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## **Comparison of Physico-Chemical Parameters and Composition of Wild and Suspended Cultured Mediterranean mussels (*Mytilus galloprovincialis*) from Sea of Marmara**

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**Abstract:** The present study was carried out to determine the comparison of nutritional value of wild and suspended culture Mediterranean mussels. For this purpose, wild and cultured mussel samples were collected from the Sea of Marmara and mussel farm in the Island of Marmara, respectively. Biometric parameters, proximate composition, amino acid content and fatty acid composition were analyzed

and compared. Results showed that, the biometric measurements of culture mussel was determined bigger than the wild ( $p < 0.001$ ). Moisture and fat content of mussels were found significantly differences ( $p < 0.01$ ). Total amino acid values, total essential amino acid values, and PUFA contents were determined higher in wild mussel than culture ( $p < 0.05$ ). Wild mussels have richer nutrition composition, however the cultured mussels have quote better nutrition value comparing to the many seafood. There may be many reasons especially related with marine environment for the differences in analyzed value in between wild and cultured mussel. These results provide valuable information for the sector especially for producers' cultured mussel.

**Keywords:** *Mytilus galloprovincialis*, suspended cultured Mediterranean mussel, biometric parameters, nutritional composition.

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