

# **Analysis of whole green crab protein and its suitability for finfish feeds**

Beth Fulton, M.S. University of New Hampshire  
(Dr. Elizabeth A. Fairchild, 2011)

Ph.D. student, (Dr. Denise Skonberg) University  
of Maine



# Methods

## Nutritional Profile of whole green crab

### *Carcinus maenas*

- Three random 1.86 kg samples of whole green crabs
- Selected from the center of three separate traps  
(Hampton-Seabrook Estuary, N.H.)
- Snap-frozen on dry ice
- Subjected to nutritional analysis at New Jersey Feed Labs  
(Ewing, N.J.)



# Sample preparation, analysis

- Samples finely pulverized in a Mikro-pul sample mill
- 14 g of each sample reserved for testing.
- Parameters tested:
  - Proximate analysis
  - Calcium, phosphorus, zinc, and mercury content
  - Amino acid profile
  - Fatty acid profile



# Results (Proximate; Mineral)

Item	Green crab % wet weight basis, except Hg (ppm)	Menhaden ( <i>Brevoortia</i> spp.) Values (From Literature) % wet weight basis, except Hg (ppm)
Moisture content	67.96	<sup>a</sup> 67.70
Protein	7.45*	<sup>a</sup> 15.00
Lipid	0.21	<sup>a</sup> 13.50
Fiber	2.87	Not Available
Ash	16.55	<sup>a</sup> 4.40
Calcium	5.70	<sup>b</sup> 1.29
Potassium	0.22	<sup>b</sup> 0.21
Zinc	$3.778 \times 10^{-4}$	<sup>b</sup> 67
Mercury	$<5 \times 10^{-6}$	<sup>b</sup> 1.98**

\*Based on amino acid analysis, not total nitrogen (to which chitin contributes)

\*\*Mercury value from Scott and Latshaw (1993) is an average of all tissues sampled, as whole fish data was not provided.

<sup>a</sup> Reference value from Lanier et al., 1983

<sup>b</sup> Reference value from Scott and Latshaw, 1993

# Results (Fatty Acids)

Lipid component	Green crab (% of total lipid)	Menhaden ( <i>Brevoortia</i> spp.) Values (From Literature) (% of total lipid)
Saturated fat	23.29	30.40
Unsaturated fat	67.98	54.60
Eicosapentanoic acid (EPA, 20:5 $\omega$ 3)	8.73	13.50
Docosahexanoic acid (DHA, 22:6 $\omega$ 3)	7.69	7.00
Arachidonic acid (ARA, 20:4 $\omega$ 6)	2.58	1.00
Linoleic acid (18:2 $\omega$ 6)	3.06	1.10
Linolenic acid (18:3 $\omega$ 3)	0.79	0.80

<sup>a</sup>Fatty acid values for oil (also % of total oils) for menhaden are 1982 year totals from Joseph (1985).

# Results (Amino Acids)

Amino acid	Green crab (% of total AA)	Menhaden ( <i>Brevoortia</i> spp.) Values (From Literature) (% of total AA)
Phenylalanine <sup>f c</sup>	3.98	3.52
Valine <sup>f c</sup>	9.98	5.04
Threonine <sup>f c</sup>	3.76	4.21
Tryptophan <sup>f c</sup>	0.27	1.14
Isoleucine <sup>f c</sup>	4.39	4.15
Methionine <sup>f c</sup>	2.24	2.48
Histidine <sup>f c</sup>	2.01	2.14
Arginine <sup>f c</sup>	6.22	5.94
Leucine <sup>f c</sup>	6.13	7.47
Lysine <sup>f c</sup>	4.88	8.45
Cystine <sup>c</sup>	0.81	0.96

Values for protein hydrolysate of menhaden, reported as average % of protein (g/16g N), are from Hale and Bauersfield, 1978. Also noted are amino acids essential to fish<sup>f</sup> and chickens<sup>c</sup>.



# Conclusion

- Meal made from whole green crab would likely be palatable to many species of finfish
- Whole green crab is a good candidate for partial fishmeal replacement for ash tolerant species (ie: Cod *Gadus morhua* or cobia *Rachycentron canadum*)



# Acknowledgements

- University of New Hampshire Marine Program Research Development Support Program.
- Dr. Elizabeth A. Fairchild.
- Normandeau Environmental Associates, Inc.

## Images:

- <http://www.exoticsguide.org/node/37>
- <http://www.marinespecies.org/photogallery.php?album=717&pic=39619>

