

LACTOBACILLUS PLANTARUM FERMENTATION OF ARTHROSPIRA PLATENSIS F&M-C256 AND TETRASELMIS SUECICA F&M-M33 BIOMASSES FOR THE PRODUCTION OF FUNCTIONAL FOODS

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The first objective of this study was to evaluate the cyanobacterium *Arthrospira platensis* F&M-C256 and the green alga *Tetraselmis suecica* F&M-M33 (lyophilised and frozen biomasses) as substrates for lactic acid fermentation using *Lactobacillus plantarum* ATCC 8014. Within 48 h of fermentation, 10 and 9 log CFU mL⁻¹ concentrations were reached in lyophilised and frozen substrates, respectively. Microalgal biomass appears to be a suitable substrate for *L. plantarum* growth in both forms. Considering most photosynthetic microorganisms of commercial importance (mainly Chlorophyceae, such as *T. suecica*) have rigid cell walls that reduce their digestibility, the second objective was to investigate whether lactic acid fermentation enhanced *in vitro* digestibility. Fermentation increased digestibility, but only in the frozen form (*A. platensis* from 77.3% to 85.4% and *T. suecica* from 54.2% to 60.3%). Fermentation increased total phenolic content. Between 0 and 24 h, lyophilised *T. suecica* biomass increased from 5.54 to 11.90 mg GAE g⁻¹ and frozen from 3.33 to 9.94 mg GAE g⁻¹. Between 0 and 48 h, lyophilised *A. platensis* biomass increased from 4.17 mg GAE g⁻¹ to 17.36 mg GAE g⁻¹. Total phenolic content of frozen *A. platensis* biomass continued to increase up to 72 h (1.81 to 11.84 mg GAE g⁻¹ from 0 to 72 h). DPPH radical scavenging capacity increased from 0 to 72 h in *A. platensis* from 20.5% to 36.6% (lyophilised) and from 17.9% to 30.1% (frozen). This study highlights the potential of fermented *A. platensis* and *T. suecica* biomasses for the production of economically valuable functional foods.

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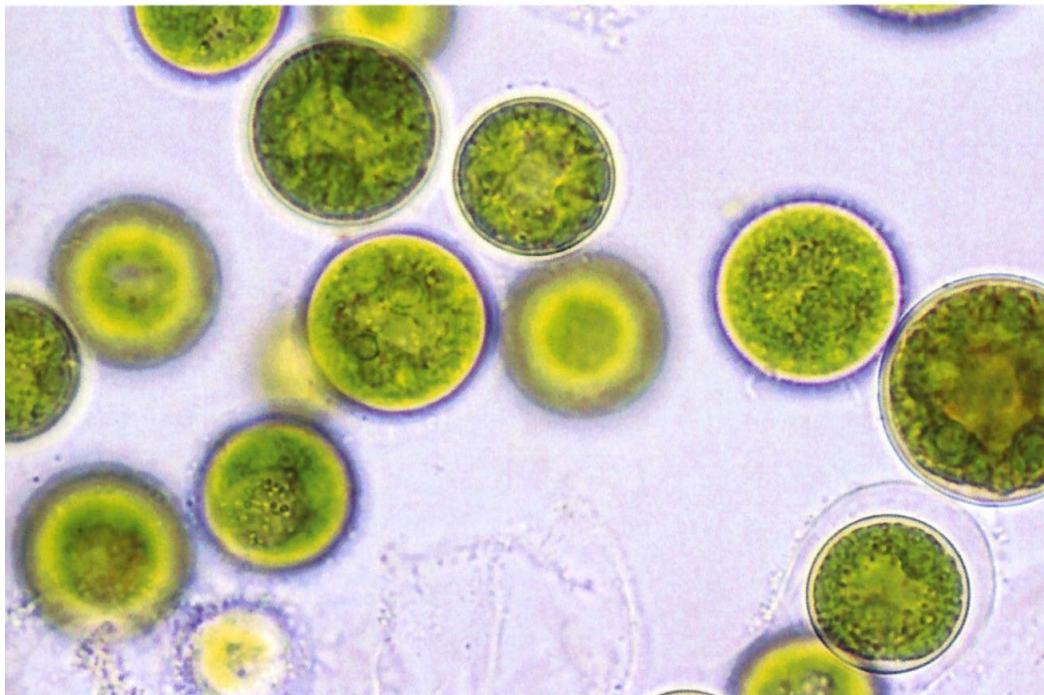
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