# Lipids and Fatty Acids of Octopus vulgaris Paralarvae Reared with **Enriched On-Grown Artemia**



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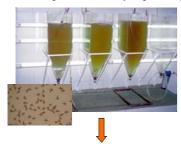


# Aim

The use as food of Octopus parlarvae of on-grown Artemia cultured with the microalgae Isochrysis galbana and further enriched with Nannochloropsis sp. has proven a certain degree of success during the first month of life. What is the effect of this diet on the polar and neutral lipid fatty acids of parlarvae as compared with Artemia enriched with a high DHA oil?

# Materials and Methods

Artemia on-grown with Isochrysis galbana (1.5-2mm)



Further enriched with

Emulsion M70

Nannochloropsis sp

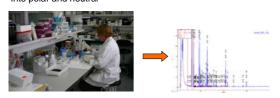




Fed to paralarvae



Lipids extracted and fractionated Into polar and neutral



At the end of the trial:

- No significant differences (t-test p>0.05) were found between the weight of both groups of parlarvae
- -Survival at 28 days was roughly estimated at 3% for M70 paralarvae and 22.5% for Nannochloropsis paralarvae.

### Results

Selected fatty acids (% of total fatty acids) of the total lipid of enriched on-grown Artemia, and of total, polar and neutral lipid of Octopus vulgaris paralarvae fed on them (mean, n=3)

	Artemia Total Lipid		Paralarvae					
Fatty acid			Total Lipid		Polar Lipid		Neutral Lipid	
	M70	Nanno	M70	Nanno	M70	Nanno	M70	Nanno
14:0	1.43	1.13	0.74	1.62	0.58	1.09	2.56	5.19
16:0	10.54	15.71	21.09	21.23	18.53	18.25	20.21	18.22
16:1n-7	5.19	23.69	5.02	4.31	2.07	2.47	16.22	13.01
18:0	7.26	5.40	12.61	12.51	14.21	13.56	10.50	8.19
18:1n-9	16.22	12.31	6.93	8.32	3.94	5.33	12.36	17.25
18:1n-7	9.27	7.89	5.58	5.28	4.08	3.88	6.27	6.10
18:2n-6	12.15	2.34	1.50	2.95	1.11	2.08	2.52	7.06
18:3n-3	5.05	0.38	0.94	0.77	0.22	0.56	0.24	1.81
20:4n-6	2.75	2.88	6.35	5.50	7.69	6.31	1.19	0.49
20:5n-3	11.99	22.55	21.89	20.33	25.73	23.31	5.33	2.31
22:6n-3	8.10	nd	5.55	5.21	6.44	5.63	nd	nd
Sat	20.38	23.33	34.57	35.54	33.73	33.35	34.62	31.94
Mono	31.58	44.19	20.20	20.45	12.81	14.55	36.41	37.19
Poly	44.42	28.96	41.57	40.48	46.06	43.42	11.96	13.99
n-3	27.92	23.04	30.98	29.09	35.45	32.75	5.57	4.56
n-6	16.67	5.62	9.73	10.72	10.75	10.56	4.16	9.25
HUFAn-3	20.93	22.57	29.92	28.00	35.16	32.01	5.33	2.31
HUFAn-6	3.83	3.06	7.02	6.35	8.38	7.12	1.64	1.60

Sat: saturates; Mono: monoenes; Poly: polyunsaturated; HUFA: highly unsaturated fatty acids (>20C). nd: not detected. Standard deviations were bellow 10%

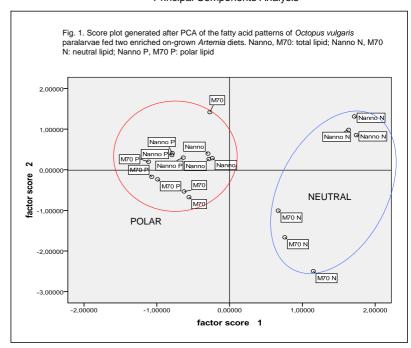
Polar lipids are much richer in 20:5n-3 and 22:6n-3 (absent in the neutrals), which is reflected in a higher polyunsaturated, n-3 and HUFAn-3 content.

Neutrals on their turn are richer in monounsaturated fatty acids.

Within the polar lipids, M70 treatment generally increases the polyunsaturated, n-3 and HUFA n-3 content with respect to Nannochloropsis.

Within the neutral lipids, Nanno treatment could be associated to higher n-6 content, whereas M70 seems to increase HUFA n-3.

# Principal Components Analysis



#### Conclusion

Gas chromatograpgy

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Although the fatty acid pattern of paralaryae is influenced to more or less extent by the composition of diets, it tends to be more conservative in the structural (polar) lipids, with the neutral lipids reflecting the dietary differences in essential fatty acids.