

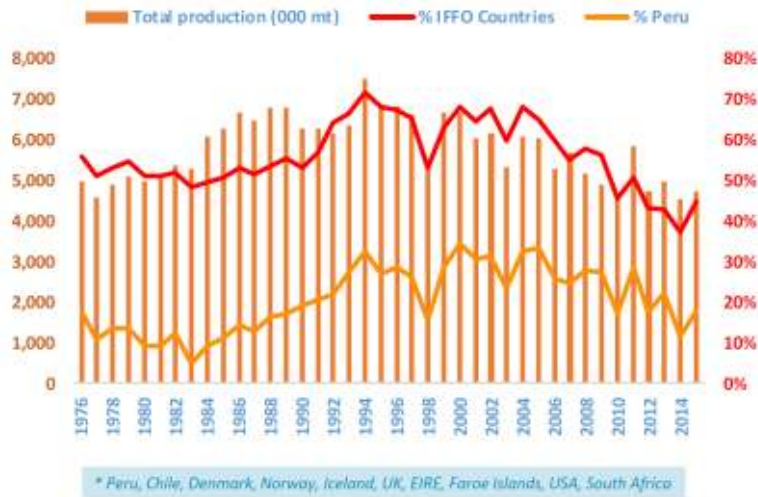
Functional effects of yeast paraprobiotics on fish health and performance in the context of reduced fish meal diets

Otavio Castro¹, Nadege Richard²

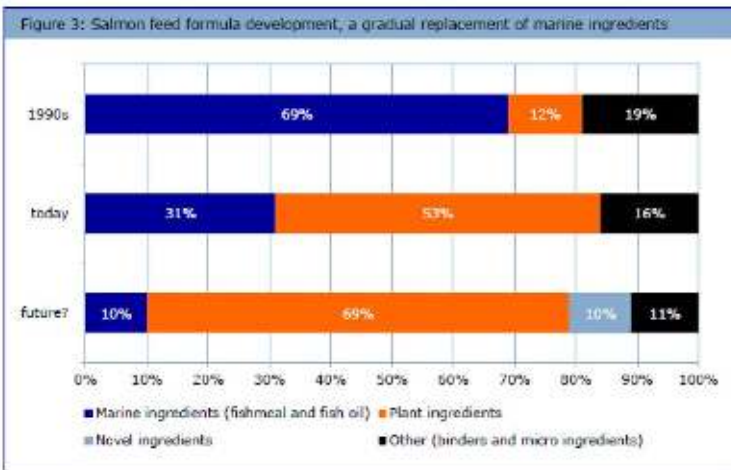
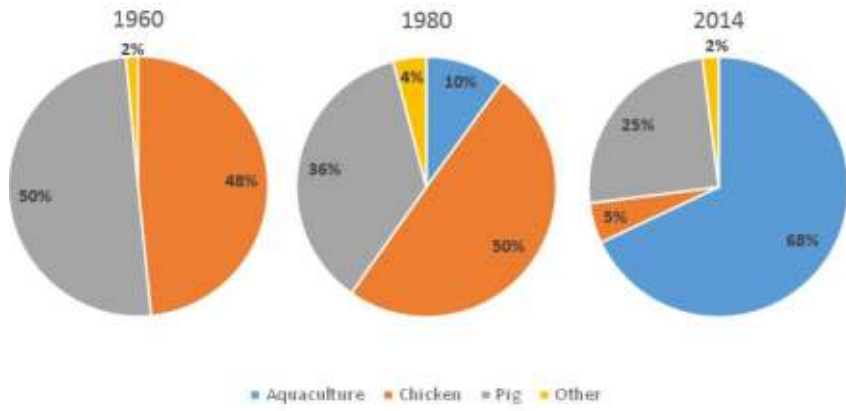
¹Global Specie Manager – Aqua, ² R&D Manager – Aqua

Protein and fish meal market scenario

Trade & Supply



Source: OIworld, Bloomberg, 2015



Source: EWOS, 2015

Source: IFFO 2017

Protein and fish meal market scenario

Sustainability

The Fish Site

Filed species, diseases, articles... Breeding & genetics Farm management Health & welfare Nutrition Environment

ENVIRONMENT SUSTAINABILITY POST-HARVEST ECONOMICS

Sustainability Issues Still Remain in Fish Oil, Fish Meal Fisheries

Lucy Towers
26 August 2016, at 1:00am

The Economist

Tuesday, 12 September 2017

Fish farming

Antibiotic resistance in fish farms is passed on from fish food

Fooding, fish warms

INDEPENDENT

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News > Science

Antibiotic-resistant genes are being spread all over the world in animal feed, scientists discover

Ten million people could die every year by 2050 if the rise of superbugs is not checked, experts have warned

By Emma Bryce | Science | The Independent | 26 August 2017 | 10:58am

WATTAgNet.com

News and analysis on the global poultry and animal feed industries

Market Information Poultry Feed Strategy Industria Avicola Blogs Animal Agric

Home > Is fishmeal production sustainable for the future?

LIVESTOCK FEED MANUFACTURING / ANIMAL FEED ADDITIVES / AQUACULTURE RESEARCH

BY IOANNIS MAVROMICHALIS ON SEPTEMBER 14, 2017

Is fishmeal production sustainable for the future?

An extremely valuable ingredient that has become the exclusive privilege of aquafeeds is now considered too expensive to be used in most farm animal diets.

DAILY SCIENCE

Fishmeal could be seeding ocean sediments with drug-resistant bacteria

by Emma Bryce | Sep 22, 2017

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Responsible fishmeal: the key to sustainable Thai fisheries

What's the deal with responsible fishmeal?

Main technical drivers to develop fish meal replacement strategies

● Fish Meal



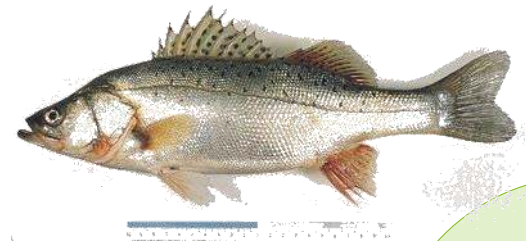
- Origin and source
- Nutritional profile
- Freshness
- Price
- Targeted usage

● Substitute ingredients



- Antinutritional factors
- Nutritional imbalances
- Feed processing technology
- Price

● Targeted species



- Digestive physiology
- Life-stage
- Production system
- Nutritional requirements

Challenges limiting fish meal replacement in aquafeeds

- Reduced attractiveness & palatability
 - Reduced feed intake
 - Impaired digestion
 - Reduced digestibility
 - Feed processing limitations
 - Logistics & supply chain
 - Price
-
- **Field challenges:**
 - Stress factors (crowding, temperature, salinity, etc.)
 - Feeding procedures
 - Pathogen pressure



Picture: cdn.shape.com



Japanese Seabass case 1

● Fermented Soybean

Substitution of fish meal by fermented soybean meal affects the growth performance and flesh quality of Japanese seabass (*Lateolabrax japonicus*)

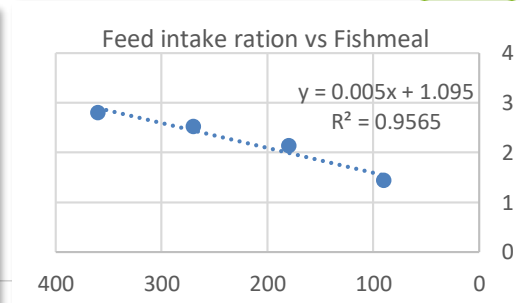
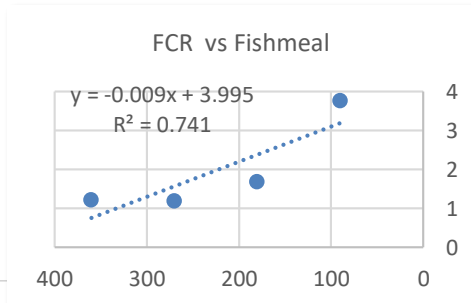
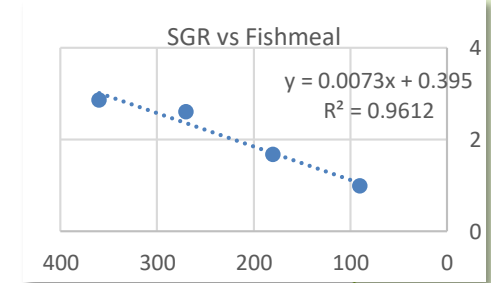
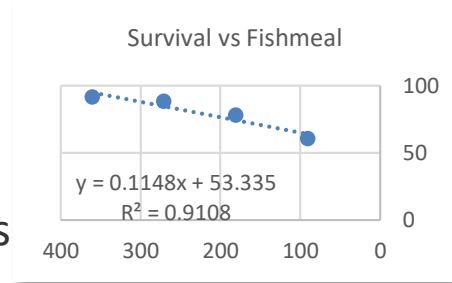


X.F. Liang^{a,c,f}, L. Hu^b, Y.C. Dong^a, X.F. Wu^a, Y.C. Qin^{c,g}, Y.H. Zheng^a, D.D. Shi^a, M. Xue^{d,h,i,l}, X.F. Liang^e

0 - 8 weeks	Control	1	2	3
FISH MEAL LEVEL	360	270	180	90
FERMENTED SOYBEAN MEAL	0	110	220	330
SOYBEAN MEAL	180	180	180	180
FR (% body weight)	2.8	2.52	2.13	1.43
FCR 0 - 8	1.22	1.2	1.69	3.76
Survival 0- 8	91.11	87.78	77.78	60
Specific Growth rate (day)	2.86	2.6	1.67	0.99
Specific Growth rate (% to control)		-9.09	-41.61	-65.38
Specific Growth rate (% to T)		-9.09	-35.77	-40.72

Main limiting factors:

- Decreased palatability
- Reduced intake of essential amino acids





Japanese Seabass case 2

- Animal protein blend

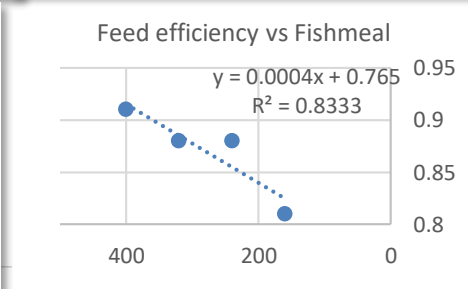
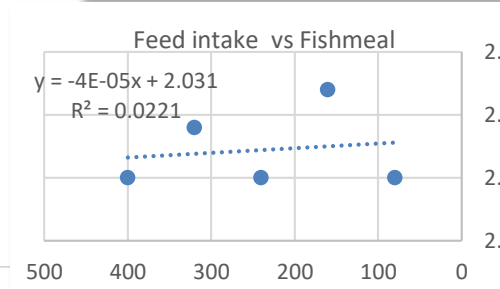
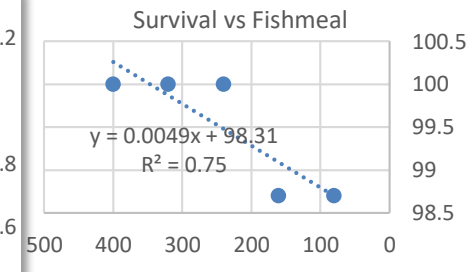
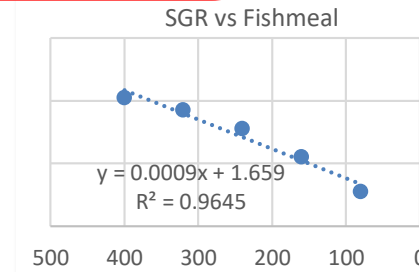
Effects of fish meal quality and fish meal substitution by animal protein blend on growth performance, flesh quality and liver histology of Japanese seabass (*Lateolabrax japonicus*)

Liang Hu^{a,*}, Dian Yun^{c,1}, Min Xue^{a,b,*}, Jia Wang^a, Xiufeng Wu^a, Yinhua Zheng^a, Fang Han^a

	Control	2	3	4	5
FISH MEAL LEVEL	400	320	240	160	80
ANIMAL PROTEIN BLEND	0	80	160	240	320
SOYBEAN MEAL	210	210	210	200	200
SQUID MEAL	50	50	50	50	50
FISH OIL	50	46	44	49	41
Feed intake (%day)	2.0	2.0	2.0	2.1	2.0
Feed efficiency ratio	0.91	0.88	0.88	0.81	0.79
Survival	100	100	100	98.7	98.7
Specific Growth rate (% day)	2.01	1.97	1.91	1.82	1.71
Final Weight (g)	235	229.9	222.8	211.6	198.3
Specific Growth rate (% to control)		-1.99	-4.98	-9.45	-14.93
Specific Growth rate (% to T)		-1.99	-3.05	-4.71	-6.04

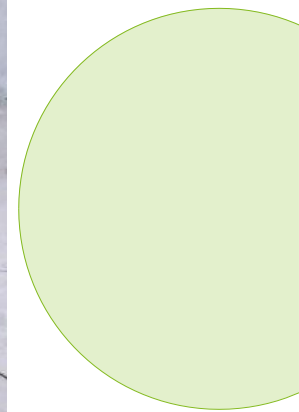
Main limiting factors:

- lower dietary n-3 highly unsaturated fatty acids (HUFA) levels





Growth & performance – the danger zone



picture:journaldemontreal.com



Paraprobiotics vs. Probiotics

- **DEFINITION:**

“‘Paraprobiotic’ (or ‘ghost probiotics’): ‘non-viable microbial cells (intact or broken) or crude cell extracts (i.e. with complex chemical composition), which, when administered (orally or topically) in adequate amounts, confer a benefit on the human or animal consumer’”*

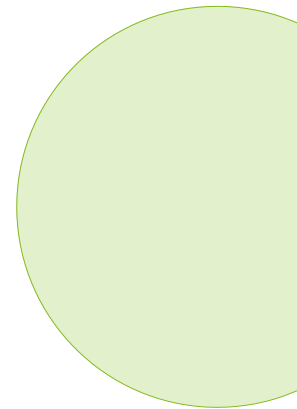
Taverniti & Guglielmetti (2011)

- **EFFICACY:**

- Strains
- Type of fractions
- By-product vs. Primary culture
- inactivation method (heat, chemical, mechanical disruption etc.)
- immunological target (system; specie etc.)
- route of administration

- **Relevance and potential in aquaculture:**

- safety and stability
- industrial application
- antibiotic reduction



*Purified molecules of microbial origin or pure microbial cell products are omitted from the concept



Yeast solutions - targeted benefits

Cluster	Probiotics	Yeast fractions			Yeast proteins	Yeast ingredients
Category	Live yeast	Yeast cell wall	Yeast extract	Concentrated B-glucan	Inactive yeast	High Selenium inact. yeast
Growth	+		++		+	
Feed intake			++		+	
Gut health	++	++	++		+	
Pathogen prevention	++	++				
Immunity	+	++	+	+++		+
Antistress	+		+			++



Japanese seabass trial

Single strain parietal fractions from bakery yeast (primary culture)

- Feed Research Institute, Beijing China,
- Juveniles fish, 18g
- 10 weeks trial, followed by a bacterial challenge *Aeromonas veronii* (CGMCC No. 4274) - intramuscular injection: 8×10^4 cells/100 g bw
- Performance and immune parameters
- **4 Safmannan® dosages : 0.25 ; 0.5 ; 1; 2 kg/T on SBM diet**
- **Min 20% B-glucans**
- **Min 20% Mannans**
- **Max 25% Crude protein**
- Feed with 47-48% CP, 21,4 MJ/kg



Efficacy and tolerance of yeast cell wall as an immunostimulant in the diet of Japanese seabass (*Lateolabrax japonicus*)

H.H. Yu^a, F. Han^a, M. Xue^{a,b,*}, J. Wang^a, P. Tacon^c, Y.H. Zheng^a, X.F. Wu^d, Y.J. Zhang^d



Ingredients	FM	SBM
Fish meal	38.5	25
Soy protein concentrate	20	20
Soybean meal	0	21
Wheat flour	21	21
Fish oil	6	6.4
Monocalcium phosphate	1	2.1
Microcrystalline cellulose	10.1	1
Phospholipid (93%)	2	2
Choline chloride (50%)	0.4	0.4
Vitamin and mineral Premix	1	1
Methionine hydroxy analog	0	0.1
Safmannan® (mg/kg)	0	...



Japanese seabass trial

Single strain parietal fractions from bakery yeast (primary fermentation)

	FM	SBM	S 0.25	S 0.5	S 1.0	S 2.0	S 20
FISH MEAL	385	250	250	250	250	250	250
SPC	200	200	200	200	200	200	200
SOYBEAN MEAL	0	210	210	210	210	210	210
Safmannan (mg/kg)	0	0	250	500	100	2000	20000
Feed intake (feeding rate: % bw day)	1.71	1.75	1.81	1.8	1.84	1.85	1.82
FCR	0.95	1.03	1.05	1.07	1.07	1.06	1.04
Survival (%)	100	98.3	97.8	98.9	98.3	98.4	97.8
SGR (% day)	2.13	1.99	2.02	1.97	2.02	2.08	2.06
Specific Growth rate (% to control)		-6.57	-5.16	-7.51	-5.16	-2.35	-3.29
Specific Growth rate (% to T)		-6.57	1.51	-2.48	2.54	2.97	-0.96



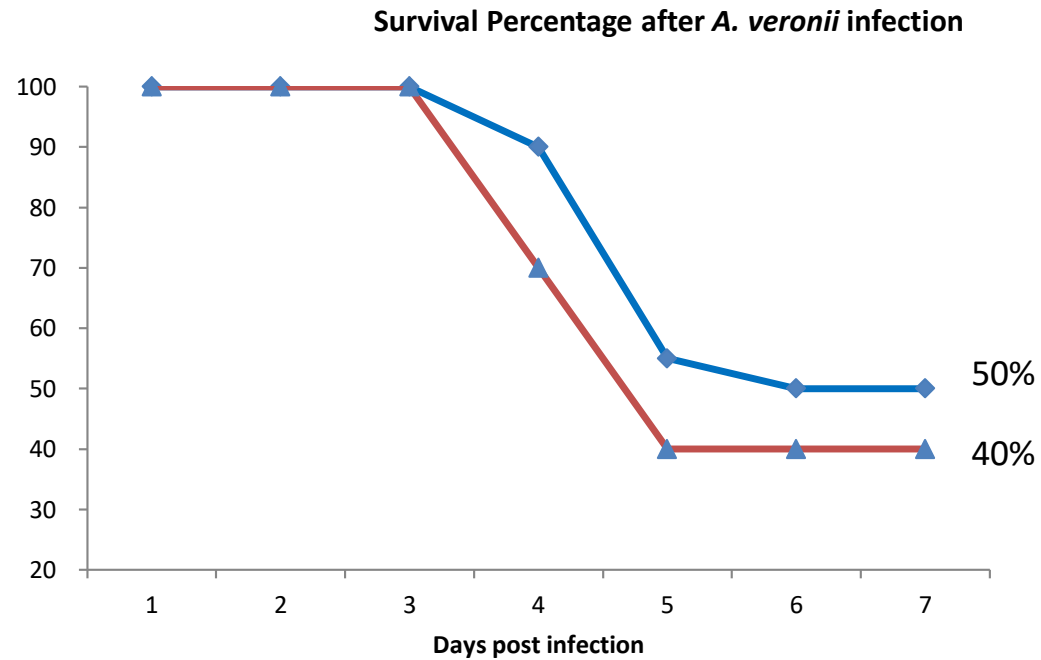
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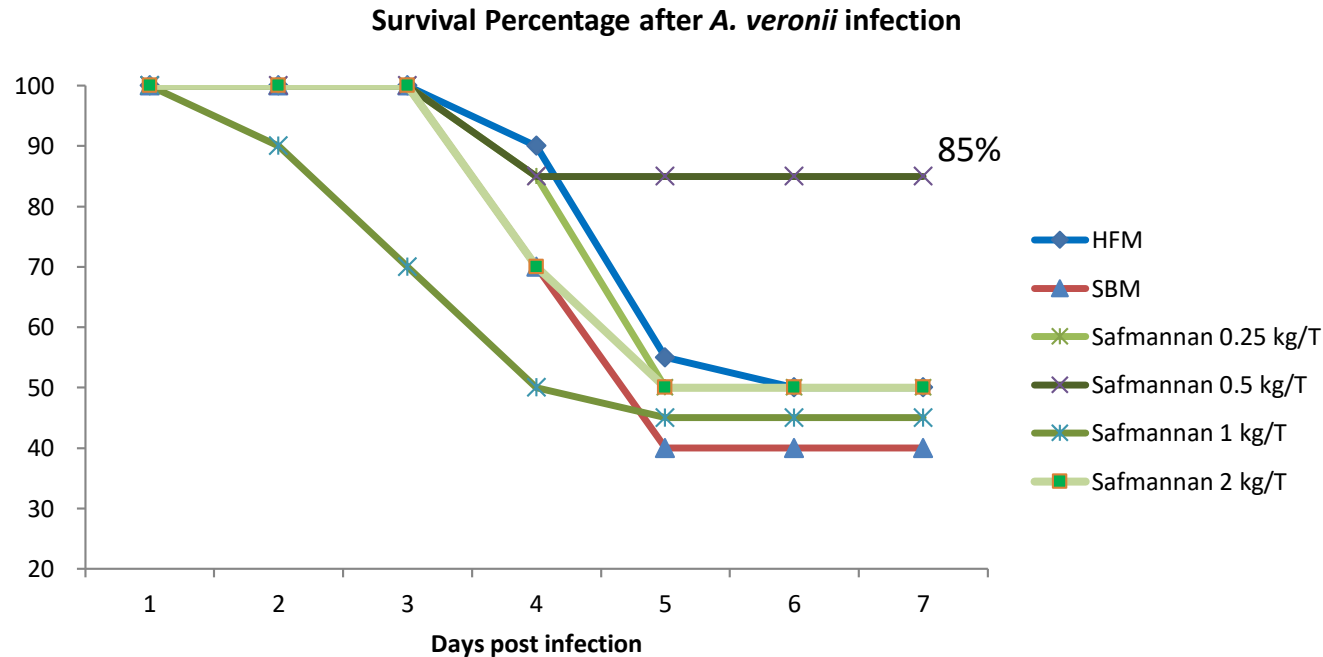




Aeromonas Challenge



Aeromonas Challenge



Best Immune stimulation obtained with Safmannan[®] at 0.5 kg/T
(Production of IgM, resistance to bacterial challenge).

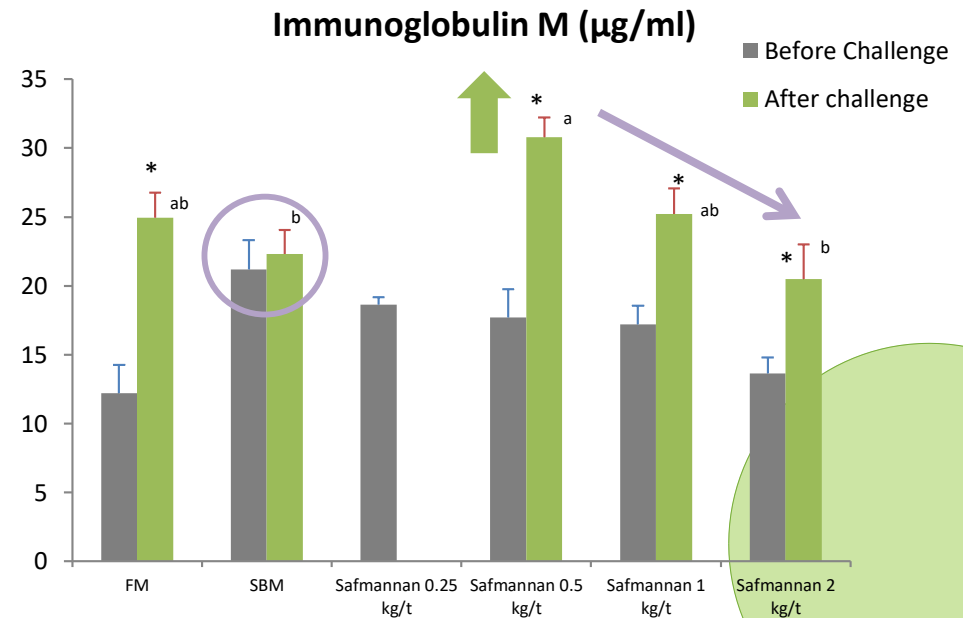
Immune parameters - Before and After Challenge (BC – AC)

IgM :

Levels already elevated for SBM control BC – enteritis effect?

A significant increase in Safmannan® 0.5 kg/T, after challenge

A decrease of production of IgM with the increase of the dose



- **Safmannan® at 0.5 kg/T best to stimulate IgM production.**



Grouper trial

Single Strain Autolyzed Bakery Yeast (primary culture)

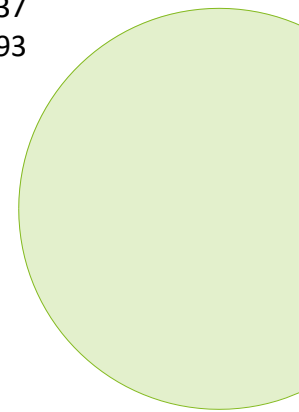
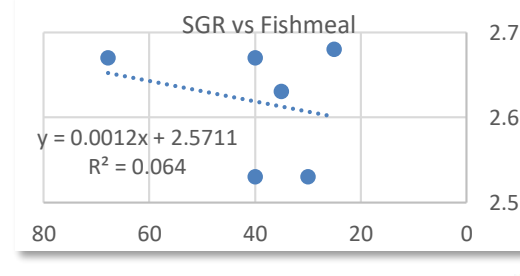
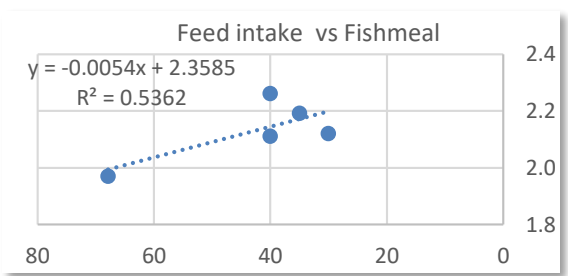
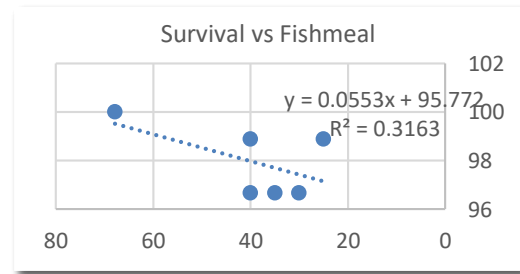
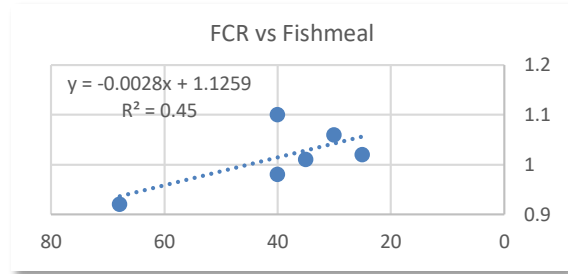
- Guangdong Ocean Univ., China,
- Juveniles fish, Orange-spotted grouper (*Epinephelus coioides*) with initial weight of 10g ± 0.05 g
- 8 weeks trial, followed by a bacterial challenge (*Vibrio harveyi* - pectoral fin injection 1.6 x 10⁸CFU)
- Performance and immune parameters
- **4 dosages of autolyzed yeast Nutrisaf®: 1%; 2%; 3% and 5% on fish meal reduced diets**
- Feed with 47-48% CP, 21,4 MJ/kg

<i>Ingredients</i>	FM	SBM	N1	N2	N3	N5
Fishmeal	68	40	40	35	30	25
Dehulled soybean meal	-	18	17	19	20	21
Corn gluten meal	-	5	5	8	11	14
Nutrisaf 501	-	-	1	2	3	5
Wheat gluten meal	-	9	9	9	9	9
Wheat flour	20	16	16	16	16	16
Fish oil	1.6	3.5	3.5	3.8	4.1	4.3
Methionine	-	0.15	0.15	0.20	0.24	0.29
Cellulose	5.0	2.8	2.9	1.9	0.9	0
Others*	5.5	5.5	5.5	5.5	5.5	5.5
<i>Nutrient composition</i>						
Crude lipid	8.8	9.0	9.0	9.1	9.2	9.3
Crude protein	51.8	50.5	50.9	50.7	51	51.1

* Standard inclusion: lecithin; CaH₂PO₃; vitamin and mineral premix ; antioxidant; vitamin C and choline chloride

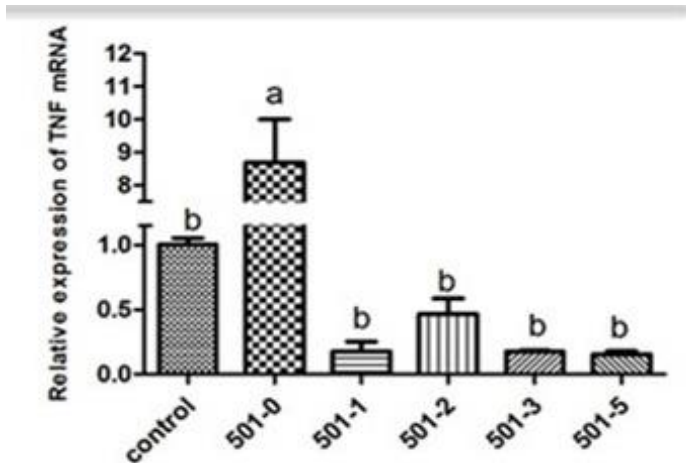
Grouper trial - performance

	FM	SBM	N1	N2	N3	N5
Fish meal	67.85	40	40	35	30	25
Soybean meal	0	18.06	17.02	18.67	20.31	20.89
Gluten	0	5	5	8	11	14
Nutrisaf	0	0	1	2	3	5
Fish oil	1.61	3.49	3.49	3.77	4.06	4.34
Feed intake (%day)	2.0	2.1	2.3	2.2	2.1	2.11
FCR	0.92	0.98	1.1	1.01	1.06	1.02
Survival	100	98.89	96.67	96.67	96.67	98.89
Specific Growth rate (% day)	2.67	2.67	2.53	2.63	2.53	2.68
Final Weight (g)	2.14	2.01	1.75	2.14	1.91	2.02
Specific Growth rate (% to control)		0.00	-5.24	-1.50	-5.24	0.37
Specific Growth rate (% to T)		0.00	-5.24	3.95	-3.80	5.93

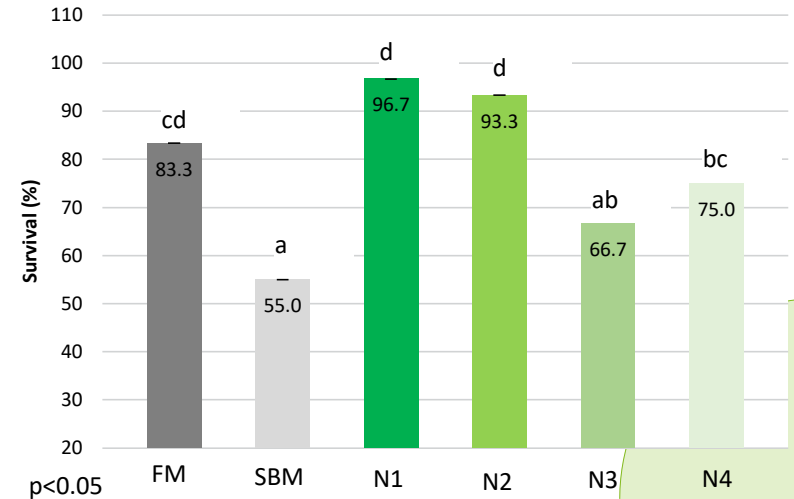


Grouper trial – TNF-α & survival

TNF-α mRNA relative expression in fish intestine*



Survival, 7 days after *Vibrio harveyi* infection



Increased survival when challenged with *Vibrio harveyi* at 1 and 2% inclusion (Reduced TNF-a expression in fish intestine).

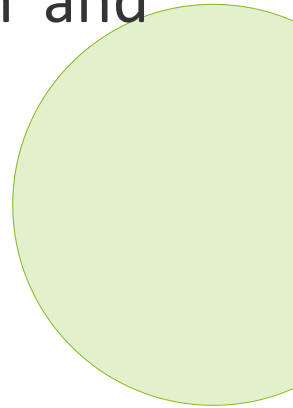
*Real-time quantitative PCR analysis of intestine; Calculated by the $2^{-\Delta\Delta CT}$ method

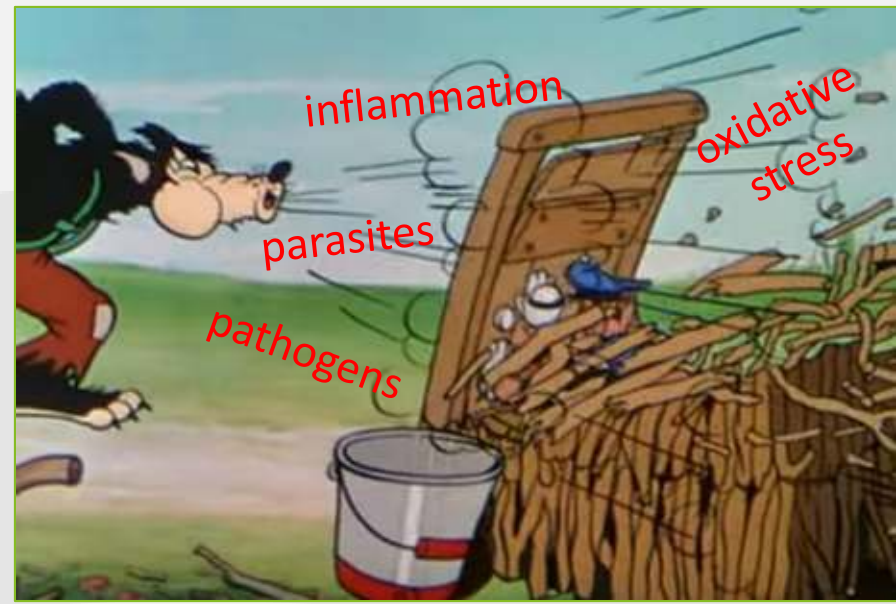
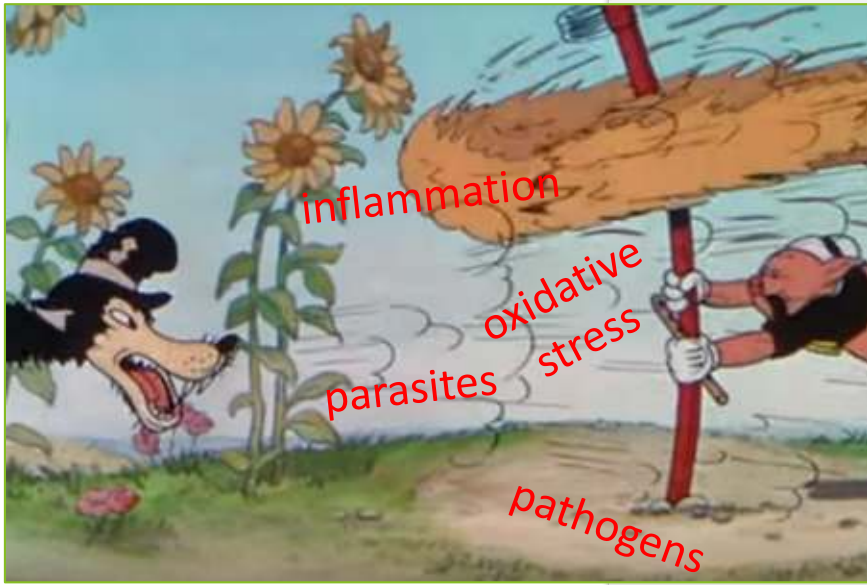


Take home message

Yeast paraprotobiotics in reduced fish meal diets:

- Effective tool to reduce/mitigate negative effects of substitute protein sources;
- Cost effective alternative to maintain health and performance
- Flexible application in aquafeed formulation
- Sustainable technology
- Consistency in supply





Phileo

LESAFFRE ANIMAL CARE

Thank you!!!

Gracias!!!

Merci!!!

Obrigado!!!

谢谢

धन्यवाद

Danke!!!

Grazie!!!

Otavio Serino Castro, MS/MBA

Global Species Manager

Phileo Lesaffre Animal Care

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