Proximal composition and fatty acid profile of hemigrapsus crenulatus (H. milne edwards, 1837) as one of the main foods of “patagonian blenny”eleginops maclovinus (cuvier, 1830)

Figueroa-Muñoz, G.
De los Ríos-Escalante, P.
Dantagnan, P.
Toledo, C.
Oyarzún, R.
Vargas-Chacoff, L.
Esse, C.
Vega-Aguayo, R.

Abstract
The Patagonian blenny (Eleginops maclovinus) is species endemic to South America with physiological characteristics that would facilitate its incorporation into Chilean aquaculture. However, there is currently no specific artificial food that can be used to raise E. maclovinus. In light of this problem, this study describes the proximal composition and fatty acid profile of the crab Hemigrapsus crenulatus, one of the main foods of E. maclovinus. The purpose of the study is to serve as basic information for the development of a specific artificial diet for juveniles of this fish species. The proximal analysis of the complete body of H. crenulatus indicates that it is mainly composed of ash (35.9%), proteins (32.2%), glucides (19.8%) and minor lipids (3.6%). The fatty acid profile is 40.7% PUFAs, 29.7% MUFAs and 29.5% SAFAs, and the most abundant acids are Eicosapentaenoic (18.8%), Oleic (6.8%) and Palmitic (16.6%), respectively. H. crenulatus has highest level of proteins, lipids and PUFAs among the species of the Brachyura infraorder.

Author keywords
Eleginops maclovinus
Fatty acid profile
Hemigrapsus crenulatus
Proximal analysis