



Analysis of *Caulerpass* Quality Cultivated with Different Harvesting Age

Darmawati^{1,2*}, Andi Niartiningih³, Rajuddin Syamsuddin³
and Jamaluddin Jompa³

¹Doctoral Program of Agricultural Science, University of Hasanuddin Makassar
Jl. PerintisKemerdekaanKM.10 Makassar 92 045, Indonesia

²Faculty of Agriculture, University of Muhammadiyah Makassar
Jl. Sultan Alauddin No. 259 Makassar 90221, Indonesia

³Faculty of Marine Science and Fishery, HasanuddinUniversity Makassar
Jl. PerintisKemerdekaanKM.10 Makassar 92 045, Indonesia

Abstract: A high variability of seaweed quality might be influenced by duration of rearing (harvesting age). This study aimed to investigate the appropriate harvesting age for the best quality, that be conducted on Lagurudavillage's waters, Takalar regency (05°26'07.9"S and 119°22'29.9"W) by using floating monoline method. A 50 grams of each seed's initial weight was set with 30 cm space each seed, kept submerged at the depth of 50cm above seawater surface. The quality of *Caulerpass* measured at different harvesting age includes: moisture, protein, fat, crude fiber, carbohydrate and ash content. The quality *Caulerpass* and water quality were analyzed descriptively. The quality of *Caulerpass* (protein, crude fiber, carbohydrate, ash content) was observed increase in line with the increase of harvesting age. Several observed nutrient contents, such as protein (13.80%), crude fiber (15.72%), NFE (10.75%), and ash content (29.01%), were quite high. The moisture was monitored in the range of 42.98%-48.77%. the fat content was fluctuated in the range of 0.17%-0.29%. Water quality parameters, such as light intensity, temperature, pH, salinity, turbidity, nitrate and phosphate, were observed in the ideal condition for the growth of *Caulerpa* sp.

Keywords : seaweed *Caulerpass*, quality, harvesting age.

Darmawati *et al*/International Journal of ChemTech Research, 2016,9(11),pp 229-234.
