

SCREENING FOR FATTY ACID AND MYCOSPORINE-LIKE AMINO ACIDS FROM MICROORGANISMS OF THE SEČOVLJE SALTWORKS

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INTRODUCTION

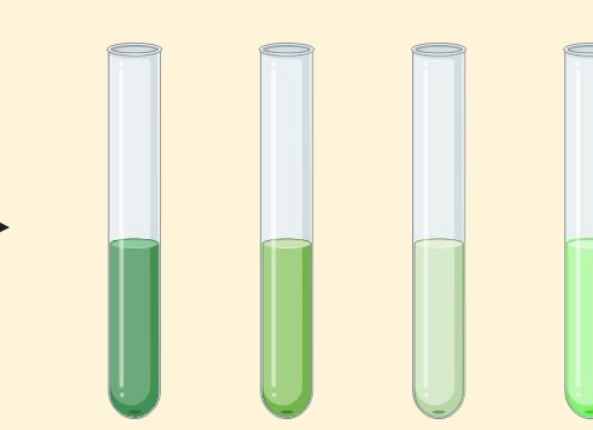
Marine products have high economic potential. They are safe, sustainable and do not derive from animal sources.

Microalgae thriving in extreme saline environments produce a wide array of compounds. However, efforts to characterise and cultivate them have lacked global reach and biotechnological ambition.

ISOLATION & CULTIVATION



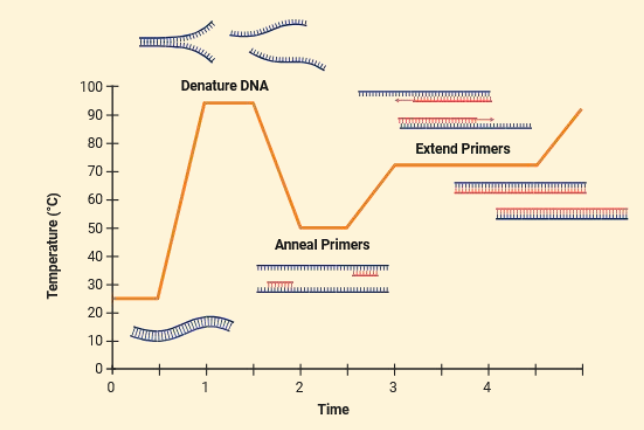
Sampling



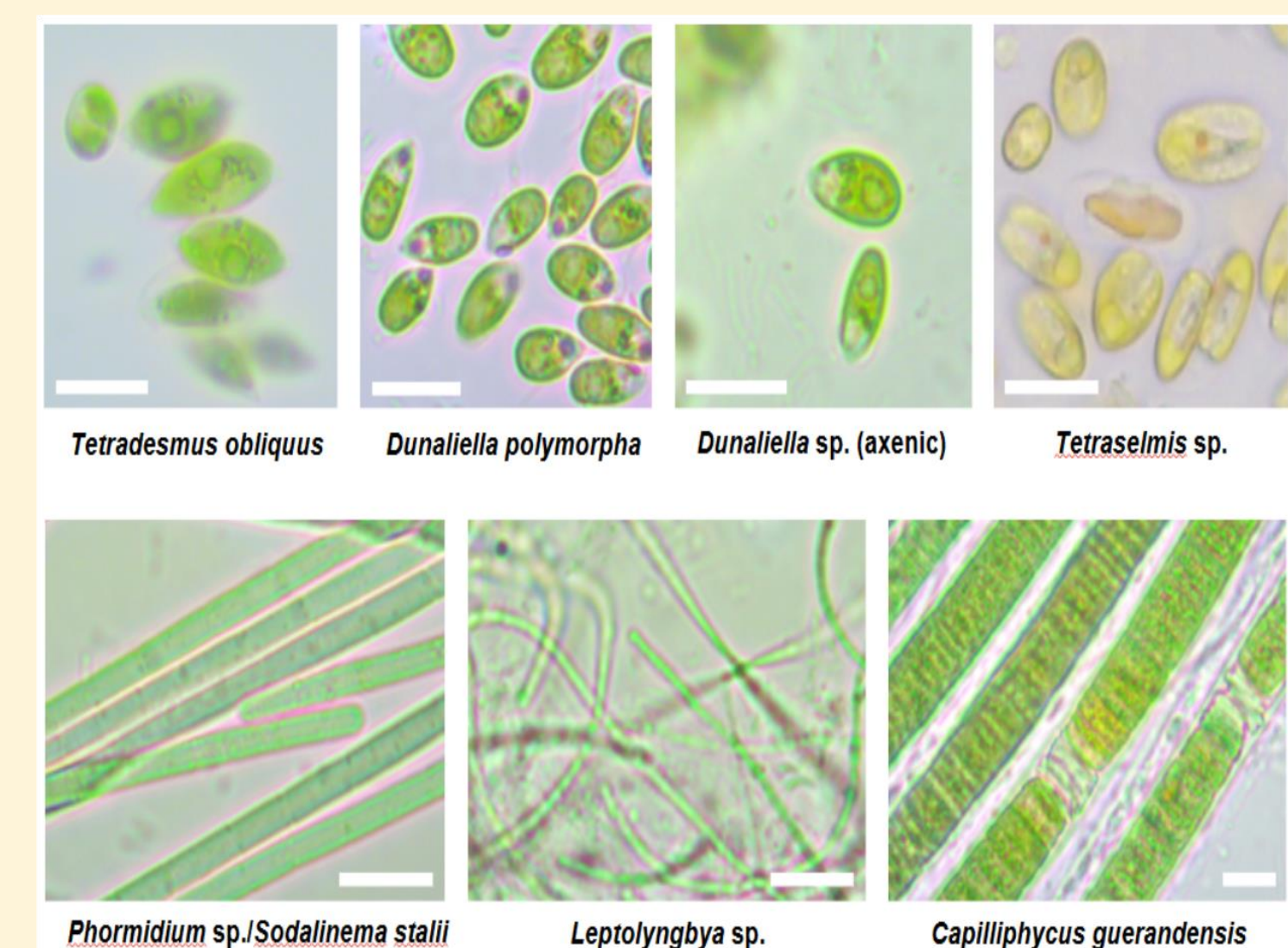
Targeted cultivation



Axenic culture

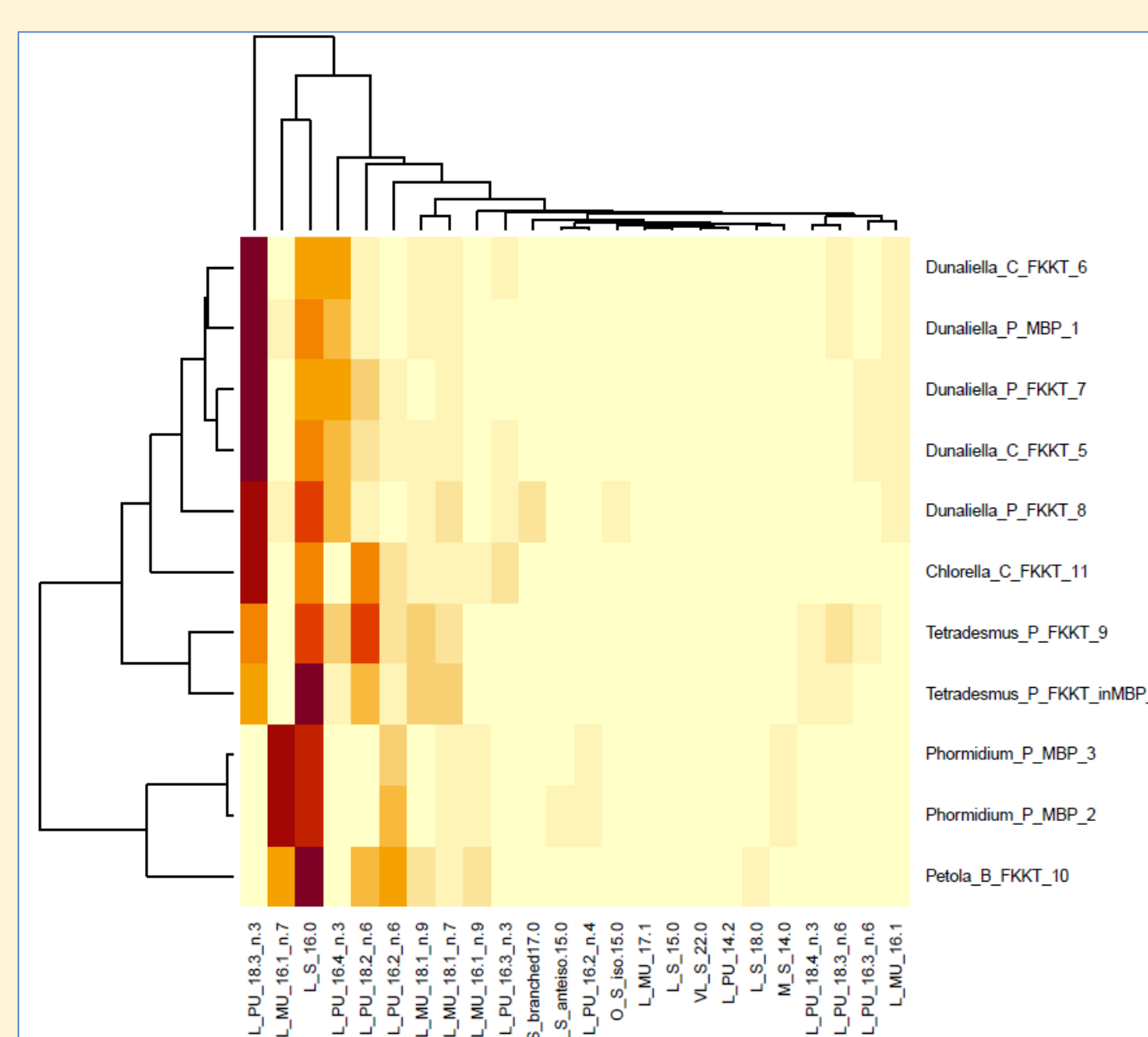


DNA barcoding



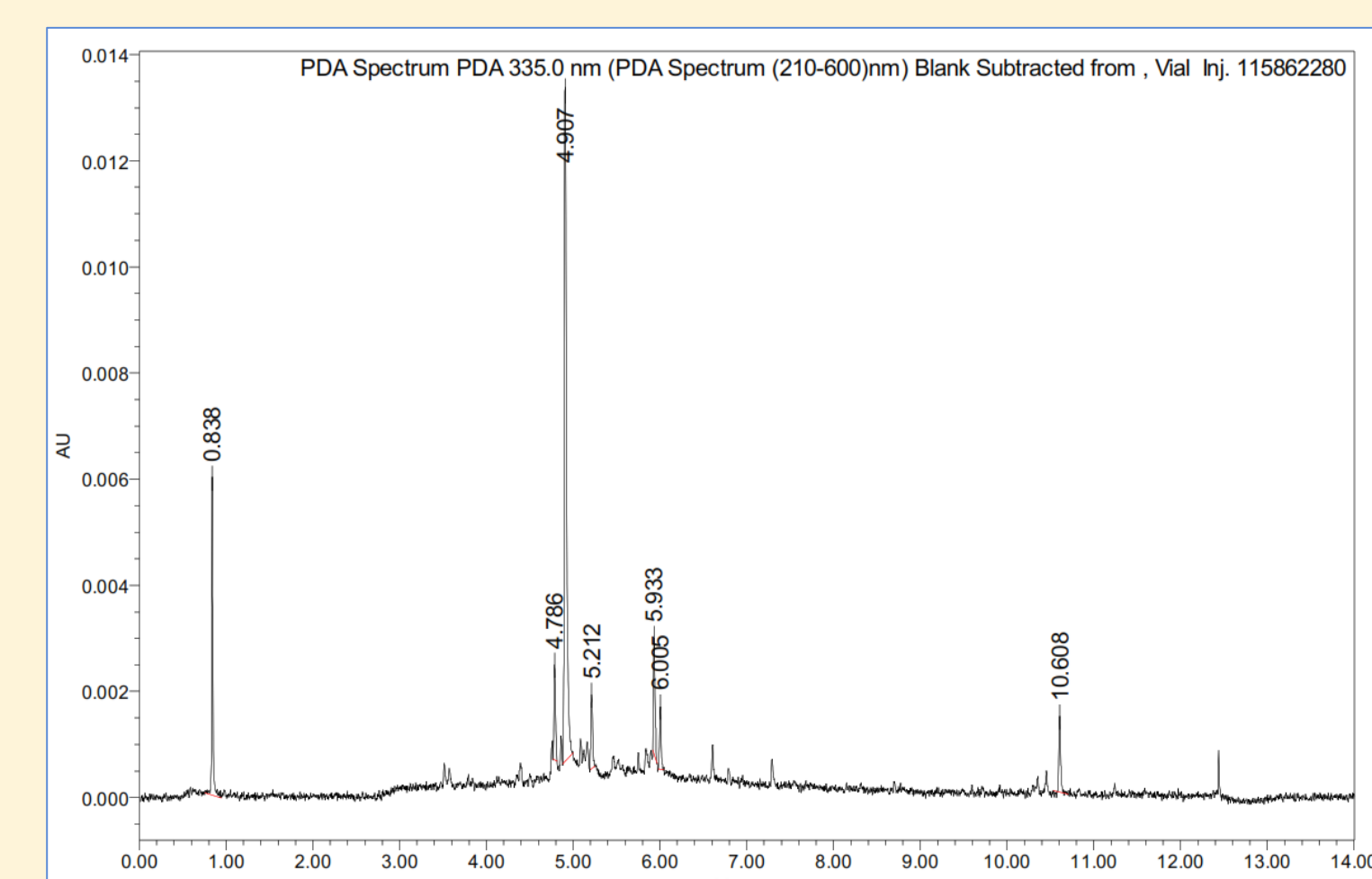
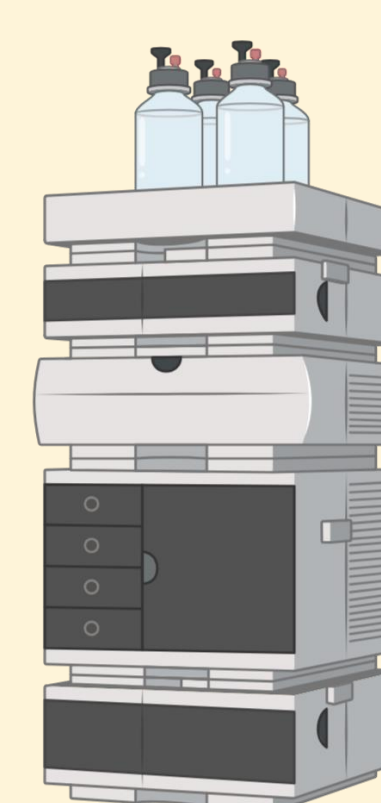
Isolated strains

LIPIDS



High concentrations of linoleic acid, omega-6 linoleic acid and oleic acid.

MYCOSPORINE-LIKE AMINO ACIDS



Methanol/water extractions require high biomass for the detection of MAAs

FUTURE GOALS

- Increase cultivation volumes while reducing costs
- Develop green chemistry extractions
- Ensure broad accessibility to the toolkit