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Health & Welfare

Biotech researchers launch evidence-based program to improve tilapia production with functional yeasts

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By Responsible Seafood Advocate

Program's evidence-based recommendations to address the biggest challenges faced by tilapia producers

Phileo by Lesaffre, an international biotechnology research company based in France, has launched **Program Aquasaf Tilapia (https://phileo-lesaffre.com/en/program-aquasaf-tilapia/)** – a dedicated evidence-based program to improve tilapia gut health and support disease prevention strategies. The goal is to "maximize productivity, profitability and sustainability" of tilapia farming using Phileo's functional yeast probiotics and postbiotics.

The program addresses some of the most pressing challenges faced by tilapia producers, such as mass mortalities caused by pathogens, reduced growth associated with oxidative stress, economic losses due to poor gut health and unoptimized feed conversion ratios, while avoiding the use of antimicrobial and chemical substances.

To build the program, Phileo drew on knowledge from more than 10 research and development projects carried out in China, Thailand, Vietnam, Brazil, Mexico and the Philippines using different products and

An evidence-based program from Phileo by Lesaffre aims to improve tilapia gut health and support disease prevention strategies using functional yeasts. Photo by Darryl Jory.

combinations, both in lab and field conditions.

“We designed Program AquaSaf Tilapia to provide a clear view on the mechanisms of action of our solutions and their benefits on immunity, microbiota and performance in different production conditions,” said Otavio Serino Castro, Phileo’s Aquaculture Global Species Manager. “It is a tool to support and empower professionals when developing preventive care strategies for a more sustainable tilapia production.”

For example, the program details how Safmannan®, Phileo’s yeast postbiotic, can reduce pathogens-related mortalities by up to 50 percent. Furthermore, it explains how substantial improvements in feed conversion, growth and fillet yield can be achieved by exploring synergies with other Phileo key brands such as organic selenium-enriched yeast Selsaf® or yeast probiotic Actisaf®.

Tilapia is farmed in many subtropical regions, such as China, Egypt, and Brazil, where production is hindered by seasonal diseases. As a result, specific actions throughout the production cycle are needed. According to Alban Caratis, Phileo’s Aquaculture Global Program Manager, some areas will likely see

the issues grow in complexity due to the continued development and intensification of production, water scarcity, the emergence of antimicrobial-resistant pathogens and climate change.

“With the AquaSaf Tilapia program, we aim to demonstrate that our solutions and sustainable practices can deliver improved performances, better profitability and increased animal welfare, whether they are adopted by global tilapia industry players or family farmers,” said Caratis. “That is part of our vision to act with nature for animal care.”

Phileo has created **a comprehensive manual for tilapia farmers and feed producers (https://phileo-lesaffre.com/en/program-aquasaf-tilapia/)** detailing guidelines and recent trial results demonstrating the applicability of yeast probiotics and postbiotics for the tilapia industry.

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