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# ***Arthrospira platensis*: cultivation under artificial light for protein, phycocyanin and polysaccharide production**

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BSc degree in 2015 in Molecular Biotechnology at the University of Florence with a thesis entitled “Biotechnological improvement strategies in the symbiosis between nitrogen-fixing bacteria and leguminous plants”. MSc degree in 2018 in Molecular Biotechnology at the University of Florence, with a thesis on “Biostimulating effects of algal extracts on commonly used vegetables”. Currently Ph.D. student in agricultural microbiology at the Department of Agriculture, Food, Environment and Forestry (DAGRI) of the University of Florence, working on cultivation of microalgae with artificial light (LEDs) to obtain products of interest in nutraceutical, pharmaceutical and medical field.

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## Abstract:

*Arthrospira platensis* has since long been consumed as a dietary supplement [1], rich in nutrients and bioactive compounds which make this cyanobacterium an attractive feedstock for the pharmaceutical field, for the food industry and for the aquaculture sector [2,3]. However, these properties are strain- and culture condition-dependent. We have compared two strains of *A. platensis*, F&M-C256 and F&M-C260, characterized by noteworthy differences in terms of morphology, photosynthetic efficiency, protein, phycocyanin (main responsible of the antioxidant activity in this cyanobacterium) and polysaccharide content. The two strains were grown in 6-L annular columns under two different culture regimes (batch and semi-continuous) and two different artificial light sources (LEDs and fluorescent lamps), which had similar light emission spectra. Under semi-continuous regime, both strains showed higher biomass productivity and photosynthetic efficiency than in batch regime for both light sources.

The two strains showed a protein content >50%, which was always higher in *A. platensis* F&M-C256. This strain also exhibited a higher polysaccharide content, which may explain the advantageous feature of forming clumps once aeration was stopped, facilitating its harvesting. On the contrary, phycocyanin content was higher in *A. platensis* F&M-C260 both with LEDs and fluorescent lamp lighting.

In conclusion, the strains showed to be suitable for stable production of different products, e.g. protein and polysaccharides with *A. platensis* F&M-C256, and phycocyanin with *A. platensis* F&M-C260.

Keywords:

*Arthrospira platensis*, spirulina, artificial light, biomass composition

References:

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