

Fatty Acids Profile of *Spirulina platensis* Grown Under Different Temperatures and Nitrogen Concentrations

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The influence of culture temperature and the concentration of sodium nitrate (NaNO₃) on the gas-chromatographic profile of the fatty acids of the filamentous cyanobacterium *Spirulina platensis* was evaluated. We found that temperature was the most important factor and that the greatest amount of gamma-linolenic acid (GLA) was obtained at 30 °C, the fatty acid profile of the *Spirulina* cultivated showing that (in order of abundance) palmitic, linolenic and linoleic acids were most prevalent.

Key words: *Spirulina*, Fatty Acids, Temperature