

Production of omega-3 fatty acids by Baltic Sea algae



Kristian Spilling, Jukka Seppälä, Niklas Virkkala, Susanna Nenonen, Elina Salo, Katarina Natunen, Timo Tamminen

Finnish Environment Institute (SYKE), Marine Research Centre,



Heiko Rischer, Dagmar Enss

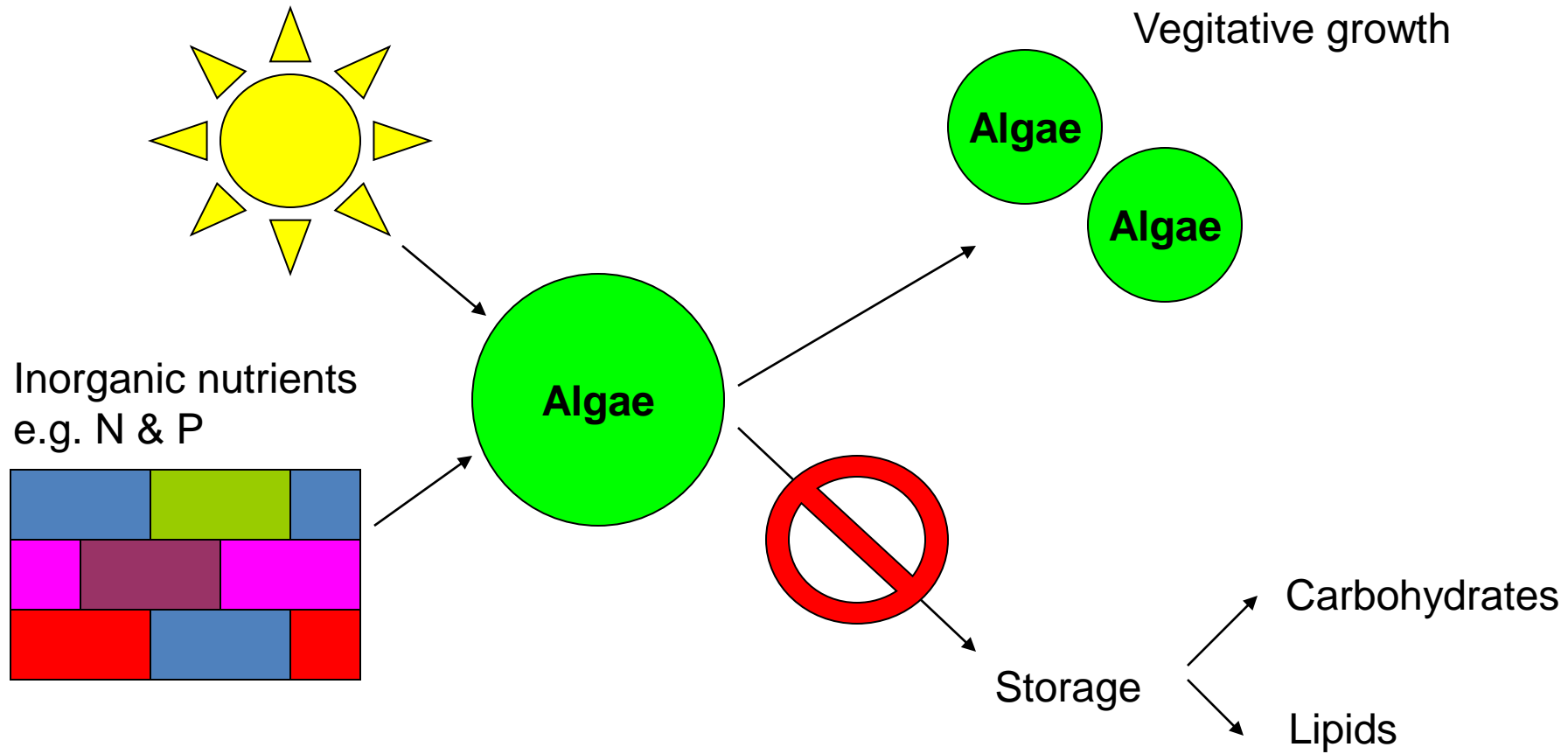
VTT, Technical Research Centre of Finland



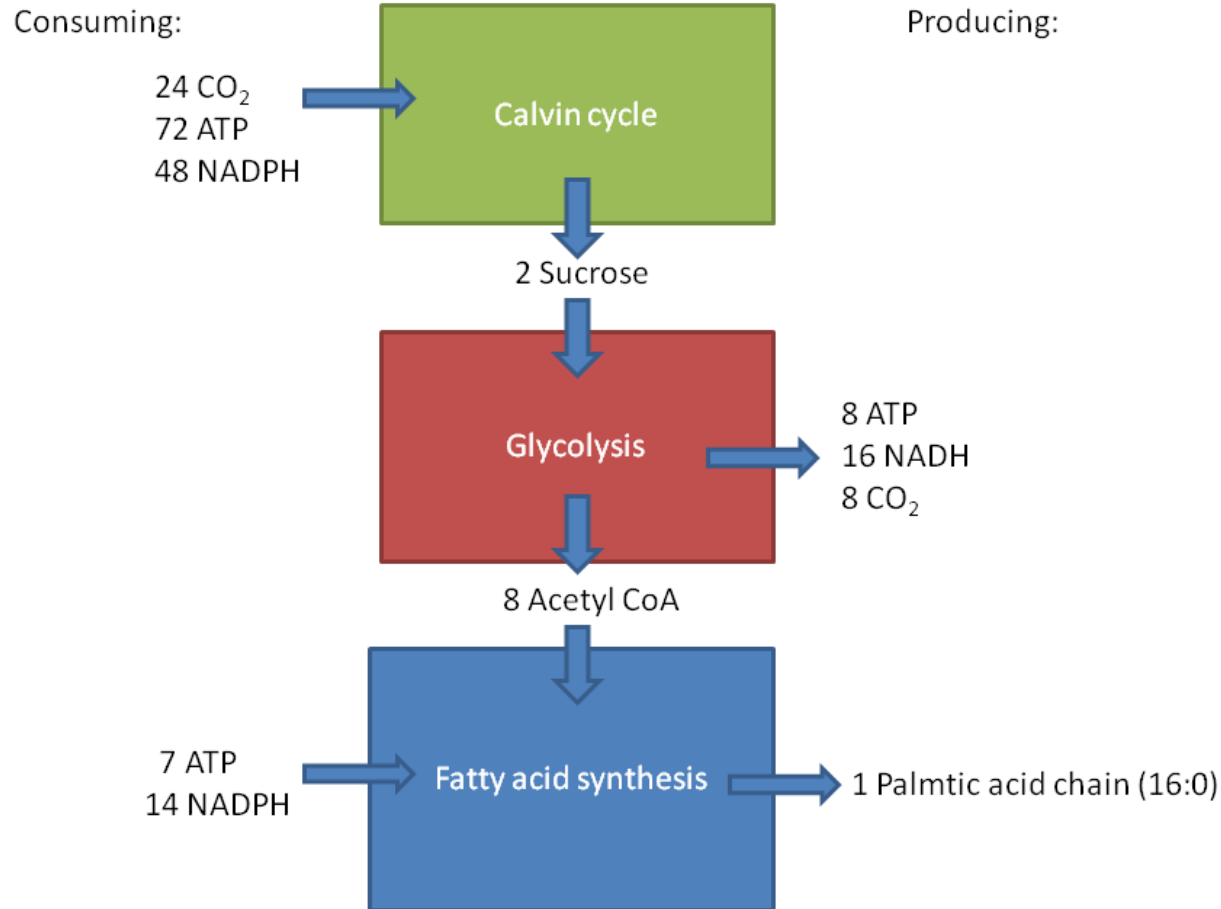
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Why omega 3-fatty acids

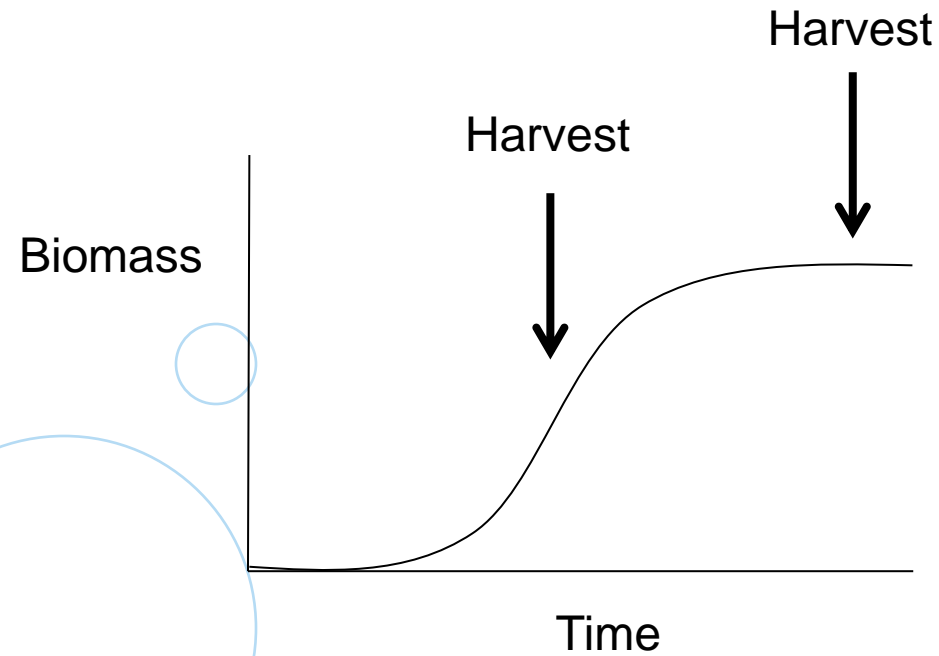
- Algae are able to synthesize fatty acids that is not produced in most higher organisms
- Poly unsaturated fatty acids (PUFAs) are essential in many cellular processes
- In particular omega-3 has received a lot of attention as a healthy fat
- Eicosapentaenoic acid (EPA) 20:5n3
- Docosahexaenoic acid (DHA) 22:6n3



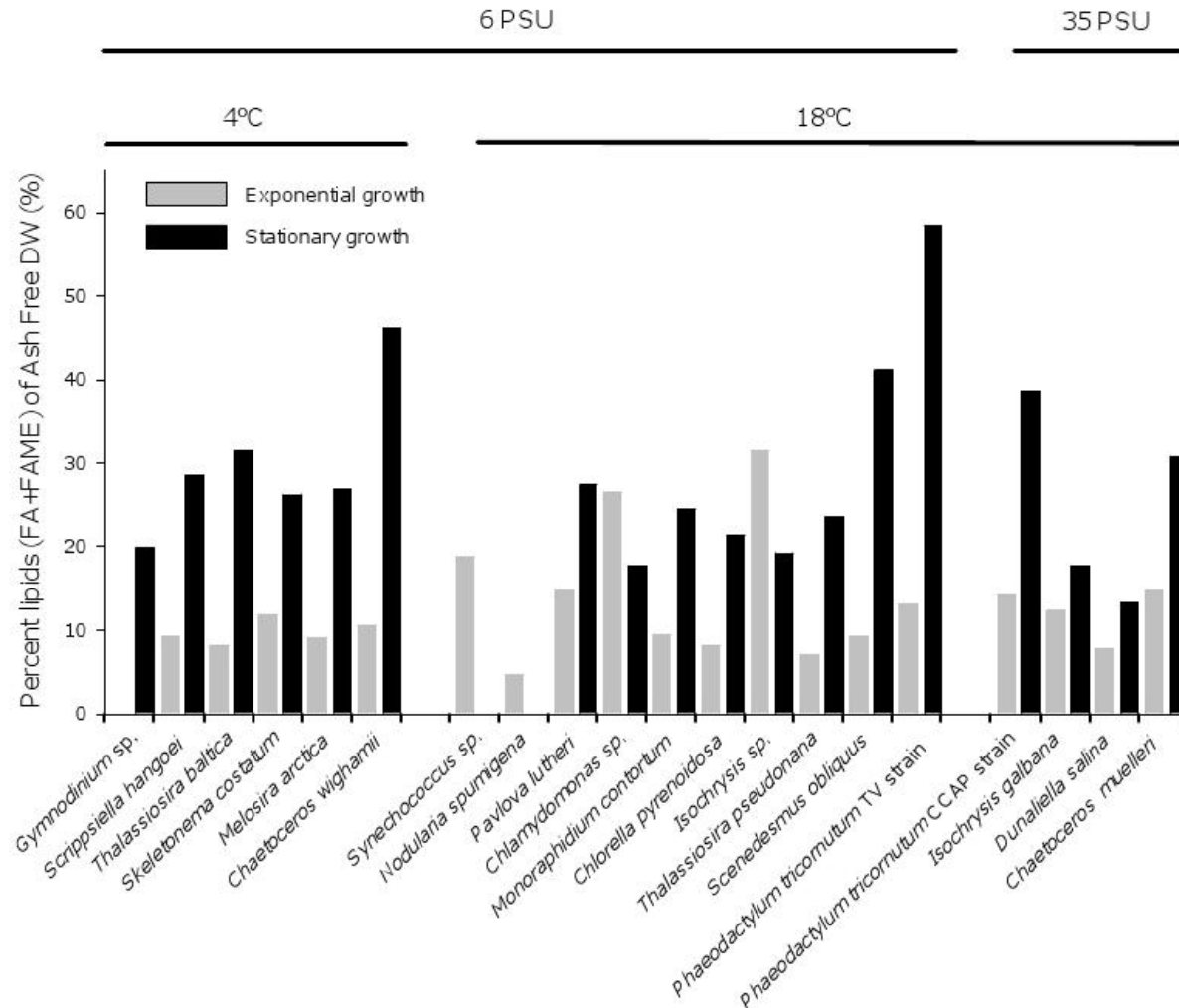
Lipids are costly to make



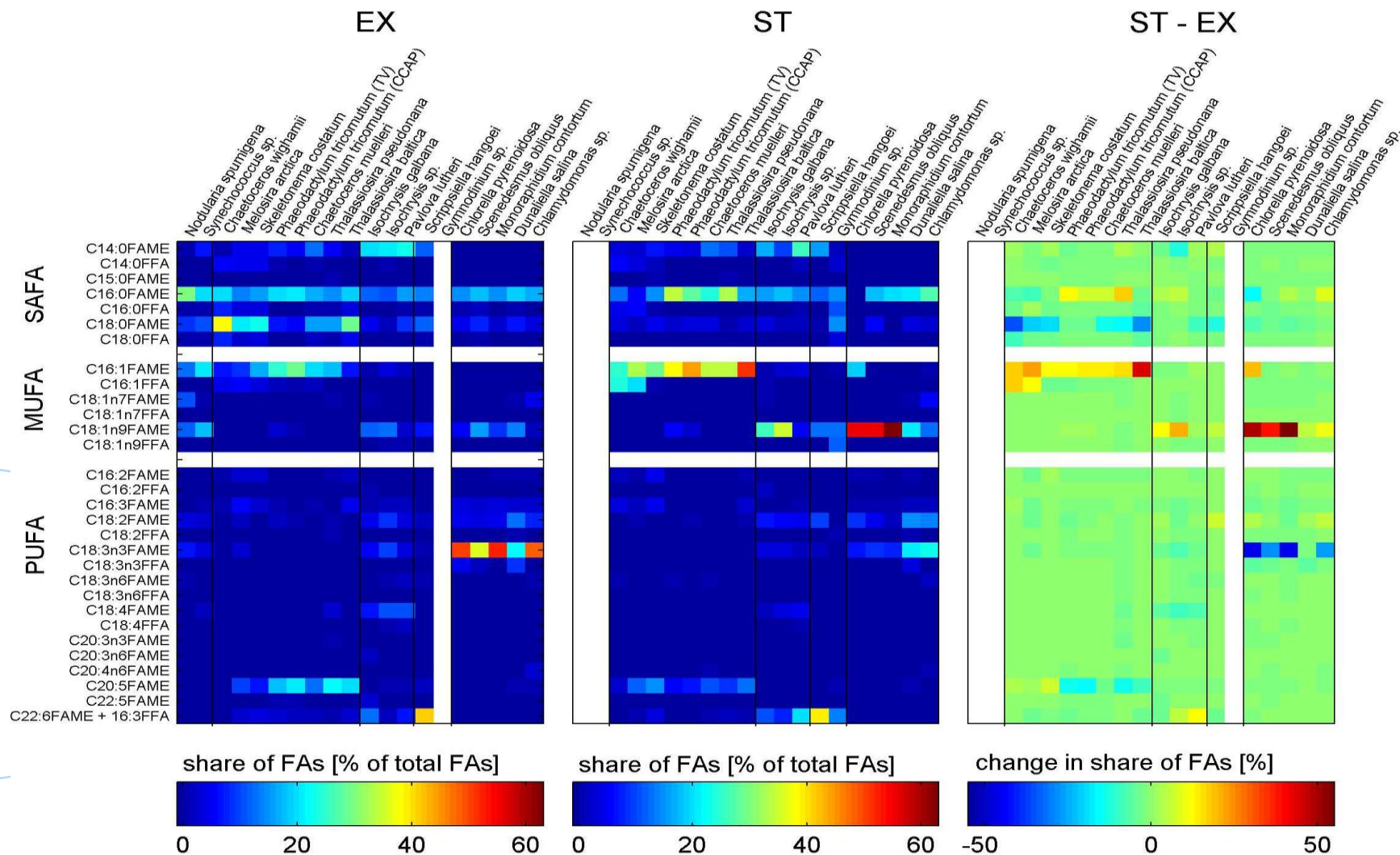
Experiment set-up



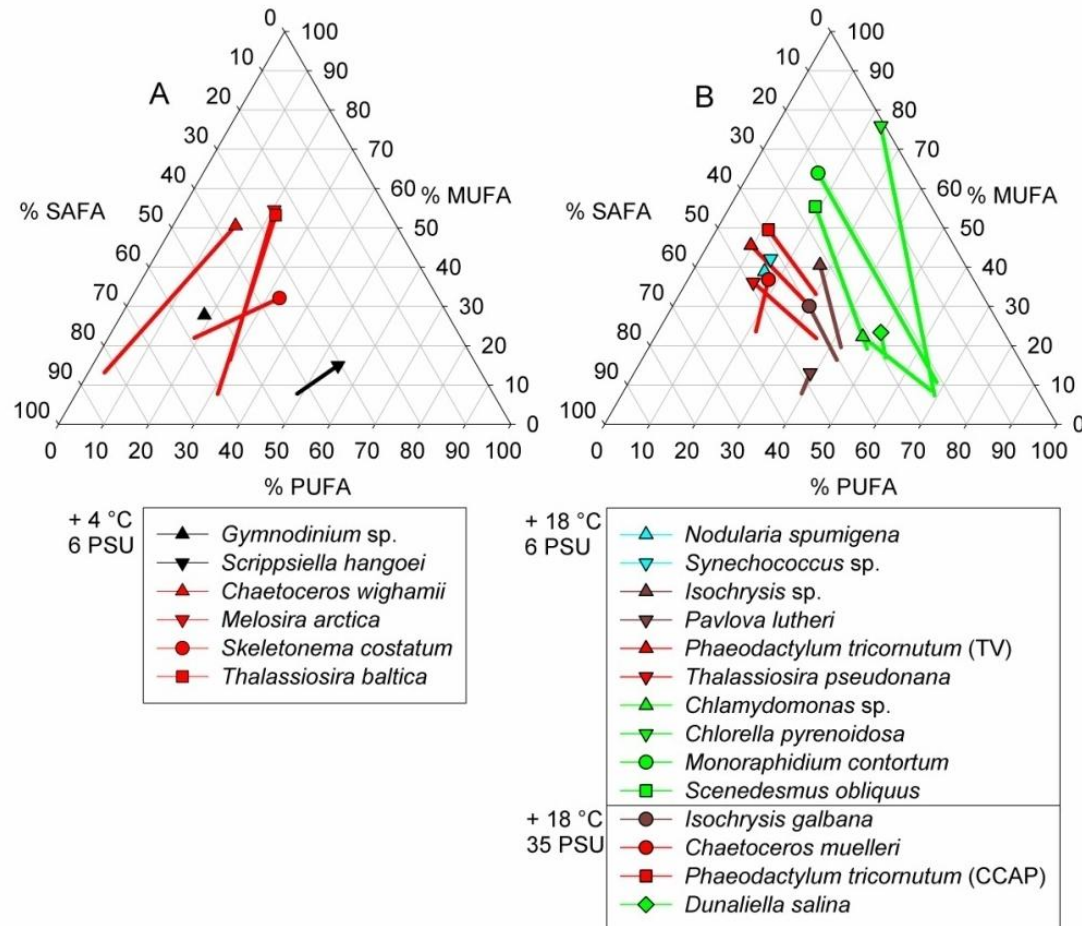
Screening Baltic Sea microalgae



Individual fatty acids



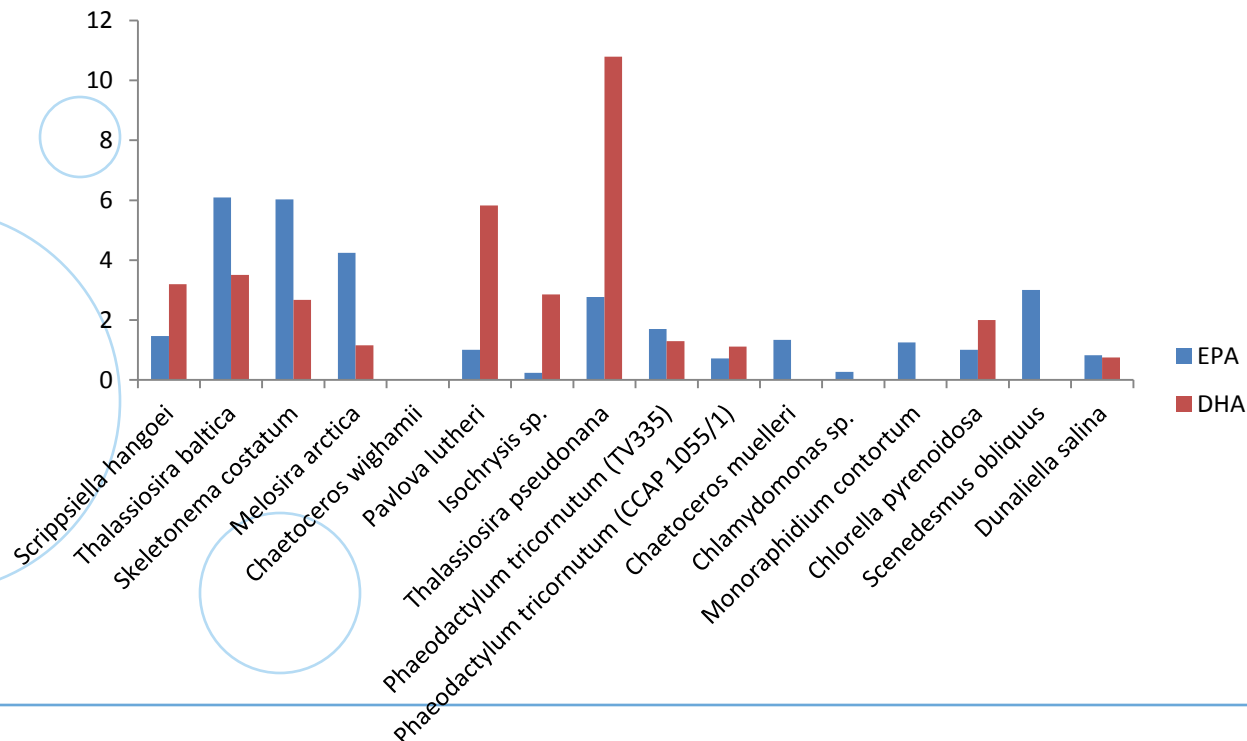
SAFA, MUFA and PUFA



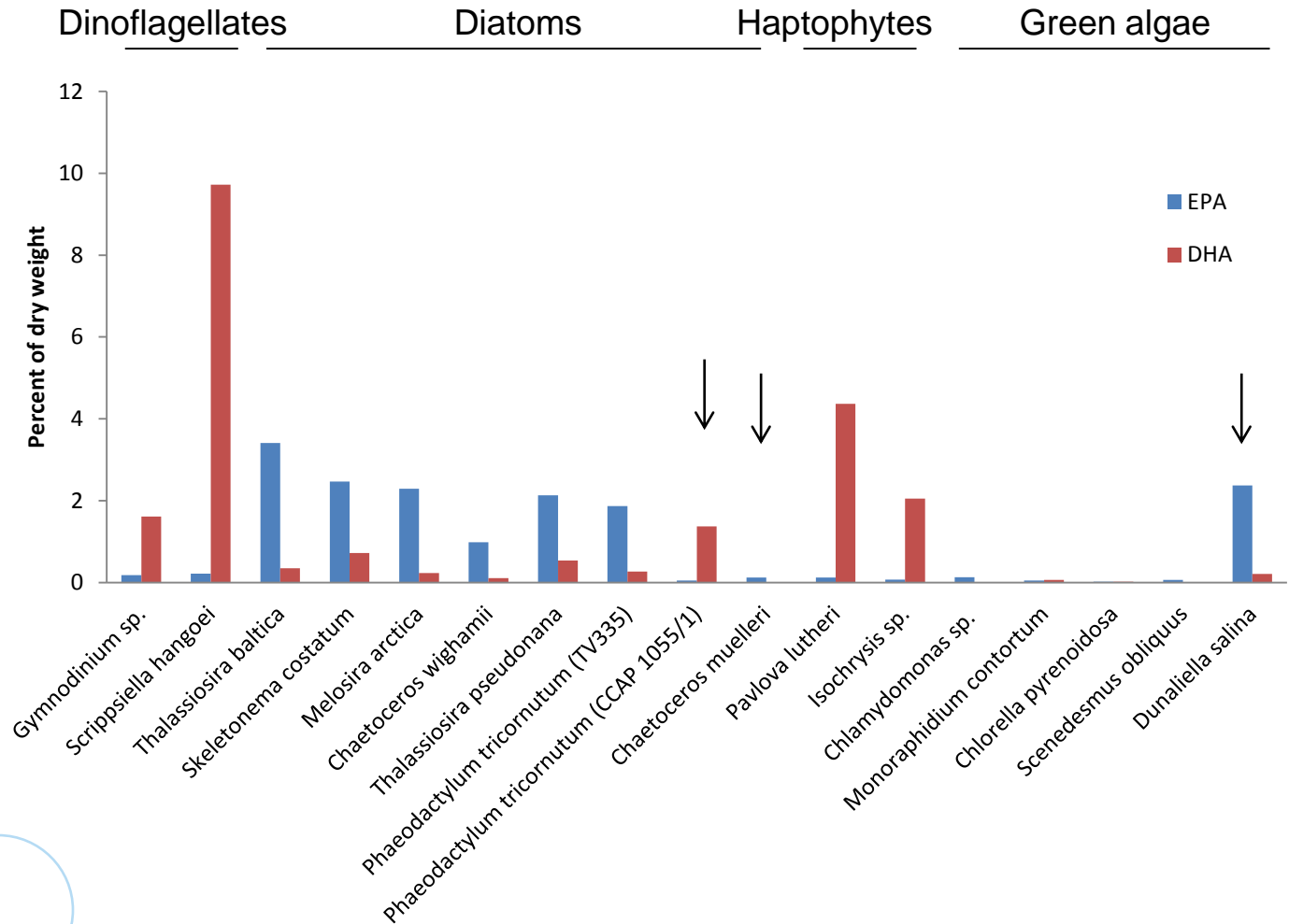
General increase in PUFAs

- PUFAs are often membrane bound but are also known to be part of triacylglycerols (TAGs)

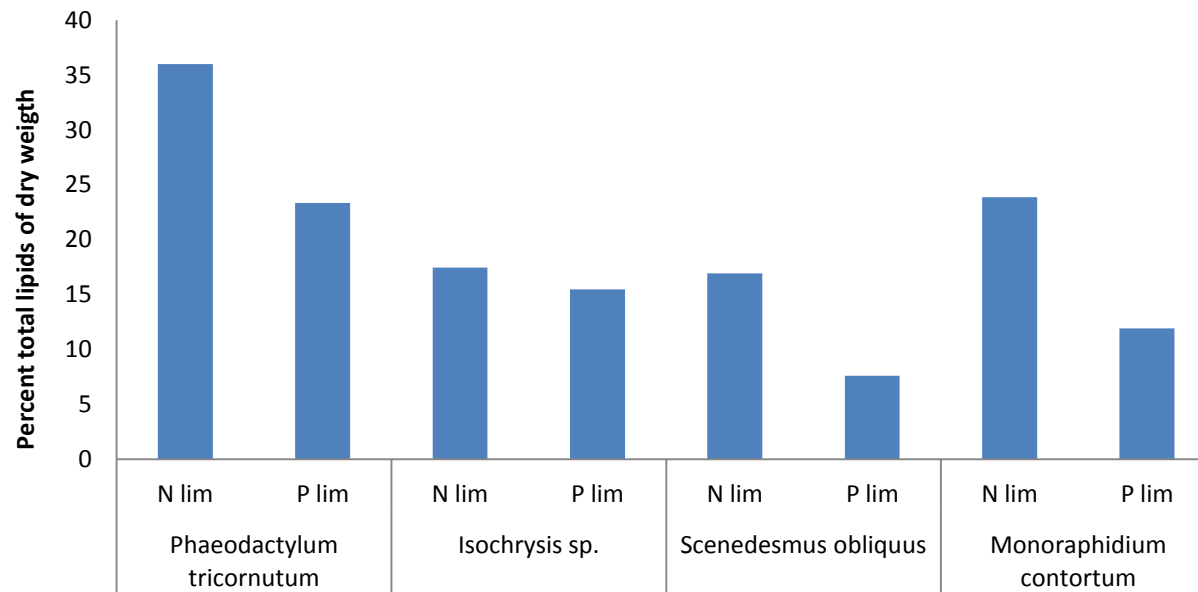
Increase from exponential to stationary growth phase
(assuming our 20:5 and 22:6 were EPA and DHA respectively)



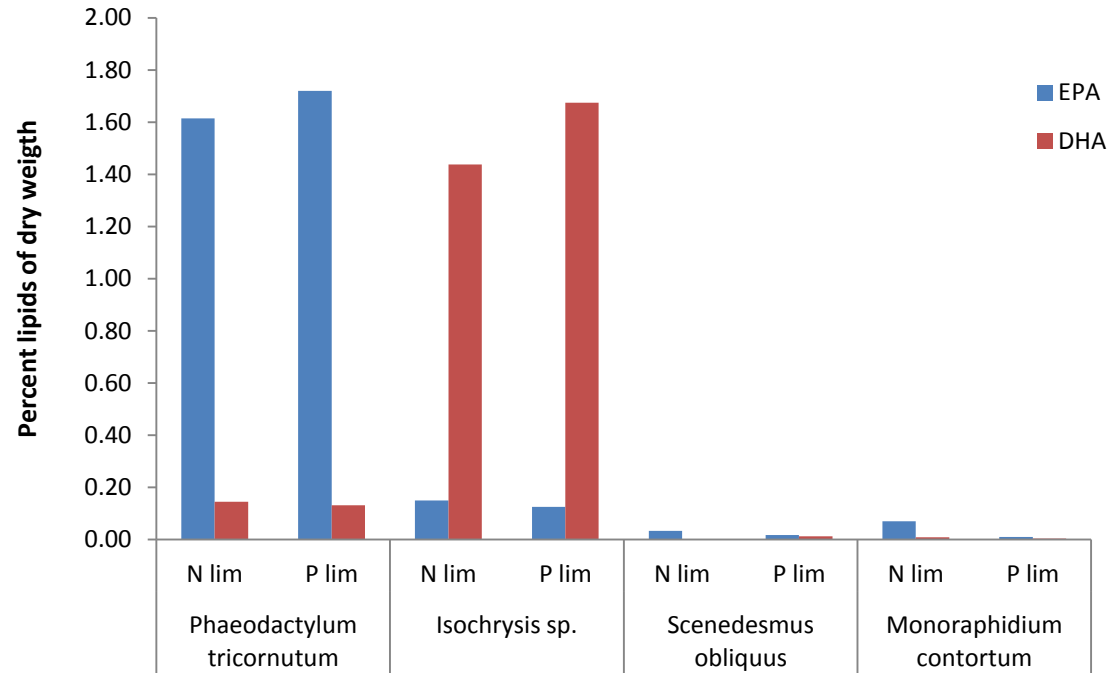
EPA and DHA content during stationary growth phase



N or P limitation affects lipid concentration



N or P limitation affects lipid composition



Conclusion

- Baltic Sea algae contained similar amounts of fatty acids as benchmark species and there were no consistent difference in lipid amounts between cold and warm water species
- Higher lipid concentration during stationary growth phase
- Diatoms produced EPA (except marine *P. tricornutum*)
- Dinoflagellates and Haptophytes produced DHA
- Green algae produced very little EPA and DHA (except *D. salina*)
- The concentration of Omega 3 fatty acids is highly species specific and dependent on growth conditions