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Proximate Compositions and Fatty Acid Profiles of Farmed and Wild Striped Sea Bream (Lithognathus mormyrus)

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Abstract : This study was conducted to investigate proximate compositions and fatty acid profiles of marketable size striped sea bream of obtained from fish cages of aquaculture companies and fishermen. Ten fish samples were used for both groups. The average total weight of farmed and wild samples was 252,75 ± 36,78 g and 193,0 ± 32 g respectively. While the protein level of farmed samples was (23,49±0,15) higher than that of wild fish (21,80±0,18), lipid level was less (1,55±0,08) in farmed group than wild fish samples (2,52±0,07). Amount of Σ SFA was significantly higher in wild group (44,09±0,9) than the farmed (32,79±1,13) group. Total MUFA were 36,38±29,91 in wild and 29,91±1,52 in farmed fish. However, Σ PUFA (27,89±1,53) and EPA+DHA values (15,73±1,63) of farmed samples were significantly higher than the wild (14,06 ±3,67 and 9,7±0,86) counterparts. Σώ3/ώ6 rate was better in farmed group with 2,54±0,84 in comparison with (1,59±0,06) the other group. As a result, it can be speculated that the farmed striped sea bream can be preferred by the consumers. Acknowledgement: This work was supported by the Scientific Research Project Unit of the University of Cukurova, Turkey under grant no FBA-2016-5073.

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