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Evaluation of coproducts fishing “*Sardina pilchardus*” serving biotechnology

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Fish processing is a crucial sector to meet the nutrient needs for humans, but it generates a significant amount of the estimated 50% of total waste. It follows the same time a problem of dumping of waste (co) in different environments which increases environmental pollution and in particular the water environment. As part of our experiment, we try to recycle waste of fishery products (edges, heads and guts) by studying the quality of waste sardine to exploit as circles culture for microorganisms such as *Lactobacillus* and *E. coli*. To this end, we have developed a culture medium for fastidious bacteria such as lactic acid bacteria. Thus, a culture medium for non-fastidious bacteria such as *E. coli*. In this case, were prepared universal media (MRS TGEA) say witnesses and other culture media changed we replaced the two media peptones conventional cultures (*Lactobacillus* MRS and TGEA for *E. coli*) by isolate obtained from fish waste. Through the physicochemical analyzes, the isolate obtained has a high biological value (rich in essential amino acids). The results indicate that the use of this isolate must be accompanied with other essential elements of culture (vitamin compounds, essential amino acids, minerals, ...) as growth factors to optimize the growth of bacteria involved. This work allowed us to have a recovery method that reduces the risk of pollution caused by discharges of different fish processing industries. So we have contributed to the preservation of our aquatic environment.

Biography

Hamza BELKHODJA was born on July 8, 1989 in sig, Mascara, Algeria. He chooses to study in biology branch for five years, two years in common core and the rest of years in specialty of food sciences. With a successful track career, he finished the five years by getting his graduation of State Engineer Biology in Food Sciences specialty Option: Control and Food Quality in July 2011, University of Mascara - Algeria under the theme of: "Contribution to the evaluation of sins's coproducts." After this, he continue his path until getting his graduation of Master 2 in Biology in specialty of Microbial Biotechnology and Food Safety, University of Mascara - Algeria under the theme of "effects of poly-phenols extracted honey on *Staphylococcus aureus* Resistant to Methicillin" in July 2012. With a strong will, he continues his studies in the third phase in Ph.D of LMD system.

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