

Evaluation of nutritive value of local fishes in Wani region, Dist. Yavatmal, (Maharashtra state)

D.B. Khamankar¹, R.R. Kamdi², A.P. Sawane²

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Abstract

In the present investigation an attempt has been made to evaluate nutritive values of local fishes available in Wani area from Nirguda river and Wardha river. The present study was carried out during the period of Nov. 2008 to Oct. 2009. During study the survey, collection, identification and biochemical analysis of local fishes was done. The results of present study showed that all the fishes were rich in protein content, maximum protein content found in *Anguilla bengalensis* 29.34 % and minimum found in *Punctius curmuca* 10.34 %. Lipid contents of fishes were low and varied from 1.23 % in *Rasbora daniconius* to 6.54 % in *Heteropneustes fossilis* Glycogen content of fishes were negligible and varies from 0.11 % in *Ostebrama cotio* to 0.090% in *Cyprinus carpio*.

Keywords: Biochemical analysis, Wardha river, Nirguda river, local fishes. protein, lipid, carbohydrate.

Introduction

Malnutrition is a big problem in many developing countries. While, deficiencies of vitamin A, iron, iodine and other micronutrients are of great concern of public health all over the world. Their consequences include nutritional blindness, poor learning capabilities, poor growth and increased morbidity and mortality rates. Development and agricultural program including fisheries and aquaculture which is mainstream nutrition issues can go a long way in alleviating the problem of malnutrition in poor countries, (Chilama, 2003).

India can now claim to be self-sufficient in rice and wheat. However, these achievements do not mean that the problem of chronic malnutrition has been solved. To cope up with the challenges of malnutrition in developing countries fisheries can play a vital role in augmenting food supply and raising nutritional level. Fish is a rich source of proteins, fats, vitamins (A, B and D), and minerals such as iron, calcium, zinc, iodine, phosphorus, selenium, fluorine, copper and magnesium. Fish bones can be used as calcium supplements for

Author's Address

- ¹Department of Zoology, Lokmanya Tilak Mahavidyalaya, Wani, (Maharashtra)
- ²Department of Zoology, Anand Niketan College, Anandwan, Warora, (Maharashtra).
- E-mail: apsawane@rediffmail.com

human consumption (Phira et al., 2006). Fish roes (eggs) were rich in phosphorous, iron and calcium contents and can be used for making pickles (Balaswamy 2009). Fish manure tended to have a higher content of Mn, Cd, Cr, Pb. Fe and Zn than most other livestock manure. In India potential of fish culture is yet to be fully explored and exploited. Fishes being rich source of proteins and have high nutritive value, the biochemical analysis is very essential to evaluate nutritive values of locally available small indigenous fishes having less commercial values and used by poor communities. In present study the biochemical analysis of fishes in Wani area was done to evaluate nutritional value of local fishes.

There is a wealth of literature available on biochemical composition of various fish species (Balaswamy et al. 2009; Balaswamy et al., 2007; Ismail, 2007; Kamal et al., 2007; Balaswamy et al., 2006; Al-Habib, 1990; Kent, 1987; Weatherly and Gill, 1987. etc.

Material and Methods

For the present study two water bodies includes Wardha river and Nirguda river in Wani area was selected for fish collection. Wani is located at coordinates $20^{0}07'$ N latitudes and $78^{0}95'$ E longitude, at 228 m AMSL (Above mean sea level).



The two spots on Wardha river and two spots on Nirguda river were selected where fishing activities were frequently carried out. Fishes were collected from these selected spots with the help of local fishermen and also from local fish markets. Fish collection was done during the period from November 2008 to October 2009 twice in every month. Fishes were identified up to the species level with the help of standard keys and book, (Day, 1967; Qureshi and Qureshi, 1983; Jhingran, 1997; Daniels, 2002 and Gupta and Gupta, 2006). Immediately after fish collection, photographs were taken with the help of digital camera, on graph paper to know the measurement of fish.

To prepare the sample for the biochemical analysis, the fishes were washed thoroughly with tap water and kept in a slanting position in a tray to remove water. Only the edible portions such as muscles were taken for the experiment. Samples were macerated with tissue homogenizer and used for investigation.

Protein contents were determined by using Lowry, et al., (1951) method. Lipid contents were determined by using Bligh and Dyer, (1959) method. And glycogen contents were determined by Montgomery, (1957) method.

Results and Discussion

The present investigation deals with biochemical composition of fishes, protein, lipids and glycogen, with an object of understanding the nutritive value of local fishes (Table-I).

Protein Contents

All fishes were found to be rich source of protein. The maximum and minimum protein contents of muscle among the thirty seven species were 29.74% in *Anguilla* bengalensis and 10.34 % in *Punctius curmuca*. Higher protein contents were found in *Lebeo rohita* 22.21%, *Cyprinus carpio* 21.32%, *L. calbasu* 21.23%, *Channa punctatus* 21.34%., *C. striatus* 21.54% and *Barlilius barna* 19.80%; whereas lower values were found in *Rasbora daniconius* 10.63%, *Punctius sarana* 10.44% *P. ticto* 11.83%, *P. sophor* 10.73% and *Salmostoma bacaila* 11.63%.

Lipid contents:

In the present study, the lipid content of muscles among the thirty seven species varies from 1.23% in *Rasbra daniconius* to 6.54% in *Heteropneustes fossilis*. Higher lipid contents were found in *Labeo rohita* 5.22%, *Cirrhinus mrigala* 4.62%, *L. calbasa* 4.84, *Rita rita* 4.21, *Calarius batrachus* 4.32%, *Channa punctatus* 4.63%, *C. striatus* 4.61% and *Nandus nandus* 5.39%. While lower lipid contents were found in *Barilius barna* 1.61%, *Cyprinus bendelinsis* 1.34%, *Punctius sarana* 1.85%, *P. sophore* 1.84%, *P. ticto* 1.31, *P. curmuca* 1.48%, *P. amphibius* 1.63%, *Garra mullaya* 1.91%, *Ompok bimaculatus* 1.66%, *O. pobo* 1.42% and *Wallago attu* 1.91%.

Glycogen contents:

In present investigation, glycogen contents of muscle among all the thirty seven species were found negligible and varies from 0.011% in Osteobrama cotio to 0.090% in Cirrhinus carpio. Higher glycogen contents were found in Mystus seenghala 0.085%, Cirrhinus mrigala 0.078%, Catla catla 0.076%, Anguilla bengalensis 0.076%, Heteropneustus fossilis 0.075% and Punctius curmuca and P. amphibius 0.074%. Whereas lower glycogen contents were found in Tilapia mossambicus 0.013%, Mastacembelus armatus 0.018%, Wallago attu 0.019% and Rita rita 0.019%.

The results of present study showed that all the fishes were rich in protein content, maximumu protein content found in *Anguilla bengalensis* 29.34 % and minimum found in *Punctius curmuca* 10.34 %. Lipid contents of fishes were low and varied from 1.23 % in *Rasbora daniconius* to 6.54 % in *Heteropneustes fossilis* Glycogen content of fishes were negligible and varies from 0.11 % in *Ostebrama cotio* to 0.090% in *Cyprinus carpio*.

The present investigation deals with biochemical composition of fishes, protein, lipids and glycogen, with an object of understanding the nutritive value of local fishes. These results were in good agreement with previous works of Rahman *et al.*, (1994); Hossain *et al.*, (1999) and Kamal, (2007). These results also nearly similar to FAO, (1991).



S.N.	Scientific Name	Local Name	Protein %	Lipid %	Glycogen %
1	Notopterus notopterus	Patola	17.43	3.87	0.023
2	Anguilla bengalensis	Tambu	29.74	3.34	0.076
3	Salmostoma bacaila	Chal	11.63	1.82	0.046
4	Barilius barna	Batri	19.80	1.61	0.066
5	Cyprinus bendelisis	Zora	13.34	1.34	0.034
6	Rasbora daniconius	Gana	10.63	1.23	0.026
7	Cyprinus mola	Nawari	19.70	2.44	0.058
8	Osteobrama cotio	Bhondu	11.90	2.21	0.011
9	Punctius dorsalis	Kodsi	12.63	2.76	0.039
10	Punctius sarana	Karwadi	10.44	1.85	0.032
11	Punctius sophore	Karwadi	10.73	1.84	0.037
12	Punctius ticto	Tepri	11.83	1.31	0.036
13	Punctius curmuca	Bhurungi	10.34	1.48	0.074
14	Punctius amphibius	Ghuruti	16.46	1.63	0.074
15	Garra mullaya	Mahir	17.82	1.91	0.044
16	Cirrhinus mrigala	Mrigal	19.37	4.62	0.078
17	Catla catla	Katla	18.62	3.25	0.076
18	Labeo calbasa	Karoti	21.23	4.84	0.048
19	Labeo rohita	Rohu	22.21	5.22	0.059
20	Cyprinus carpio	Cipla	21.32	3.96	0.090
21	Rita rita	Bhokni	14.61	4.21	0.019
22	Mystus cavasius	Katwa	13.12	3.84	0.021
23	Mystus seenghala	Singat	17.75	3.45	0.085
24	Ompok bimaculatus	Barangi	14.84	1.66	0.023
25	Ompok pobo	Waddi	13.92	1.42	0.021
26	Wallago attu	Sawda	15.65	1.91	0.019
27	Clarias batrachus	Mangur	16.31	4.32	0.063
28	Heteropneustes fossilis	Ingur	18.34	6.54	0.075
29	Xenetodon cancilla	Chocha	15.26	2.93	0.022
30	Ambasis nama	Zanjad	16.81	2.56	0.038
31	Ambasis ranga	zanjad	16.22	2.37	0.042
32	Nandus nandus	Dukkar	13.61	5.39	0.024
33	Tilapia mossambicus	Telabi	16.47	2.31	0.013
34	Glossogobius girus	Kaddu	15.53	2.33	0.066
35	Channa punctatus	Mallar	21.34	4.63	0.044
36	Channa striatus	Dhadak	21.54	4.61	0.064
37	Mastacembelus armatus	Bamb.	18.51	3.92	0.018

Table-I: Body composition of fishes in Wani area

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