

Understanding the ways of utilisation of sustainable innovative tailor-made diets in farmed fish

Elena Mente



University of Thessaly
and

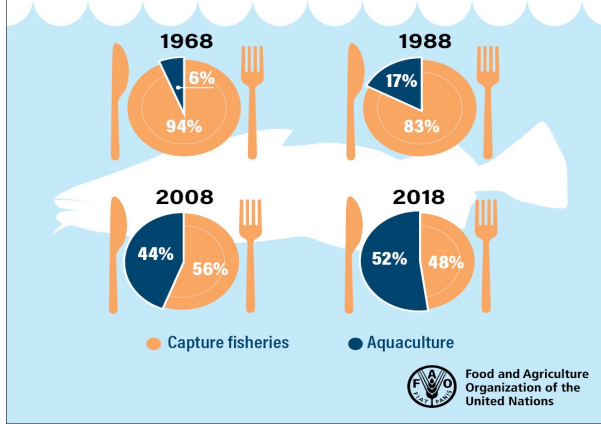


Aristotle University of Thessaloniki
Greece



Aquaculture

Contribution of capture fisheries vs aquaculture to human consumption



AQUACULTURE IS THE FUTURE OF FOOD

By 2030, nearly two-thirds of all seafood produced for human consumption will come from aquaculture [World Bank].

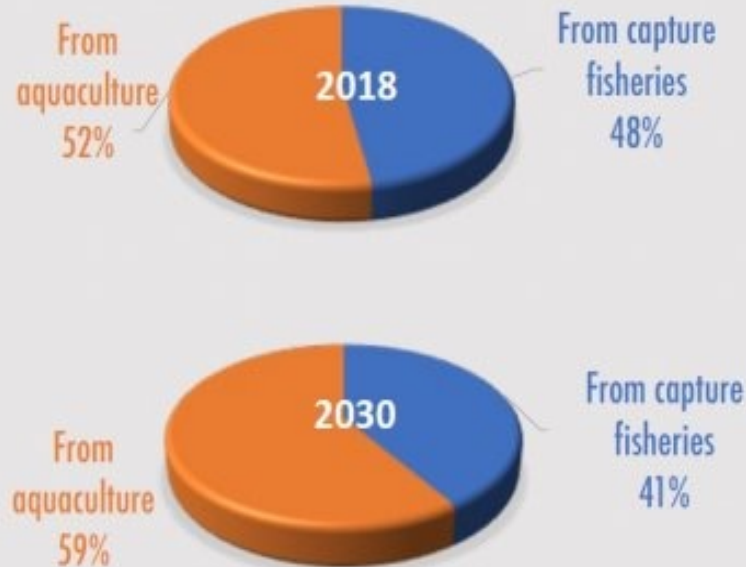


Food and Agriculture Organization
of the United Nations

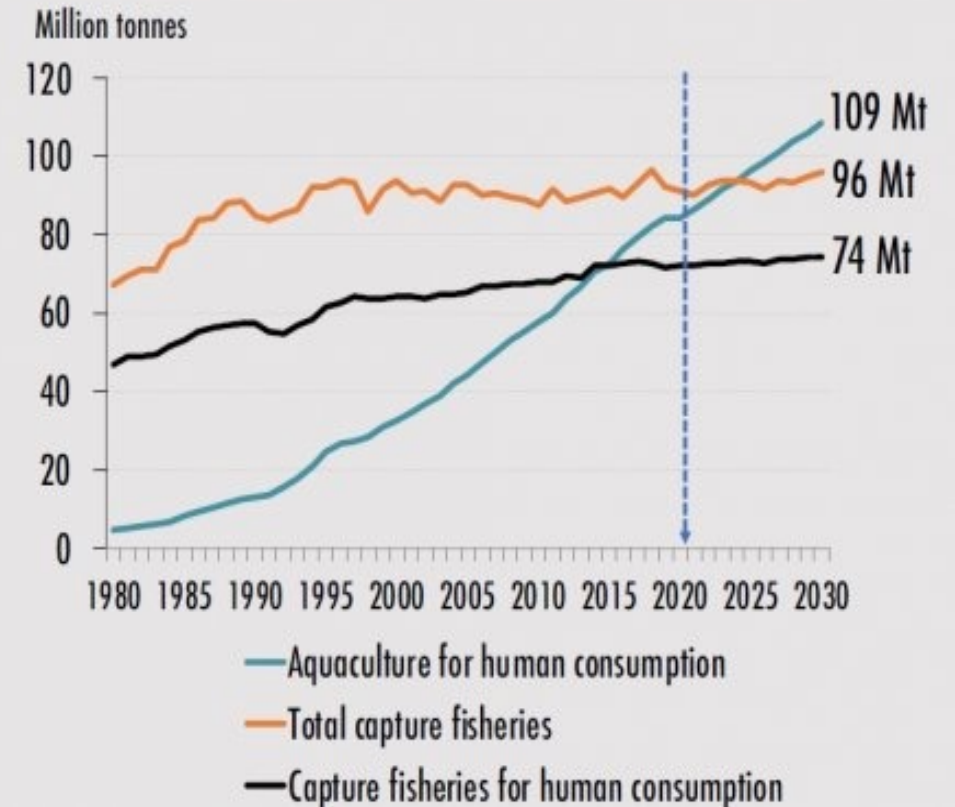
PRODUCTION AND CONSUMPTION TO 2030

SOFA
2020

Fish for human consumption



Production Projections to 2030

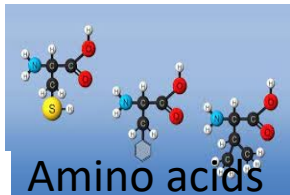


40Mt aquafeeds

Aquafeeds-Sourcing essential nutrients



Vitamins, Minerals



Amino acids

**AQUATIC ANIMAL PROTEIN
MEALS & LIPIDS**

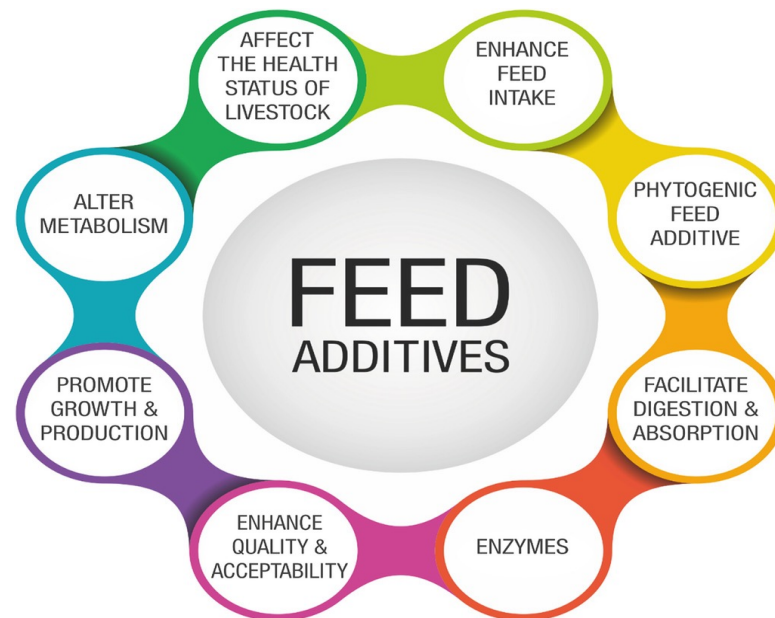
**OILSEED
MEALS, PULSES
& OILS**

**40
essential
nutrients**

**LAND ANIMAL
PROTEIN
MEALS & FATS**

**CEREALS INCLUDING
BY-PRODUCT MEALS
& OILS**

**MICROBIAL FEED
INGREDIENTS**



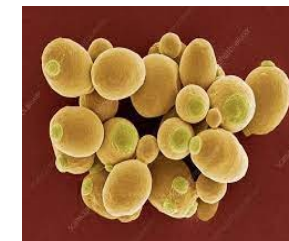
Biotechnology



microalgae



Bacterial protein



yeast

Sustainable and resilient feed and feeding strategies

FutureEU Aqua WP2 role is to coordinate the research activity and efforts to develop innovative, species specific nutritionally adequate, tailor-made, low ecological footprint organic and conventional diets and validate them in different fish production systems.

✓ The aim of WP2 is to demonstrate sustainable and resilient nutritional solutions for highest possible fish performances that would be safe and commercially available for the European aquaculture.



Select raw materials

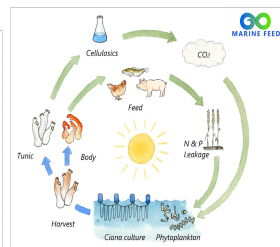
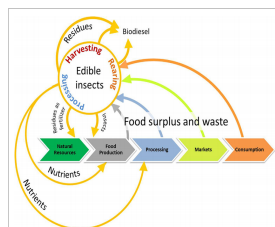
FM and FO

Mineral and Vitamin premix

Novel ingredients

- *Bacterial protein*
 - *Yeast meal*
 - *Microalgae*
 - *Insect meal*
 - *Tunicate meal*
- Fish meal trimmings*

1. Innovative raw material selection on circular economy principles



Design Feed formulation

Produce diets

Commercially relevant

Safe

Low ecological footprint

Species specific nutritionally adequate

2. Chemical analysis of raw materials



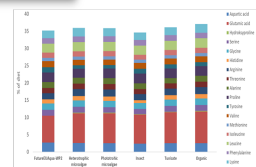
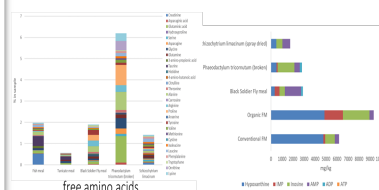
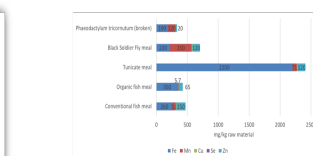
Deliverable D2.2:

Optimized nutrition and feed technology/ management

Authors: Katerina Kousoulaki (lead), Ioannis Nengas, Ivar Lund, Alfred Jokumsen, Hanno Slauski and Elena Mente

WP/WP-leader: WP2 / Elena Mente, UTH

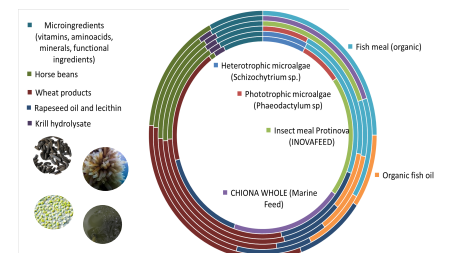
Task/Task leader: Task 2.2/Ioannis Nengas, HCMR



soluble peptide size distribution % of SF



3. Feed formulation, production and analysis of diet chemical composition



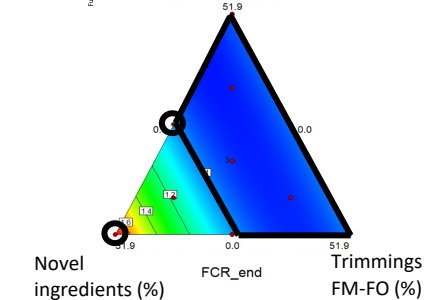
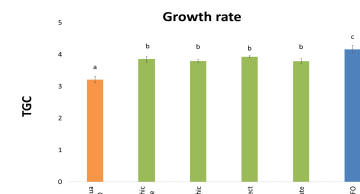
Test fish growth performance and evaluate

Growth performance

Health

Quality

4. Feeding trials in lab/small scale



Higher values Lower values



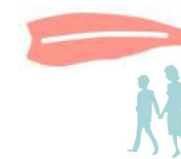
Validate the results in large scale trials

operational
environments

Propose

amendments to
the organic
legislation

5. Fish performance, physiology, health, welfare and product quality evaluation



Feeding fish trials with FutureEU Aqua novel aquafeeds

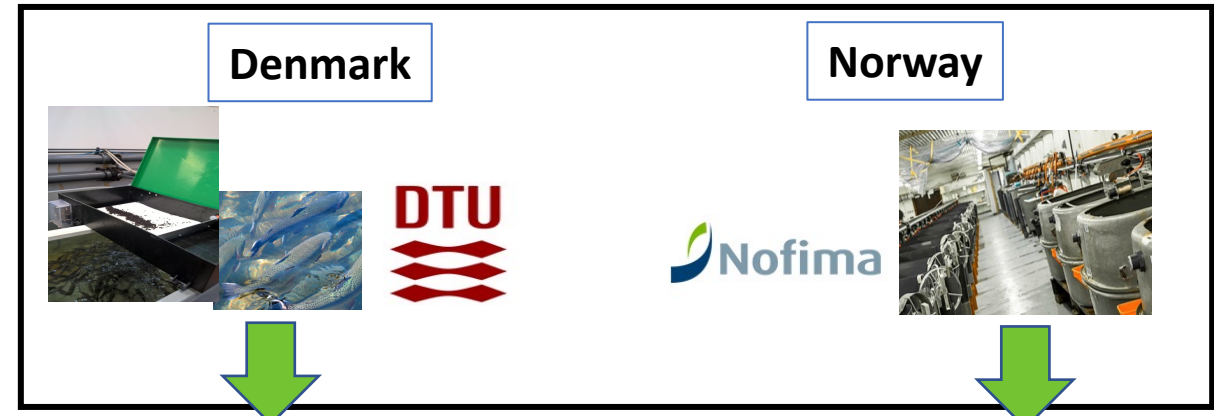


Greece

European sea bass



Sea bream



Denmark

Norway

Rainbow trout

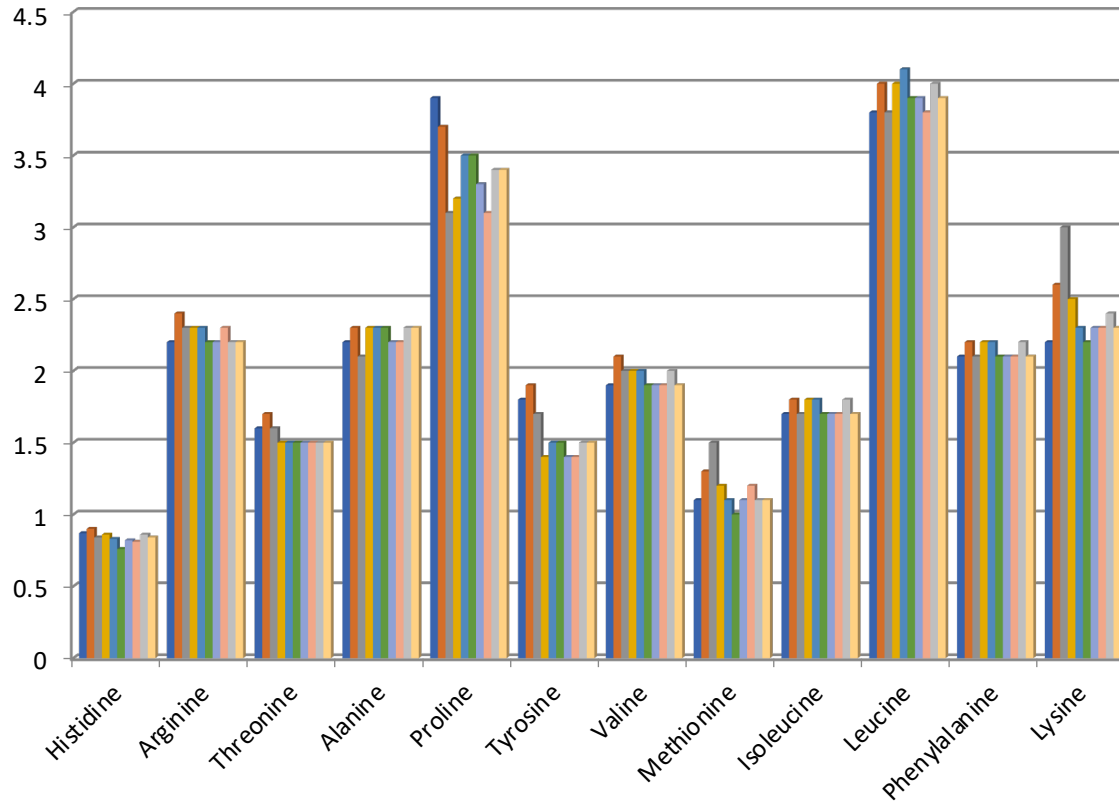


Binderup Mølle Farm

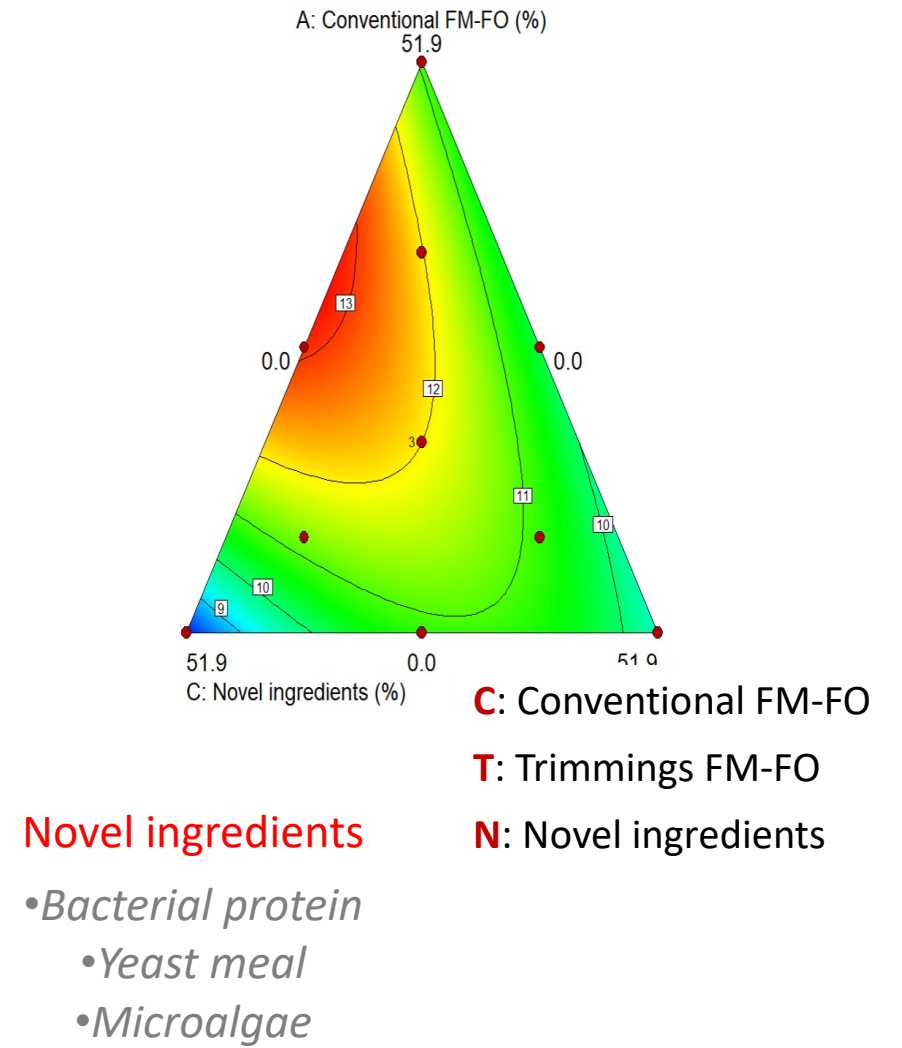


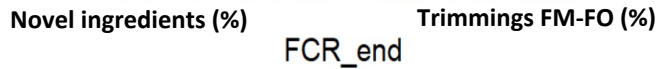
Atlantic salmon

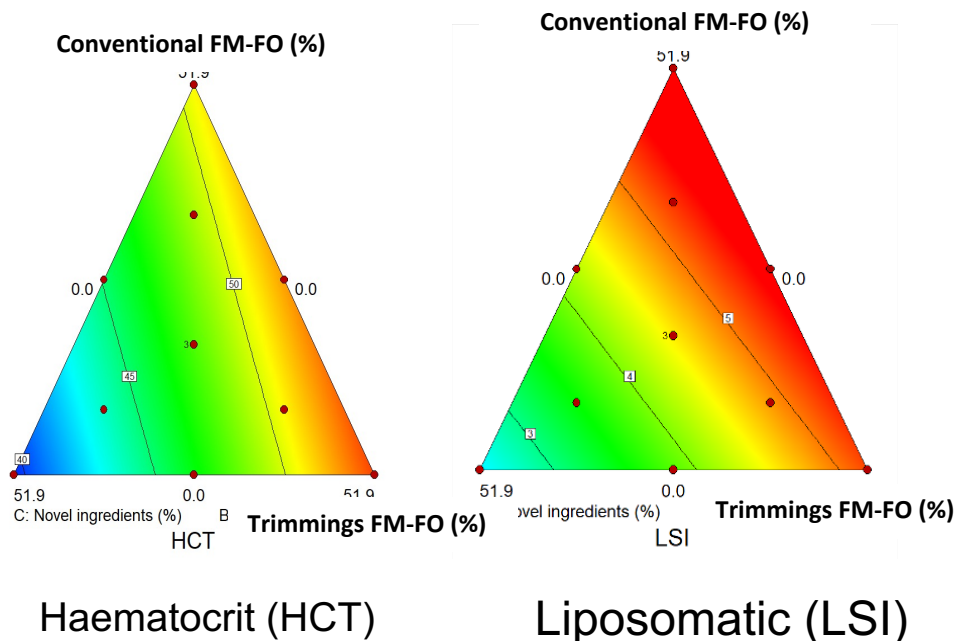




- T1
- T1/2 N1/2
- N1
- N1/2 C1/2
- C1
- C1/2 T1/2
- C1/3 T1/3 N1/3
- C1/6 T1/6 N2/3
- C2/3 T1/6 N1/6
- C1/6 T2/3 N1/6







Best growth and FCR for **Conventional** and **Trimmings** mixture with **moderate** inclusion of **Novel ingredients**

Negative effects of exclusive inclusion of **Novel** ingredients possibly due to:

- Lower palatability (try palatability enhancers next)
- Lower digestibility

Ensure optimum mineral composition when use novel non marine source ingredients (Low haematocrit)

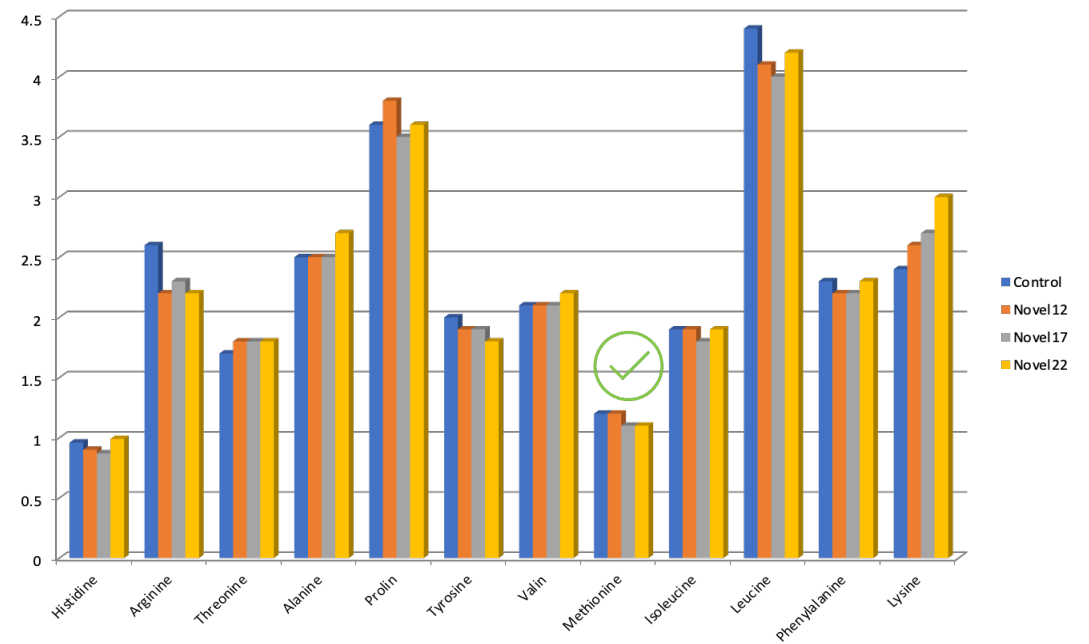
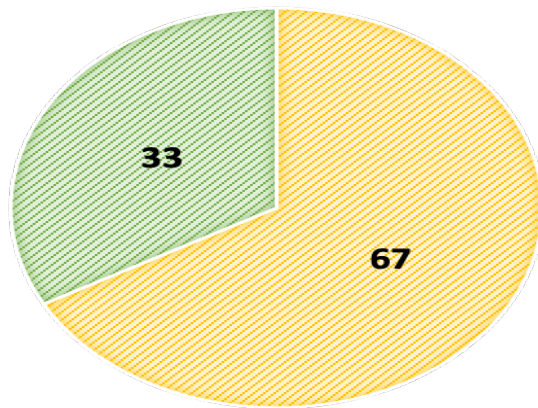
More fat was accumulated in both intestinal and liver tissues of **Conventional** and **Trimmings** fed groups. Possibly related to increased feed intake and final weight

The histopathological examination of the liver showed minimal (steatosis) lipid accumulation for Trimming mixture with moderate inclusion of Novel ingredients

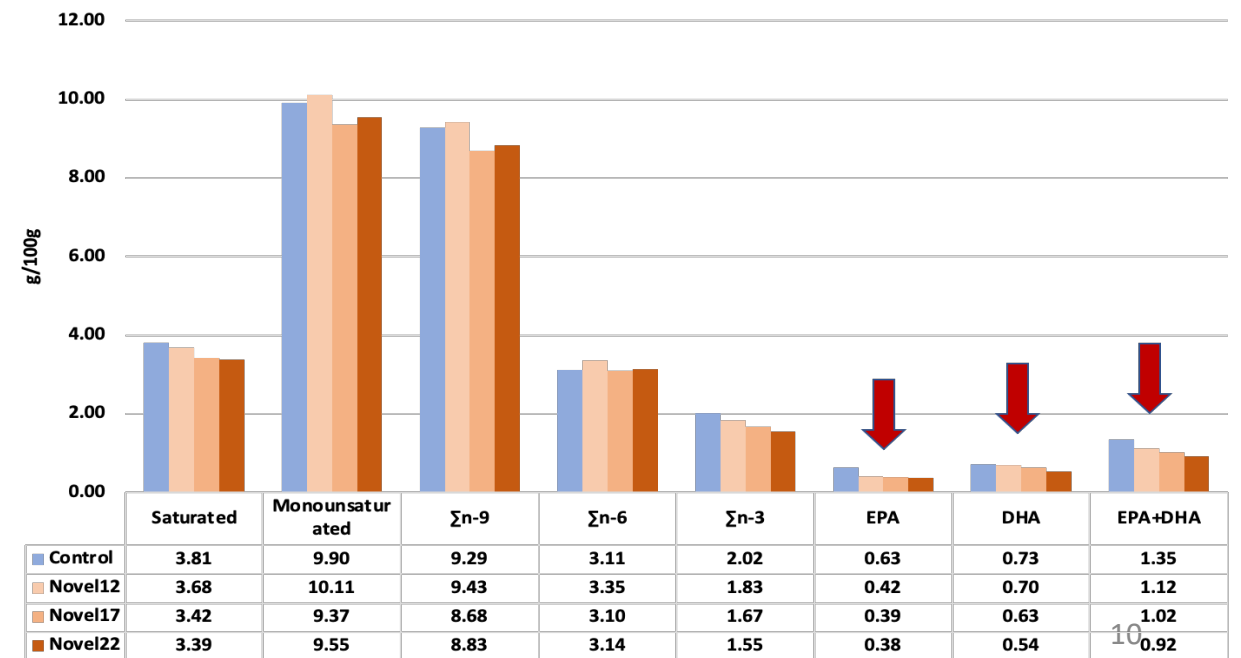


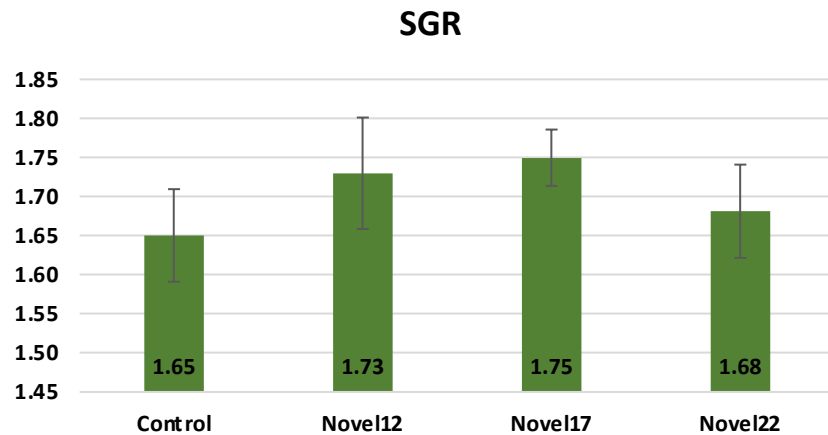
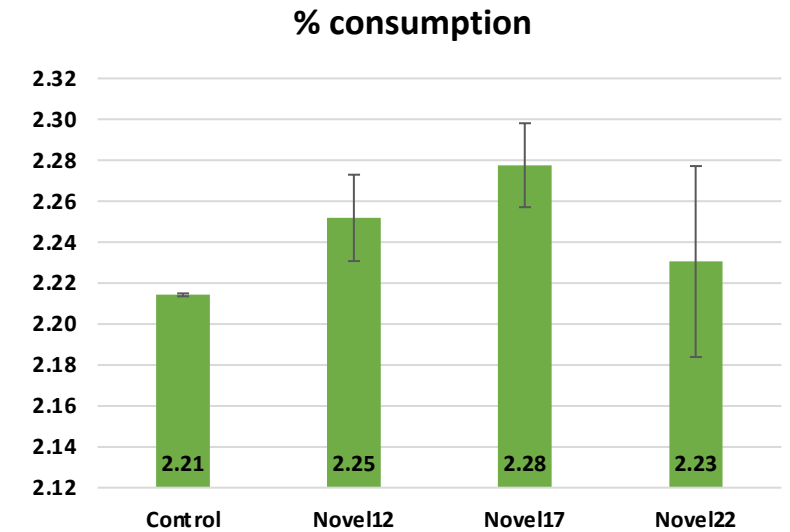
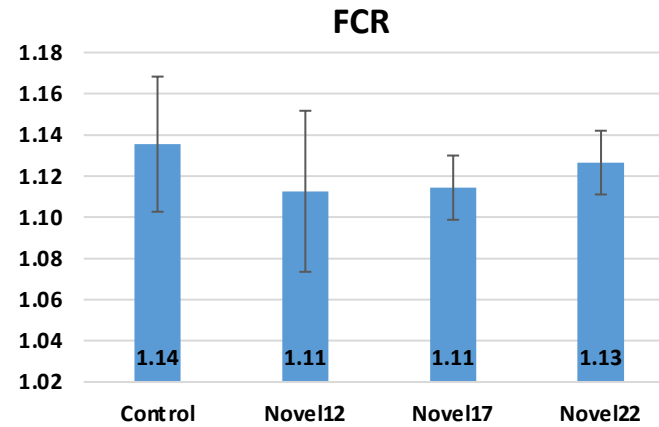
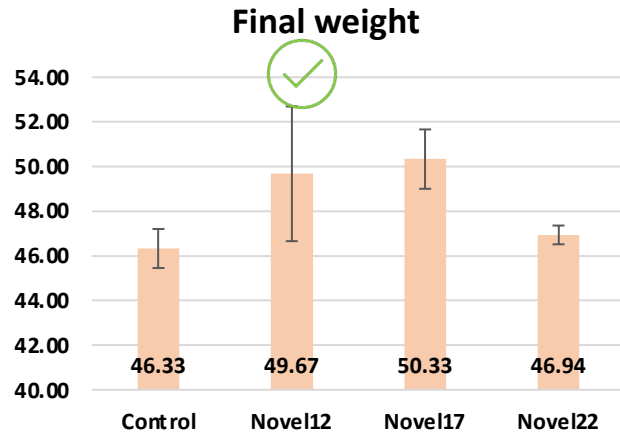
Novel ingredients mixture

- Bacterial protein
- Yeast protein

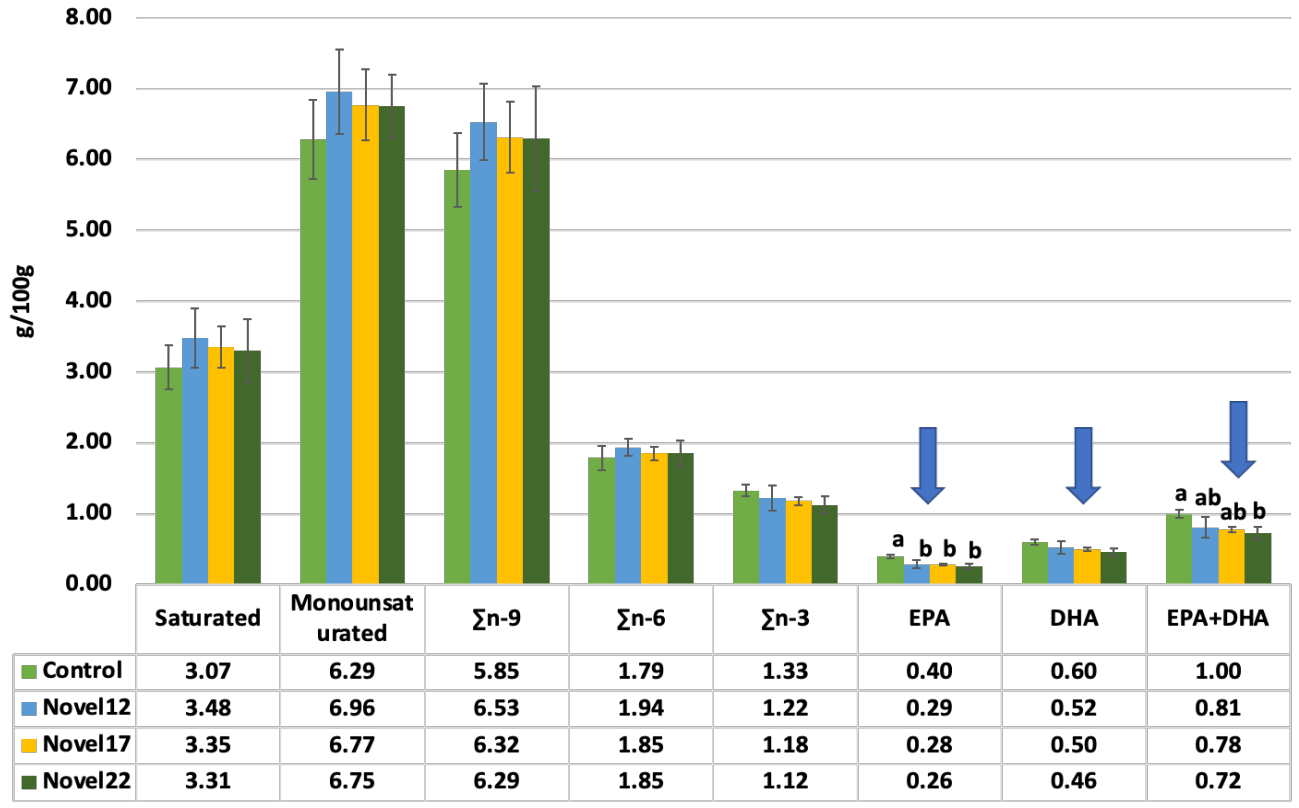
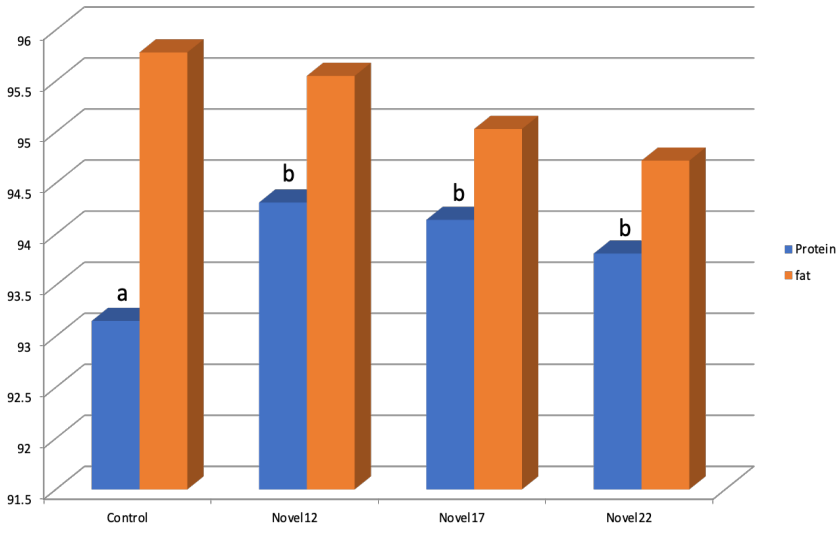
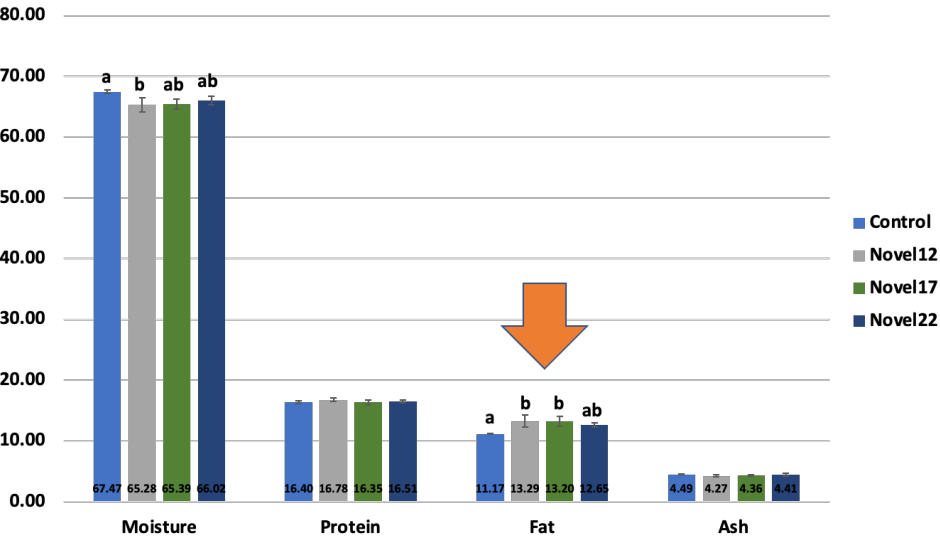


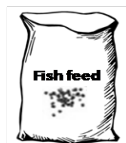
Fatty acids





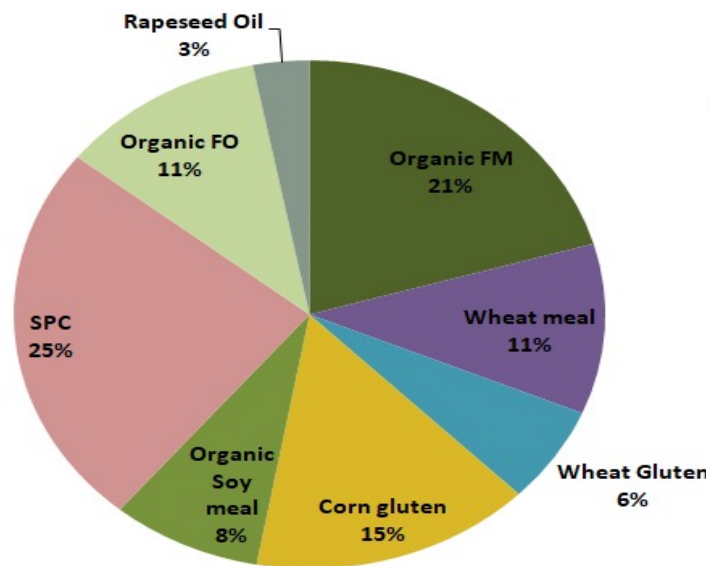
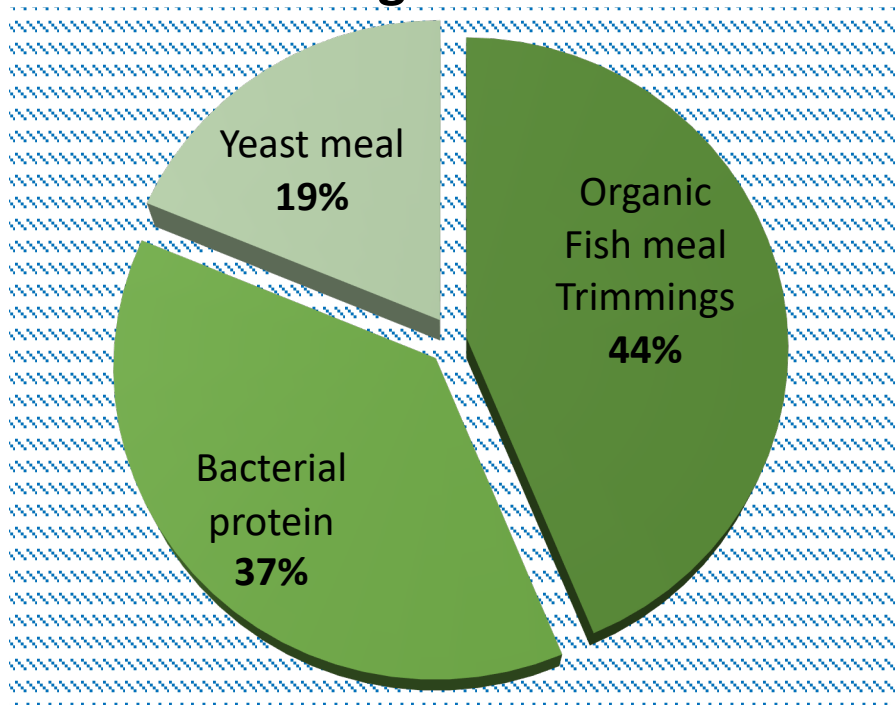
- ✓ Trent observed for higher final weight of moderate inclusion of Novel ingredients
- ✓ Improved FCR at moderate inclusion of Novel ingredients



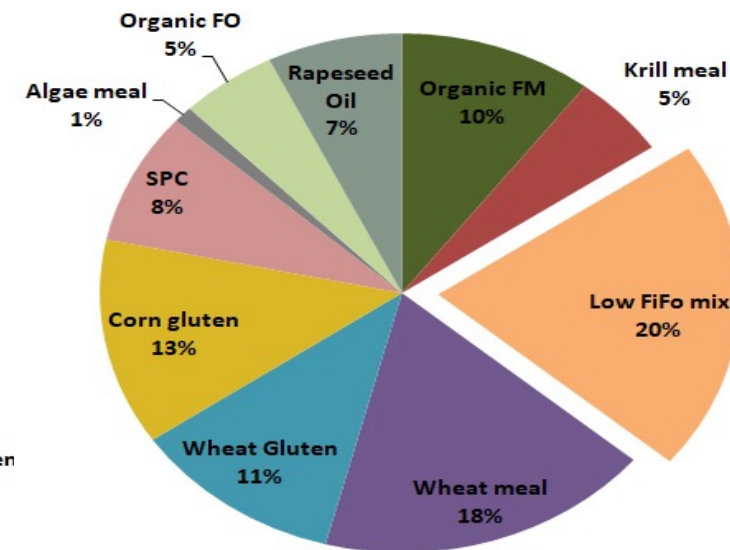


Diet 1 0% Low FiFo
Diet 2 20% Low FiFo
Diet 3 25% Low FiFo
Diet 4 30% Low FiFo

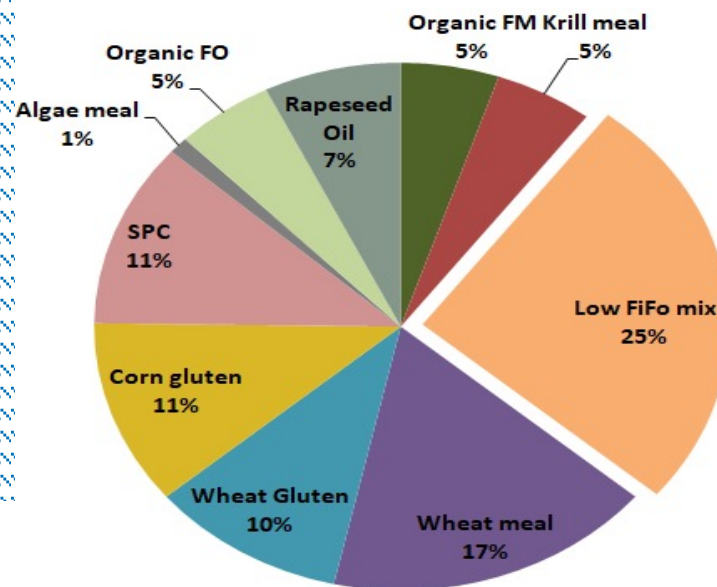
Low FiFo for organic diets



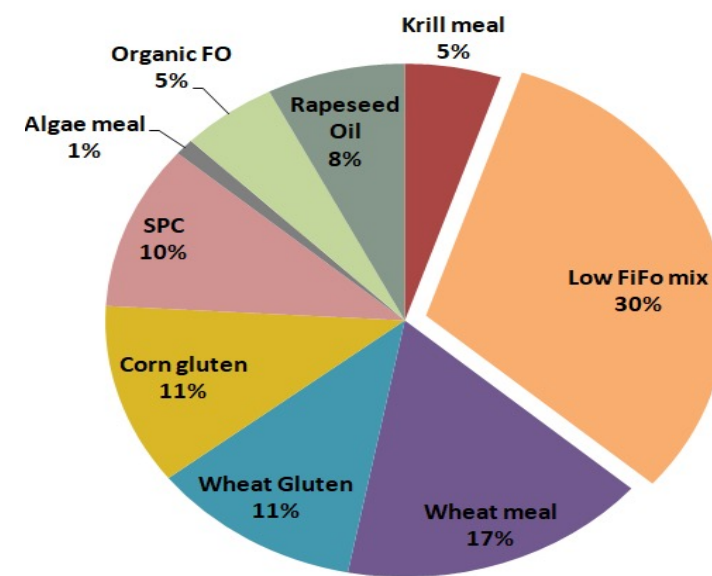
Diet 1



Diet 2



Diet 3



Diet 4



Health evaluation



Growth evaluation

	Control	LFiFo20	LFiFo25	LFiFo30
Final weight (g)	14.65±0.46 ^a	19.44±0.48 ^b	19.86±0.49 ^b	19.37±0.45 ^b
Weight gain (g)	7.58±0.11 ^a	12.37±0.57 ^b	12.75±0.35 ^b	12.14±0.97 ^b
SGR (%/day)	1.21±0.02 ^a	1.68±0.07 ^b	1.69±0.04 ^b	1.63±0.08 ^b
FCR	1.28±0.07 ^a	1.05±0.02 ^b	0.99±0.03 ^b	0.99±0.04 ^b
Voluntary Feed intake (% BW/day)	1.49±0.10 ^a	1.63±0.09 ^a	1.56±0.09 ^a	1.51±0.11 ^a

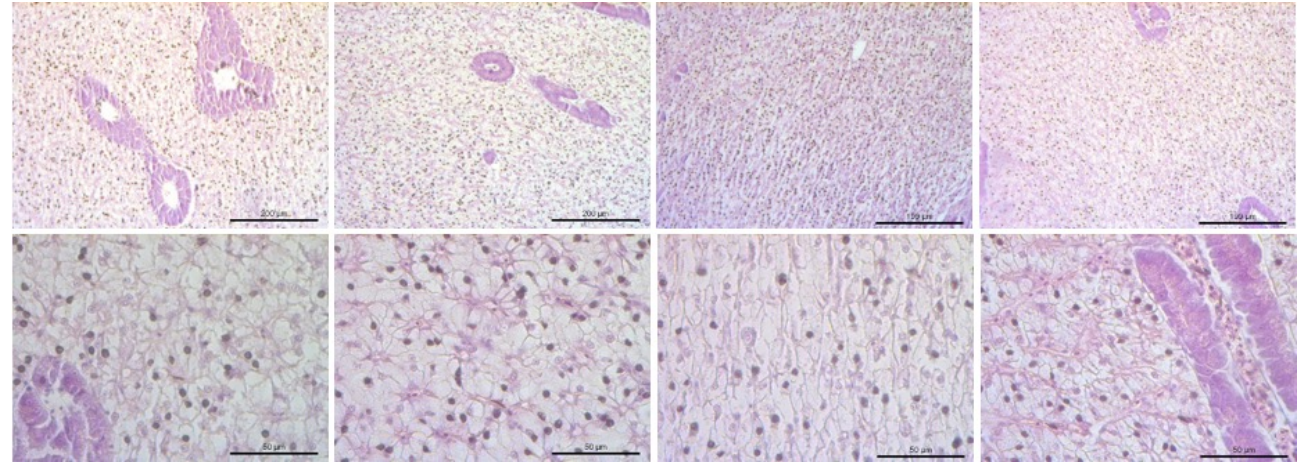
Higher growth performance for **LFiFo25** diet compared to control diet

Control Diet

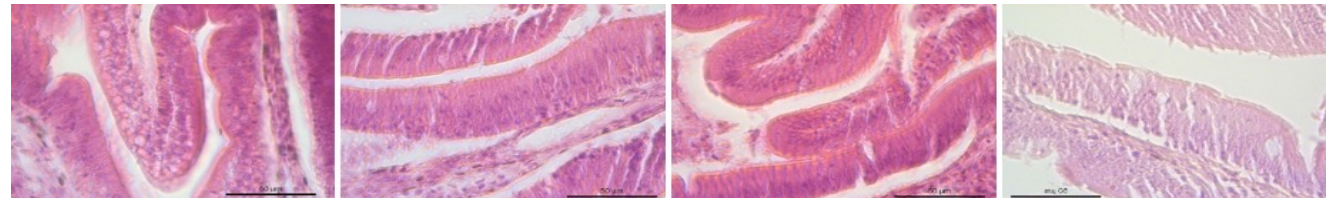
LFiFo20

LFiFo25

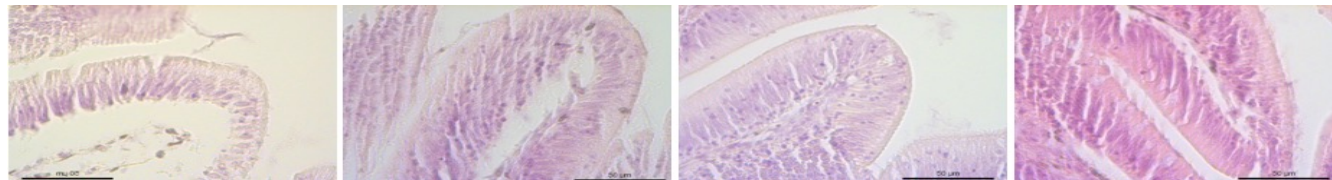
LFiFo30



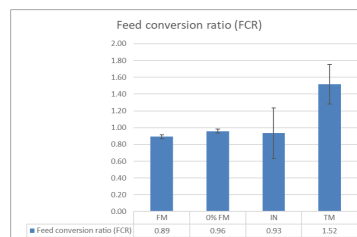
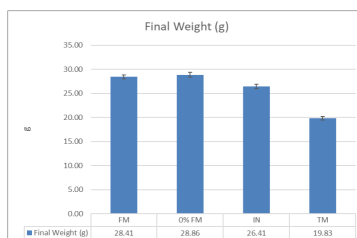
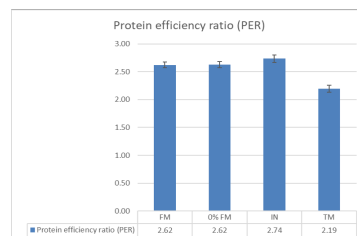
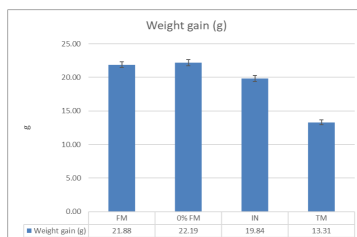
Liver in control diet appears to have normal structure, but in replacement diets there is a slight nuclei displacement due to lipid droplets.



Anterior gut appears to have normal structure in all dietary groups with normal distribution of goblet cells.



Posterior gut appears to have normal structure in all dietary groups with normally distribution of goblet cells. There are no signs of inflammation.



Diet 1 Control
(FM)

Diet 2 total
replacement of
fishmeal (0% FM)

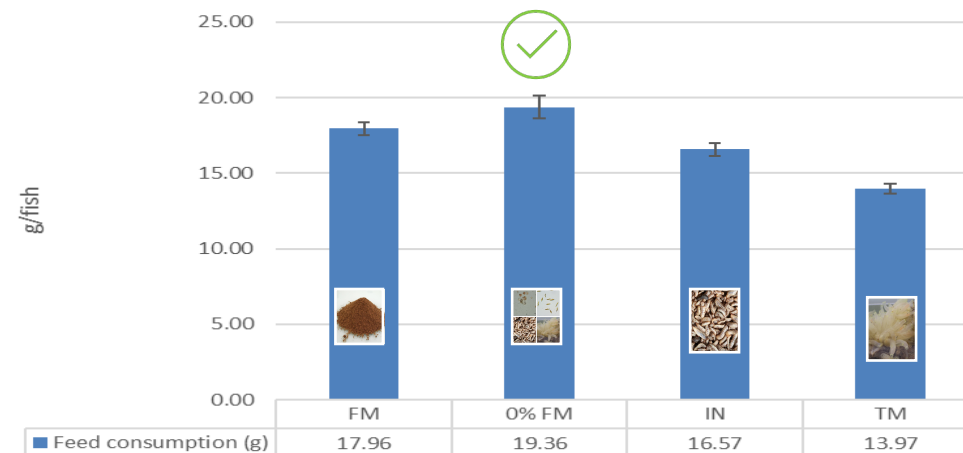


Diet 3 68.09%
replacement of
fishmeal (IM)

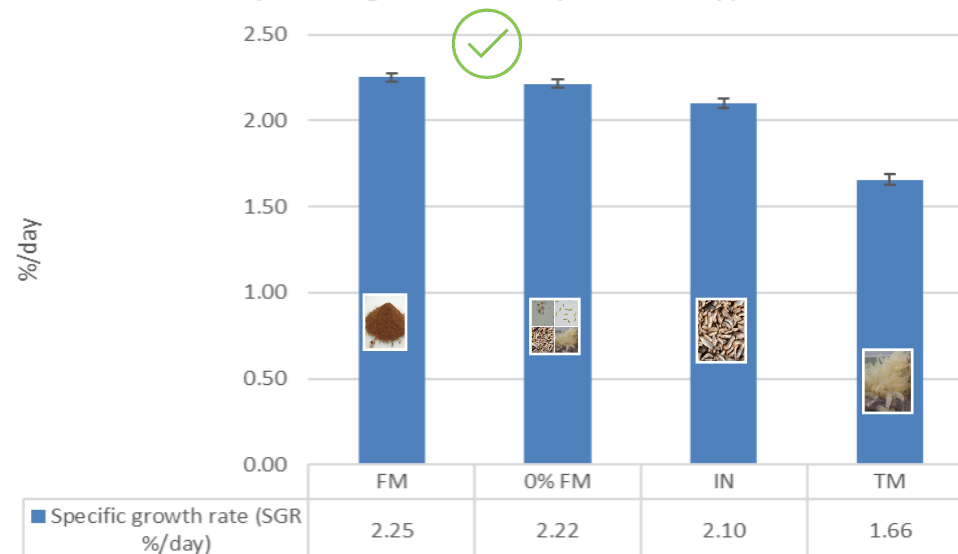


Diet 4 45.91%
replacement of
fishmeal (TM)

Feed consumption (g)



Specific growth rate (SGR %/day)





	FM	0% FM	IM	TM	PA	HA
FCR	0.89±0.03 ^a	0.98±0.03 ^a	0.93±0.04 ^a	1.5±0.18 ^b	0.81±0.01 ^a	0.93±0.01 ^a
SGR (%BW/day)	2.54±0.03 ^b	2.4±0.03 ^b	2.4±0.04 ^b	1.84±0.04 ^a	3.1±0.02 ^c	3.13±0.02 ^c
PER	2.7±0.05 ^{b,c,d}	2.67±0.06 ^{b,c}	2.82±0.07 ^{c,d}	2.24±0.06 ^a	2.92±0.04 ^d	2.52±0.04 ^b
Survival (%)	91.71±2.88 ^a	97.82±0.58 ^{a,b}	95.86±1.44 ^{a,b}	96.13±1.09 ^{a,b}	98.88±0.55 ^b	99.44±0.55 ^b

The total replacement of fishmeal with **algae meal**, (*Phaeodactylum tricornutum* and *Schizochytrium limacinum*), **insect meal** (black soldier fry) and **tunicate meal** (*Chiona intestinalis*) and no fish oil did not affect sea bream growth performance.

However, sea breams showed better growth performance when they fed organic fish meal, krill, and algae (*Schizochytrium limacinum*, HA) and *Phaeodactylum tricornutum*, PA) and slow growth rates when they fed on tunicate meal.

Mediterranean species (sea bream and sea bass)



Select

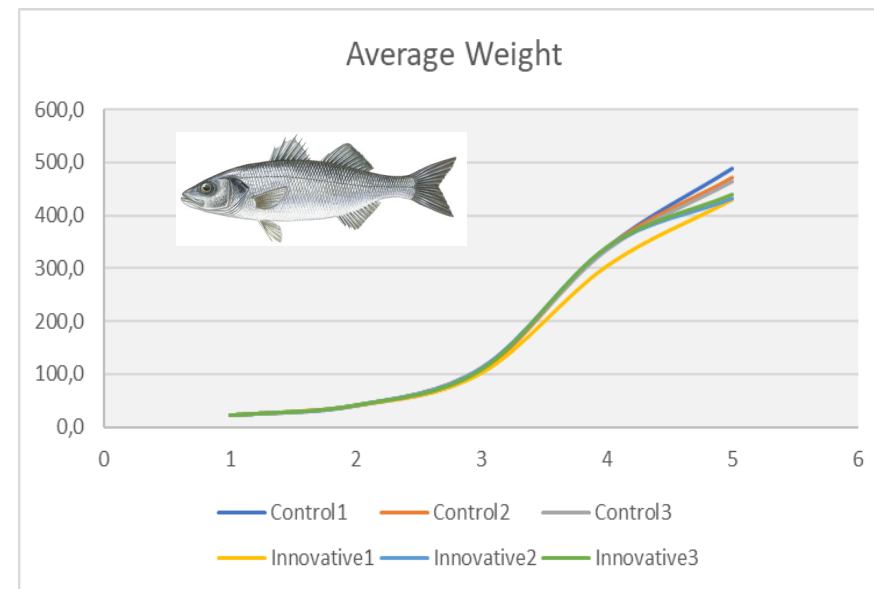
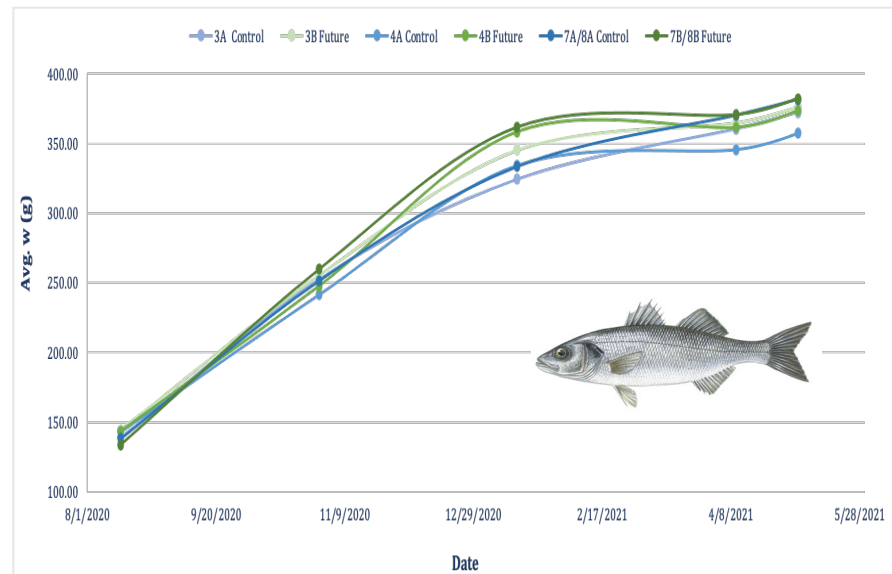
raw materials

FM and FO, krill meal, squid meal

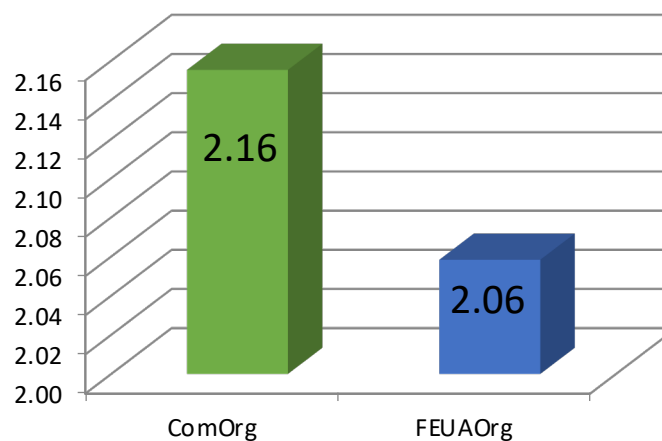
Mineral and Vitamin premix

Novel ingredients

- *Pea protein*
- *Yeast*
- *Fermented soya*

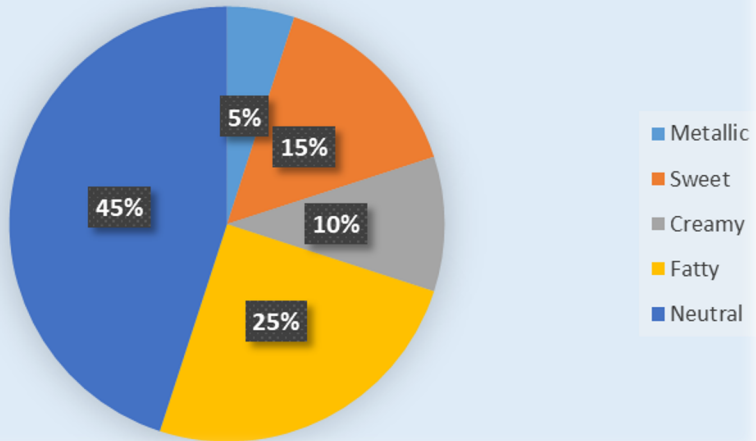


FCR - Organic

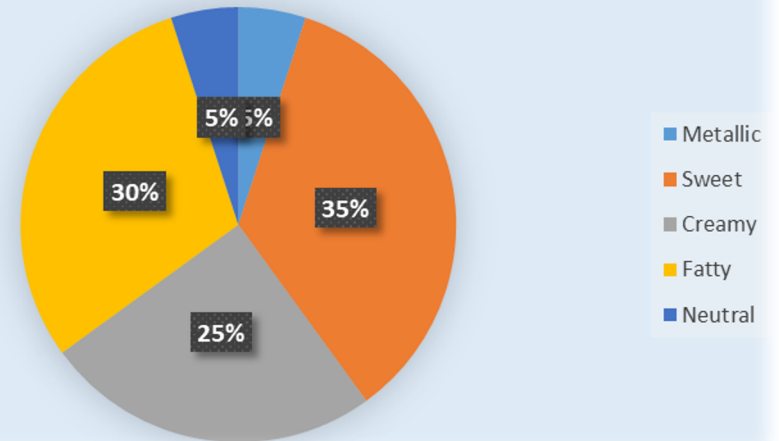




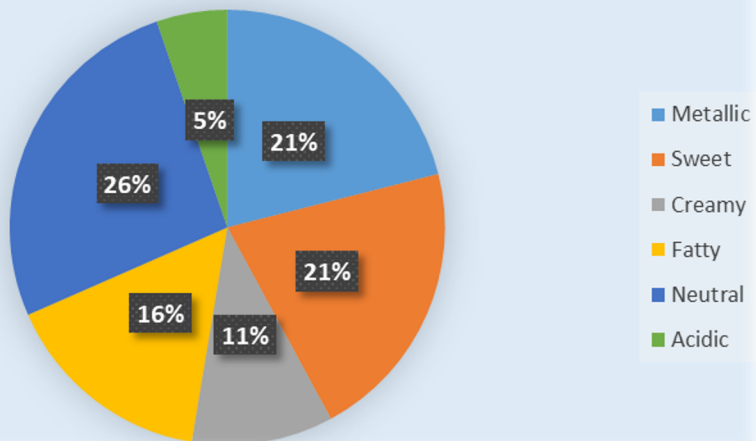
Commercial fish fillet taste



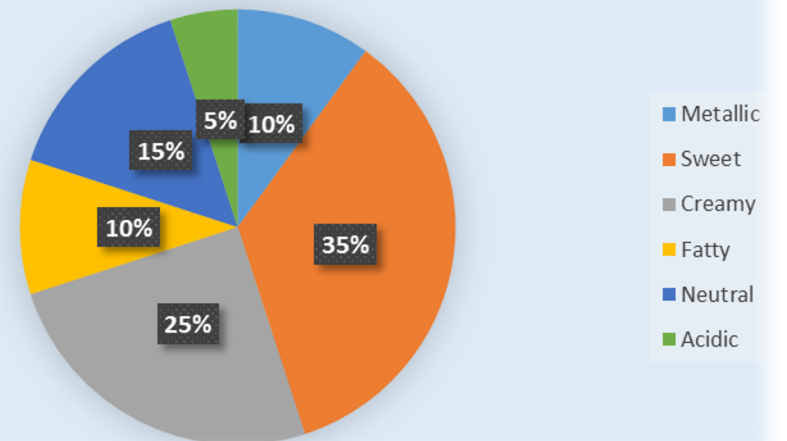
Future fish fillet taste



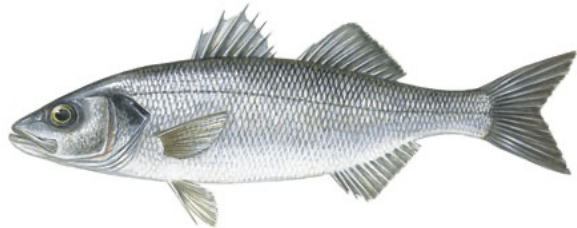
Commercial fish fillet aftertaste



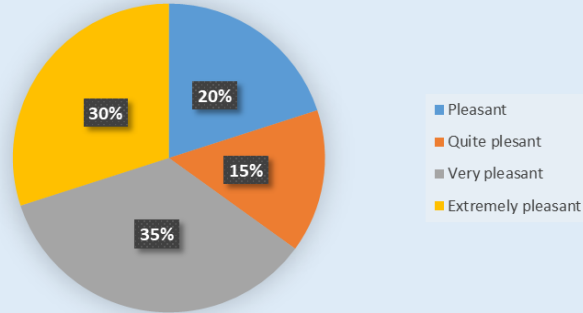
Future fish fillet aftertaste



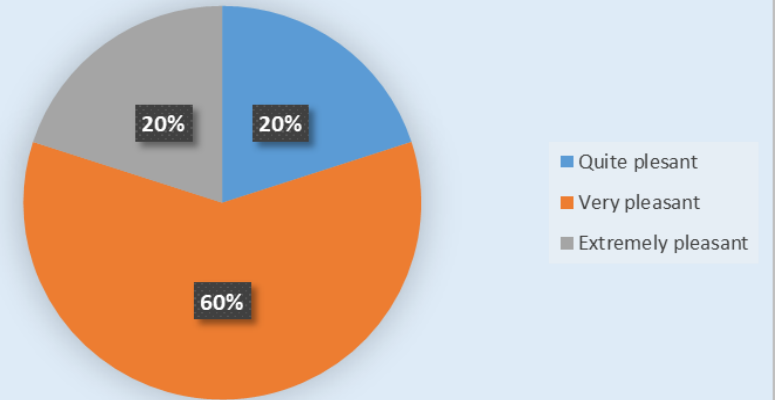
Sea bass appearance and overall evaluation



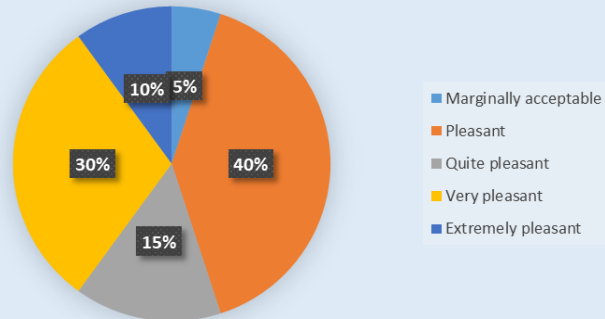
Commercial Fish appearance



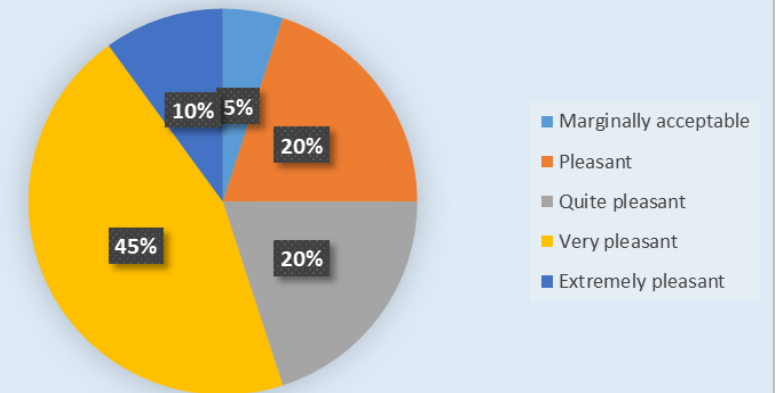
Future fish appearance



Commercial fish overall evaluation



Future fish overall evaluation





Ingredients to be tested for **conventional trout farming**

Fermented rapeseed meal and fermented soybean meal

Why ?

Soy bean are no. 1 protein source in aquaculture feeds and exists in various qualities and may contain antinutritional factors

- Fermentation may deactivate antinutritional factors and reduce undesirable substances



Ingredients to be tested for **organic trout farming**

- Rules for antinutrient removal has to follow organic rules. Organic regulation does not allow synthetic amino acids to balance diets – hence one of few high protein alternatives is fish meal.

Fish meal protein concentrate processed from trimmings

Why ?

Traditional fish meal or fish trimmings has an environmental draw back with a high phosphorus (P) content. New technology has developed this type with low P content and high protein content (**>80 % protein**) -thus allowing high protein and high energy – not common in organic diets.

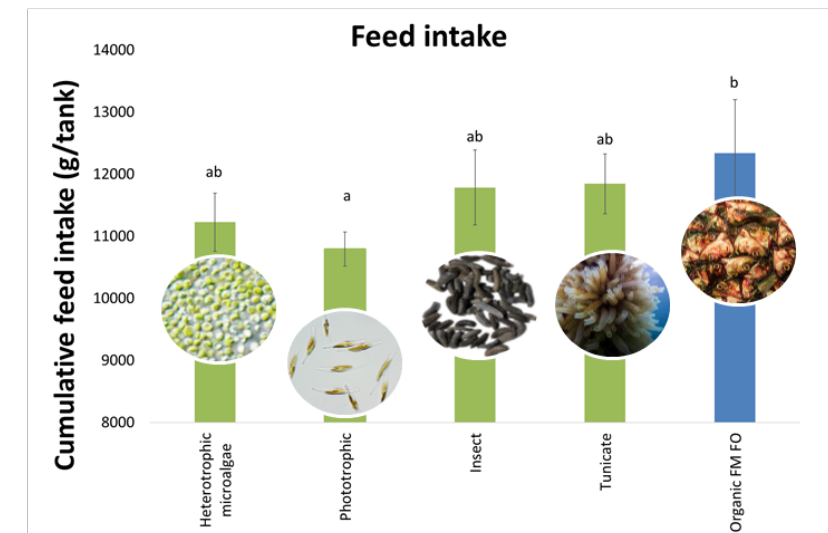
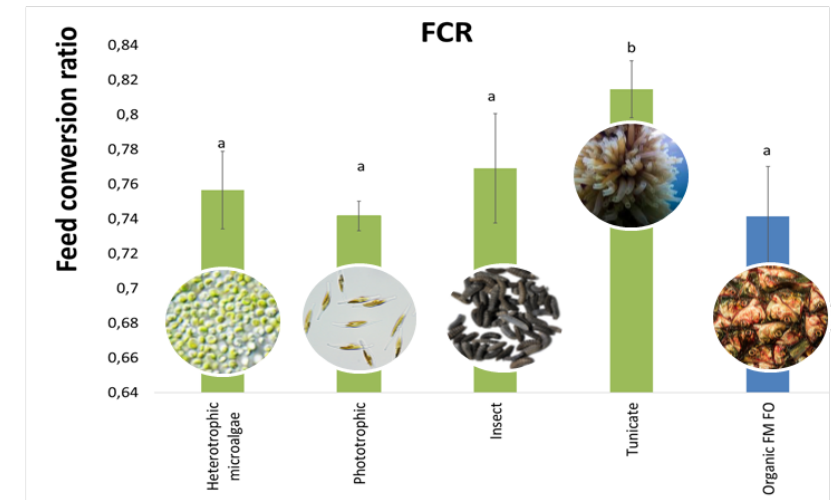
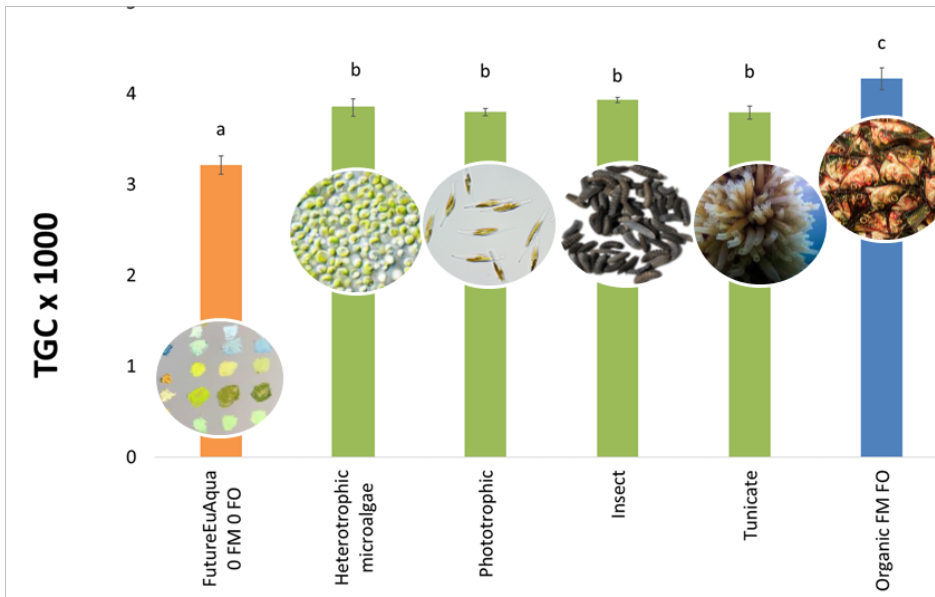
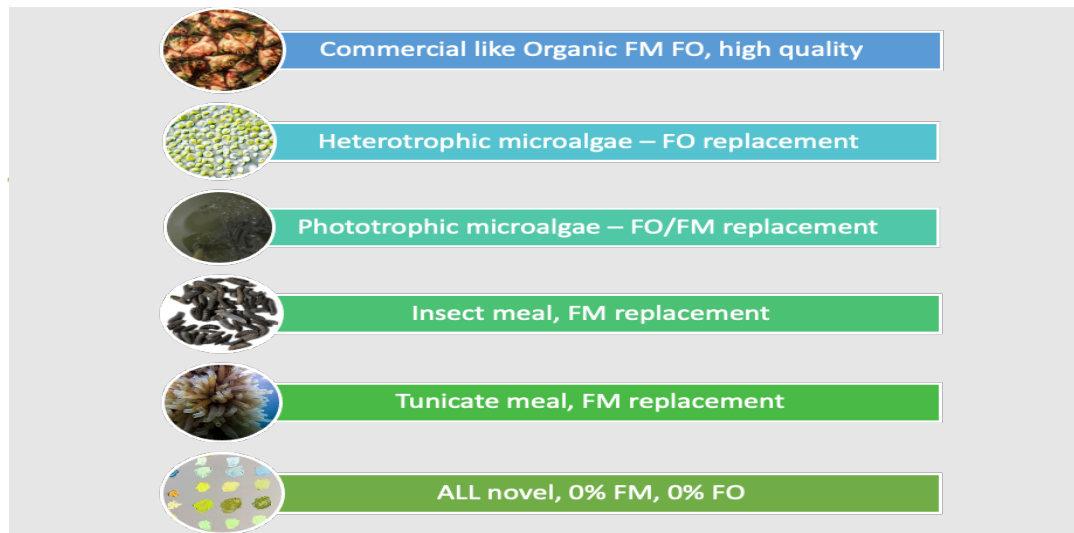


Trout **conventional** trials

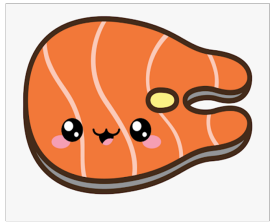
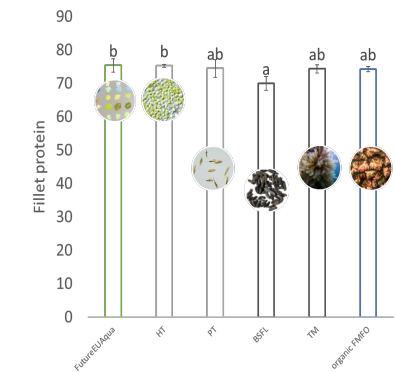
Diet	SBM	RSM	SBMF	RSMF	For entire experiment there was a significantly better SGR and a lower FCR for soybean (SBM) and fermented soybean meal (SBMF) as compared with diet rapessed meal (RSM) and fermented rapeseed meal (RSMF). There were no statistically difference between SBM and SBFM or RSM and RSMF.
SGR total	1.34±0.01_a	1.15±0.05 _b	1.29±0.04 _a	1.17±0.02 _b	
FCR*total	1.24±0.02_a	1.49±0.06 _b	1.28±0.04 _a	1.46±0.03 _b	

Trout **organic** trials

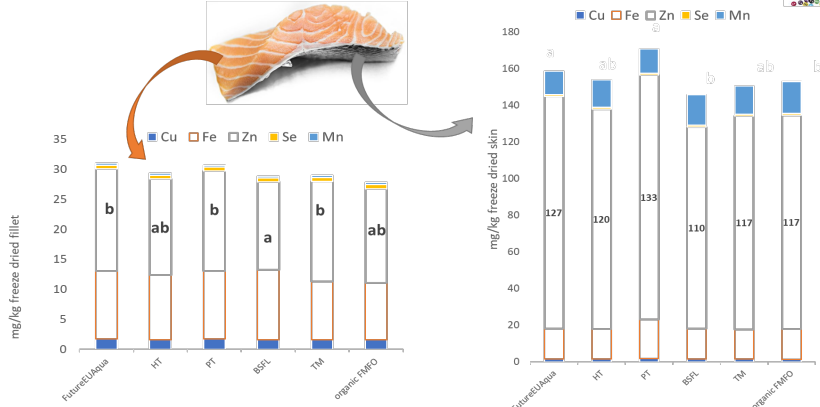
Diet	CTR	CTR2	T1	T2	There were no significantly differences in SGR, FCR between diets.
SGR	1.98±0.07	2.02±0.05	1.98±0.13	2.04±0.08	
FCR*	0.79±0.04	0.72±0.06	0.70±0.02	0.75±0.05	



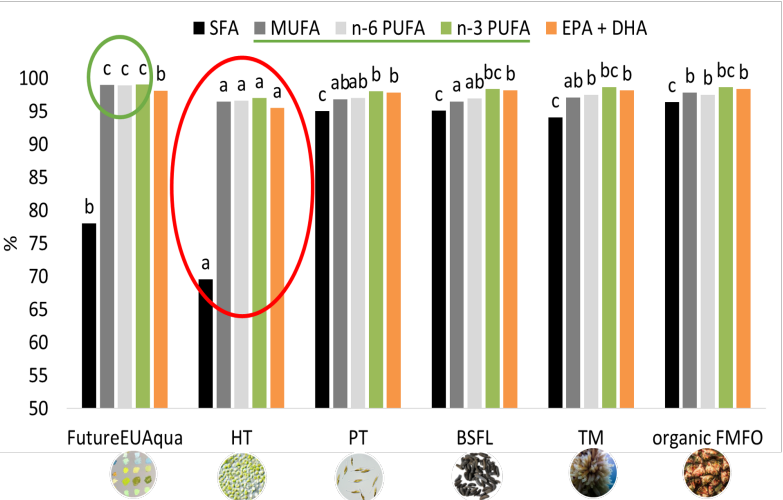
7. PRODUCT QUALITY, FILLET PROTEIN



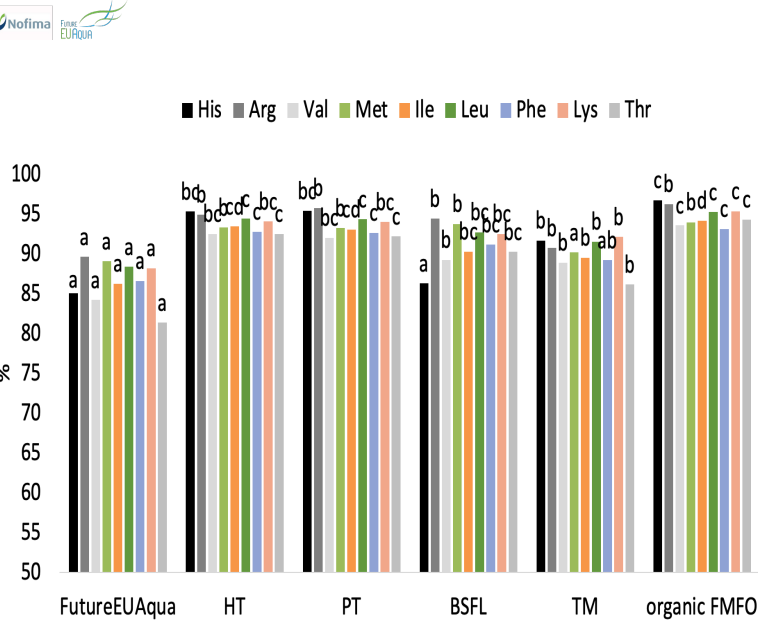
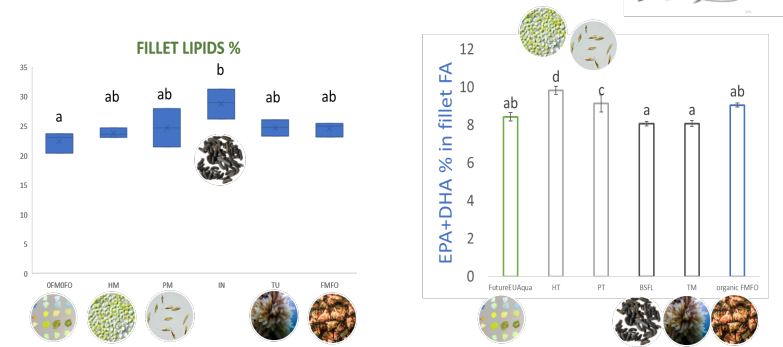
7. HEALTH (SKIN AND FILLET MINERALISATION) AND QUALITY



INCREASED FILLET AND SKIN ZN LEVELS IN THE PT MICROALGAE GROUPS



7. LIPID/ENERGY METABOLISM AND PRODUCT QUALITY



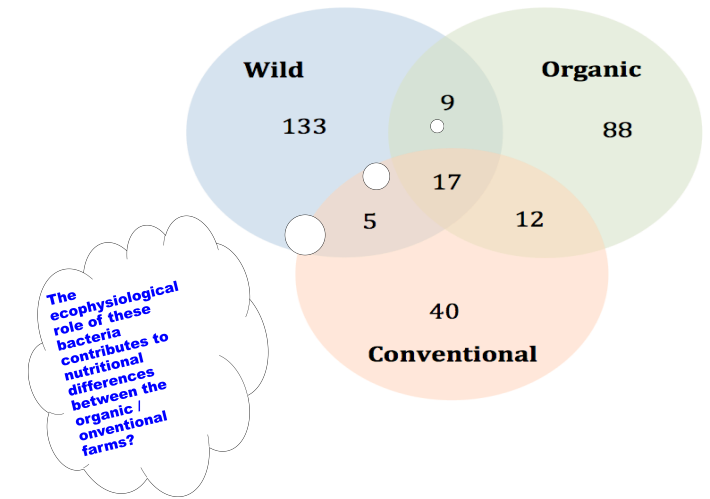
Fish gut microbiota and nutrition

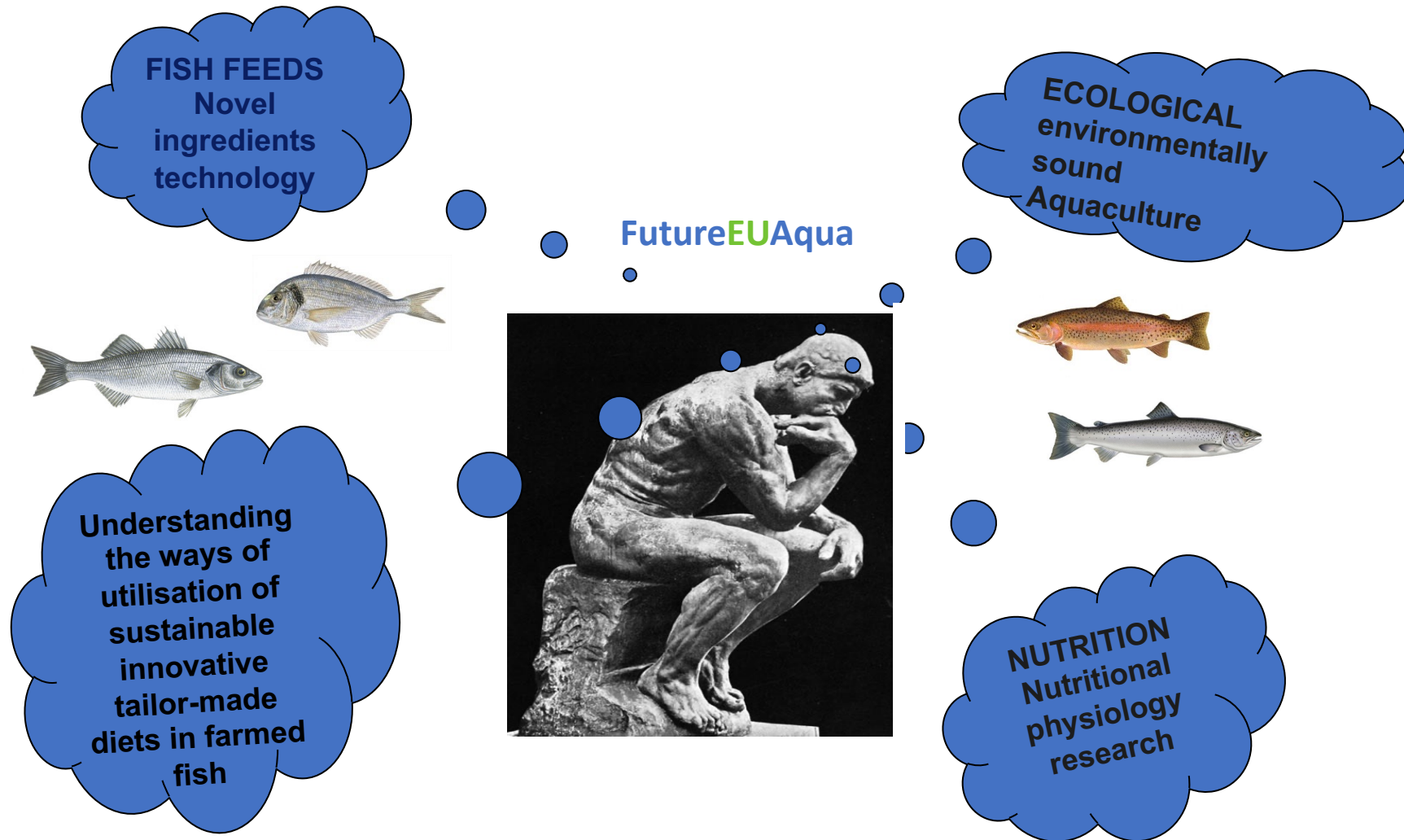
Gut microbial diversity could be influenced by nutrition or environmental factors *but* few studies on fish and crustaceans are available that experimentally confirm this.

AIMS FutureEUAqua

- Do gut bacterial communities exhibit temporal shifts/diversity mostly relating to temporal variations in food supply of nutrients?
- Which are the gut bacterial communities that could serve as providers of essential nutrients to fish?

Diet is a major factor driving the composition and metabolism of the gut microbiota while gut microbiota is actively involved in nutrient assimilation and immunity of the host organism.







FUTURE
EU AQuA Thank you!!!