



RECENT TRENDS & ISSUES IN FEED FORMULATION & ON-FARM FEED MANAGEMENT



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Top 20 aquaculture producers in 2020

(metric tonnes; APR % 2015-2020; FAO, 2022)



Top 10 aquaculture producers

	Country	Tonnes	APR %
1	China	70,483,538 (57.5%)	3.5
2	Indonesia	14,845,014 (12.1%)	-1.0
	India	8,641,286 (7.0%)	10.1
4	Viet Nam	4,614,692 (3.8%)	5.8
5	Bangladesh	2,583,866 (2.1%)	4.6
6	Korea Rep.	2,327,903 (1.9%)	6.8
7	Philippines	2,322,831 (1.9%)	-0.2
8	Egypt	1,591,896 est (1.3%)	6.3
9	Chile	1,505,486 (1.2%)	7.3
10	Norway	1,490,412 (1.2%)	1.5

Top 11-20 aquaculture producers

	Country	Tonnes	APR %
11	Myanmar	1,145,018	2.7
12	Japan	996,297	-2.1
13	Thailand	962,467	0.9
14	Ecuador	774,568	12.7
15	Korea DR	680,300 est	3.7
16	Brazil	630,200	1.7
17	Iran	480,500 est	6.8
18	USA	448,535	1.0
19	Turkey	421,411	11.9
20	Cambodia	400,000 est	22.5

**Total aquaculture production in 2020 was 122,580,187 tonnes
& valued at US \$ 281.5 billion**

FISH	7,678,945 (88.9%)
CRUSTACEANS	944,041 (10.9%)
MOLLUSCS	13,000 (0.15%)
AQUATIC PLANTS	5,300 (0.06%)
<u>TOTAL</u>	<u>8,641,286</u>

Catla	3,286,134
Roho labeo	1,371,590
Freshwater fishes nei	1,223,417

Whiteleg shrimp **894,772**

Striped catfish	613,600
Silver carp	549,460
Mrigal carp	289,619
Torpedo-shaped catfish	143,457

Marine fishes nei **118,724**

Giant tiger prawn **31,032**

Grass carp	29,072
Common carp	26,070
Orangefin labeo	15,647

Giant river prawn **9,128**

Green mussel **9,000**

Orange mud crab **7,900**

Manipur osteobrama **5,665**

Barramundi **5,311**

Red seaweeds **5,300**

Indian white prawn **1,209**

INDIA - AQUACULTURE - 2020














Values given in Metric tonnes (FAO, 2022)



Top fed aquaculture species groups in 2020

(FAO FishStatJ version 4.02.04, March 2022)



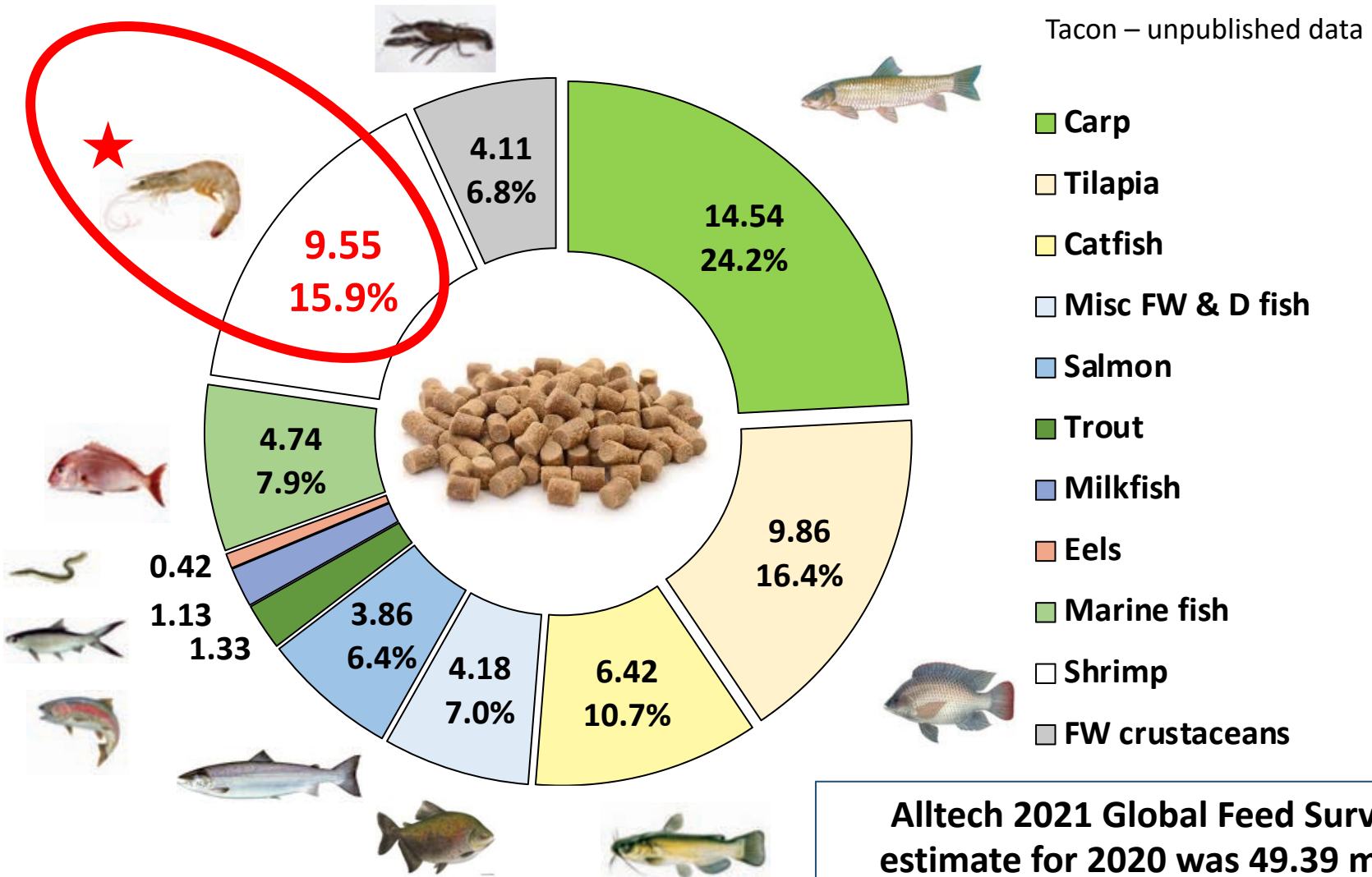
Top fed species	Million Tonnes	APR 2015-2020	\$ Billion	Top producer
Chinese carp * 	14.25	1.47%	32.76	China 89.0%
Shrimp 	6.86	7.30%	41.55	China 31.4%
Tilapia 	6.10	2.25%	12.30	China 27.1%
Catfishes 	6.02	3.97%	9.69	Viet Nam 25.5%
Misc FW/D fish 	5.68	4.02%	18.93	China 46.5%
FW crustaceans 	3.81	14.51%	35.56	China 94.3%
Marine fish 	3.48	7.34%	15.34	China 50.5%
Salmon 	2.97	2.96%	16.67	Norway 46.7%
Milkfish 	1.28	2.86%	2.04	Indonesia 63.2%
Trout 	1.02	5.63%	4.73	Iran 19.3%
Eel 	0.28	2.49%	2.13	China 87.9%
Total	51.77		191.7	

- Whiteleg shrimp is now the worlds top cultured fed species at 5,812,180 tonnes in 2020 (FAO, 2022)
- India – Whiteleg shrimp production estimated at 894,772 tonnes & Giant tiger prawn 31,032 tonnes



Total estimated global compound feed usage by major fed species groups was **60.14** million tonnes in 2020

(values given in million tonnes and as % total)




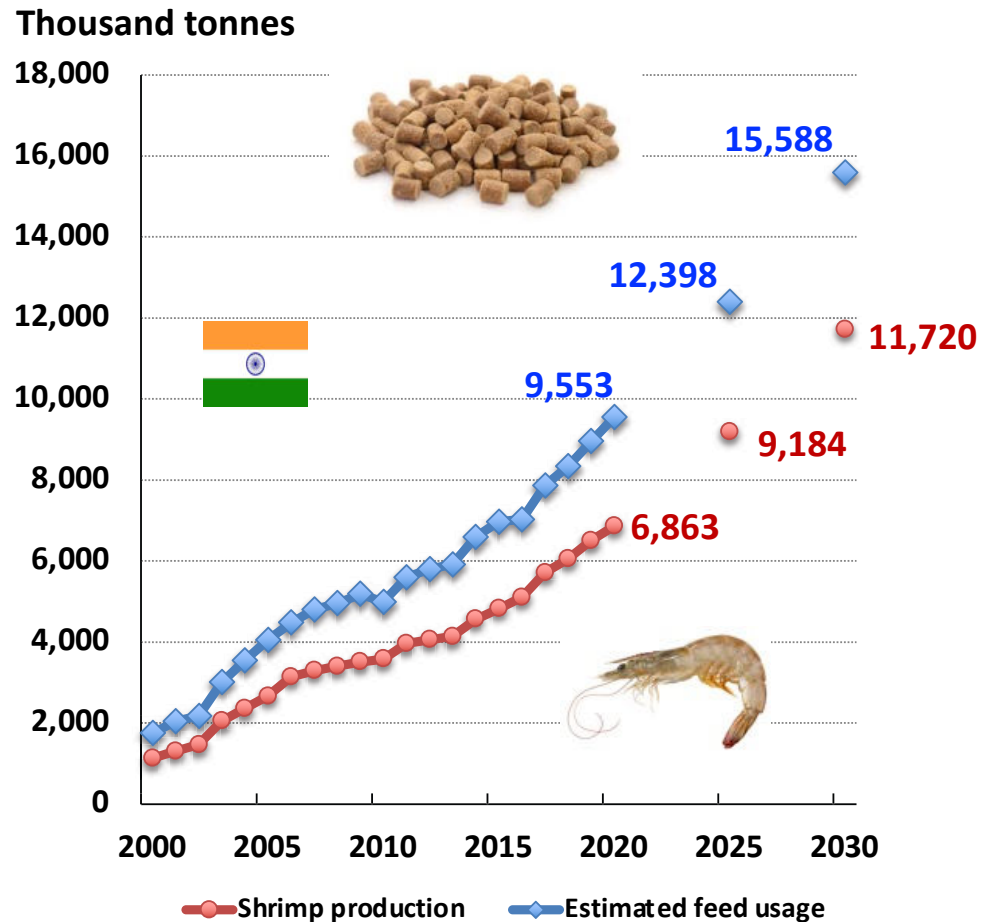


Shrimp production 2000 to 2020 (FAO, 2022) & estimated commercial feed usage 2025 to 2030



Total **Shrimp feed** usage estimated at **9.55** million tonnes (Mt) in 2020, and expected to rise to **12.4** Mt by 2025, and **15.6** Mt by 2030

Major country producers (tonnes)	
China	2,152,703 (31.4%)
Viet Nam	929,989 (13.5%)
India 	927,013 (13.5%)
Indonesia	880,722 E (12.8%)
Ecuador	760,879 (11.1%)
Thailand	388,592 (5.7%)
Mexico	188,781 (2.7%)
Bangladesh	76,505 (1.1%)
Philippines	64,152
Brazil	63,170
Major species (tonnes)	
Whiteleg shrimp	5,812,180 (84.7%)
Giant tiger prawn	717,138 (10.4%)
Penaeid shrimp nei	145,050 (2.2%)
Total production	6,863,413 tonnes
Total value	41.55 US \$ billion
Production APR	7.30%/year (15/20)





Feeds & Feeding – Biggest Cost for Farmer



Need to tailor our feeds to the intended farming system & species, and assist the farmer with the management of their feed

IF THE FARMER SUCCEEDS WE ALL SUCCEED

**But if the farmer fails we sell no feed
however good our feed may be**

Need for close partnership between the feed company & the Farmer





Bottom line



Many different feeds in the market with different marketing claims, nutrient levels & costs

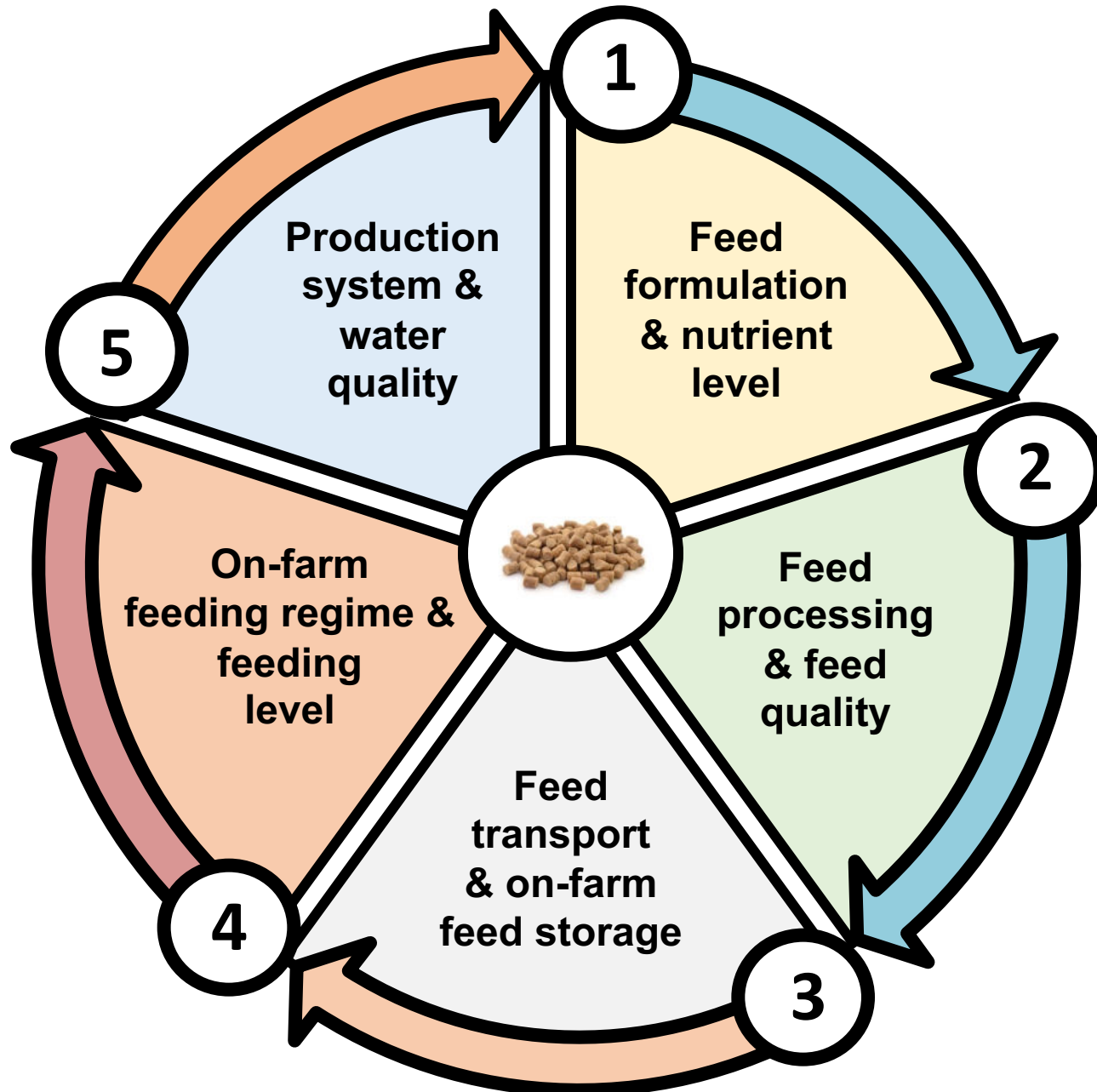
******* the bottom line is *******

Feed performance & shrimp/fish cost/kg production

however

Every farm is different, depending upon farming system & on-farm feed & water management

Main Factors affecting Feed Performance



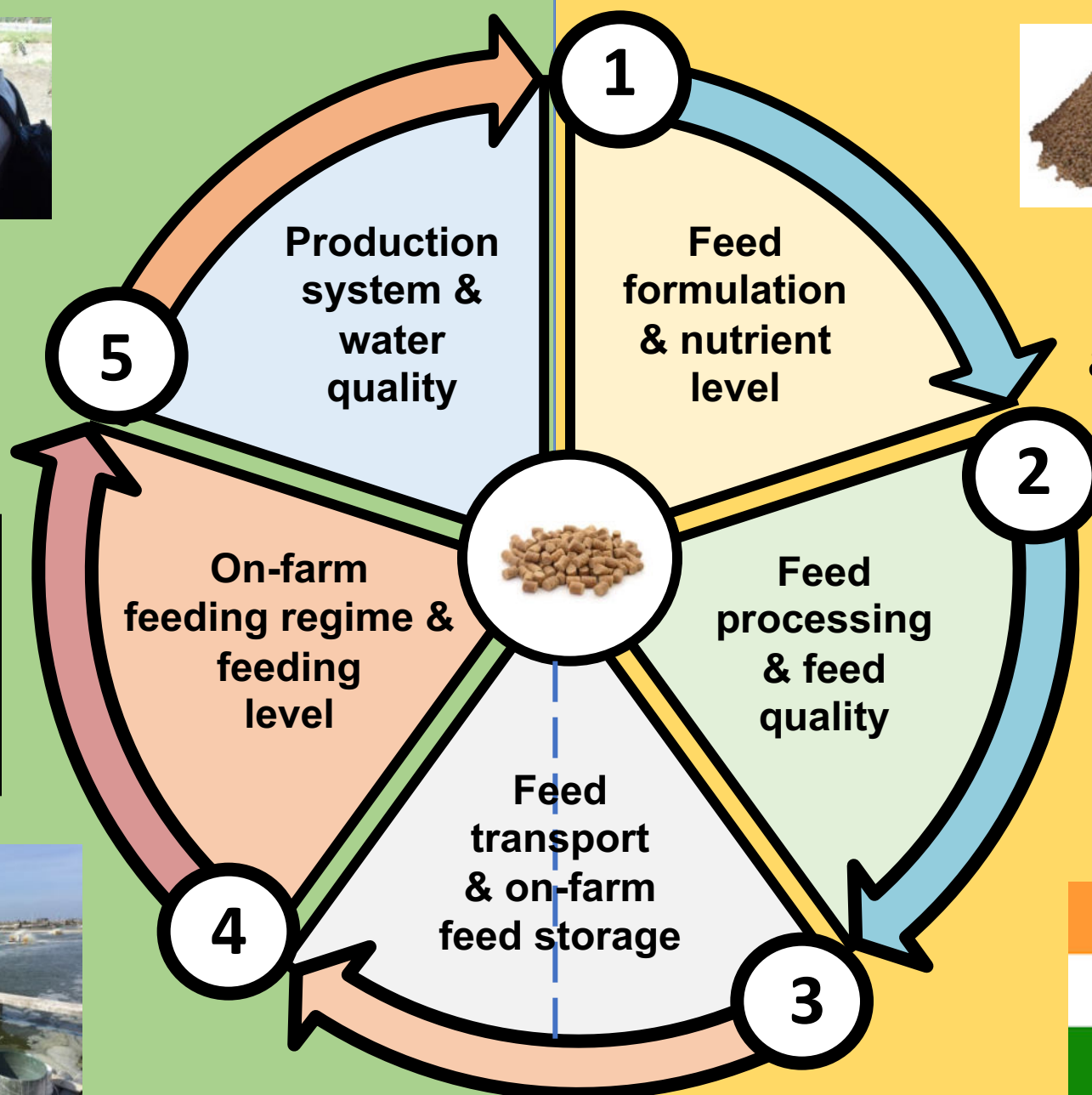
Main Factors affecting Feed Performance



Technical services Support



Feed formulation & processing



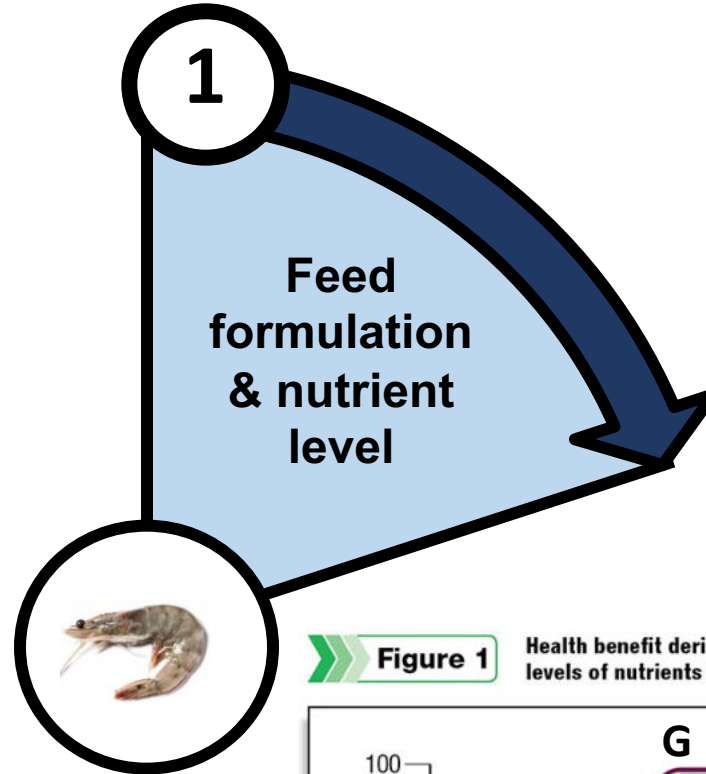
Control by the farmer

Control by feed company



Feed formulation & nutrient level considerations

- Minimum dietary nutrient profile for each size group:
Larval, nursery, grow-out & broodstock feed
- Feed ingredient selection & use (min & max constraints), including feed additives

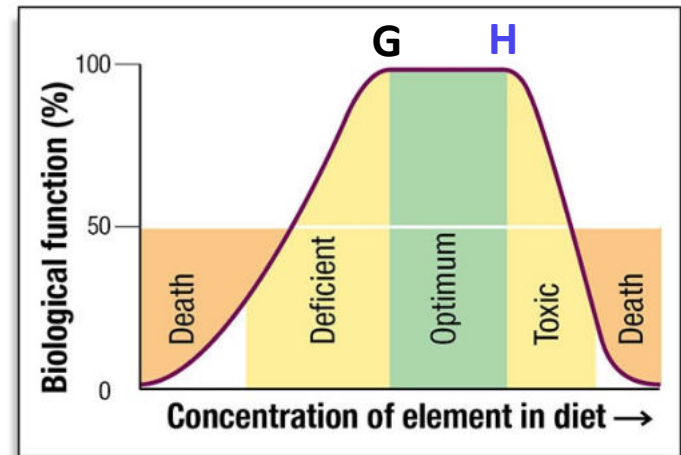


The essential dietary nutrients
Nutrients not Ingredients in a biological available form

Arg	His	Iso	Leu	Lys	Met	Phe	Thr	Try	Val	Tau		
18:2n-6	18:3n-3	20:4n-6	20:5n-3	22:6n-3	Cholesterol	Phospholipids						
Ca	Mg	P	K	Na	Cu	Zn	Fe	Mn	Se	Co	I	Se
A	D	E	K	B ₁	B ₂	B ₆	Pa	Ni	Bi	o		
B ₁₂	Fo	Ch	In	C	Ast	Mo	Si	V				

46-50 essential dietary nutrients present in a digestible & available form

Figure 1 Health benefit derived from different levels of nutrients in the diet



More is better when the level of the nutrient in the diet is in the deficient range but the key point is that more is not better when the level is in the optimum range and is indeed harmful thereafter.

The essential dietary nutrient requirements of Shrimp

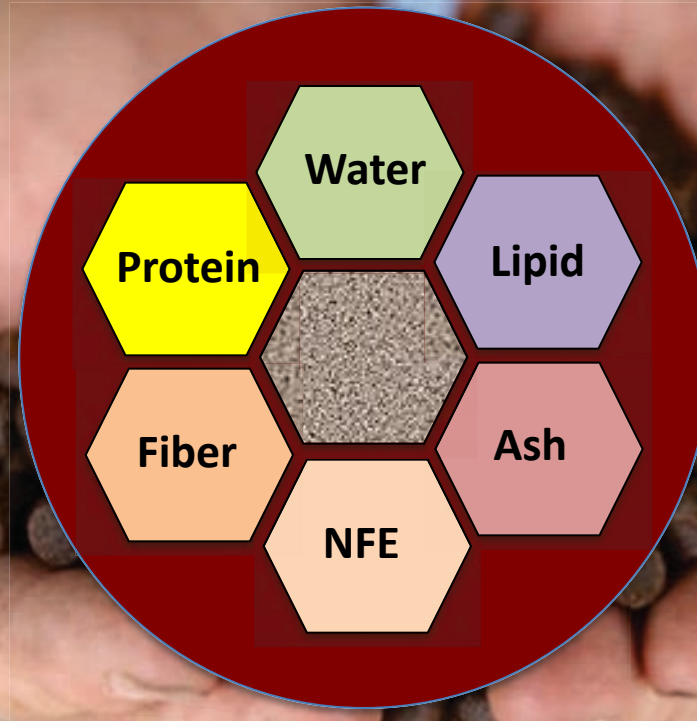
H₂O

CARBOHYDRATES

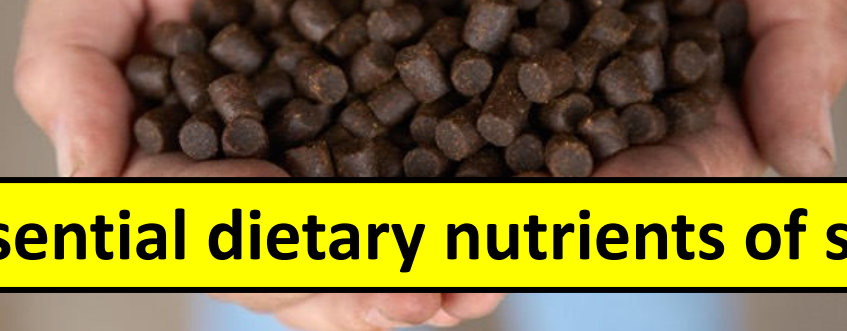
PROTEINS

LIPIDS

ASH



There is no specific dietary requirement for protein, lipid or ash



The essential dietary nutrients of shrimp

Arg His Iso Leu Lys Met Phe Thr Try Val Tau

18:2n-6 18:3n-3 20:4n-6 20:5n-3 22:6n-3 Cholesterol Phospholipids

Ca Mg P K Na Cu Zn Fe Mn Se Co I Se

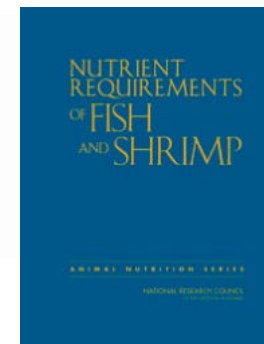
A D E K B₁ B₂ B₆ Pa Ni Bi
o

B₁₂ Fo Ch In C Ast Mo Si V

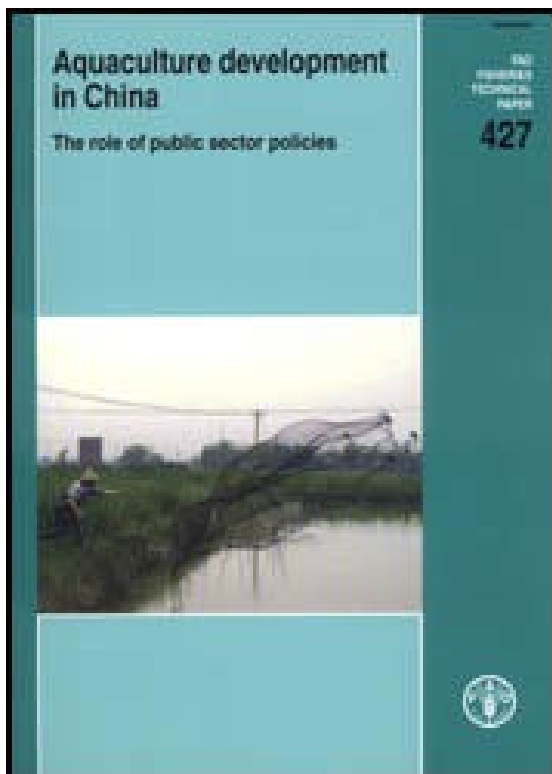
46-50 essential dietary nutrients present in a digestible & available form



Approaches currently used by feed companies to formulate their shrimp feeds



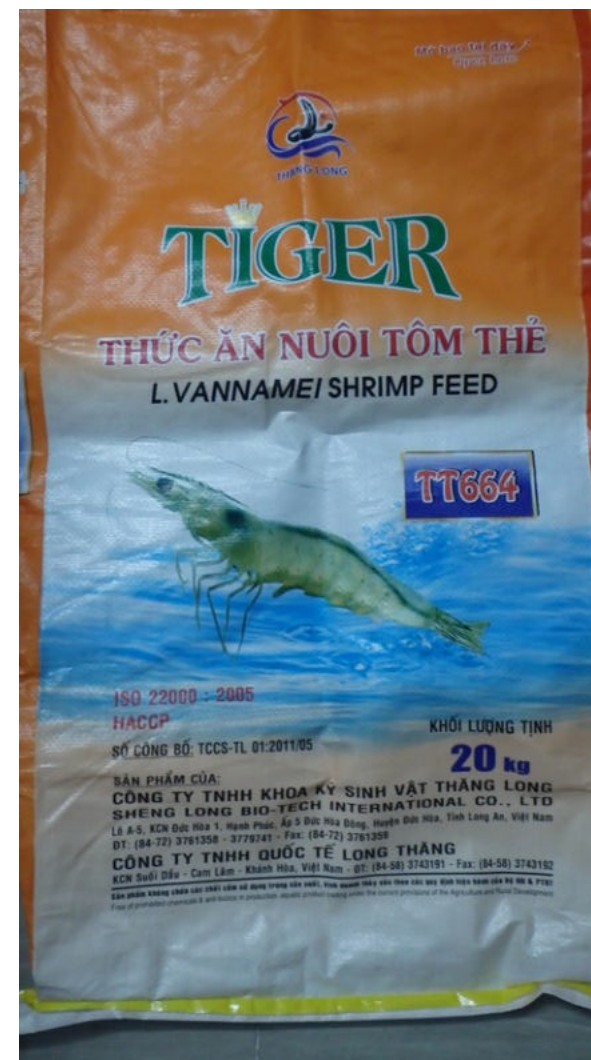
1. Formulating feeds based on published NRC/total nutrient basis (where data is available) or on government guidelines (60-70%);



Recently, the Government started paying attention to the quality of feed used in aquaculture. It has set feed standards for some important species such as carps, tilapia, trout and eel. Most of these standards were formulated in 1997. Some of them are: "*Nutritional Standard of Formulated Feed for Common Carp, SC/T 1026-1997*" for common carp, "*Nutritional Standard of Formulated Feed for Grass Carp, SC/T 1024-1997*" for grass carp, "*Nutritional Standard of Formulated Feed for Tilapia, SC/T 1025-1997*" for tilapia, "*Technical Criteria in Rainbow Trout Culture-Formulated Pellet Feed for Rainbow trout, SC/T 1030-1997.7*" for rainbow trout and "*Formulated Feed for Japanese Eel, SC 1004-1992*" for eel.

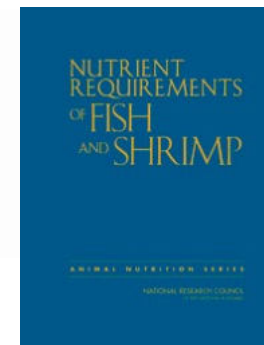
COMPOUND FEED FOR WHITE LEG SHRIMP
TCVN 10325:2014
Ministry of Agriculture, Hanoi 2014

Feed #	1	2	3	4	5	6
Feed diameter mm	0.6	0.8	1.2	1.8	2.2	2.5
Length/diameter	1.5-2	1.5-2	1.5-2	1.5-2	1.5-2	1.5-2
Crumble/dust % max	1	1	1	1	1	1
Water stability h min	1-2	1-2	1-2	1-2	1-2	1-2
Moisture % max	11	11	11	11	11	11
Crude protein % min	38	36	34	34	33	32
Crude lipid % min	5-7	5-7	5-7	4-6	4-6	4-6
Crude fibre % max	3	4	4	4	4	4
Ash % max	14	14	15	15	16	16
Sand % max	1.0	1.2	1.3	1.5	1.5	1.7
Lysine % min	1.8	1.8	1.7	1.6	1.5	1.5
Methionine % min	0.8	0.8	0.7	0.7	0.6	0.6
Calcium % max	2.3	2.3	2.3	2.3	2.3	2.3
Ca/Phosphorus	1-1.5	1-1.5	1-1.5	1-1.5	1-1.5	1-1.5
Salt % max	2	2	2	2	2	2
Insects	ND	ND	ND	ND	ND	ND
Salmonella	ND	ND	ND	ND	ND	ND
Aspergillus flavus	ND	ND	ND	ND	ND	ND
Aflatoxin B₁ max ug/kg	10	10	10	10	10	10
Melamine max mg/kg	2.5	2.5	2.5	2.5	2.5	2.5
Antibiotic	ND	ND	ND	ND	ND	ND





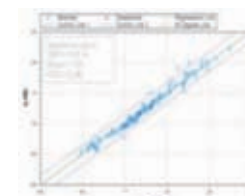
Approaches currently used by feed companies to formulate their shrimp feeds



1. Formulating feeds based on published total nutrient basis (where data is available) or on government regulations (**70-80%**);
2. Formulating feeds on a digestible nutrient basis, based on existing published data from researchers (**10-15%**);
3. Formulating feeds on a digestible nutrient basis, based on in-house data on the nutrient digestibility of the different feed ingredients used (**10-15%** total aquafeed production);



NIRS



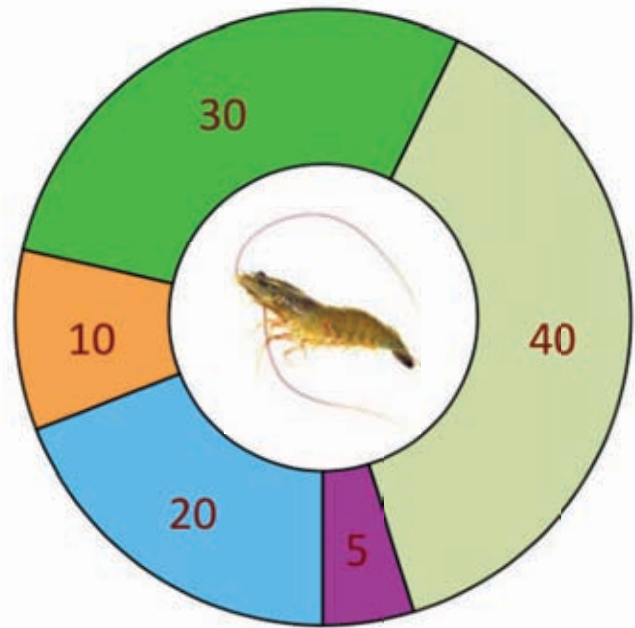
Aquatic protein meals & oils	5-20%
Fishmeals & oil: wild & farmed	5-20
Squid meal, krill meal	2-10
Seaweed meals & products	1-5
Cultured microbial biomass	1-5

Terrestrial animal proteins & oils	5-10%
Poultry by-products	5-10
Porcine by-products	2-5
Ruminant by-products	2-5
Terrestrial invertebrates	1-5

Terrestrial plant proteins & oils	10-30%
Oilseed protein by-products	10-30
Cereal protein by-products	5-15
Pulse protein by-products	5-15
Other plant proteins	5-15

Other plant meals & fillers	25-40%
Cereal meals & by-products	15-50
Root meals & extracts	2-10
Fruit meals & by-products	1-5
Forage & leaf meals	1-5

Ingredients commonly used in feeds for PENAEID SHRIMP SPECIES



Feed additives	0-5%
Vitamins, antioxidants, pigments, emulsifiers, MCTs	
Minerals, trace elements, salt	
Amino acids, nucleotides, feeding attractants	
Enzymes, gut modifiers, prebiotics, probiotics, acidifiers	
Immune enhancers, anti-fungal, anti-viral, anti-parasitical	
Binders, growth promoters, hormones, antibiotics	

Functional ingredients with reported **health benefits**

Nutrients

EAA - amino acids

Nucleotides

Fatty acids

Sterols

Vitamins

Minerals

Others

Enzymes

Emulsifiers

Essential oils

Organic acids



Prebiotics

Probiotics

Alginates

Beta glucans

Carageenans

Chitosans

Lactoferrin

Mannans

Peptidoglycan

Plant extracts

**Ingredients with functional properties may improve health & survival
but are not a panacea to eliminate a disease problem**

Improving the utilization of feed ingredients

Use of renewable nutrient sources

EXOGENOUS MICROBIAL ENZYMES

- Improved nutrient digestibility
- Improving feed efficiency
- Release of trapped nutrients
- Breakdown of anti-nutritional factors
- Improved gut health
- Reducing environmental impacts (N, P)



Phytase
Xylanase

β – glucanase
Cellulase

Amylase
Protease

Lipase
Micotoxinase

Mannanase
 α - galactosidase

ProPhorce™ SR 130

Unrivalled butyric acid power for Aquaculture

Product Description

Butyric acid has been demonstrated to exert multiple beneficial roles on gut health and animal performance in farmed aquatic species. However, finding ways to prevent its absorption before reaching the intestines and controlling its unpleasant smell has been a challenge for decades.

ProPhorce™ SR 130 is based on butyric acid glycerol-esters and is considered one of the most efficient ways to deliver butyric acid to the intestine for aquaculture species due to its insolubility in water, high concentration and consequent targeted release.

Recent research and field validation trials have shown that ProPhorce™ SR 130 provides further support to performance for aquatic species.

25 years of experience in esterification provides Perstorp with a standout position with regards to knowhow in production and product application.

Segment Application

Aquaculture

Delivery Forms

25 kg bags/1000 kg FIBC.

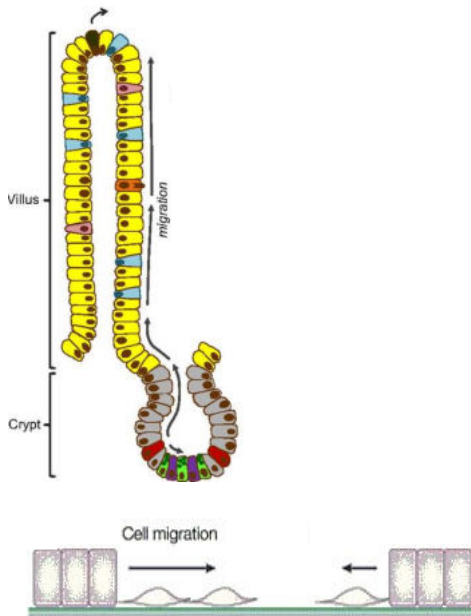


ProPhorce™ SR 130

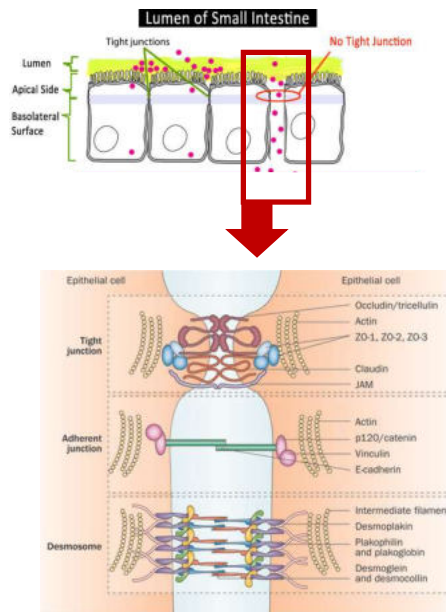
- Insoluble in water
- Broad mode of action to support gut health
- Thoroughly tested to enhance performance
- Targeted release

Butyrate production in the gut has beneficial functions

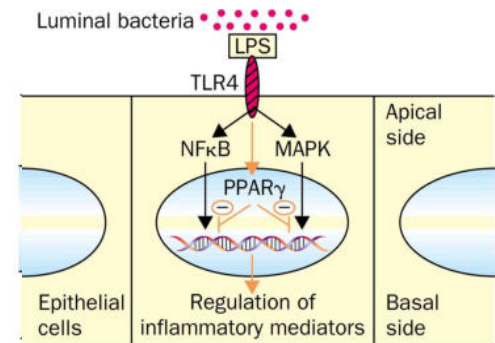
Cell proliferation and migration



Tight junction repair/strengthening



Anti-inflammatory responses



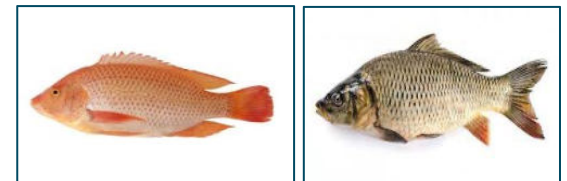
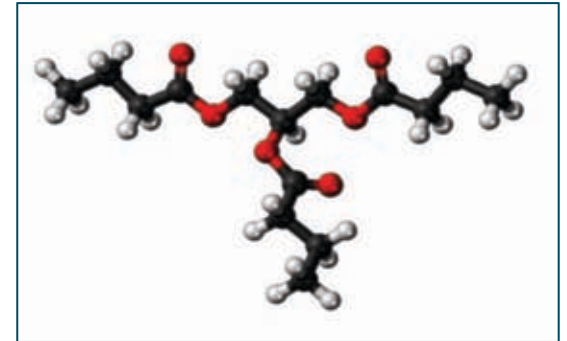
PPARY activation = anti-inflammatory transcription factor

Filip Van Immerseel
Ghent University

Demonstrated beneficial effects of ProPhorce™ SR130 on shrimp & fish health, growth & feed efficiency

ProPhorce™ SR 130 is a tributyrates-based feed additive which on hydrolysis in the fish/shrimp gut yields butyric acid (a short-chain fatty acid) which has numerous health benefits, including:

- **Improved gut health & function**
- **Improved nutrient digestibility**
- **Improved growth & feed efficiency**
- **Improved immune & antioxidant capability**
- **Improved health & disease resistance**
- **Improved tolerance to higher dietary use of plant feed ingredients, including soybean meal**



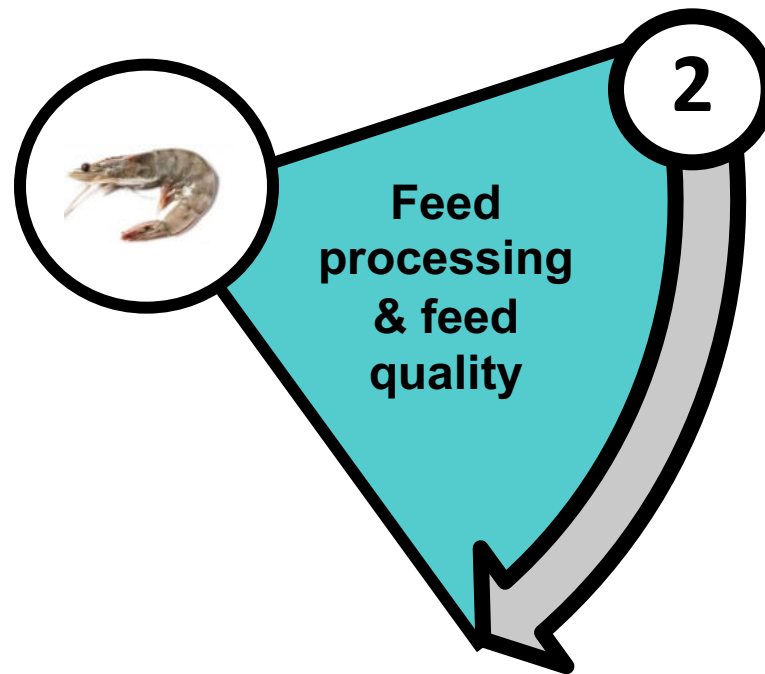
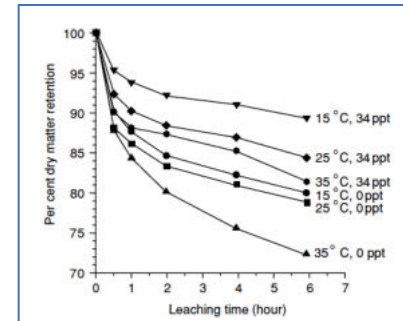
Feed processing & feed quality considerations

- **Feed processing method**

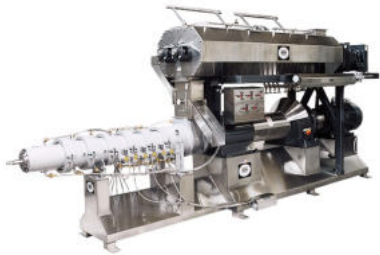
- **Pelleting, extrusion cooking**
- **Size reduction (grinding)**
- **Pre & post-pellet conditioning**
- **Pellet drying, top coating**
- **Sifting, crumbler**
- **Percent fines & reuse**
- **Bagging & labeling**
- **Use of specific BMPs or GMPs**

- **Feed quality control**

- **Ingredient & feed storage**
- **Quality control methods**
- **Parameters measured**
- **Water stability & nutrient leaching (if known)**
- **Feed safety controls**
- **Pest control measures**



Major Innovations: Improved shrimp growth & feed efficiency through the use of extruded shrimp feeds with higher nutrient digestibility & ability to make smaller feeds



Benefits of extruded feeds

- Reduced feed ingredient costs
- Improved feed water stability
- Reduced nutrient leaching
- Improved nutrient digestibility
- Increased oil & energy addition
- Higher starch gelatinization
- Improved feed efficiency
- Less fines & feed wastage
- Facilitate use of wet waste streams
- Improved feed biosecurity

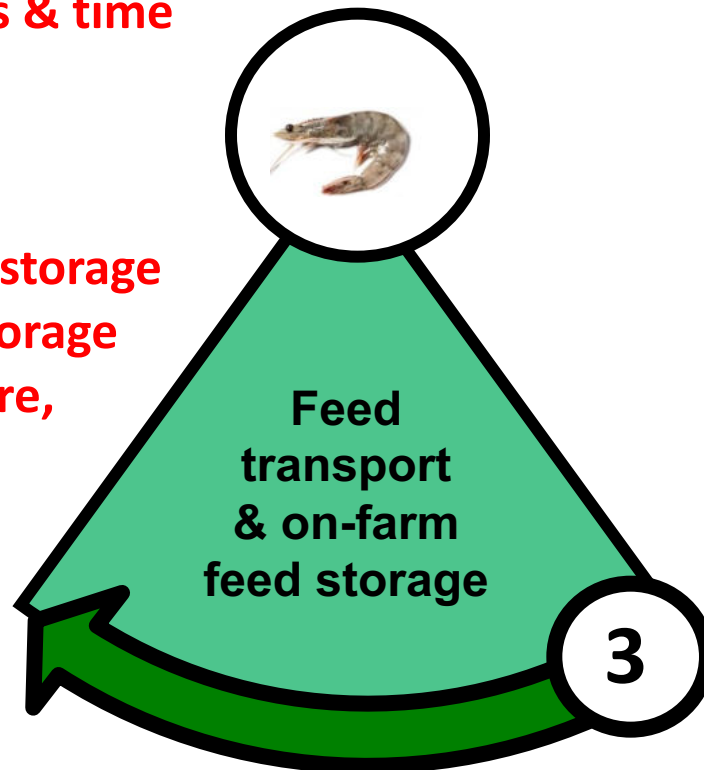


Fines/dust



Feed transport & on-farm feed storage considerations

- **Feed transportation to farmer**
 - **Method of transport - truck, boat, rail, plane**
 - **Packaging - big bags, sacks, containers**
 - **Protection from elements – sun, water, pests**
 - **Location of feed depots & time taken to reach depots**
- **On-farm feed storage**
 - **Feed record keeping & storage**
 - **Feed storage area & storage conditions - temperature, ventilation, prevention from water damage, pest control**
 - **Use of expired feeds**





Need for improved feed transportation & on-farm storage practices & posters









On-farm feeding regime & feeding level considerations

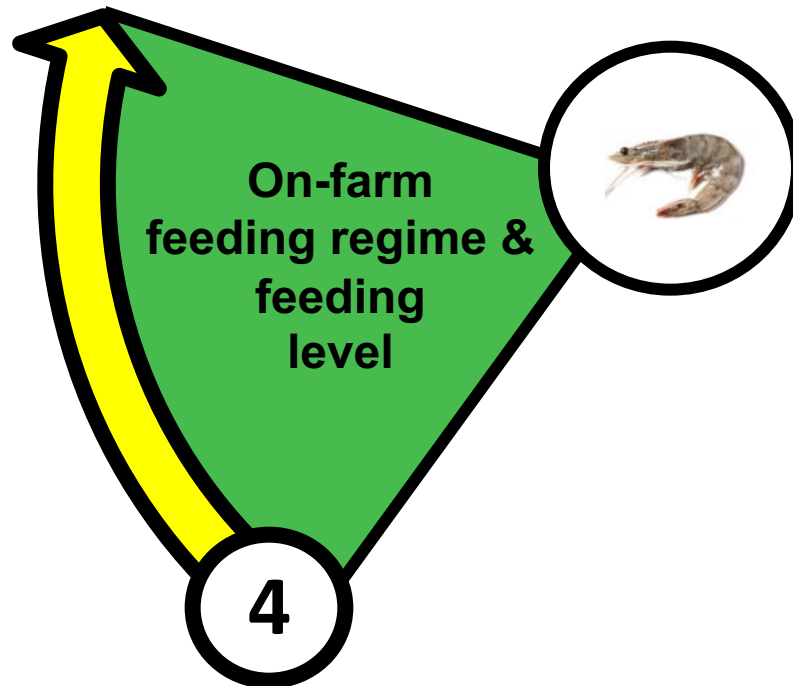


- **On-farm feed management practice**

- **Feeding method - by hand, boat, tray, auto-feeder, truck**
- **Feed application criteria - feed table, appetite, trays, past experience, water quality**
- **Frequency of feed application for each size age class**

- **Application of specific feed additives prior to feeding**

- **Probiotics, vitamins, additives & method of application**
- **Record keeping concerning feed use - book, board, laptop**



MECANIZAÇÃO DA ALIMENTAÇÃO DE PEIXES E CAMARÕES

Por:
Alberto J.P. Nunes, Ph.D.
alberto.nunes@ufc.br
LABOMAR - Instituto de Ciências do Mar
Universidade Federal do Ceará



Aquaculture Feed Innovations:

Development of improved on-farm feed management technologies, including data management & feed distribution, including video & acoustic feeding control;

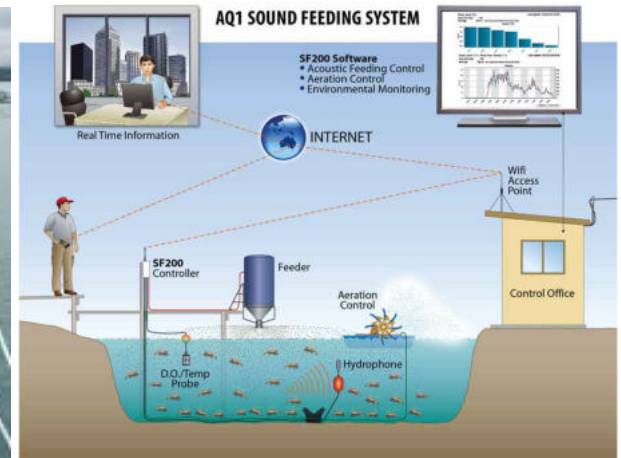


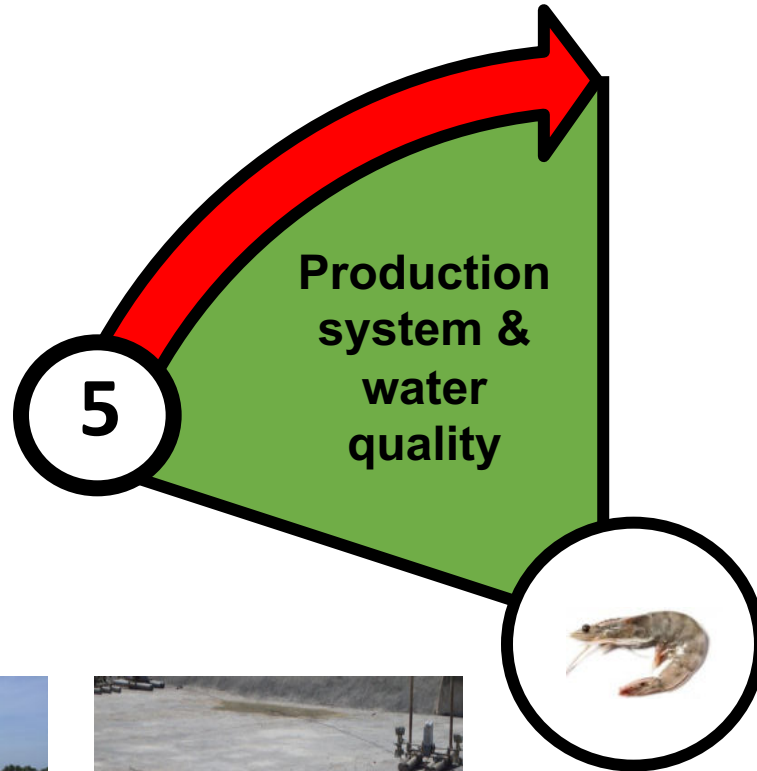
FIGURE 11

Feeding trays used in floating cages when sinking pellets are used (top photos) and feeding enclosure and platform constructed in a large ex-mining pool to congregate the tilapia during meal time (bottom centre)



COURTESY OF W.K. NG.

Production system & water quality considerations



- **Production system**
 - Raceway, earthen pond, lined pond, indoor tank
 - Stocking density
 - Water management - green water, floc or semi-floc, zero-water exchange, flow-through
 - Aeration method used
 - Application/use of probiotics
 - Natural food availability over culture period
- **Water quality variation (24h)**
 - Water temperature - min/max
 - Dissolved oxygen – min/max
 - NH_3 NO_2 pH PO_4 alkalinity
 - Bacterial levels
 - Phytoplankton/zooplankton
 - Algal blooms/crashes



Traditional - paddle wheels



New - Aerotubes, Nanobubbles





The future – full biosecurity, environmental & stress control



Aquaculture production moving indoors

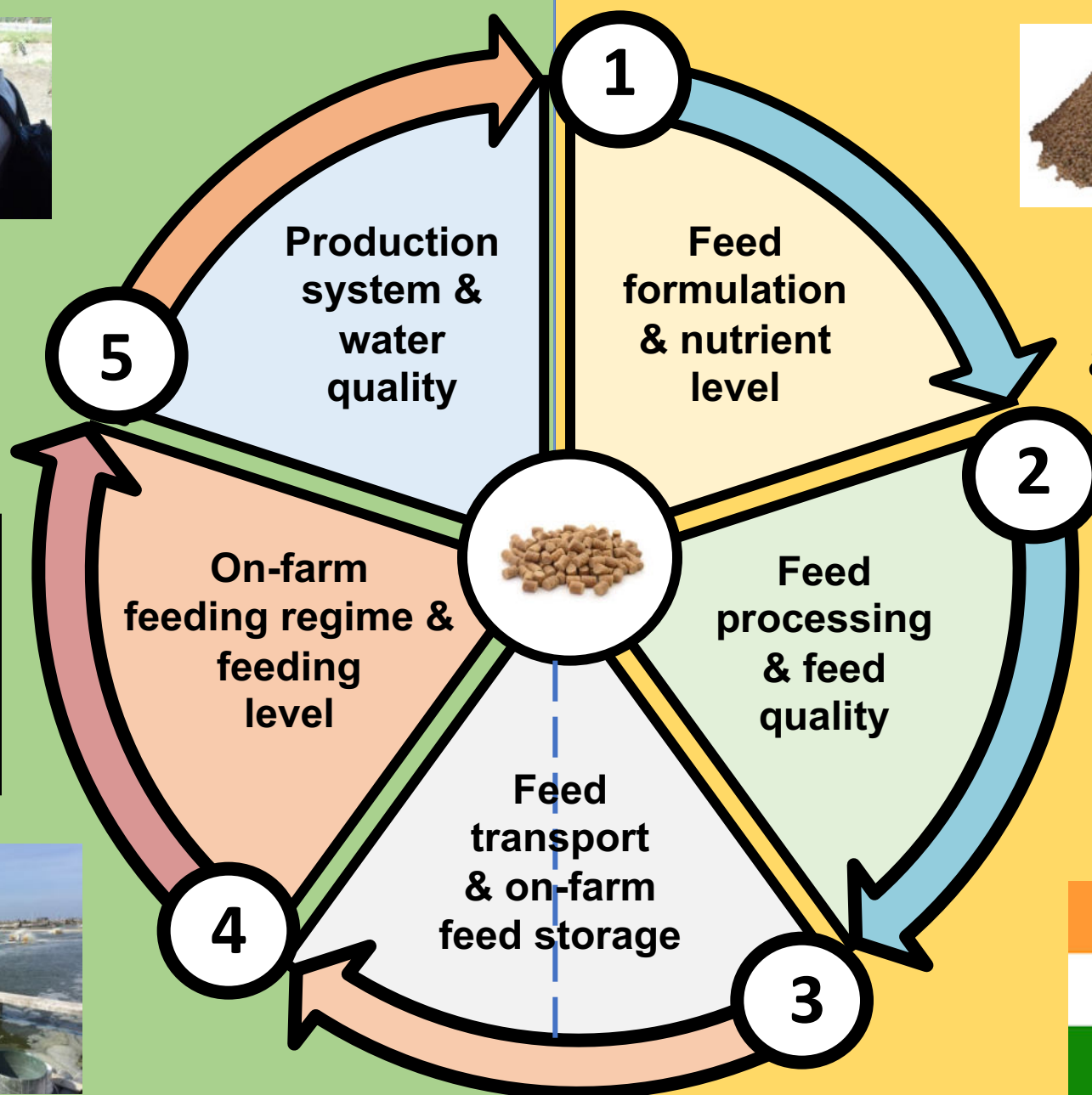
Main Factors affecting Feed Performance



Technical services Support



Feed formulation & processing



Control by the farmer

Control by feed company



MALNUTRITION

represents

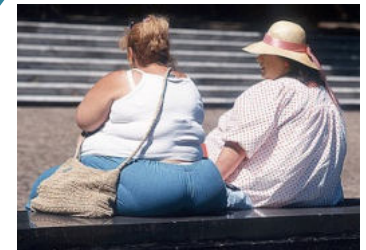
The World's Greatest Preventable Health Challenge

The double-burden of Malnutrition



Under-nutrition

- Wasting
- Stunting
- Underweight
- Vit & mineral deficiency



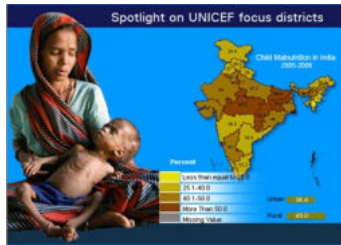
Over-nutrition

- Obesity
- Heart disease
- Hypertension
- Stroke
- Diabetes



A vision for increased aquaculture production in India

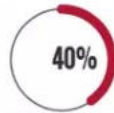
Addressing the national malnutrition dilemma & need for more Healthy & Nutritious Foods



Overweight India vs Underweight India

India has an alarmingly high number of people either overweight or underweight.

- 9.8 million Indian men overweight, 20 million obese Indian women
- This is 3.7% and 5.3% of global population
- 102 million Indian men and 101 million Indian women underweight



India home to 40% of global underweight population

CHINA HAS EDGED OUT U.S. AS HOME TO MOST OBESE PEOPLE

INDIA IS HOME TO MOST UNDERWEIGHT WHILE CHINA IS DISTANT SECOND

Source: Study published in The Lancet journal

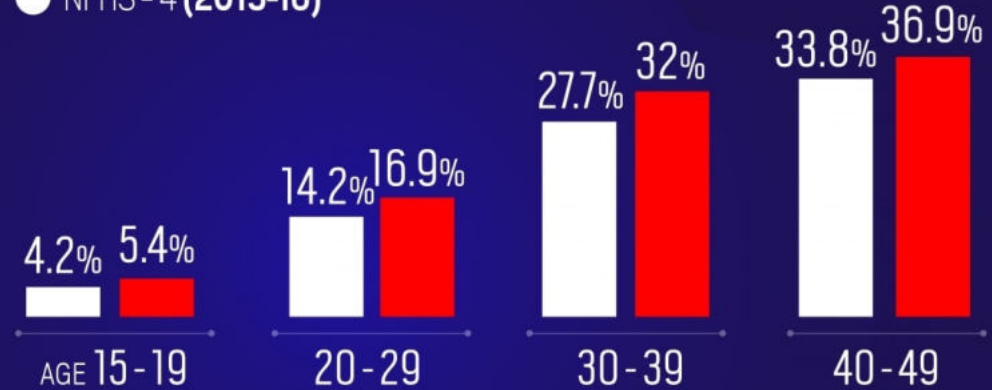
TOI FOR MORE INFOGRAPHICS DOWNLOAD TIMES OF INDIA APP



INDIA'S WEIGHTY PROBLEM: 1 OUT OF EVERY 4 PERSONS OBESE NOW

Age-wise incidence of obesity

- NFHS - 5 (2019-21)
- NFHS - 4 (2015-16)



The rise in Obesity in India Facts and Reasons

The CEO Story



INDIA RANKS SECOND HIGHEST IN THE NUMBER OF OBESE CHILDREN IN THE WORLD.

Source: LACTOINDIA

Urban-rural divide in incidence of obesity



Note: NFHS 4 & 5 data for women shown above BMI ≥ 25 is overweight or obese
Source: National Family Health Survey



Overnutrition & Obesity

Over past 50 years rapid increase in the incidence of malnutrition, and in particular over-nutrition and associated ailments, including obesity, coronary heart disease, diabetes & hypertension;

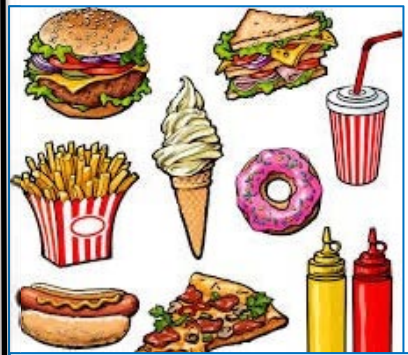
Primarily due to the increased consumption of lower cost fast-foods, red meats & dairy produce, together with a less active & sedentary lifestyle



FAST-FOODS

Refers to food items that can be prepared and served quickly, and include:

- **processed red meat products** (hot-dogs, hamburgers, sausages, bacon, ham, spam, etc.),
- **processed/refined carbohydrates** (biscuits, cookies, donuts, pancakes, muffins, crackers, bread, pizza, pasta),
- **fried foods** (french fries, hash browns, fried chicken, chicken nuggets),
- **sugary drinks, sweets & ice cream;**



The Rise of Fast Foods

It is generally believed that the increased proportion of total caloric intake derived from fast food has been due to numerous factors, including:

- lower cost/affordability,
- bigger portion sizes,
- increased convenience
- taste, and accessibility



LOOKING FOR SUGAR?

It goes by many names.

BROWN RICE SYRUP CORN SYRUP
 HONEY FRUIT NECTAR
 MAPLE SYRUP MALT SYRUP
 AGAVE NECTAR MOLASSES
 EVAPORATED CANE JUICE CORN SYRUP SOLIDS
GLUCOSE SUGAR
 SUCROSE
 FRUCTOSE FRUIT JUICE CONCENTRATE
 GALACTOSE GLUCOSE-FRUCTOSE SYRUP
 CRYSTALLINE FRUCTOSE MALTOSE
 DEXTROSE HIGH-FRUCTOSE CORN SYRUP

If a sweetener is listed in the first three ingredients, the drink is loaded with sugar.



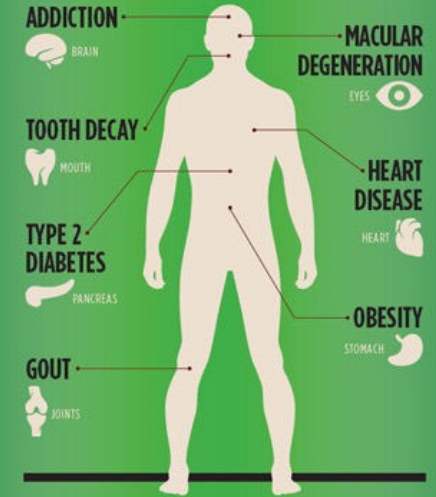
Drink water or low-fat milk.

Get the facts at playeveryday.alaska.gov



HEALTH EFFECTS OF ADDED SUGAR

CONSUMING EXCESS SUGAR CAN NEGATIVELY AFFECT YOUR BODY IN MANY WAYS.



LIVELIGHTER

FACTS ABOUT SUGARY DRINKS

- There are about 10 teaspoons of sugar in a 12-ounce bottle of soft drink.
- 6.5KG WEIGHT GAIN IN ONE YEAR
- 1.28 BILLION LITRES
- 8 TEASPOONS OF SUGAR IN A 12 OZ BOTTLE OF SOFT DRINK
- 47% OF CHILDREN
- DRINKING A SUGARY DRINK EACH DAY
- TOOTH DECAY AND EROSION
- 23 KILOS OF SUGAR
- \$1095
- AUSTRALIA IS IN THE TOP 10 COUNTRIES FOR PER CAPITA CONSUMPTION OF SUGARY DRINK

What is TYPE 2 DIABETES?

- A condition that occurs when your body CAN'T PROPERLY PROCESS SUGAR INTO ENERGY.
- The body fails to use insulin correctly or
- The Pancreas fails to make enough insulin

More than 30 million adults in the U.S. have diabetes

About 1 in 4 adults with diabetes don't know they have it.

What are the SYMPTOMS?

- Feeling hungry even while eating
- Frequent urination
- Extreme thirst
- Slow-healing cuts
- Blurred vision
- Numbness in hands or feet

What parts of your body can BE AFFECTED BY DIABETES?

- Nervous System
- Eyes, Teeth & Gums
- Coronary Arteries
- Kidneys
- Blood Vessels
- Feet & Skin

Why is it DANGEROUS?

High blood sugar can:

- Threaten vision, limbs & extremities
- Lead to stroke
- Increase risk of heart disease or heart failure

SOURCE: cardiovasculardiabetes.com

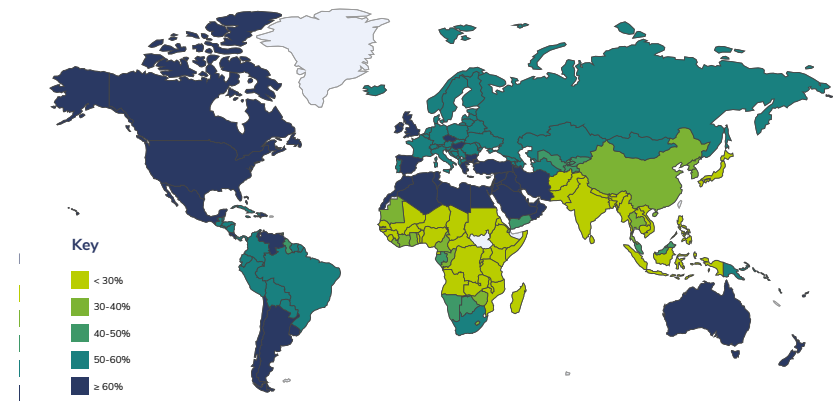
COVID-19 and Obesity: The 2021 Atlas

The cost of not addressing
the global obesity crisis

March 2021

2. Prevalence of overweight in adults

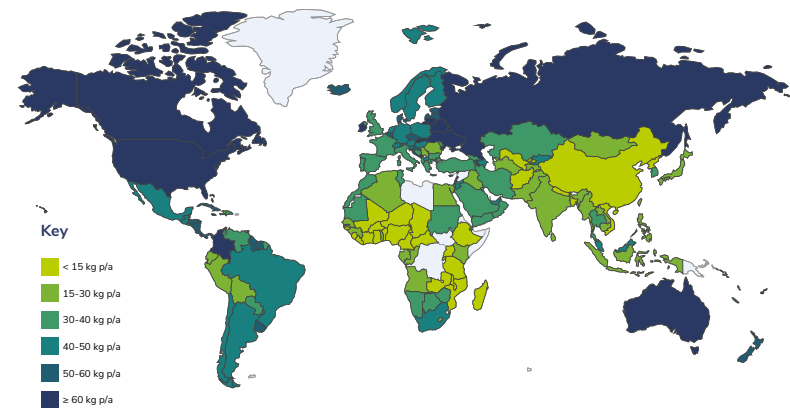
Adult overweight BMI > 25kg/m²



Source: World Health Organization, Global Health Observatory.

11. Consumption of sugars

Kilograms per person per year



Source: UN Food and Agriculture Organization, Food Balance Sheets.

Global importance of aquatic foods in human nutrition as a much needed healthy food source



Nutrient composition of different foods

Protein

Fat



kcal/100g

Aquatic plants
 Cephalopods frozen
 Molluscs frozen
 Crustaceans frozen
 Marine fish nes fillet
 Pelagic fish fillet
 Demersal fish fillet
 Freshwater/diadromous fish fillet

Mainly polyunsaturated
 omega-3 fatty acids

Cows milk
 Hens egg
 Poultry meat
 Turkey meat
 Pig meat
 Muttton & lamb
 Duck meat
 Chicken meat
 Beef boneless

Mainly saturated
 omega-6 fatty acids

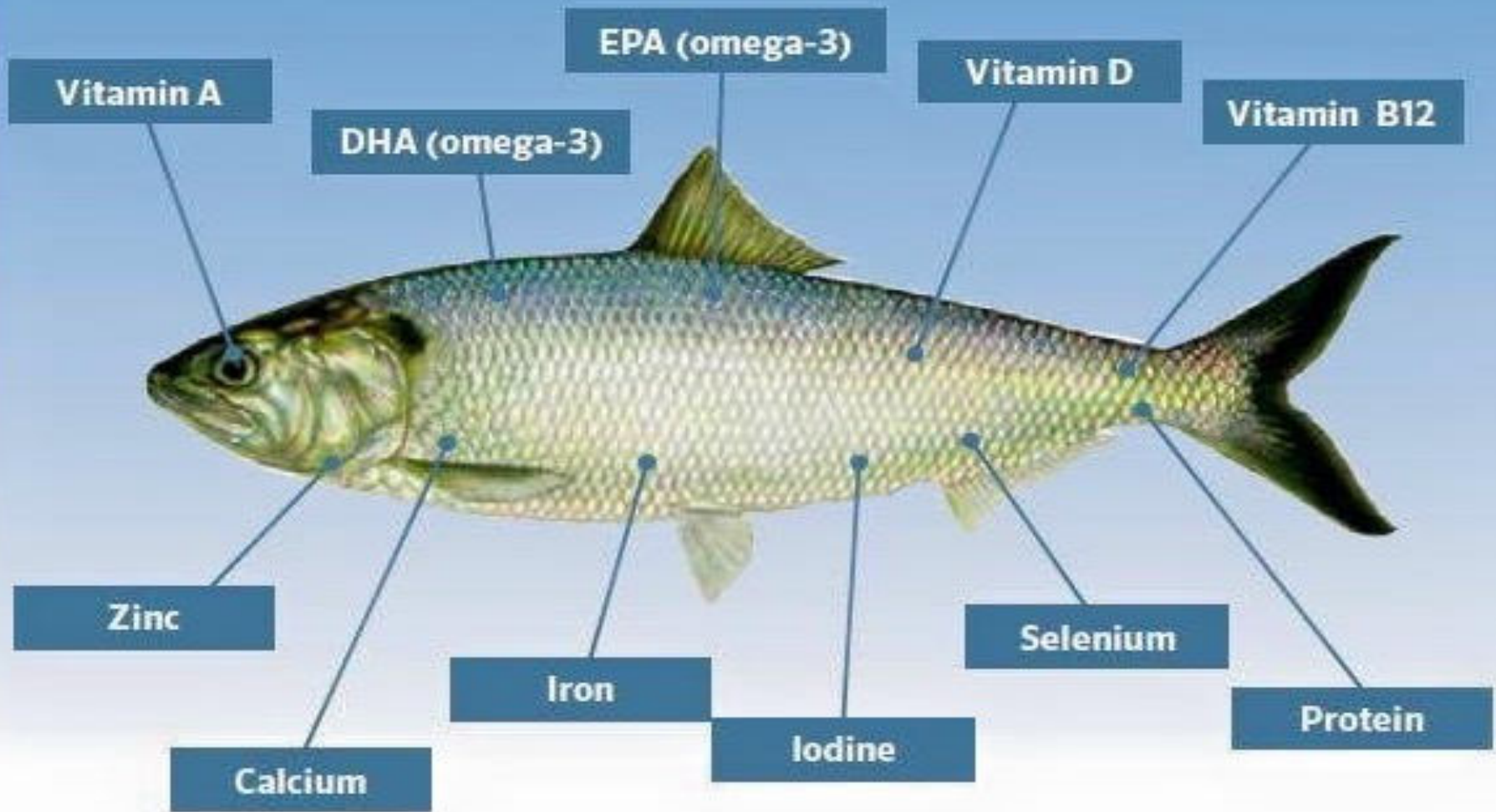
54.0
 74.0
 71.0
 91.0
 115.0
 141.0
 90.0
 127.0

61.0
 139.0
 185.0
 126.0
 326.0
 263.0
 291.0
 122.0
 150.0

0 10 20 30 40 50 g/100g

Fish: Nature's superfood

Its very close



.. Phosphorus, Magnesium, Manganese, Fluorine, Folic acid, Choline & Vitamin E ..

Reported **health benefits** of consuming fish & fishery products, including:



- **Reduced risk of death from coronary heart disease & stroke** (FAO/ WHO, 2011; Forouhi et al. 2018; He 2009; Hellberg et al. 2012; Verbeke et al. 2005; Wallin et al. 2012),
- **Reduced risk of diabetes** (Wallin et al. 2012),
- **Increased duration of gestation & improved visual & cognitive development** (Hellberg et al. 2012),
- **Improved neurodevelopment in infants & children when fish is consumed before & during pregnancy** (FAO/ WHO, 2011), and
- **Reduced risk of thyroid cancer in women through seaweed consumption** (Michikawa et al. 2012).





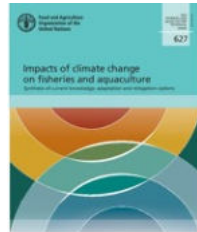
Per capita food supply in Japan, World, India & US in 2019

(FAO Food Balance Sheets, 2022)



	JAPAN	WORLD	INDIA	USA
Calories (kcal/day)	2,691	2,963	2,581	3,862 +
Fish & seafood (kg/year)	46.06 ++	19.91	6.76	22.13
Fish & seafood (g protein/day)	16.68	5.47	1.99	5.40
Fish & seafood (g fat/day)	5.76 ++	1.22	0.42	1.29
Fish % animal protein supply	33.9 ++	16.5	12.9	7.1
Animal protein (g/day)	49.17	33.16	15.44	75.93 +
Animal fats (g/day)	35.74	38.89	19.73	81.11 +
Terrestrial meat (kg/year)	51.11	43.16	4.95	128.44 +
Sugar & sweeteners (kg/year)	26.39	26.07	22.16	66.11 +
Sugar & sweeteners (% total cal)	9.2	7.8	8.3	15.3

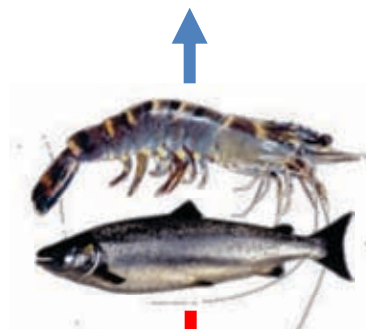




Realization that the **nutritional profile** of the cultured fed fish or shrimp can be **manipulated & tailored** to meet the needs of the consumer through the use of supplemental omega-3 fatty acids level (EPA/DHA), trace minerals (iron, zinc, selenium, iodine, chromium), vitamins (A, D, E), and/or fillet protein/lipid/calorific energy content;



Nutrients



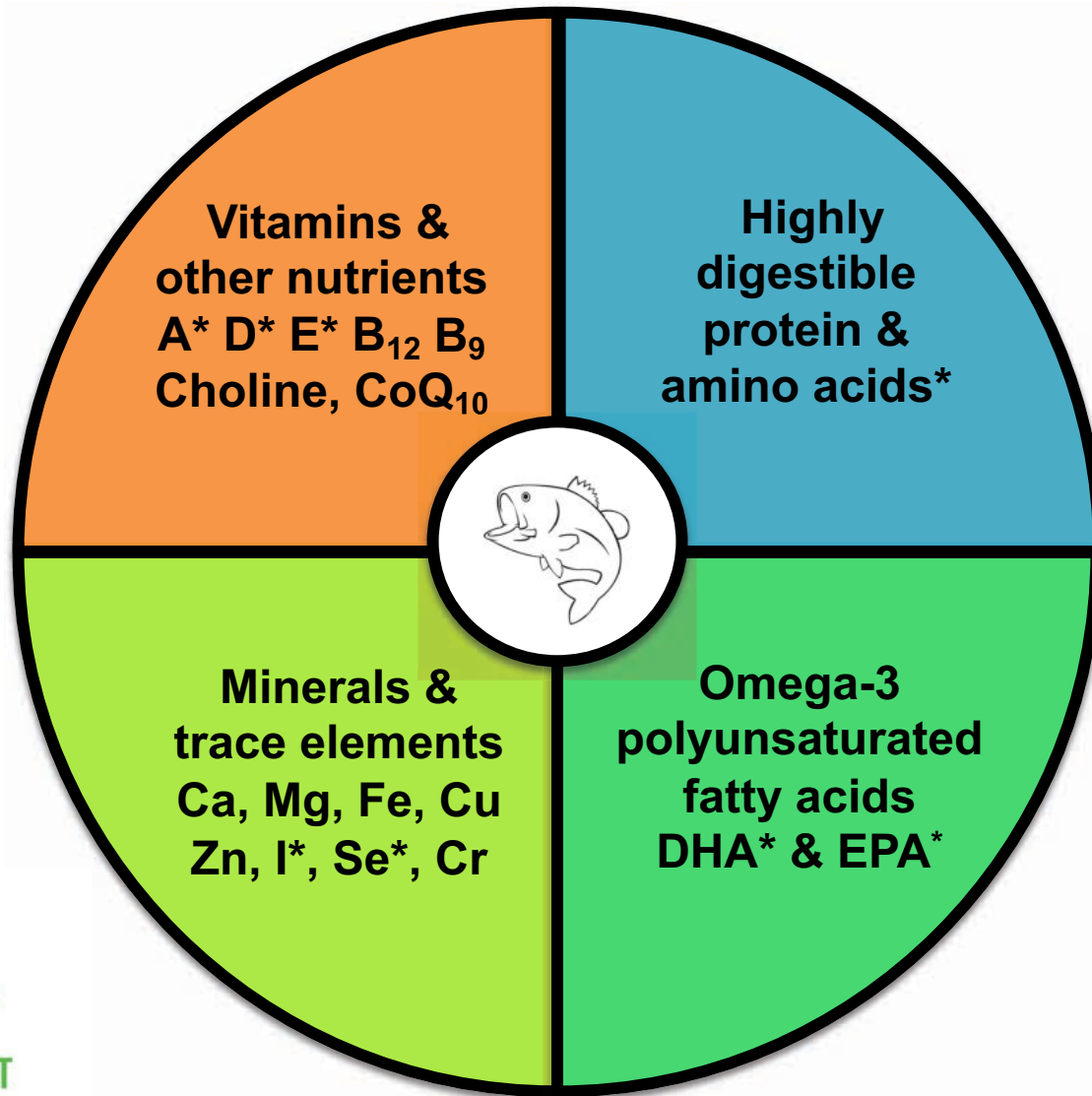
Contaminants

Maximum nutrient & health benefits



Farm Fish: A Superfood with many health attributes

¹ Tissue levels in farmed fish which have been shown to be able to be manipulated through dietary fortification





Fish for Health

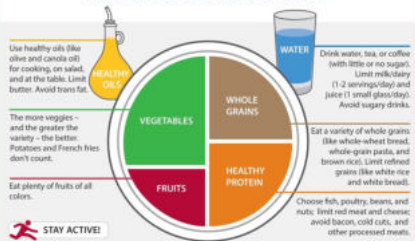
Urgent need to increase public awareness and understanding concerning the **nutritional merits & health-benefits of increased consumption of fish and seafood products**, including the inclusion of fish and aquatic foods as an essential component of a healthy diet and national dietary nutrient requirement guidelines, **as well as the dangers of high intakes of processed foods and fast-foods on overweight, obesity, coronary heart disease, diabetes & associated ailments** (HHP, 2011; Mozaffarian and Ludwig 2010; NHMRC, 2013; Skerrett and Willett 2010; USDHHS/USDA, 2015).

3 GOOD HEALTH AND WELL-BEING



THE GLOBAL GOALS
For Sustainable Development

HEALTHY EATING PLATE



Healthy Food Pyramid



Fish for health – improved nutritional quality of cultured fish for human consumption



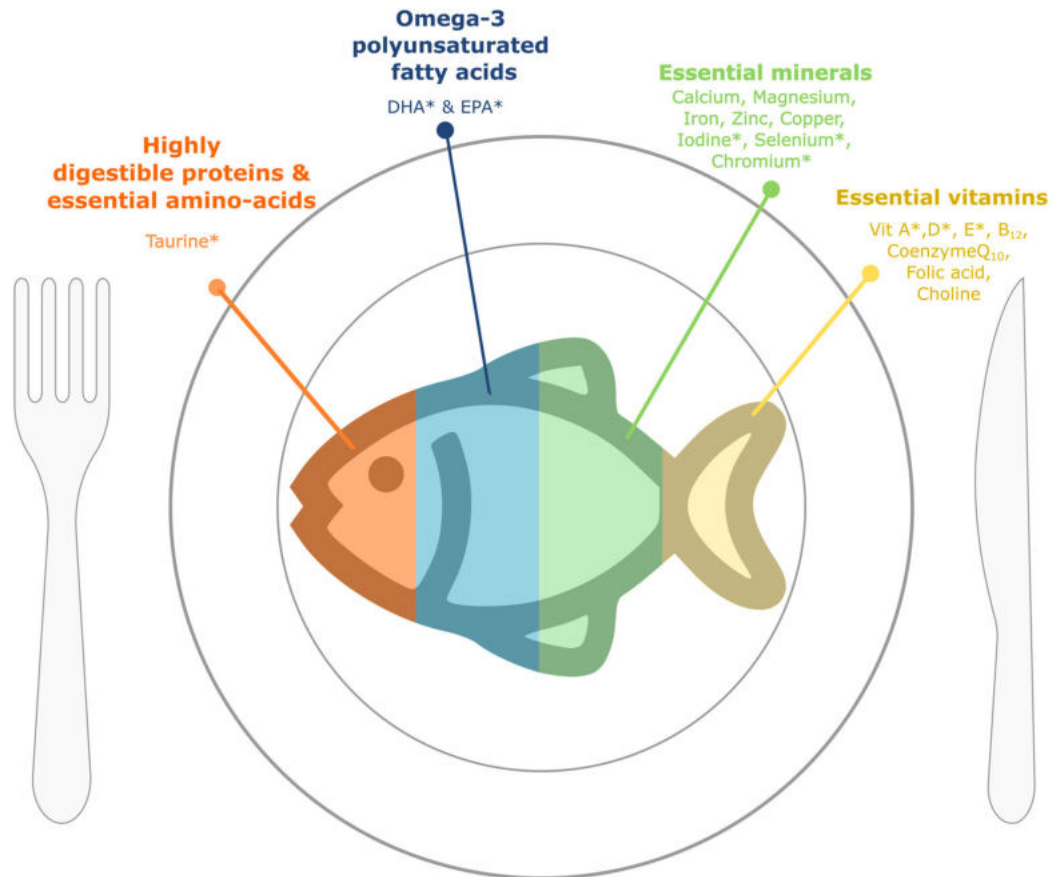
Pescado para a saúde – melhora da qualidade nutricional do pescado cultivado para consumo humano

FAPESP NPOP-SP (May, 2020)

The overall aim of the project is to promote the increased use of farmed fish & seafood products as a more healthy alternative to the consumption of processed red meat products & fast-foods in the fight against obesity, coronary heart disease & diabetes


Fish for Health: Improved Nutritional Quality of Cultured Fish for Human Consumption

Albert G. J. Tacon^a, Daniel Lemos^b, and Marc Metian^c 



** Nutrient levels shown to be enhanced through dietary fortification*

Figure 2. Farmed fish: a superfood with multiple health attributes.



Thank you all!
మీ అందరికీ ధన్యవాదాలు!



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