Biochemical composition of seaweeds from Veraval coastal regions along Saurashtra coast of Gujarat, India

MR Patel, ML Ojha, KH Vadher, VP Saini, BK Sharma, SK Sharma and AH Ishakani

DOI: https://doi.org/10.22271/chemi.2020.v8.i1u.8469

Abstract
Leaves are the macrophyte marine algae; a primitive variety of plants absent of true roots, steam and leaves. The term seaweed gives the erroneous impression that it is a useless plant but seaweeds are miracle plants of the sea and extremely useful plants. Among all these Indian coastal states Tamil Nadu and Gujarat states contribute more seaweed resources. Seaweeds were mainly used for food, medicine, fertilizers etc. In this study, four seaweed species were identified viz., red seaweed species Gracilaria corticata and Hypnea musciformis, Green seaweed species Ulva reticulata and Brown seaweed species Sargassum cinctum. The biochemical composition of those species were studied for Crude Protein, Fat, Carbohydrate, Moisture and Ash content. The values of biochemical composition were varies from: crude protein: 12.21±0.01-16.59±0.03%, lipid content: 0.20±0.02-3.10±0.04%, carbohydrate content: 46.74±0.03-58.16±0.05%, moisture content: 2.75±0.01-7.90±0.03 and ash content: 21.86±0.02-32.08±0.01%, which represents these available seaweed resources in future could become one of the supreme important resource and so in future this scenario ultimately causes the utilization and demand of seaweed was goes on increasing, not only along the India, but also from all over the world.

Keywords: Seaweed, biochemical composition, protein, lipid

Introduction
Seaweeds are the macrophyte marine algae; a primitive variety of plants absent of true roots, steam and leaves. The term seaweed gives the erroneous impression that it is a useless plant but seaweeds are miracle plants of the sea and extremely useful plants. Majority of seaweed species are growing in the shallow water. Major seaweeds belongs to three division green algae (Chlorophyta), brown algae (Phaeophyta) and red algae (Rhodophyta). Over all 900 species of green seaweed species, 4,000 species of red seaweed and 1500 species of brown seaweed found in nature. The maximum variety of red seaweeds are found in tropical and subtropical waters, while brown seaweeds are common in temperate and cooler waters. Seaweeds grow richly in two states of India one in east coast, Tamil Nadu and second one in west of coasts, Gujarat also found in Lakshadweep, Andaman and Nicobar Islands.

Seaweeds are rich source of proteins, carbohydrates, fiber, lipids, vitamins and minerals also entitled as a medicinal food of the 21st century. Seaweed genus Gracilaria corticata and Hypnea musciformis are almost extensively huge available during all months of seaweed growing season at Veraval coast, Gujarat. The genus Gracilaria and Hypnea (Rhodophyta) befalls naturally in tropical and subtropical coastal areas of the world and it has been regularly considered as one of the best auspicious candidates as an alternative source of nutrients for aqua feeds, mostly herbivorous gastropods (Capinpin and Corre, 1996; Reyes and Fermin, 2003; Vieira et al., 2005)[3,18,24] but also sea urchin (Shpigel et al., 2005)[20], fish (Neori et al., 2000; Valente et al., 2006)[14, 23] and shrimp (Marinho-Soriano et al., 2007; Di Silva and Barbosa, 2009)[7]. Seaweeds are traditionally used in human and animal nutrition. Seaweed nutritional composition especially protein contents fluctuate according to the species to species and seasonal conditions. Most nutritional studies have suggested low dietary inclusion rate (less than 10%) for being effective as an efficient (binding effect), food and pharmaceutical (positive protective effect) supplement in food of shrimps and fishes by seaweed or seaweed
extract. The combination of nutrition from algae has been recorded well and include mainly: protein, carbohydrate, fat and nutrients such as vitamins, minerals, antioxidants and rare elements (Darcy-Vrillon, 1993; Mabeau and Fleurence, 1993) [6, 11].

Material Methods
Fresh marine red seaweed species Gracilaria corticata and Hypnea musciformis, Green seaweed species Ulva reticulata and Brown seaweed species Sargassum cinctum were collected from shore regions of Somnath-Veraval coast, Saurashtra region, Gujarat. The collected seaweeds were washed systematically with freshwater in order to eradicate other marine micro and macro organisms, epiphytes after removing fixed on herbarium sheet for preparation of identification of specimen and using the standard literature for identification. The seaweeds species was then dried under at room temperature and dried seaweeds samples were ground well by using mixer grinder and sieved using a nylon sieve in order to remove seaweed fiber and prepared fine powder.

Proximate composition analysis
Proximate composition of collected seaweed samples were analyzed by using of AOAC standard methods (Anon., 2000) [1]. The micro-kjeldahl digestion and distillation method was use for the crude protein estimation. The Soxhlet apparatus was use for the crude lipid estimation. Ash and Moisture content were determined using the incubator and muffle furnace.

Crude protein (CP)
The protein concentration of the samples was assessed as nitrogen content by micro kjeldahl method after acid digestion. The nitrogen content of the sample was estimated constitutively by the semi-automatic micro-kjeldahl digestion and distillation apparatus (Gerhardt, Germany) than titration. The crude protein was estimated by multiplying nitrogen percentage by a constant factor of 6.25.

\[ \text{Crude protein} \% = \frac{N_2 \times W \text{ sample}}{100} \]

Crude lipid
Crude lipid was investigated through the ether extraction by Soxhlet apparatus with petroleum ether (Boiling point 40-60 °C) as the solvent. The crude lipid concentration were resolute gravimetrically following overnight drying of extracts by using of oven (80 °C).

\[ \text{Crude lipid/Fat} \% = \frac{\text{Weight of the ether extract}}{\text{Weight of the sample}} \times 100 \]

Moisture
The moisture content of the feed ingredients, diet and animal were determined by takings known weight of the sample in the petri dish and drying it in a hot air oven at 100-105 °C till a constant weight was achieved. The difference in weight of the sample gave the moisture content, which was calculated by using the following formula.

\[ \text{Moisture} \% = \frac{\text{W wet weight of sample - Dried weight of sample}}{\text{W wet weight of sample}} \times 100 \]

Ash
Ash content was estimated by taking the known weight of the sample in the silica crucible and placing it in a muffle furnace at 600 °C for 6 hours. The calculation was done as follows:

\[ \text{Ash} \% = \frac{\text{W weight of ash}}{\text{W weight of sample}} \times 100 \]

Carbohydrate Estimation
The total carbohydrate was estimated by following the Phenol-sulphuric acid method of Dubois et al. 1956 [8].

Results
The proximate composition of Red seaweeds species Gracilaria corticata, Hypnea musciformis, Green seaweed species Ulva reticulata and Brown seaweed species Sargassum cinctum is shown in the Table 1. Results of the analysis revealed the major components of seaweeds Gracilaria corticata, Hypnea musciformis, Ulva reticulata and Sargassum cinctum with carbohydrate 52.17±0.05%, 46.74±0.03%, 51.78±0.02% and 58.16±0.05%, followed by ash content of 32.08±0.01%, 28.57±0.01%, 26.64±0.04% and 21.86±0.02% respectively. Crude protein component of seaweeds was obtained in little amount with 0.44±0.01% (G. corticata), 0.20±0.02% (H. musciformis), 2.84±0.01% (U. reticulata) and 3.10±0.04% (S. cinctum). Crude lipid component of seaweeds was obtained in little amount with 6.59±0.05% (G. corticata), 16.59±0.03% (H. musciformis), 12.21±0.01% (U. reticulata) and 10.29±0.02% (S. cinctum). Moisture level of seaweeds was 2.75±0.01% (G. corticata), 7.90±0.03% (H. musciformis), 6.53±0.02% (U. reticulata) and 6.59±0.05% (S. cinctum).

Discussion
Seaweeds were reported to contain significant quantities of proteins, lipids, carbohydrates, minerals and vitamins (Kumar and Kaladharan 2007; Manivannan et al., 2008; Thnaiakan and Sivakumar, 2012) [10, 12, 22]. Burtin (2003) [12] reported that the protein content of green, red and brown seaweeds are generally ranging 10 to 30%, 10 to 20% and 5 to 15% respectively. The protein content of 12.56±0.03% (G. corticata), is similar to those obtained by Chithra and Chandra (2013) [5] whereas 16.59±0.03% (H. musciformis) also similar to those obtain by Parthiban et al. (2009), U. reticulata (12.21±0.01%) is similar to those obtained in Ulva spp. by Manivannan et al. (2009) [13] but higher than those obtained by Manivannan et al. (2008) [12] whereas in S. cinctum (10.29±0.02%) is similar to those obtained in Sargassum spp. by Rohani-Ghadikolaei et al. (2012) [19] and Manivannan et al. (2008) [13]. Seaweeds are relatively low in lipid (1–5% of dry weight) (Burtin, 2003; Polat and Ozogul, 2008) [3]. In the present study crude lipid content of 0.44±0.01% (G. corticata), 0.20±0.02% (H. musciformis), U. reticulata (2.84±0.01%) and S. cinctum (3.10±0.04%) is similar to those reported by Rohani-Ghadikolaei et al. (2012) [19] but higher than those estimated by Manivannan et al. (2008) [12] and Chithra and Chandra (2013) [5] for same genus of both seaweeds. In G. corticata ash content (32.08±0.01) and moisture content (2.75±0.01) and H. musciformis ash content (28.57±0.01) and moisture content (7.90±0.03) comparatively similar and higher to those obtained in same species by Rohani-Ghadikolaei et al. (2012) [19] and Temkar et al. (2012). In U. reticulata the ash content (26.64±0.04%) and moisture content (6.53±0.02) are comparatively higher and similar to those obtained in Ulva spp. by Rohani-Ghadikolaei et al. (2012) [19], whereas in Sargassum cinctum ash contents (21.86±0.02) and moisture (6.59±0.05%) are comparatively lower than Sargassum spp. those obtained by Rohani-Ghadikolaei et al. (2012) [19]. Carbohydrates was the major component in the
proximate composition of G. corticata (52.17±0.05), H. musciformis (46.74±0.03) and U. reticulata (51.78±0.02%) comparatively lower to those obtained by Ortiz et al. (2006) and Rohani-Ghadikolaei et al. (2012) for Ulva spp., whereas in S. cinctum (58.16±0.05%) it is similar to Sargassum spp. obtained by Kumar et al. (2017). These results are comparatively higher than those reported for same genus by Chakraborty and Santra (2008) and Manivannan et al. (2008).

Table 1: Biochemical composition of seaweeds

| Ingredients (%)         | Moisture  | Crude Protein | Crude Lipid | Ash         | Carbohydrate |
|-------------------------|-----------|---------------|-------------|-------------|--------------|
| Gracilaria corticata    | 2.75±0.01 | 12.56±0.03    | 0.44±0.01   | 32.08±0.01  | 52.17±0.05   |
| Hypnea musciformis      | 7.90±0.03 | 16.59±0.03    | 0.20±0.02   | 28.57±0.01  | 46.74±0.03   |
| Ulva reticulata         | 6.53±0.02 | 12.21±0.01    | 2.84±0.01   | 26.64±0.04  | 51.78±0.02   |
| Sargassum cinctum       | 6.59±0.05 | 10.29±0.02    | 3.10±0.04   | 21.86±0.02  | 58.16±0.05   |

Acknowledgement
The first author gratefully acknowledges the ever willing and sincere help offered by the authorities of College of Fisheries Science, MPUAT, Udaipur, Rajasthan, India, College of Fisheries Science, Junagadh Agricultural University, Veraval, Gujarat for granting the permission and providing all the necessary facilities right from the beginning of the research work to pursue Ph.D. studies. Also thankful to Central Institute of Fisheries Technology, ICAR- Regional Center, Veraval for providing working facilities during the tenure of research work.

References
1. Anonymous. Official Methods of Analysis of Association of Analytical Chemist (AOAC), Horwitz, W., Gaithersburg, Maryland, USA, 2000.
2. Burtin P. Nutritional value of seaweeds. Electron. J Environ. Agric. Food Chem. 2003; 2:498-503.
3. Capinpin EC, Corre KG. Growth rate of the Philippine abalone Haliotis asinina fed an artificial diet and macroalgae. Aquaculture. 1996; 144:81-89.
4. Chakraborty S, Santra SC. Biochemical composition of eight benthic algae collected from Sunderban. Indian J Mar. Sci. 2008; 37:329-332.
5. Chithra R, Chandra S. Qualitative and quantitative analysis of phytochemical variation in G. corticata and K. alvarecii. International Journal for Scientific Research & Development. 2013; 1(10):2174-2176.
6. Darcy-Vrillon B. Nutritional aspects of the developing use of marine macroalgae for the human food industry. International Journal of Food Science and Nutrition. 1993; 44:S23-S35.
7. Di Silva RL da, Barbosa J. Seaweed meal as a protein source for the white shrimp Litopenaeus vannamei. J Appl. Phycol. 2009; 21:193-197.
8. Dubois M, Giles KA, Hamilton JK, Rebors PA, Smith F. Colorimetric method for determination of sugars and related substances. Analytical Chemistry. 1956; 28:350-356.
9. Kumar NJ, Barot M, Kumar RN. Distribution and biochemical constituents of different seaweeds collected from Okha coast, Gujarat, India. Indian Journal of Geo Marine Science. 2017; 46(2):349-357.
10. Kumar VV, Kaladharan P. Amino acids in the seaweeds as an alternate source of protein for animal feed. J Mar. Biol. Ass. India. 2007; 49(1):35-40.
11. Mabeau S, Fleurence J. Seaweed in food products: biochemical and nutritional aspects. Trends in Food Science and Technology. 1993; 4:103-107.
12. Manivannan K, Thirumaran G, Devi GK, Hemalatha A, Anantharaman P. Biochemical Composition of Seaweeds from Mandapam Coastal Regions along Southeast Coast of India. American-Eurasian Journal of Botany. 2008; 1(2):32-37.
13. Manivannan K, Thirumaran G, Karthikai Devi G, Anantharaman P, Balasubramanian P. Proximate Composition of Different Group of Seaweeds from Vedalai Coastal Waters (Gulf of Mannar): Southeast Coast of India. Middle-East Journal of Scientific Research. 2009; 4(2):72-77.
14. Neori A, Shigem I, Ben-Ezra D. A sustainable integrated system for culture of fish, seaweed and abalone. Aquaculture. 2000; 186:279-291.
15. Ortiz J, Romero N, Robert P, Araya J, Lopez-Hernandez J, Bozzo C et al. Dietary fiber, amino acid, fatty acid and tocopherol contents of the edible seaweeds Ulva lactuca and Durvillaea Antarcctica. Food Chemistry. 2006; 99:98-104.
16. Parthiban C, Saranya C, Girija K, Hemalatha A, Suresh M, Anantharaman P. Evaluation of in vitro antioxidant properties of some selected seaweeds from Tuticorin coast. International Journal of Current Microbiology and Applied Sciences. 2013; 2(9):64-73.
17. Polat S, Ozogul Y. Biochemical composition of some red and brown macro-algae from the Northeastern Mediterranean Sea. Int. J Food Sci. Nutr. 2008; 59:566-572.
18. Reyes OS, Fermin AC. Terrestrial leaf meals or freshwater aquatic fern as potential feed ingredients for farmed abalone Haliotis asinina (Linnaeus1758). Aquaculture Research. 2003; 34:593-599.
19. Rohani-Ghadikolaei K, Abdulalain E, Ng WK. Evaluation of the proximate, fatty acid and mineral composition of representative green, brown and red seaweeds from the Persian Gulf of Iran as potential food and feed resources. J Food Sci. Technol. 2012; 49(6):774-780.
20. Shigem I, McBride SC, Marciano S, Ron S, Ben-Amotz A. Improving gonad colour and somatic index in the European sea urchin Paracentrotus lividus. Aquaculture. 2005; 245:101-109.
21. Temkar Ganesh, Joshi Arti, Bhatt A. J Biochemical composition of commercially important and abundantly available seaweed species from Saurashtra region, Gujarat. Journal of Experimental Zoology, India. 2019; 22(2):1145-1149.
22. Thinakaran T, Sivakumar K. Seasonal variation and biochemical studies on certain seaweeds from pamban coast, Gulf of Mannar biosphere reserve. International journal of research in Biological sciences. 2012; 2(1):39-44.
23. Valente LMP, Gouveia A, Rema P, Matos J, Gomes EF, Pinto JS. Evaluation of three seaweeds Gracilaria bursapastoris, Ulva rigida and Gracilaria cornea as dietary
ingredients in European sea bass (Dicentrarchus labrax) juveniles. Aquaculture. 2006; 252:85-91.

24. Vieira MP, Gomez-Pinchetti JL, Courtois deViscoso G, Bilbao A, Suał rez RJ, Haroun RJ et al. Suitability of three red macroalgae as feed for the abalone Haliotis tuberculata coccinea Reeve. Aquaculture. 2005; 248:75-82.