





China approves the use of Calysta's alternative protein in aquaculture feeds

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Calysta to incorporate its single-cell protein into fish and shrimp feeds in China

Calysta, a California-based biotechnology company, has been approved by China's Ministry of Agriculture and Rural Affairs (MARA) to use its FeedKind® protein in fish and shrimp feeds. This approval comes after a thorough evaluation process, allowing Calysta to officially incorporate its single-cell protein into aquaculture feeds in China. This means that protein produced by Calysseo – Calysta and Adisseo's joint venture to produce FeedKind for the Asian aquaculture market – can now be sold and used in Chinese aquaculture feeds.

"This is an important step forward not just in helping make food production systems more sustainable, but in improving global food security, by providing feed producers with a domestically produced, reliable feed ingredient that isn't susceptible to weather or climate-driven fluctuations in supply," said Sun Bin, Calysseo's chairman.

Calysseo's first production facility is located in Chongging and is currently manufacturing sustainable FeedKind protein for the aquaculture sector. This provides producers with a viable alternative to



Calysta, a California-based biotechnology company, has been approved by China's Ministry of Agriculture and Rural Affairs (MARA) to use its FeedKind® protein in fish and shrimp feeds. Photo credit: Calysta

traditional plant or animal sources for aquafeed diets. The protein is created by utilizing a naturally occurring microbe that transforms methane into a nutritious feed ingredient called FeedKind, which has been validated via extensive trials across popular aquaculture species, including shrimp (https://www.globalseafood.org/advocate/in-feeding-trials-feedkind-shown-to-boost-shrimpsurvivability-against-ems/), sea bass and salmon.

Research previously demonstrated distinct benefits for shrimp, concluding that FeedKind promotes strong, healthy growth, while also helping activate shrimp's immune response to Vibrio bacteria, the causative agent of Early Mortality Syndrome.



(https://globalseafood.typeform.com/podcastq124)

"Approval from MARA is the final piece of the puzzle to bring a truly sustainable, high-quality source of protein to the Asian aquaculture market that offers superior nutrition to existing alternatives," said Alan Shaw, co-founder and CEO of Calysta. "FeedKind® can be produced year-round using no arable land and without using any plant or animal ingredients, it truly is a protein without limits."

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