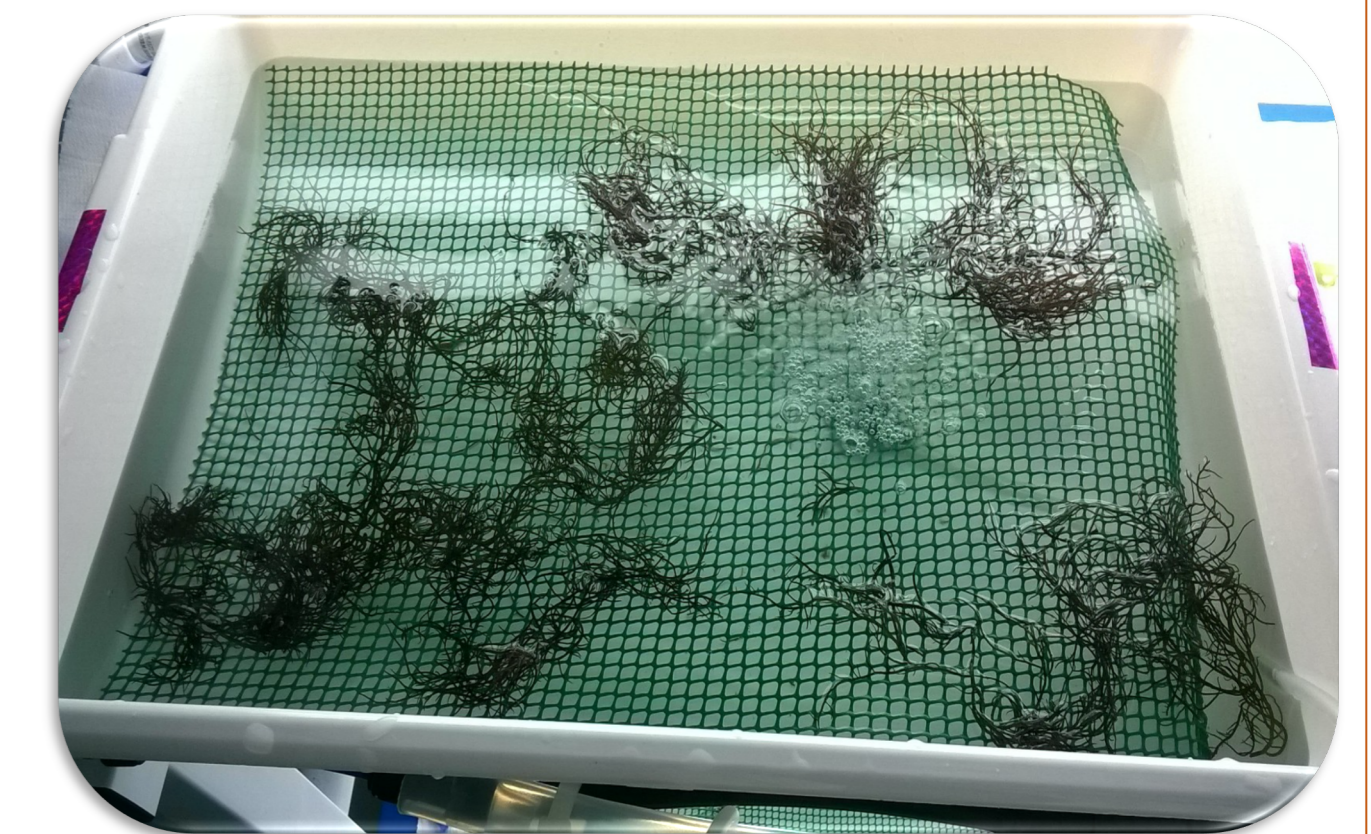


Fig. 5 - *G. gracilis* in trays

#### Trials Conditions:

- Photoperiod condition: 12 h light: 12 h dark (LD)
- Nutrient medium: Provasoli's Enriched Solution
- Temperature  $\cong 20^{\circ}\text{C}$

### RESULTS AND DISCUSSION

#### Experiment 1:

- Results showed that *G. gracilis* had higher growth rates at lower salinities, namely 5 and 10 psu;
- At the absence of salt, seaweed did not survive, gradually dying in the first 3 days of the assay;
- At salinities of 20 and 35, the results were similar until day 30 but, afterward, seaweed talli exposed to these salinities revealed weakness and lower quality.

#### Experiment 2:

- With the decrease of salinity, the weight of *G. gracilis* increased when compared with control conditions (salinity 20 psu);
- When exposed to salinity of 5, macroalgae died ➔ Can be explained due to the density increase or due to osmotic disruption.

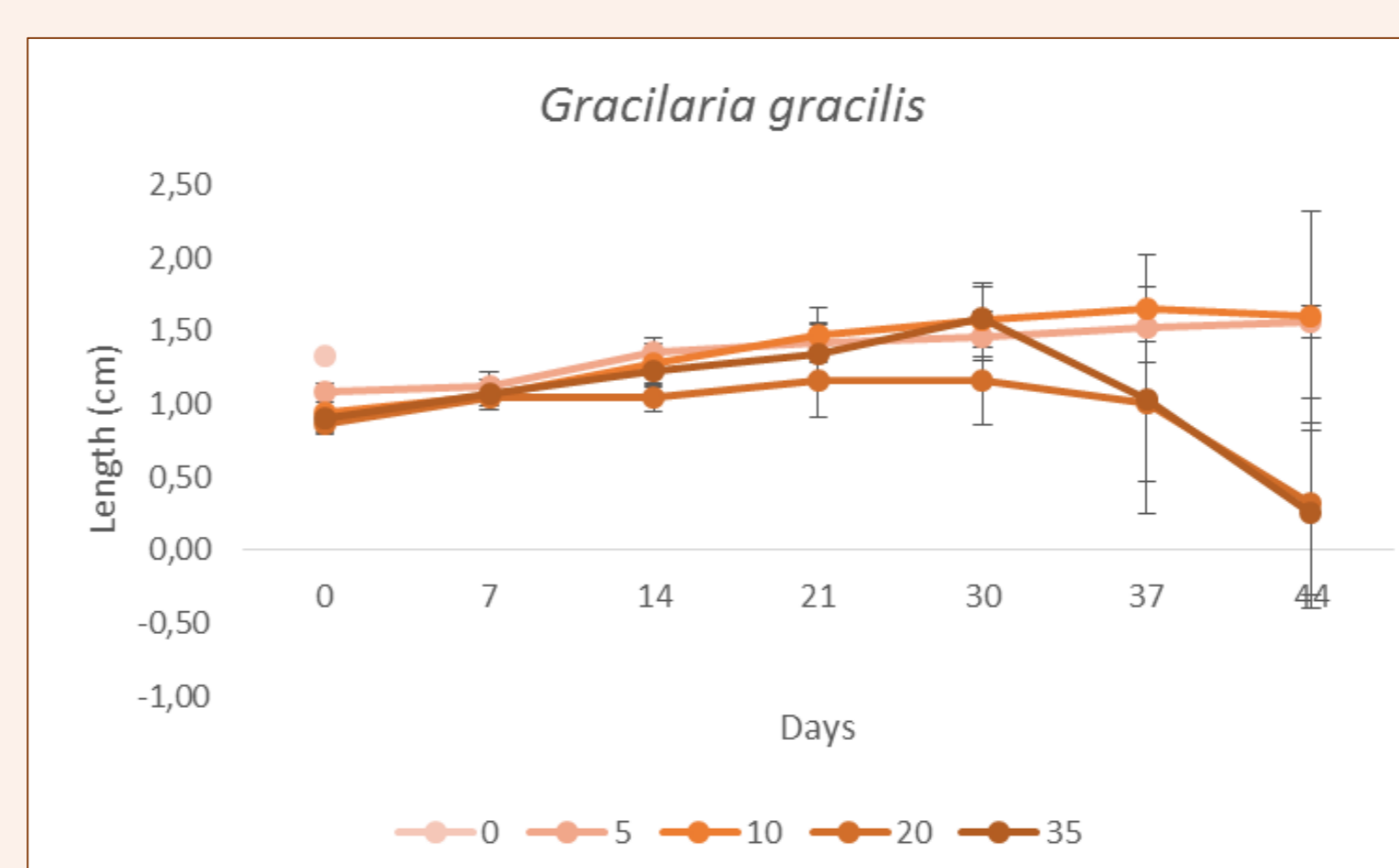


Fig. 6 - Length of *G. gracilis*, exposed to different salinities, in Petri dishes, during 44 days.

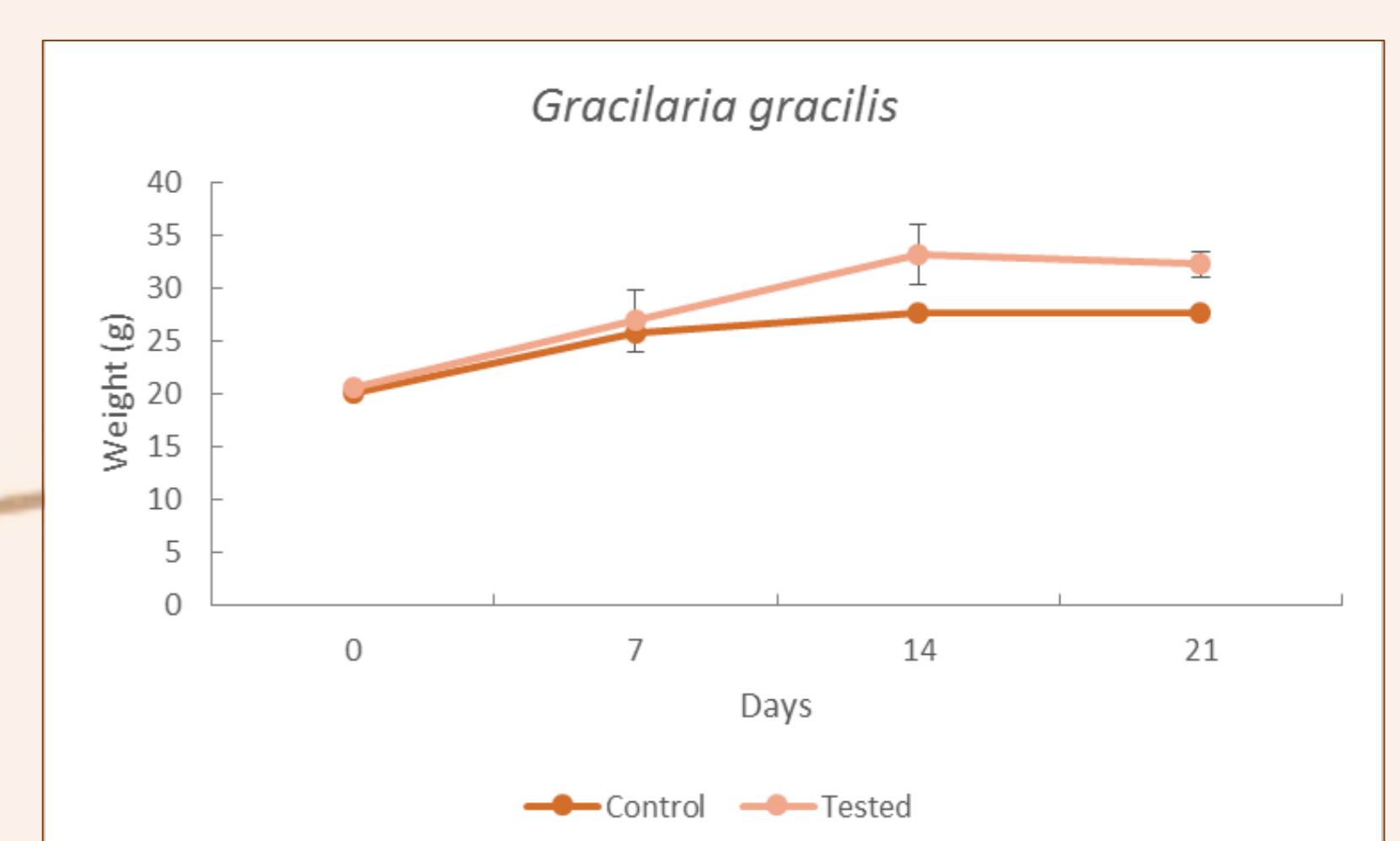


Fig. 7 - Weight of *G. gracilis*, exposed to different salinities, in trays, during 21 days.

➤ Naturally, macroalgae *G. gracilis* endures a wide range of salinities ➔ Until today, the lowest salinity observed was 10 psu (Skriptsova & Nabivailo, 2009; Redmond *et al*, 2014);

➤ In this work, it was observed better survival and growth rates at lower salinities of 5 and 10 psu;

➤ The results demonstrated that these are euryhaline marine organisms, with osmoregulation mechanisms allowing them to tolerate a wide range of salinity conditions.

#### References:

Redmond, S., L. Green, C. Yarish, J. Kim, C. Neefus., 2014. New England Seaweed Culture Handbook - Nursery Systems. University of Connecticut & University of New Hampshire.  
Skriptsova, A. V., Nabivailo, Y. V., 2009. Comparison of three gracilarioids: growth rate, agar content and quality. J Appl Phycol, 21: 443-450.

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