

# Alternative Approaches for Removing Fish Meal and Oils from Farmed Shrimp Diets Using Plant and Poultry Meals with Marine Algal Products

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DNR

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Diets manufactured by: Zeigler Bros. Inc. Gardners PA

Lipid Analysis: Gloria Seaborn – NOAA's Center for Coastal  
Environmental Health and Biomolecular Research



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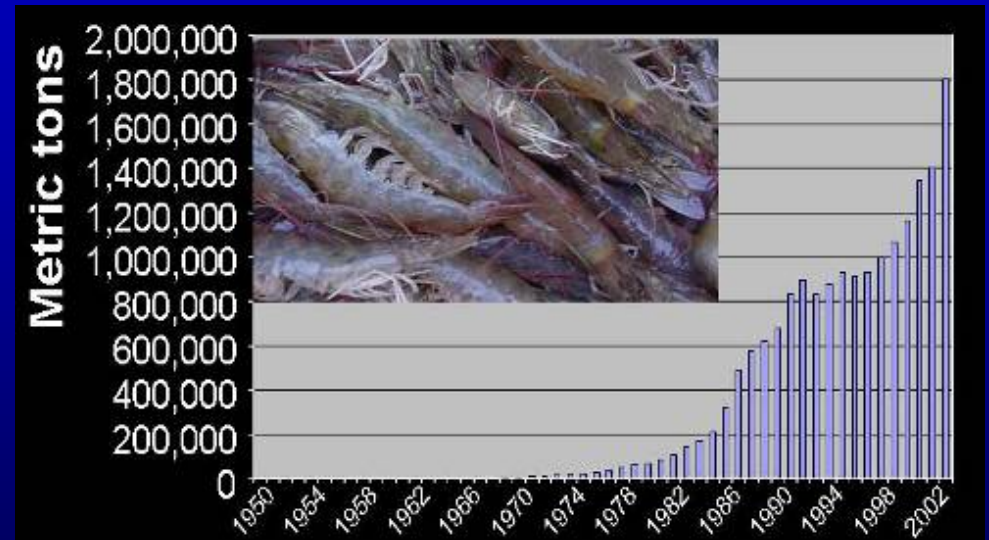
**NOAA  
Oceans and Human Health**

**USDA - Cooperative State Research , Education and Extension Service  
Integrated Organic Program**



# Feed production and fish meal use

- ◆ World feed production 630 million tons  
(Global Information Inc.)
- ◆ Aquaculture 4%  
Uses 57% world fish meal
- ◆ Shrimp Culture
  - 4% volume
  - 20% value
  - Uses 23% fish meal used by aquaculture



Tacon, A.G.J., M. R. Hasan, R. P. Subasinghe 2006. Use of fishery resources as feed inputs to aquaculture development: Trends and policy implications. FA Fisheries Circular No 1018. P 114.

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## Simple Facts:

- 1) Supply is limited
- 2) Use is increasing
- 3) Prices are going up
- 4) Toxin levels a concern

# **Fish meal and fish oil free diets**

## **Organically certifiable diets**

- ◆ **Environmentally Friendly**
  - Reduce pressure on pelagic fisheries
- ◆ **Contaminant Free**
  - Mercury, organochlorine compounds etc.
- ◆ **Feed costs and potential for specialty markets**
- ◆ **Attention to PUFA especially DHA and EPA**
  - Lower heart disease and stroke risk
  - Brain development and health

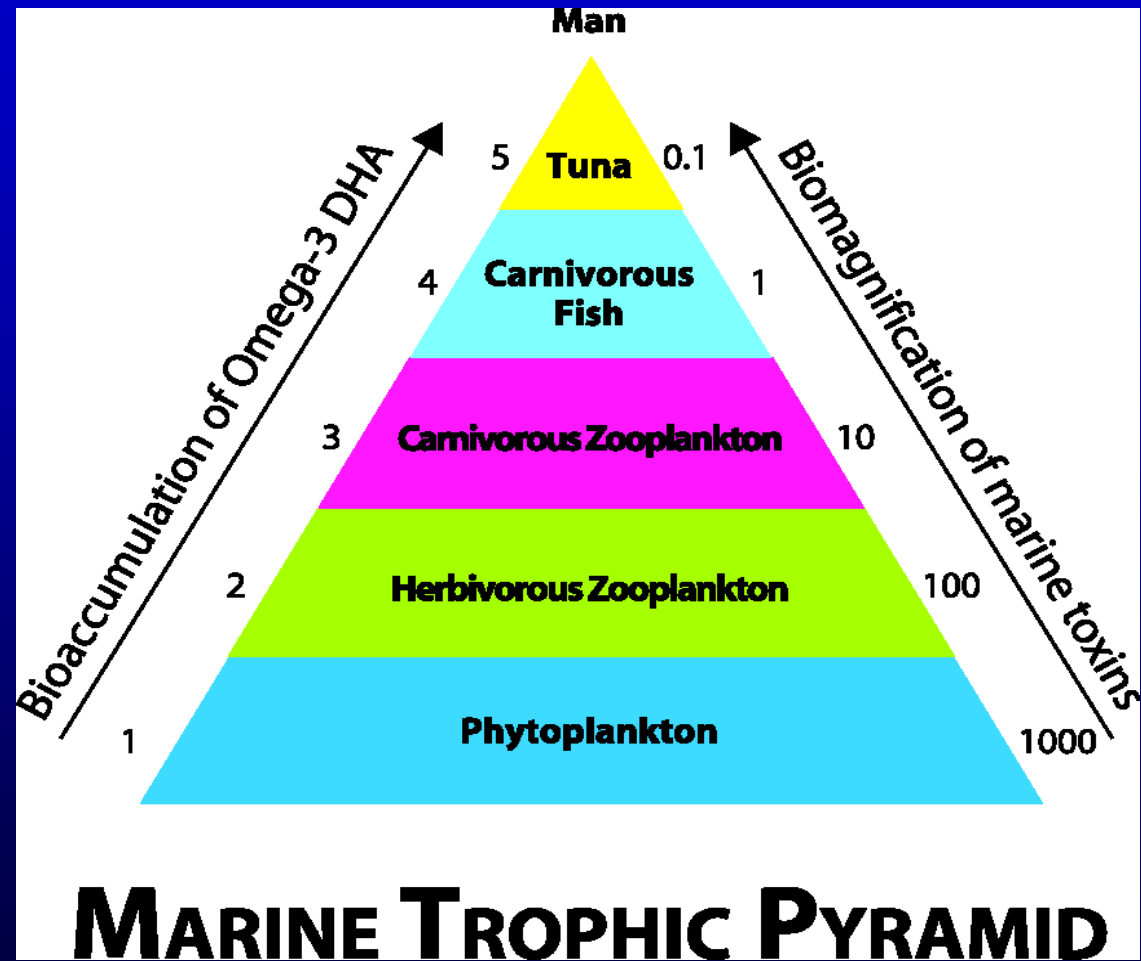
# DHA and ARA - microbial fermentation

## Aquagrow Gold

- *Schizochitrium sp.*

## Aquagrow ARA

- *Mortierella alpine*



Other than fish, algae are the only source of DHA



# Tank studies at TAES

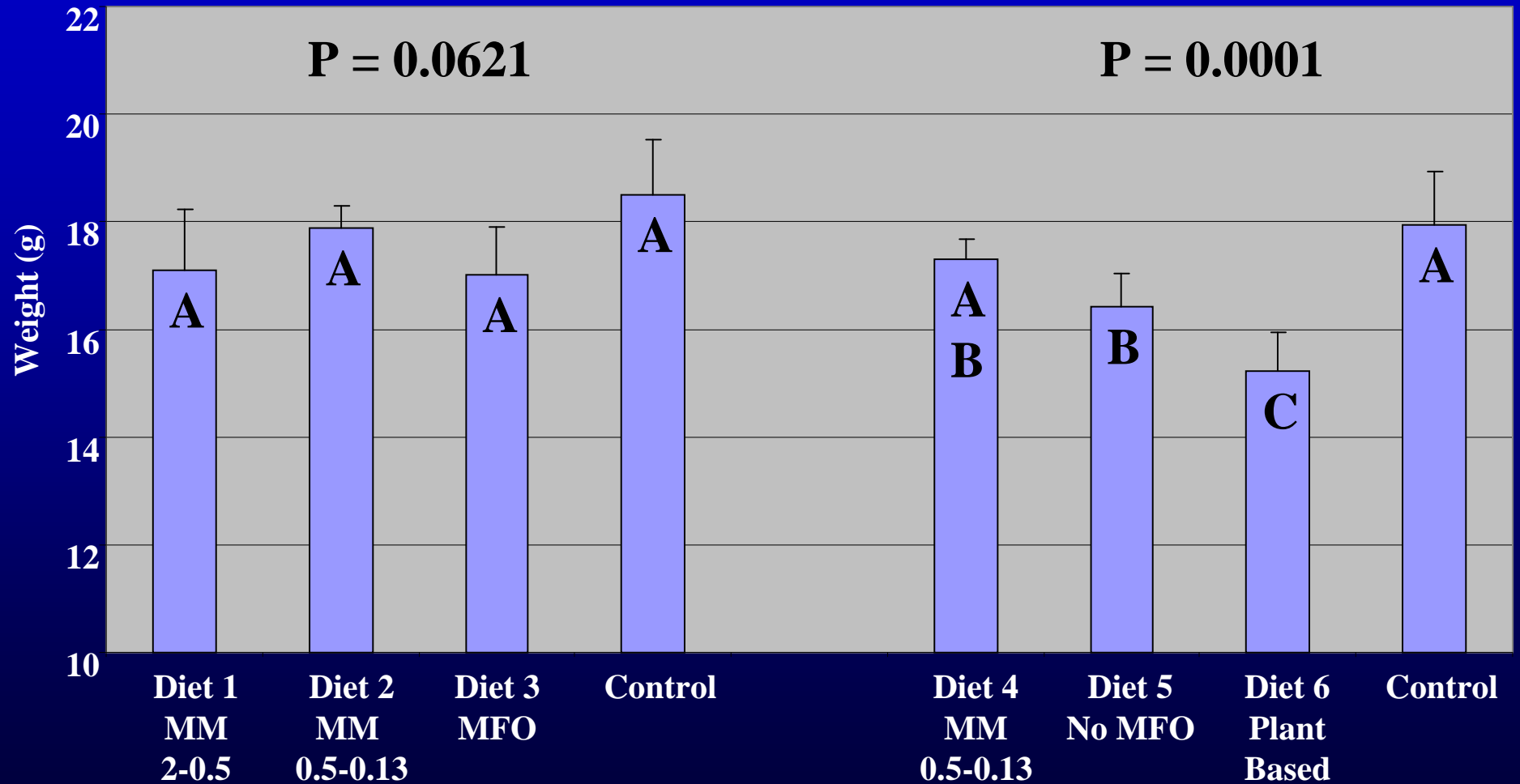
- ◆ 650 l .85 m<sup>2</sup>
- ◆ Shaded
- ◆ Aerated
- ◆ SPF *L. vannamei*
- ◆ 30 shrimp/m<sup>2</sup>
- ◆ Water quality monitoring
- ◆ Oil from microbial fermentation products
- ◆ Profound™ co-extruded soybean and poultry by-product meal with egg supplement
- ◆ Organic plant protein sources







# Harvest data



# Waddell Mariculture Center



Ingredients	Plant-Organic Percent by Weight	Poultry Percent by Weight
Expelled soybean meal, 42/7, organic	58.10	
Soybean meal solvent extracted		39.44
Whole soft wheat, organic	12.00	
Feed wheat		30.17
Pet food grade poultry by-product meal		12.00
Canadian feed pea meal, organic	10.00	
Non-GM corn gluten meal, 60% protein	9.00	8.00
Flaxseed oil	2.00	
Di-Calcium phosphate	2.00	1.92
Aqua-Bond-CM		1.38
Federal vitamin premix #30 w/o choline	1.80	0.50
UF premix- CO		2.00
Flax seed		
Squid liver meal	1.00	
Liquid fish solubles	1.00	
AquaGrow-schizochytrium-DHA <sup>®</sup>	0.50	
USFW #3 Mineral Mix	0.50	
Non-GM lecithin	0.50	0.50
BetaFin BT-Danisco	0.50	
Kelp meal, Acadian Seaplants Limited	0.50	
Wheat starch		
Soy oil, no additives, organic	0.20	3.68
Choline chloride, 70%	0.20	0.20
Cholesterol		
AquaGrow ARA <sup>®</sup>	0.13	
Aqua Min		0.15
Stay C 35%	0.07	0.07

# Experimental design

- ◆ Six 0.1 HA ponds
- ◆ 0.8 g. nursed juveniles, 25/m<sup>2</sup>
- ◆ Initial filling 400 um screen, fertilization
- ◆ No water exchange
- ◆ 89 days
- ◆ Weekly sampling
- ◆ Feed adjusted by growth and consumption
- ◆ Control 35% protein shrimp grower

## Shrimp production results for fish meal based diet vs. organically certifiable plant based diet

Diet	Harvest size (g)*	Production (kg/ha)	Growth rate (g/wk)	Survival (%)	FCR
Commercial Diet	18.7 ± 0.7	4594 ± 102	1.0 ± 0.03	93 ± 3	1.4 ± 0.03
Plant Based Diet	19.2 ± 0.5	4592 ± 151	1.0 ± 0.05	88 ± 2	1.3 ± 0.03

# Conclusions

- ◆ No significant differences in harvest weight, production, growth, survival or FCR
- ◆ Under conditions of the present trial, the fish meal and fish oil free, plant based diet supplemented with DHA and AA and very small amounts of squid meal and liquid fish solubles can be a fully equivalent shrimp production grow-out feed compared to conventional diet

# Experimental design

- ◆ Six 0.1 HA ponds
- ◆ 1.4 g. nursed juveniles, 80/m<sup>2</sup>
- ◆ Initial filling 400 um screen, fertilization
- ◆ Limited water exchange (2x20%)
- ◆ 91 days
- ◆ Weekly sampling
- ◆ Feed adjusted by growth and consumption
- ◆ Control 35% protein shrimp grower



## Shrimp production results for fish meal based diet vs. poultry meal based diet

Diet	Harvest size (g)*	Production (kg/ha)	Growth rate (g/wk)	Survival (%)	FCR
Commercial Diet	14.0 ± 2.9	10,920 ± 672	0.97	72.4 ± 1.4	1.6 ± 0.2
Poultry Meal Based Diet	15.3 ± 2.7	11,723 ± 1,557	1.07	85.6 ± 13.2	1.7 ± 0.1

# Conclusions

- ◆ Shrimp fed poultry meal based diet were larger than those fed the conventional diet
- ◆ No significant differences in harvest biomass, survival or FCR
- ◆ Under conditions of the present trial, the fish meal and fish oil free, poultry meal based diet produced results comparable to a conventional feed even at high stocking densities and production levels



**Do the plant based fish meal,  
fish oil free shrimp diets  
produce an equivalent  
nutritional product from the  
human health perspective?**

Fatty acid analyses were conducted for each test diet and on shrimp tail meat samples from each study.

### **Analytical Scheme**

- ◆ Lipid extraction
- ◆ Transesterification yielding fatty acid methyl esters (FAME)
- ◆ Separation and quantification of FAME by GC/MS
- ◆ Comparison of chromatograms of unknowns with those of voucher samples.



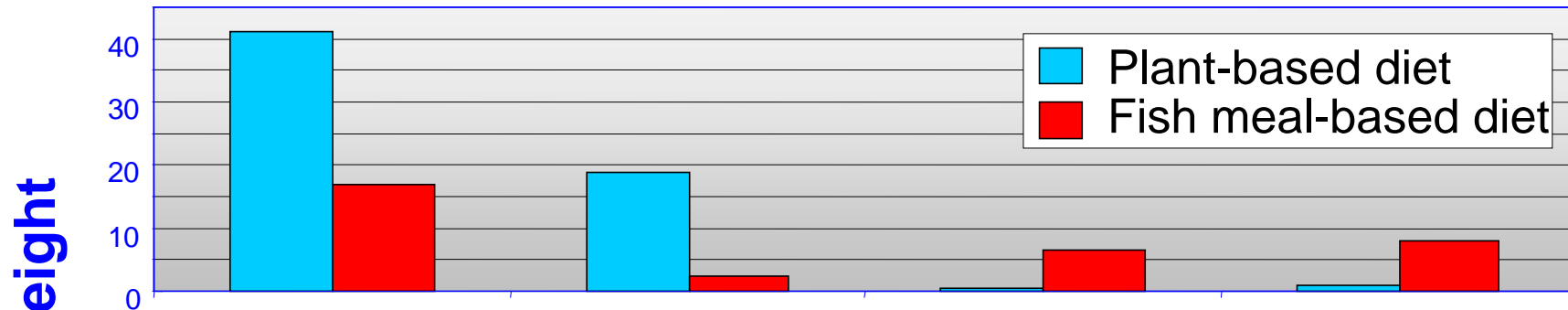
# Shrimp nutritional quality

## Plant based vs. conventional diet

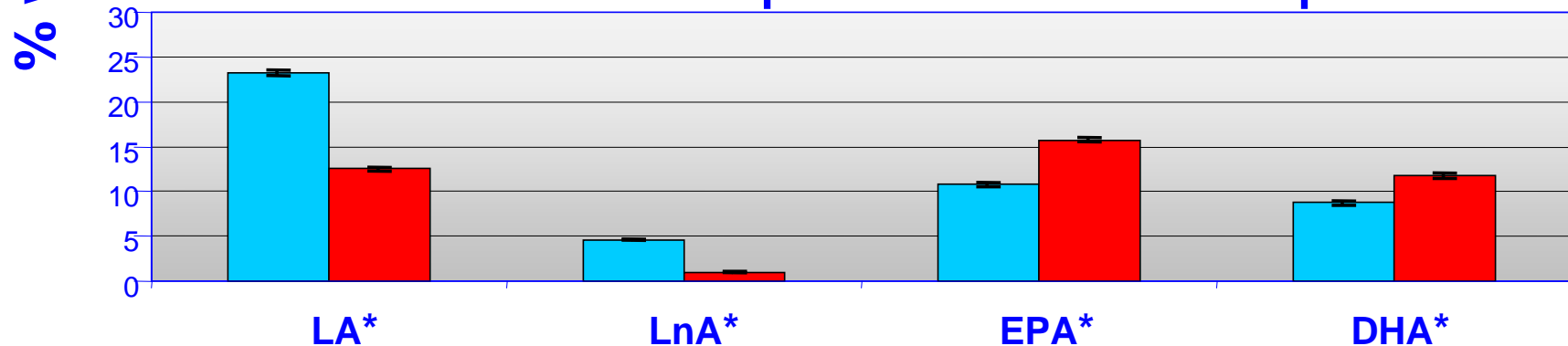
- ◆ Differences in lipid profiles between the two diets in PUFA percentages
- ◆ LA and LnA significantly higher in shrimp fed plant-based diet
- ◆ AA , EPA and DHA significantly lower in shrimp fed plant-based diet
- ◆ Ratio of total n-6/n-3 fatty acids was 1.13 in shrimp fed the plant based diet compared to 0.58 in shrimp fed the fish meal based diet
- ◆ Primary contributing factor was incorporation of dietary LA (40% in plant based feed) resulting in a level in the shrimp of 23%

# Lipid analysis

## Concentration of Important PUFAs in Feeds



## Concentration of Important PUFAs in Shrimp



\* denotes significant difference ( $P < 0.05$ )

# Conclusions

- ◆ Overall percent lipid in shrimp was equivalent for the two diets
- ◆ Mean lipid content of 1.0 % for the study shrimp, low fat to protein ratio
- ◆ EPA and DHA content was lower for the organic diet, but the shrimp (on a body weight equivalent basis) exceeded levels from USDA Nutritional Database (2005) for beef, pork, chicken
- ◆ Role of natural productivity in production performance and in lipid profiles to be determined



# Experiments are underway to explore the role of natural productivity in improved ecologically based holistic approaches to organic shrimp farming



**Bacteria**

**Cyanobacteria**

**Green Algae**

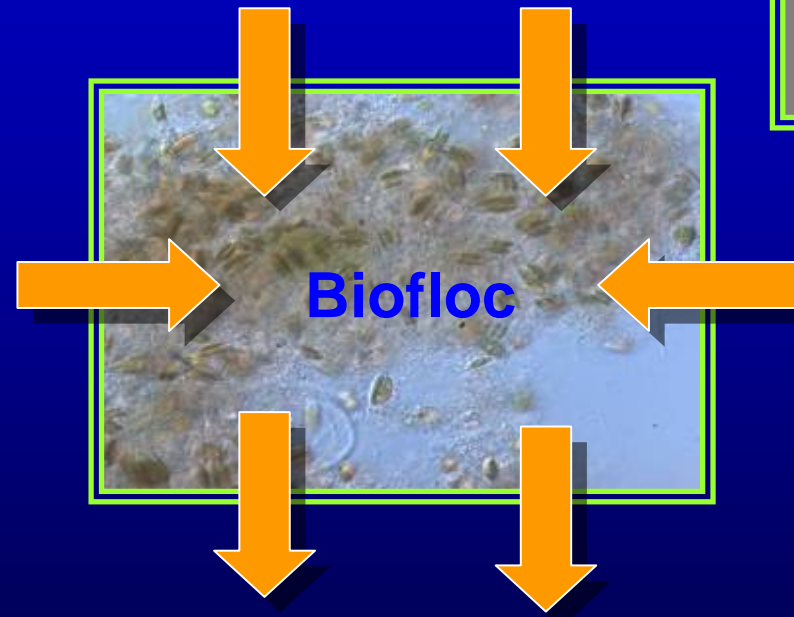
**Diatoms**

**Dinoflagellates**



**Organic feeds**

**Shrimp wastes**

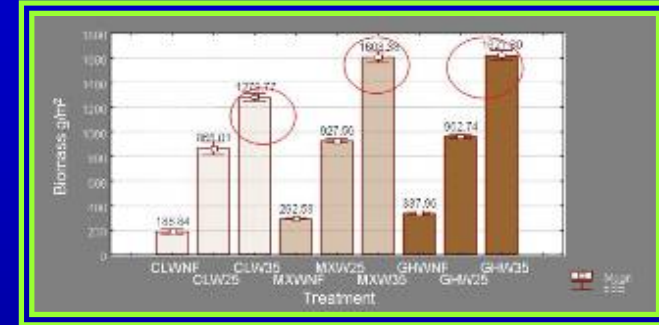


**Supplemental nutrition**

**Water quality**

**Fatty acids**

**Waste cycling**



**Chemoautotrophs**

**Photoautotrophs**

**Heterotrophs**





# USDA certified organic shrimp

- ◆ Fish meal and oil can be removed from diets for marine shrimp *L. vannamei* without significantly reducing growth
- ◆ Terrestrial animal and plant proteins can be viable alternatives to meet marine protein requirements if amino acid balance is maintained
- ◆ Use of organically certifiable animal proteins in combination with vegetable based ingredients should be considered
- ◆ Replacement of marine oils will require an alternative HUFA source such as microbial meals to assure production performance and nutritional quality



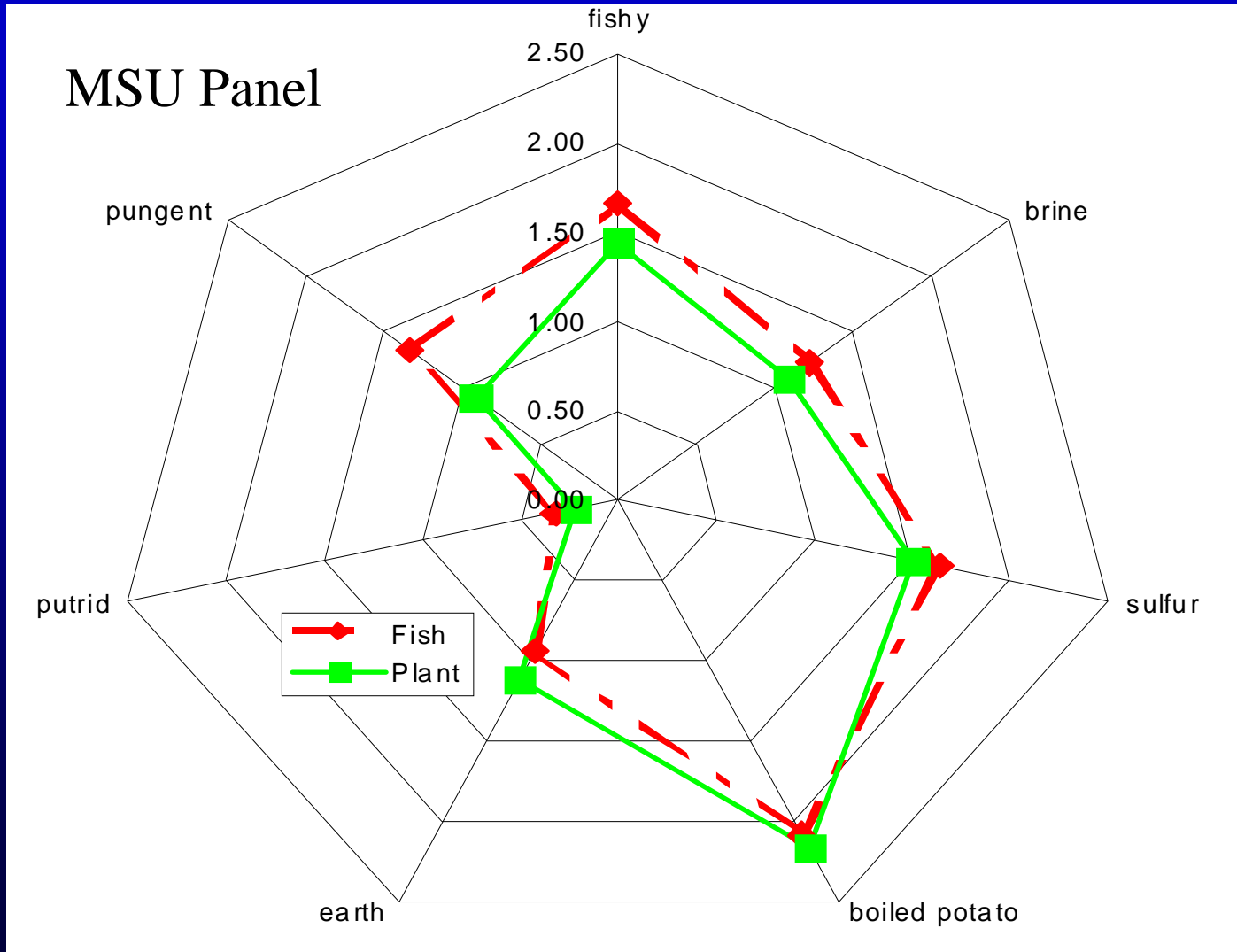
# Supplemental: Taste and texture data in response to NOSB question

## Mississippi State Data



- ✓ No statistical difference between FM/FO-grown shrimp and “Sustainable Shrimp”.
- ✓ FM/FO-grown shrimp had stronger “fishy” and “pungent” flavor notes.
- ✓ “Sustainable Shrimp” had more “sweet” and “earthy” flavor notes.

# Taste and Texture ?



# Taste and Texture ?

MSU Panel

