CONCLUSION

1. *Spirulina* is a cyanobacterium which possesses high value bio-chemical constituents that finds application in areas like health foods and therapeutics. Especially for its high content of protein.

2. The *Spirulina* protein is superior to all proteins including those from legumes and milk protein because it contains many essential amino acids.

3. Due to the presence of important constituents and fast rate of multiplicity, this alga has attained a status of commercial enterprise. It has a special place in algal biotechnology as it offers unlimited potentials to be used as food and pharmaceuticals.

4. It was an enigma to cultivate the *Spirulina* throughout the year under the climatic condition of Agra but by slightly modifying the external culture condition it was possible to cultivate the *Spirulina maxima* throughout the different seasons of the year.

5. The biomass yield in different seasons showed variability due to variation in temperature, light intensities and pH, which were the major growth regulating factors for the growth of *Spirulina maxima*.

6. In outdoor conditions very bright and direct sun light did not favors *Spirulina* growth. At a temperature of about 32-35 °C the growth was found maximum in FGC.

7. Unhygienic conditions may invite the contaminants in cultures. So it is very essential to maintain the hygienic conditions especially during monsoon.

8. In the present research work optimal climatic condition for maximum growth was recorded. By employing this conditions we can grow such *Spirulina maxima* which will be biochemically superior.