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The biochemical composition of three groups of seaweeds from the Persian Gulf

Kiuomars Rohani Ghadikolaei, Eesa Abdolalian, Hojatollah Fourooghifard, Mohammad Reza Zahedi and Mohammad Seddiq Mortazavi Agricultural Research, Education and Extension Organization (AREEO), Iran

The biochemical composition of three groups of seaweds; green (*Ulva lactuca and Enthromorpha intestinalis*), brown (*Sargassum illicifolium and Colpomenia sinuosa*) and red (Hypnea valentiea and Gracilaria corticata) from the Persian Gulf were investigated. Results showed that seaweeds were relatively high in carbohydrate and ash, but low in lipid. Lipid content in green seaweed was significantly higher than both the red and brown seaweed Protein content of both red and green seaweed was notably higher than brown seaweed The red and green seaweed had the highest proportion of saturated fatty acids, while the brown and red seaweed had the highest proportion of monounsaturated and polyunsaturated fatty acids respectively. The mineral compositions in seaweeds were found in the sequence of

roohani2001ir@yahoo.com