Somchai Wangwibulkit 2008: Factors Affecting the Growth of Blue-Green Algae, Oscillatoria sp. and Microcystis sp., and the Relationship of Their Abundance to Off-Flavor in Pond-Cultured Pacific White Shrimp (Litopenaeus vannamei). Doctor of Philosophy (Fisheries Science), Major Field: Fisheries Science, Department of Fishery Biology. Thesis Advisor: Associate Professor Chalor Limsuwan, Ph.D. 110 pages.

Experiments were carried out to determine the effects of salinity, pH and total suspended solids (TSS) on the growth of blue-green algae, Oscillatoria sp. and Microcystis sp., and the relationship of their abundance to off-flavor in pond-cultured Pacific white shrimp (Litopenaeus vannamei). Oscillatoria sp. and Microcystis sp. were isolated from Pacific white shrimp low-salinity culture ponds and cultured for monoalgae. Each species was kept in 250-ml BG-11 media in the laboratory. For Oscillatoria sp. salinities of 0.5,10,15,20,25 and 30 ppt were maintained throughout the experimental period, while for Microcystis sp. salinities of 0,3,6,9,12,15 and 18 ppt were used. The water pH was maintained at 3.0,4.5,6.0,7.5,9.0,10.5 and 12 for both species for 10 days. TSS of 0,5,10,15,20 and 25 g/l were maintained throughout the 28-day experimental period. The algal growth was measured by the determination of chlorophyll-a every 2 days.

Results showed that the optimal salinity levels for growth were 0-10 ppt for Oscillatoria sp., and 0-6 ppt for Microcystis sp. An increase in the salinity decreased the growth of both species. Water pH levels of 7.5 to 9.5 were suitable for the growth of both species, while a pH below or above this range caused a decrease in the growth of both species. TSS of more than 5.45±0.24 g/l significantly decreased the growth of Oscillatoria sp., while TSS greater than 4.95±0.36 g/l significantly decreased the growth of Microcystis sp. (P<0.05). High concentration of ammonia and phosphorus increased the growth of both Oscillatoria and Microcystis spp. in the growout ponds. Total nitrogen and ammonia were related to the abundance of both genera in growout ponds to a greater extent than sediment and soil textures. Oscillatoria and Microcystis spp. produced geosmin which was analyzed by GC/MS with SPME fiber. The results showed that geosmin was related to chlorophyll-a (x) of Oscillatoria as y = 0.0009x-0.0048 (R² = 0.9986) and Microcystis as y = 0.0009x-0.0048 ($R^2 = 0.9986$). Geosmin concentration in shrimp muscle was related to the density of Oscillatoria and Microcystis spp. An estimate of the sensory threshold of geosnin concentration in shrimp muscle lower than 2.5 µg/kg gave the same results as a sensory evaluation of less than 1 which meant that there was no contamination. This study clearly indicated that in order to prevent off-flavor in shrimp from both Oscillatoria and Microcystis spp. TSS must be maintained at a suitable level during the culture period.

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