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Cultivation trials of Gracilaria fisheri in tanks and pond / Teng Sheue Mei.



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(KUSTEM) CN 1527

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**CULTIVATION TRIALS OF *Gracilaria fisheri* IN TANKS AND POND**

**BY**

**TENG SHEUE MEI**

This project is submitted in partial fulfillment of  
the requirements for the Degree of  
Bachelor of Science  
(Marine Biology)

**Faculty of Science and Technology  
KOLEJ UNIVERSITI SAINS DAN TEKNOLOGI  
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## ABSTRACT

More than half of world's agarophyte product consists of *Gracilaria* while *Gracilaria* is the most common agarophyte that can be found in Malaysia. Cultivation became increasing important to overcome the over harvested in *Gracilaria* natural populations.

Growth rate, agar yield and quality of *Gracilaria fisheri* from Setiu, Terengganu were grown in tanks and pond in KUSTEM. Seaweeds were cultured in tank (56 cm in diameter and 47 cm in depth) over 28-day period and pond (1 km<sup>2</sup> and 30-95 cm in depth) over 56-day period. The agar quality was determined as gel strength, gelling and melting temperatures.

Pond-cultured *Gracilaria fisheri* showed higher relative growth rate , with  $-4.01\text{ \%day}^{-1}$  than tank-cultured *Gracilaria fisheri* ( $-11.22\text{ \%day}^{-1}$ ). Most of the cultured *Gracilaria fisheri* bleached or broke into small pieces during the culture period. The light intensity in both culture systems were more than the  $100\text{ }\mu\text{molm}^{-2}\text{s}^{-1}$  which considered as optimal for growth. The t-test ( $p>0.05$ ) showed that temperature and nitrite concentration had a significant difference between tank and pond culture. Pond showed higher temperature ( $>30^\circ\text{C}$ ) that may due to thermal stratification in pond caused by turbid conditions and sediments which may absorb heat easily while tank temperatures were  $26\text{-}28^\circ\text{C}$  during sunny days. Pond also showed similar nitrite concentration as Pak Uda pond according to t-test ( $p>0.05$ ).

Tank-cultured *Gracilaria fisheri* showed lesser contaminants (26.6 %) than pond-cultured *Gracilaria fisheri* (40.8 %). Pond-cultured *Gracilaria fisheri* with agar yield 20.8 % showed commercial potential as source of agar as *Gracilaria* with agar yield higher than 8 % are considered as potential for commercial source of agar while tank-cultured *Gracilaria fisheri* showed 6.25 % of agar yield.

Both cultured *Gracilaria fisheri* showed lower gel strength and darker in colour compared to commercial agars from Thailand, China and Japan but had similar gelling temperature with commercial Chinese agar strip ( $32^{\circ}\text{C}$ ). However, both cultured *Gracilaria fisheri* showed lower gelling temperature than commercial Japanese agar powder ( $33.5^{\circ}\text{C}$ ) and Thai agar powder ( $34.7^{\circ}\text{C}$ ). Pond-cultured *Gracilaria fisheri* showed the highest melting temperature ( $85^{\circ}\text{C}$ ) compared to tank-cultured *Gracilaria fisheri* ( $80^{\circ}\text{C}$ ) and commercial agars from Japan ( $79^{\circ}\text{C}$ ), Thailand and China ( $80^{\circ}\text{C}$ ).

## ABSTRAK

Didapati bahawa lebih daripada 50 peratus product agar mengandungi *Gracilaria* sebagai isi kandungannya. *Gracilaria* merupakan tumbuhan “agarophyte” tempatan yang paling kerap dijumpai di Malaysia. Kepentingan kultur rumpai laut semakin meningkat dalam menangani masalah exploitasi tanpa kawalan terhadap populasi semula jadi *Gracilaria*.

Kadar pertumbuhan, hasil agar serta kualitinya bagi *Gracilaria fisheri* telah dikaji melalui pengkulturan di dalam tank and kolam KUSTEM. *Gracilaria fisheri* telah dikultur di dalam tank (berdiameter 56 cm dan 47 dalam) selama 28 hari dan di dalam kolam (1km<sup>2</sup> luas dan 30-95 cm dalam) selama 56 hari. Kualiti agar telah ditentukan berdasarkan kekuatan struktur agar, takat beku dan takat lebur agar.

*Gracilaria fisheri* yang dikultur di kolam menunjukkan kadar pertumbuhan yang lebih tinggi, iaitu  $-4.01\text{ \%hari}^{-1}$  berbanding dengan kadar pertumbuhan *Gracilaria fisheri*  $-11.22\text{ \%hari}^{-1}$  yang dikultur di tank dalam tempoh 28 hari. Kebanyakan thalli *Gracilaria fisheri* yang dikultur telah putus atau menjangkiti penyakit “ice-ice”. Keamatan cahaya di kedua-dua tempat melebihi  $100\text{ }\mu\text{molm}^{-2}\text{s}^{-1}$  dimana nilai ini merupakan keamatan cahaya optima untuk kadar pertumbuhan maksimum bagi *Gracilaria fisheri*. Ujian t ( $p>0.05$ ) menunjukkan bahawa faktor suhu dan kepekatan nitrite dalam air antara tank dan kolam adalah berbeza. Suhu tinggi di kolam ( $>30^{\circ}\text{C}$ ) mungkin disebabkan oleh keadaan turbiditi dan sedimen kolam yang mudah menyerap haba ketika hari panas manakala suhu yang tercatat di tank adalah

antara 26-28°C. Ujian t-test ( $p>0.05$ ) menunjukkan bahawa kolam mempunyai kepekatan nitrite yang serupa dengan kolam Pak Uda.

Peratusan kontaminasi bagi *Gracilaria fisheri* yang dikultur di dalam tank adalah lebih rendah, iaitu 26.6 % berbanding dengan *Gracilaria fisheri* yang dikultur di dalam kolam (40.8 %). Nilai hasil agar ekstrak (20.8 %) daripada *Gracilaria fisheri* yang dikultur di kolam berpotensi menjadi sumber kommersial agar kerana lebih tinggi daripada 8 % (tahap minimum hasil kommersial agar). *Gracilaria fisheri* yang dikultur di tank menghasilkan 6.25 % hasil agar sahaja.

Kekuatan struktur agar yang daripada kedua-dua *Gracilaria fisheri* yang telah dikultur adalah lebih rendah daripada agar kommersial Thailand, China dan Japan. Takat beku bagi *Gracilaria fisheri* yang telah dikultur serupa dengan kommersial agar China, iaitu 32°C tetapi kurang daripada kommersil agar Japan (33.5°C) dan Thailand (34.7°C). Takat lebur bagi agar daripada *Gracilaria fisheri* yang dikultur di kolam adalah paling tinggi, iaitu 85°C, diikuti dengan agar daripada *Gracilaria fisheri* yang dikultur di tank, agar kommersial Thailand dan China (80°C) serta agar kommersial Japan (79°C).