

## **Potential value in the seafood industry of an unexplored Portuguese jellyfish.**

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### **Abstract**

In the wild ocean, jellyfish have multiplied for the last years as the seawater temperature steadily rose and the number of their natural predators, like sea turtles and filefish, decreased. Since they can feed on fish larvae, the overabundance of jellyfish may be responsible for the reduction of several fish populations. On the other hand, the continuous growth of fish aquaculture for human consumption demands new sources of fishmeal constituents, particularly the long-chain polyunsaturated fatty acids which occur as traces in common terrestrial plant oils. Therefore, if jellyfish components are compatible with fish feed requirements, the referred problems in the wild ocean and in aquaculture could both be solved. In this study, the chemical composition of *Catostylus tagi*, a Rhizostomeae jellyfish harvested in Sado estuary (SW Portugal) was investigated.