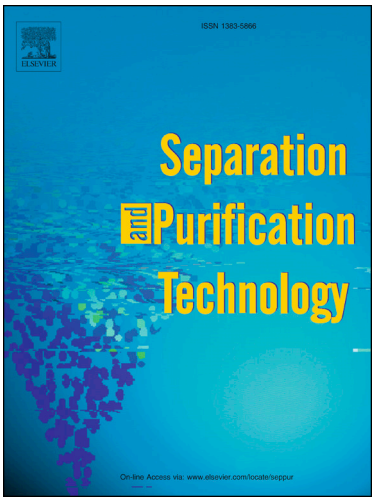

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Impact of harvesting method on total lipid content and extraction efficiency for *Phaeodactylum tricornutum*

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