## Comparative β-Carotene content of *Spirulina* Strains at different days of Incubation

## A M Saleh, P K Singh and Dolly Wattal Dhar CCUBGA, I.A.R.I, Pusa, New Delhi-110012

## ABSTRACT

Carotenoids are synthesized *de novo* by all the photosynthetic organisms and by some microorganisms. The  $\beta$  - carotene content was ranged from 171.1 to 231.7 (µg g<sup>-1</sup> dry weight) in different *Spirulina* strains. The four top ranked strains based on LSD grouping were Sp<sub>4</sub> (231.7), Sp<sub>7</sub> (212.8), Sp<sub>3</sub> (185.9) and Sp<sub>2</sub> (182.90 µg g<sup>-1</sup> dry weight). There was a gradual increase in  $\beta$  carotene accumulation with the peak observed at 15<sup>th</sup> day of incubation followed by a slow decline there after upto a period of 25<sup>th</sup> day of incubation. Strain x days of incubation interaction studies were significant and the top ranked combinations were Sp<sub>4</sub> at 15<sup>th</sup> day (295.6 µg mL<sup>-1</sup>), 20th day (289.5 µg mL<sup>-1</sup>) and at 25<sup>th</sup> day of incubation (282.4 µg mL<sup>-1</sup>). High carotenoid production by Sp<sub>4</sub> can be exploited as natural food colouring additive.

Key words:  $\beta$  -carotene, Carotenoids, HPCL, Spirulina