6/12/2024

Global Seafood Alliance Logo

- GOAL Events
- Advocate Magazine
- Aquademia Podcast
- <u>Blog</u>
- <u>Contact</u>
- 🗿
- f
- 🗙
- in
- •
- <u>Log In</u>

- <u>About</u>
 - <u>Who We Are</u>
 - <u>Our History</u>
 - <u>Our Team</u>
 - Sustainable Development Goals
 - <u>Careers</u>
 - <u>Membership</u>
 - <u>Overview</u>
 - Our Members
 - <u>Corporate Membership</u>
- <u>Resources</u>
- <u>Certification</u>
 - Best Aquaculture Practices
 - Best Seafood Practices

Search...

<u>Log In</u>

- <u>About</u>
 - Who We Are
 - <u>Our History</u>
 - Our Team
 - Sustainable Development Goals
 - <u>Careers</u>
- <u>Membership</u>
 - Overview
 - Our Members
 - Corporate Membership
- <u>Resources</u>
- <u>Certification</u>
 - Best Aquaculture Practices
 - Best Seafood Practices
- GOAL Events
- Advocate Magazine
- <u>Aquademia Podcast</u>
- Blog
- Contact



Enteromorpha tested as shrimp feed ingredient

Responsible Seafood Advocate logo

1 November 2006 Dr. L. Elizabeth Cruz-Suarez Dr. Martha G. Nieto-Lopez Biol. Perla Patricia Ruiz-Díaz QBP Claudio Guajardo-Barbosa M.C. David Villarreal-Cavazos Dr. Mireya Tapia-Salazar Dr. Denis Ricque-Marie



Green seaweed cultured in Mexico



Shrimp after cooking for five minutes. The shrimp were fed diets containing Macrocystis (1), Ascophyllum (2), or Enteromorpha (3).

In previous research, the authors have showed that the substitution of artificial feed binders with seaweed meal increased the water absorption of shrimp pellets and improved their texture while maintaining adequate pellet integrity. Shrimp-feeding results in the lab showed that a 2 to 4 percent inclusion of seaweed was cost-efficient, improved feed consumption, promoted faster growth, and had adequate attractant efficacy.

Green seaweed production

Commercial culture of the green seaweed *Enteromorpha* (recently renamed *Ulva clathrata*) began recently in Mexico. Previously, seaweed production was dominated by brown seaweeds like wild-harvested *Macrocystis* from Mexico, *Ascophyllum*, and *Laminaria*, and red seaweeds like *Eucheuma* produced in other countries. In the past, green seaweeds were confined to small niche markets because of their high costs of production, but using new technology, *Enteromorpha* can now be produced at a price competitive with other seaweeds.

Enteromorpha has several features that make it interesting as a potential ingredient in shrimp feed. It is highly regarded as a food item in Asia, with a reputation as a health food. It contains the sulfated polysaccharide ulvan, which can help in pellet binding and also has potential antiviral activity. *Enteromorpha* has two to three times higher protein content than other seaweeds and various vitamins and minerals. It is also an excellent source of carotenoids, which contribute to shrimp pigmentation.

Ingredient potential

The authors recently conducted research to assess the potential of *Enteromorpha* meal as an ingredient in commercial shrimp feed formulation. They compared the green seaweed *Ulva clathrata* with two kelp seaweeds commonly used in shrimp feed, *Macrocystis* and *Ascophyllum*. Standard pelleted test diets with 3.3 percent *Macrocystis*, *Ascophyllum*, or *Enteromorpha* were compared with respect to pellet stability and texture, shrimp growth performance, and shrimp pigmentation.

Enteromorpha has higher protein and carotenoid levels and approximately 30 percent lower hydrocolloid levels than those in *Macrocystis* and *Ascophyllum*. Instead of the mix of alginates and sulfated fucoidan typical of *Macrocystis* and *Ascophyllum*, *Enteromorpha* has only sulfated ulvan.

Results

Despite its lower hydrocolloid levels, *Enteromorpha* had acceptable binding properties with significantly better retention of dry matter (Fig. 1) and superior water absorption. Increased water absorption results in a softer pellet that shrimp eat more readily than harder pellets.

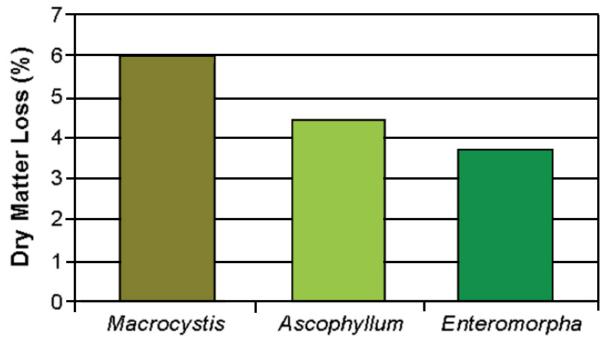


Fig. 1: Loss of dry matter after immersion in water for one hour.

Growth of the (*Litopenaeus vannamei*) was greater in shrimp fed pellets containing *Enteromorpha* than those with *Macrocystis* or *Ascophyllum* (Fig. 2). Similarly, feed with *Enteromorpha* produced the best feed-conversion ratio (1.78 at 28 days) (Fig. 3), and its amino acid contribution was higher than that of *Macrocystis* or *Ascophyllum*.

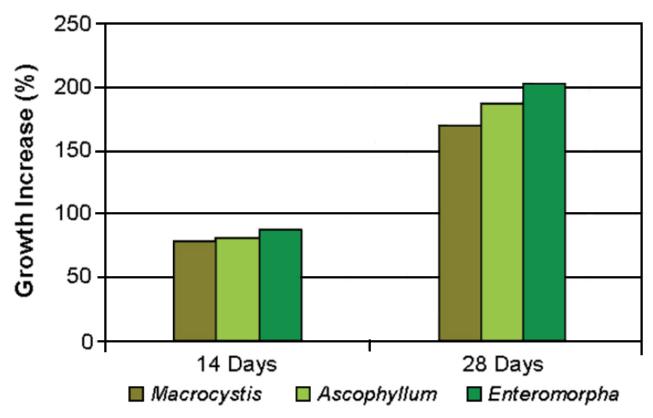


Fig. 2: Final weight less initial weight expressed as a percentage of initial weight.

Fig. 3: Feed consumed divided by change in weight.

Red coloration after cooking was markedly darker in animals fed the *Enteromorpha* diet due to the high carotenoid levels typical of *Enteromorpha*. Shrimp with greater pigmentation typically have better consumer appeal.

Of the three seaweeds tested, *Enteromorpha* had the best nutritional and functional properties as an ingredient in shrimp aquafeeds. Its possible antiviral and immunological properties will be the subject of further research.

(Editor's Note: This article was originally published in the November/December 2006 print edition of the Global Aquaculture Advocate.)

Now that you've finished reading the article ...

... we hope you'll consider supporting our mission to document the evolution of the global aquaculture industry and share our vast network of contributors' expansive knowledge every week.

By becoming a Global Seafood Alliance member, you're ensuring that all of the pre-competitive work we do through member benefits, resources and events can continue. Individual membership costs just \$50 a year.

Not a GSA member? Join us.

Support GSA and Become a Member

Authors

• Dr. L. Elizabeth Cruz-Suarez

Dr. L. Elizabeth Cruz-Suarez

Programa Maricultura Universidad Autónoma de Nuevo León Cd. Universitaria F-56 San Nicolás de los Garza Nuevo León 66450, México

[120, 109, 46, 108, 110, 97, 117, 46, 98, 99, 102, 64, 122, 117, 114, 99, 117, 108]

• 💭 Dr. Martha G. Nieto-Lopez

Dr. Martha G. Nieto-Lopez

Programa Maricultura Universidad Autónoma de Nuevo León Cd. Universitaria F-56 San Nicolás de los Garza Nuevo León 66450, México

• 📄 Biol. Perla Patricia Ruiz-Díaz

Biol. Perla Patricia Ruiz-Díaz

Programa Maricultura Universidad Autónoma de Nuevo León Cd. Universitaria F-56 San Nicolás de los Garza Nuevo León 66450, México

• 戻 QBP Claudio Guajardo-Barbosa

QBP Claudio Guajardo-Barbosa

Programa Maricultura Universidad Autónoma de Nuevo León Cd. Universitaria F-56 San Nicolás de los Garza Nuevo León 66450, México

M.C. David Villarreal-Cavazos

M.C. David Villarreal-Cavazos

Programa Maricultura Universidad Autónoma de Nuevo León Cd. Universitaria F-56 San Nicolás de los Garza Nuevo León 66450, México

• 💭 Dr. Mireya Tapia-Salazar

Dr. Mireya Tapia-Salazar

Programa Maricultura Universidad Autónoma de Nuevo León Cd. Universitaria F-56 San Nicolás de los Garza Nuevo León 66450, México

• Dr. Denis Ricque-Marie

Dr. Denis Ricque-Marie

Programa Maricultura Universidad Autónoma de Nuevo León Cd. Universitaria F-56 San Nicolás de los Garza Nuevo León 66450, México

Share

- 🔹 <u> Share via Email</u>
- Share on Twitter
- **F** Share on Facebook
- in <u>Share on LinkedIn</u>

Tagged With

seaweed shrimp feed Denis Ricque-Marie Enteromorpha L. Elizabeth Cruz-Suarez Martha G. Nieto-Lopez Perla Patricia Ruiz-Díaz Claudio Guajardo-Barbosa M.C. David Villarreal-Cavazos Mireya Tapia-Salazar

Related Posts

Health & Welfare

https://gsa.rakadev.com/advocate/enteromorpha-tested-as-shrimp-feed-ingredient/?headlessPrint=o.(*R%3Ep~oOwh]d+-hYR&RIF... 5/8

6/12/2024

A case for better shrimp nutrition

Shrimp farm performance can often be below realistic production standards. Use proven nutrition, feeds and feeding techniques to improve profitability.

Responsibility

A helping hand to lend: UK aquaculture seeks to broaden its horizons

Aquaculture is an essential contributor to the world food security challenge, and every stakeholder has a role to play in the sector's evolution, delegates were told at the recent Aquaculture's Global Outlook: Embracing Internationality seminar in Edinburgh, Scotland.

Responsibility

Beefing up seaweed production to green up beef

Josh Goldman is on a mission to reproduce asparagopsis, a tropical seaweed that could have a significant impact on global greenhouse gas emissions.

Responsibility

Lean and green, what's not to love about seaweed?

Grown for hundreds of years, seaweed (sugar kelp, specifically) is the fruit of a nascent U.S. aquaculture industry supplying chefs, home cooks and inspiring fresh and frozen food products.

About The Advocate

The Responsible Seafood Advocate supports the Global Seafood Alliance's (GSA) mission to advance responsible seafood practices through education, advocacy and third-party assurances.

Learn More



Listen to the seafood industry's top podcast

Advertising Opportunities

2022 Media & Events Kit

Categories

6/12/2024

Aquafeeds Aquafeeds > Health & Welfare > From Our Sponsors > Innovation & Investment > Intelligence > Responsibility > Fisheries > Artículos en Español >

Don't Miss an Article

Featured

- Health & Welfare An update on vibriosis, the major bacterial disease shrimp farmers face
- Uncategorized <u>A seat at the table: Fed By Blue team says aquaculture needs a stronger voice</u>
- <u>Responsibility Quantifying habitat provisioning at macroalgae cultivation locations</u>

Popular Tags

All Tags 🗸 🗸

Recent

- Fisheries Second Test: Another filler for the fisheries category
- Fisheries Test: This is filler for the fisheries Category
- <u>Aquafeeds Test Article</u>
- Responsibility Study: Climate change will shuffle marine ecosystems in unexpected ways as ocean temperature warms
- Health & Welfare Indian shrimp researchers earn a patent for WSSV diagnostic tool





Listen to the seafood industry's top podcast

- <u>About</u>
- <u>Membership</u>
- <u>Resources</u>
- Best Aquaculture Practices (BAP)
- Best Seafood Practices (BSP)
- <u>GOAL Events</u>
- <u>Advocate Magazine</u>
- <u>Aquademia Podcast</u>
- <u>Blog</u><u>Contact</u>

Stay up to date with GSA

• 0

- **f** X
- in 🖸

Copyright © 2024 Global Seafood Alliance All rights reserved. Privacy Terms of Use <u>Glossary</u>