Commercial Products of Algae: Biofuel & Agar

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Biofuel

Biofuels

Fuel derived from biomass (plants or algal material or animal waste) is known as biofuel.

Biofuels are renewable form of energy.

Biofuel

First generation biofuels- ethanol, primarily produced from food crops containing sugar and starch and biodiesel from oil seeds.

Second generation biofuels produced from non-food feedstocks such as microalgae.

Algal Biofuels

Microalgae have relatively high oil content and rapid biomass production.

Average **lipid content** varies between 1% and 70% but under certain conditions in some species it can reach 90% of dry weight.

Algal biomass can be grown in open ponds or closed photobioreactors.

Algal species	Oil Content (% dry wt.)
Botryococcus braunii	25-75
Chlorella sp.	28-32
Crypthecodinium cohnii	20
Cylindrotheca sp.	16-37
Nitzschia sp.	45-47
Phaeodactylum tricornutum	20-30
Schizochytrium sp.	50-77
Tetraselmis suecia	15-23

Algal biofuels

Botryococcus braunii accumulates long-chain hydrocarbons and ether lipids, similar in many ways to crude oil, in its extracellular matrix.

B. braunii accumulate up to 86% of dry weight hydrocarbons as well as methyl squalenes, both of which can be readily converted to biofuels.

Algal biofuels

Algal biofuel production was **still too expensive** to be commercialized in the near future.

Currently, algal oil production is still far more expensive than petroleum diesel fuels.

Agar

Agar-agar

Agar-agar is a complex polysaccharide.

It is extracted from certain species of red algae belonging to *Gelidium, Gracilaria, Gigartina, Hypnea, Pterocladia, Eucheuma, Chondrus* and other genera which produce and store it along with cellulose in their cell walls.

Agar-agar

The most extensive use of agar is as a base for culture media for algae, fungi, bacteria and tissues.

It melts between 90-100°C and becomes solid at low temperature.

It is resistant to attack by almost all microorganisms.

Agarose, a neutral gelling component obtained from agar, is now used as a gel in chromatographic and electrophoretic studies.

Agar-agar

Agar is also used as a stabilizer or emulsifier in food, cosmetics, leather and pharmaceutical industries.

Agar also finds good application in the canning of fishes, sizing of fabrics and in the paper industry.

It is often given as a laxative and is sometimes prescribed for treating a prolapsed stomach.