

## Mixotrophic batch growth of Spirulina platensis 👄

PLOS One

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1 Works for me

dx.doi.org/10.17504/protocols.io.4tygwpw



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**EXTERNAL LINK** 

## https://doi.org/10.1371/journal.pone.0224294

THIS PROTOCOL ACCOMPANIES THE FOLLOWING PUBLICATION

Pereira MIB, Chagas BME, Sassi R, Medeiros GF, Aquiar EM, Borba LHF, Silva EPE, Neto JCA, Rangel AHN (2019) Mixotrophic cultivation of Spirulina platensis in dairy wastewater: Effects on the production of biomass, biochemical composition and antioxidant capacity. PLoS ONE 14(10): e0224294. doi: 10.1371/journal.pone.0224294

- 1. Prepare the batch culture in 6 L plastic bottles.
- Introduce 10 % of inoculum into 3,6 L of Zarrouk medium as control cultivation To mixotrophic cultivation introduce 10 % of inoculum into 4L of Zarrouk medium supplemented with 2.5%, 5.0% and 10% clarified buffalo mozzarella cheese whey. The initial S. platensis concentration should range from 0.2 to 0.3 g/L.
- Then the culture should grown under the same light intensity and light regime as the inoculum (irradiance of 238 µmol m-2 s-1 under a photoperiod (12 h light/dark).
- Keep the cultures under temperature of 25 °C and constant sterile aeration promoted by pumps (JAD Air Pump S-510) at a specific flow rate of 0.5 vvm (volume of air per volume of medium per minute).
- All assays should performed in triplicate.

6 When the cultures reach the stationary phase, the biomasses should be collected by filtration on 20 μm screens and washed in distilled water to remove salt remnants, then the biomass will be lyophilized in a lyophilizer (LJJ02 - JJ Scientific) and frozen in a freezer at -20°C until beginning the chemical characterization.



Spirulina platensis Mixotrophic culturing

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