

# Fishmeal / Fish Oil Use in Aquafeeds & The Evolving Nutritional Profile of Farmed Seafood

- PRESENTER DR. GIOVANNI TURCHINI | DEAKIN UNIVERSITY

GLOBAL OUTLOOK FOR AQUACULTURE LEADERSHIP

GUANGZHOU, CHINA | DAY 2

HEALTHY FISH | HEALTHY PEOPLE | HEALTHY PLANET

# Dr. Giovanni M. Turchini



- Giovanni M. Turchini, PhD, is an associate professor at the School of Life and Environmental Sciences at Deakin University in Geelong, Australia, where he is associate head of school research and leads the marine, freshwater and aquaculture sciences research group and teaching programs.
- Turchini's research interests span from fish to human nutrition, aquaculture, fatty acid metabolism, fishmeal and fish oil replacement, and ethical issues encountered in the fisheries and aquaculture sectors.
- Throughout his career, he has been awarded two ARC Discovery fellowships, developed a series of significant industry collaborations, published extensively, and his work is highly cited and influential.

# FISHMEAL/FISH OIL USE IN AQUAFEED & THE EVOLVING NUTRITIONAL PROFILE OF FARMED SEAFOOD

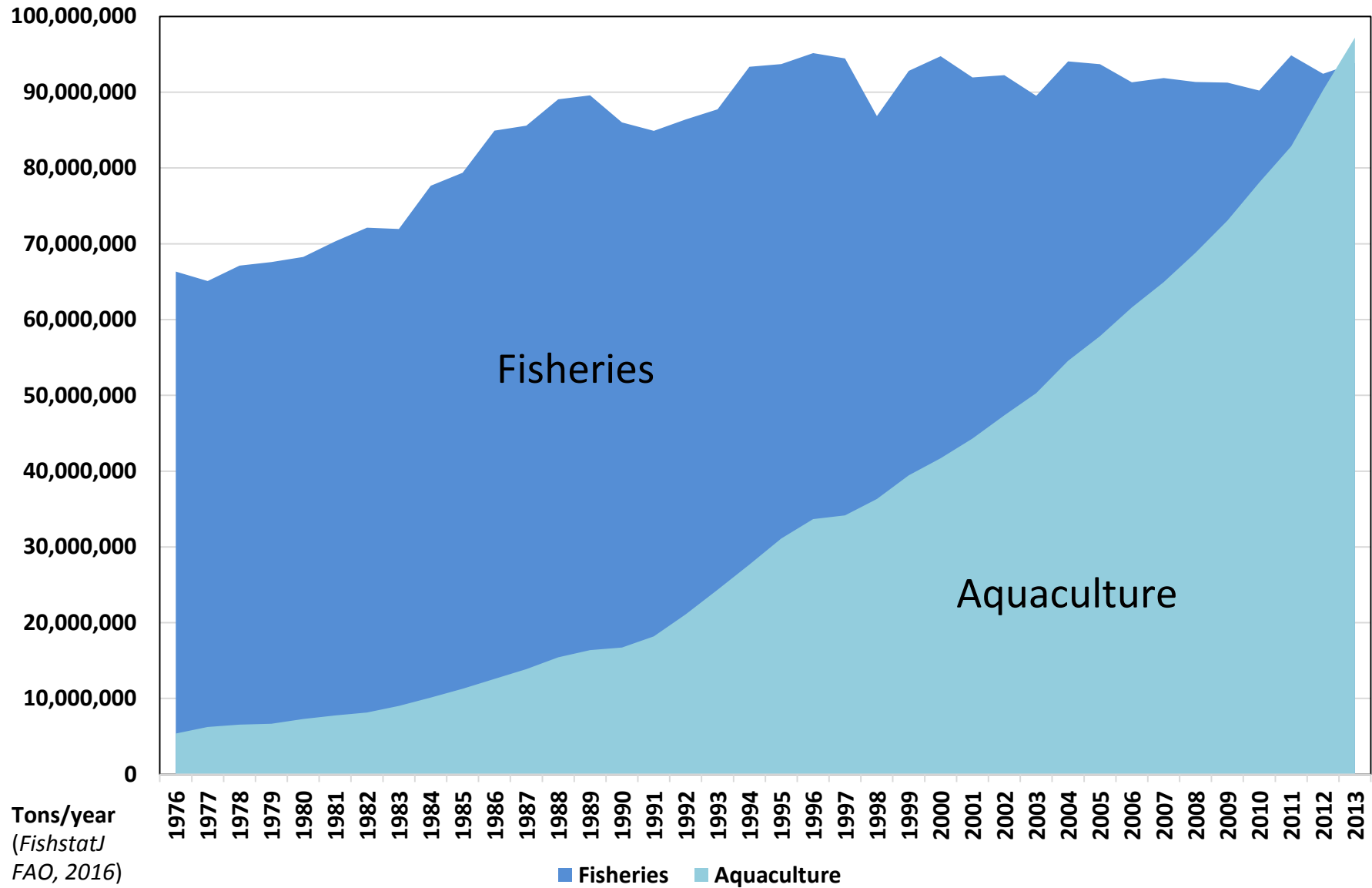


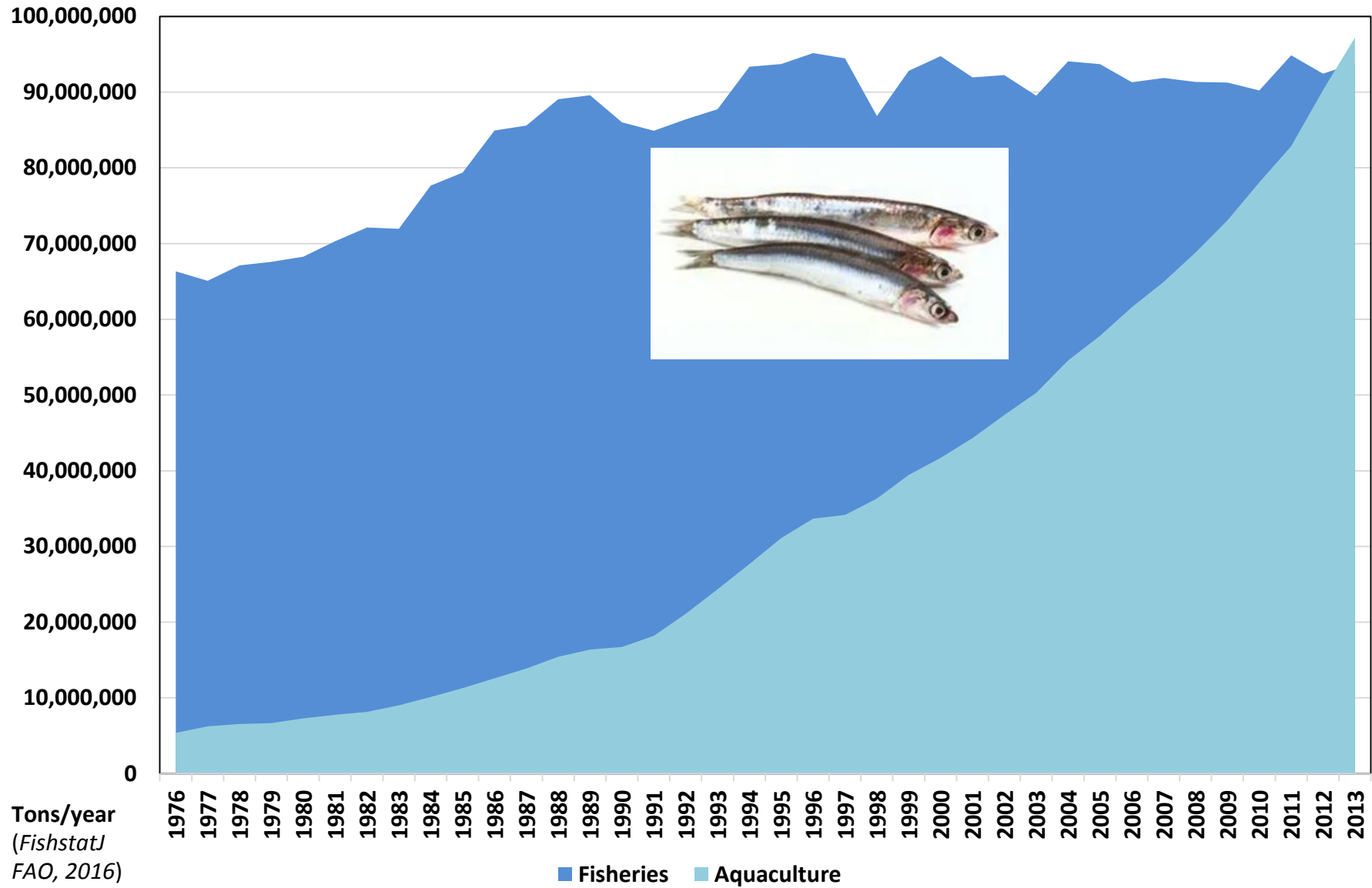
*Photo by Tom Ashton*

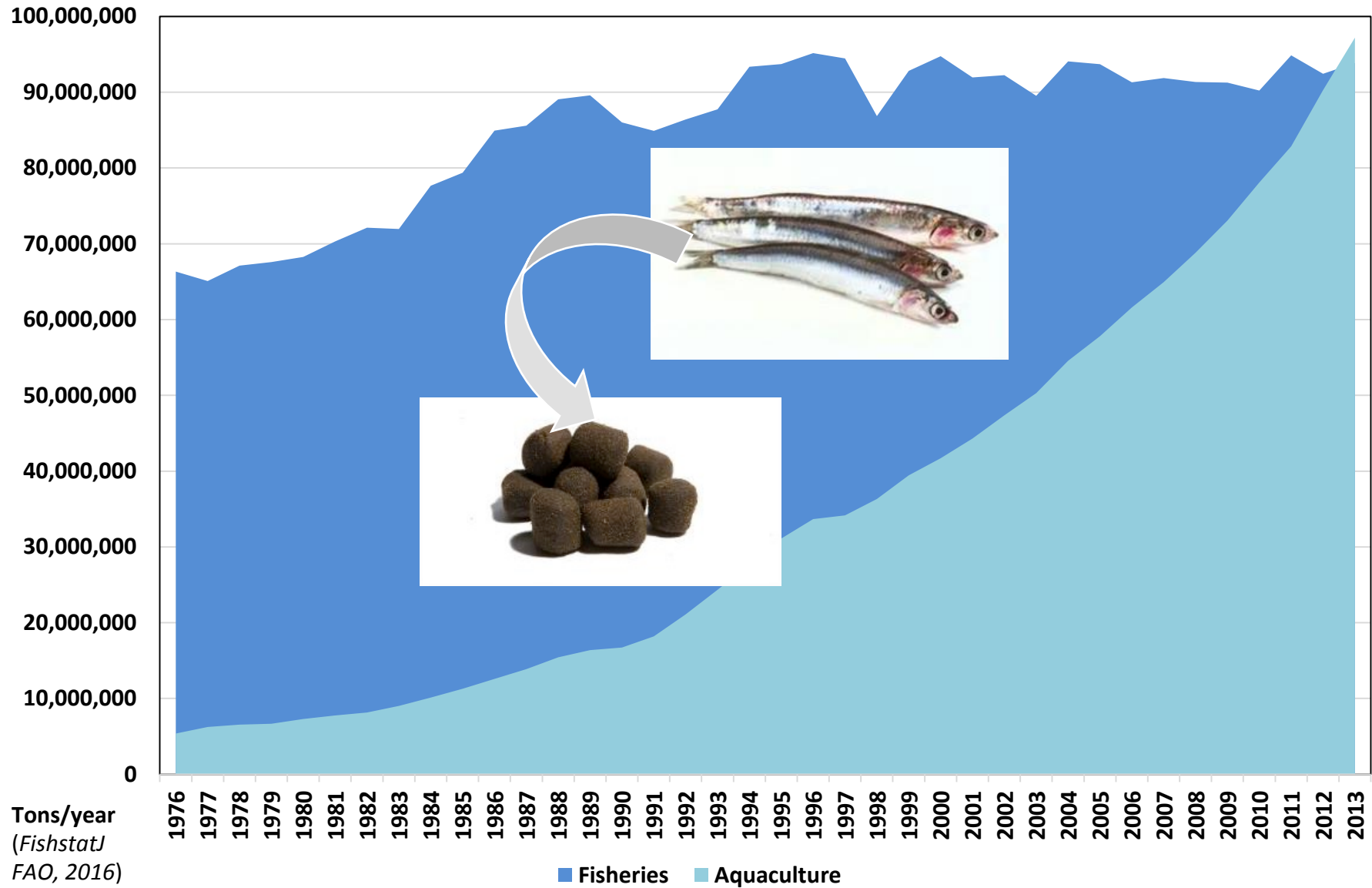
**A/Prof. Giovanni M. Turchini, PhD**

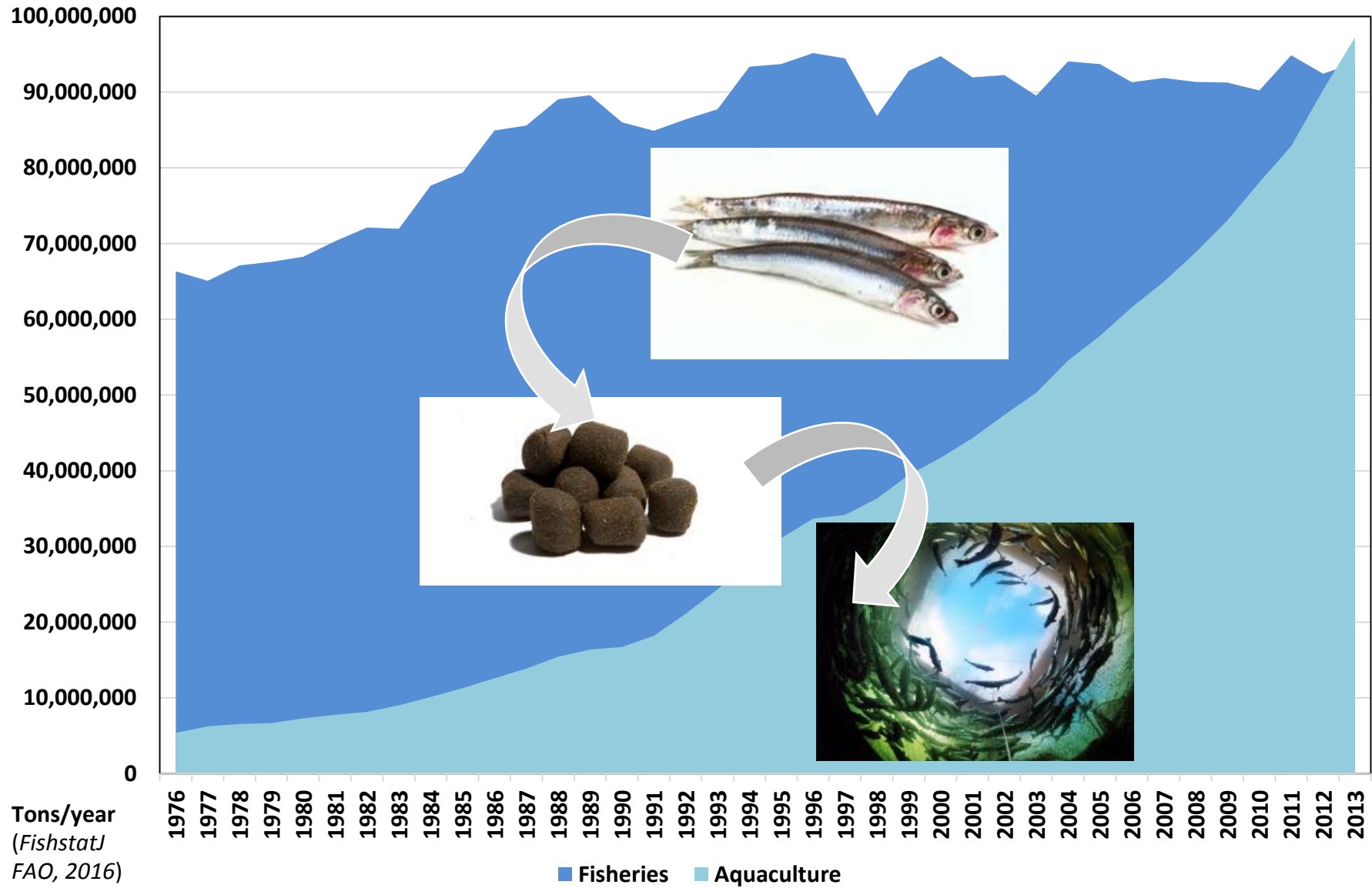
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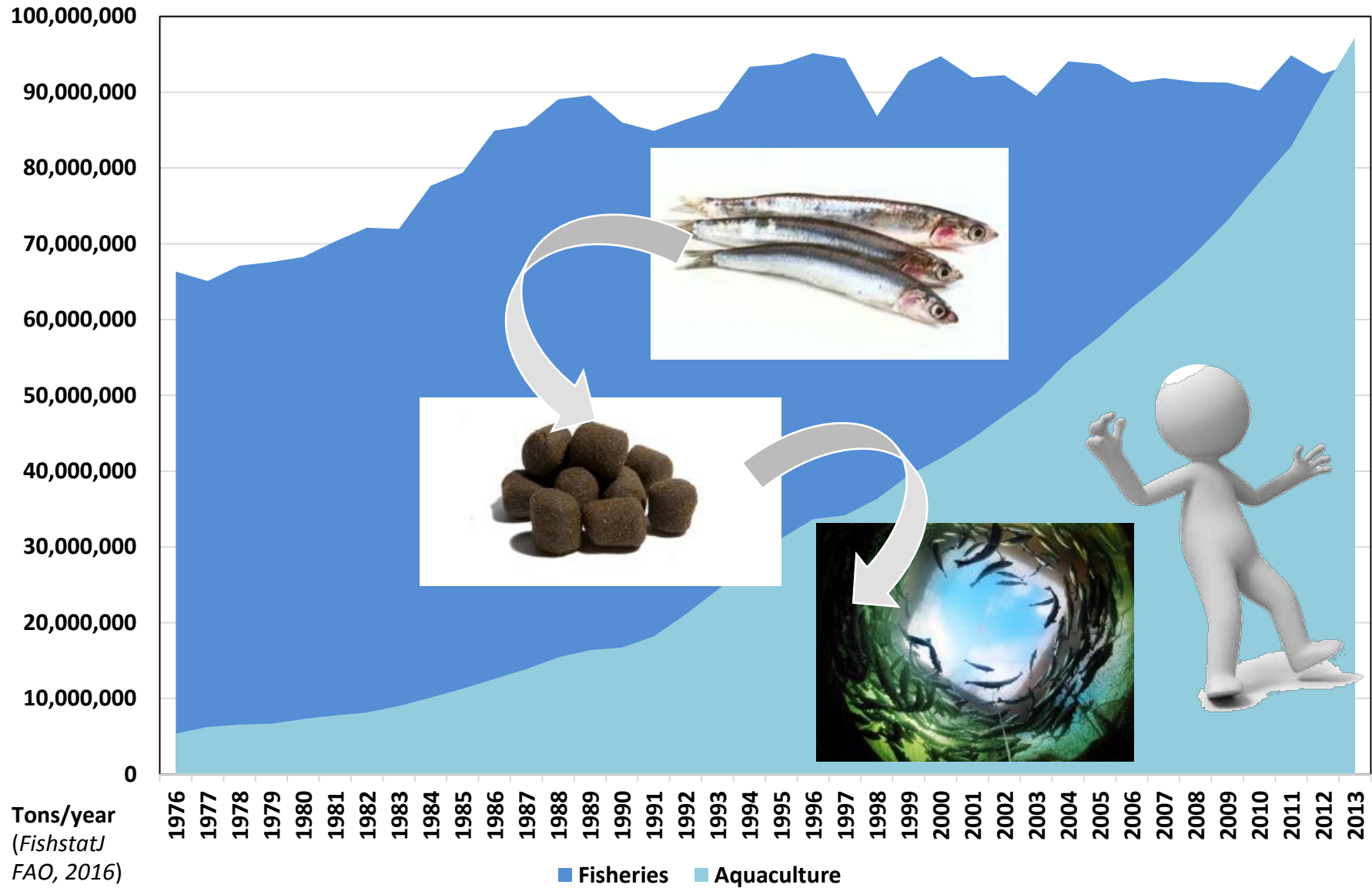




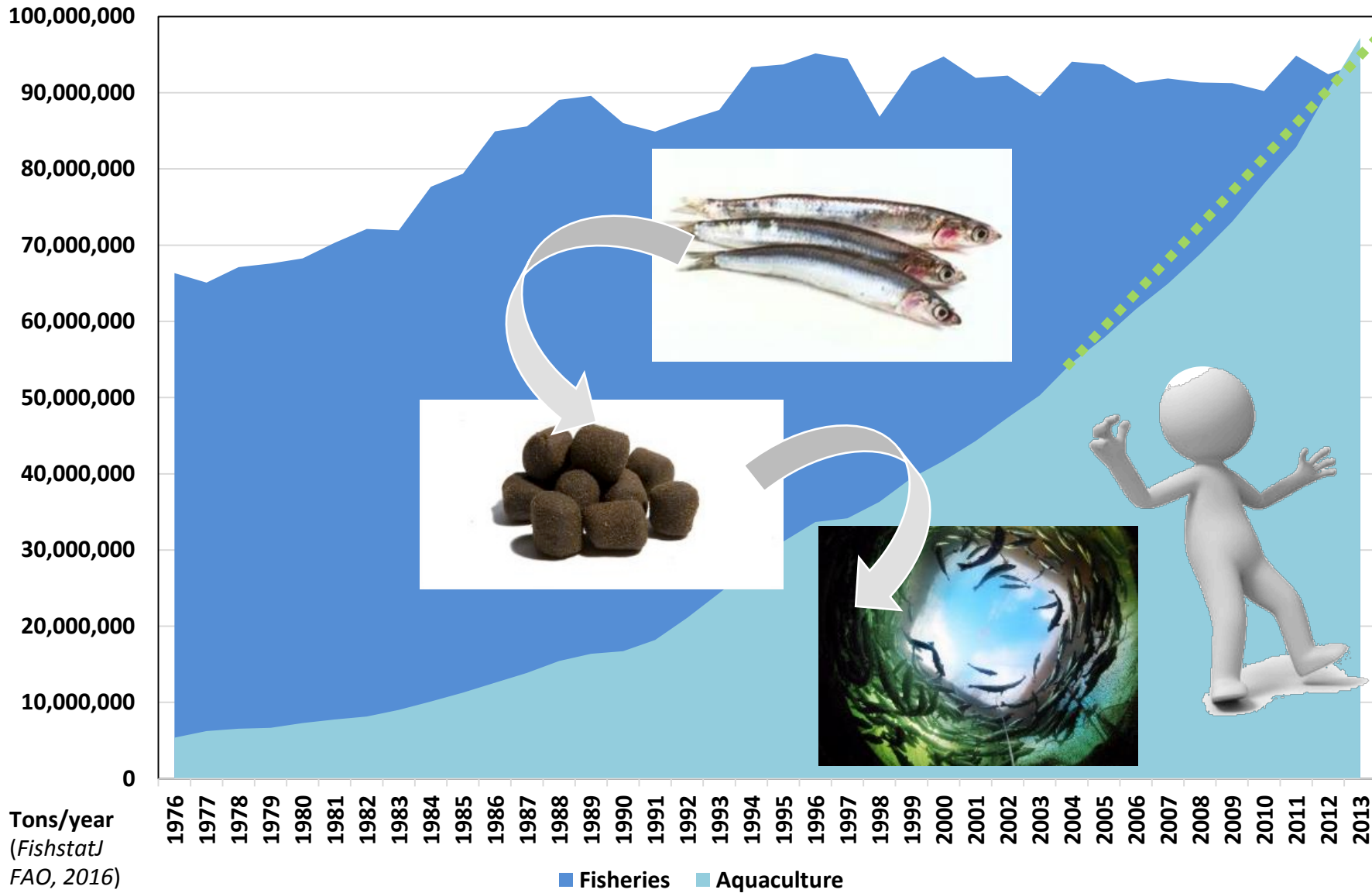


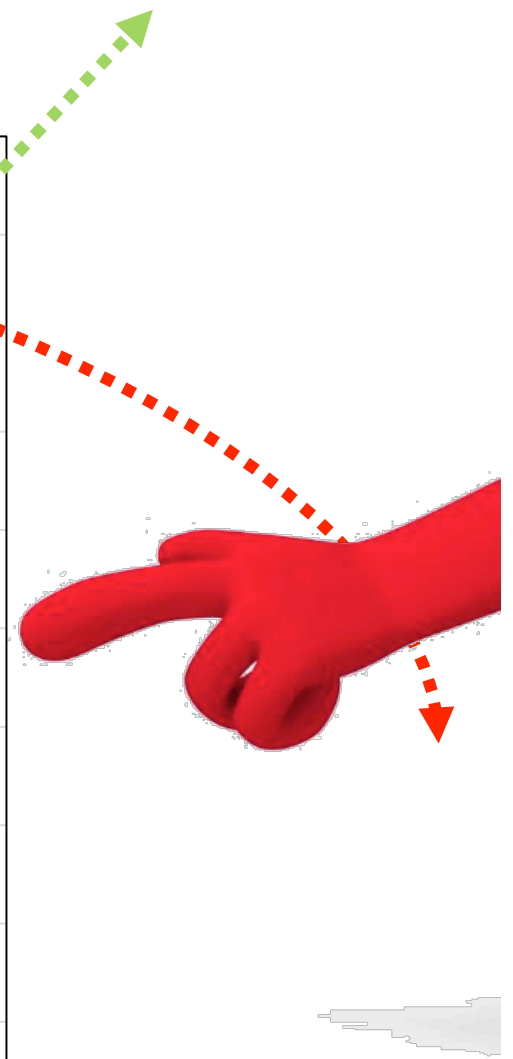
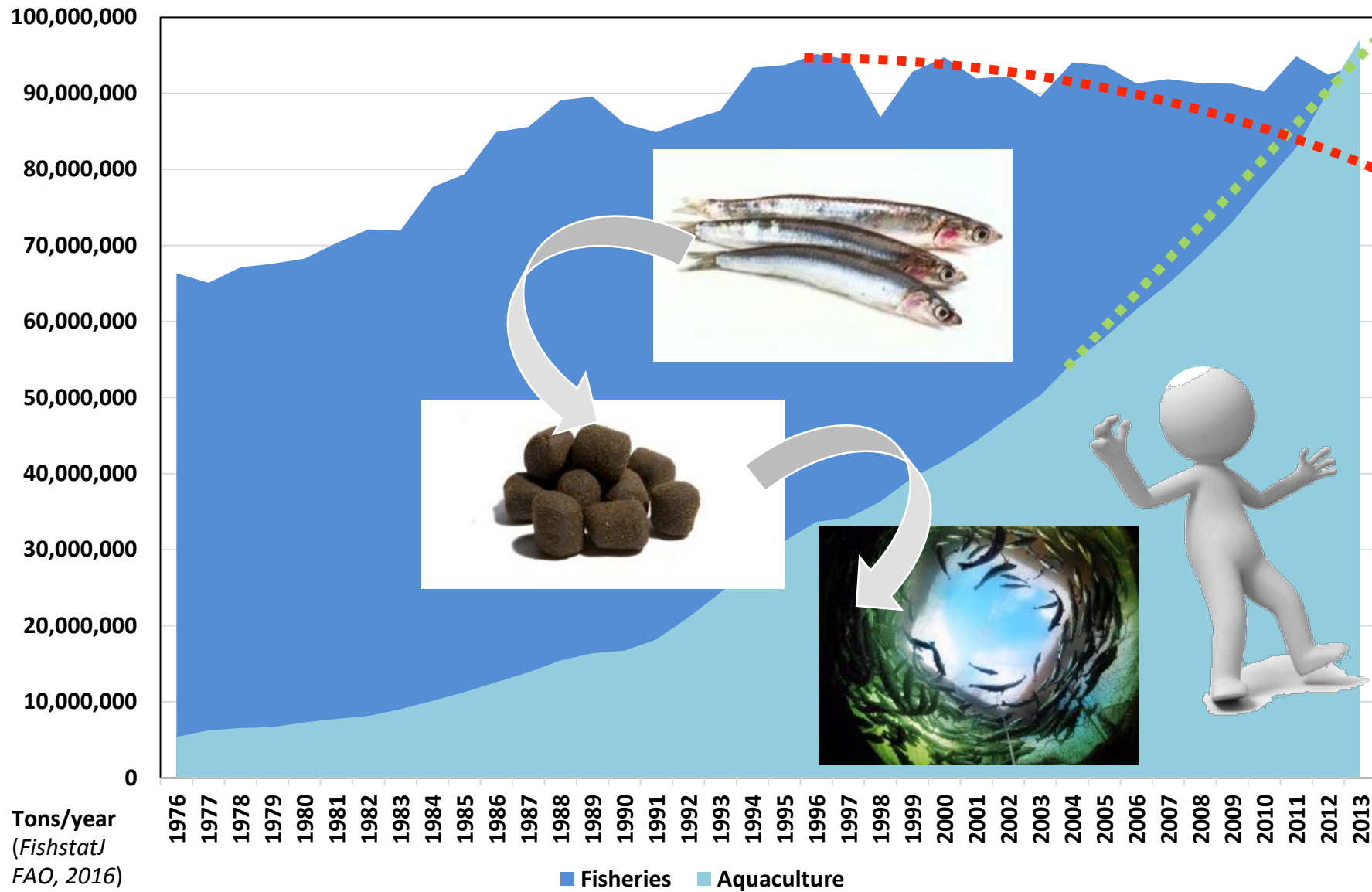


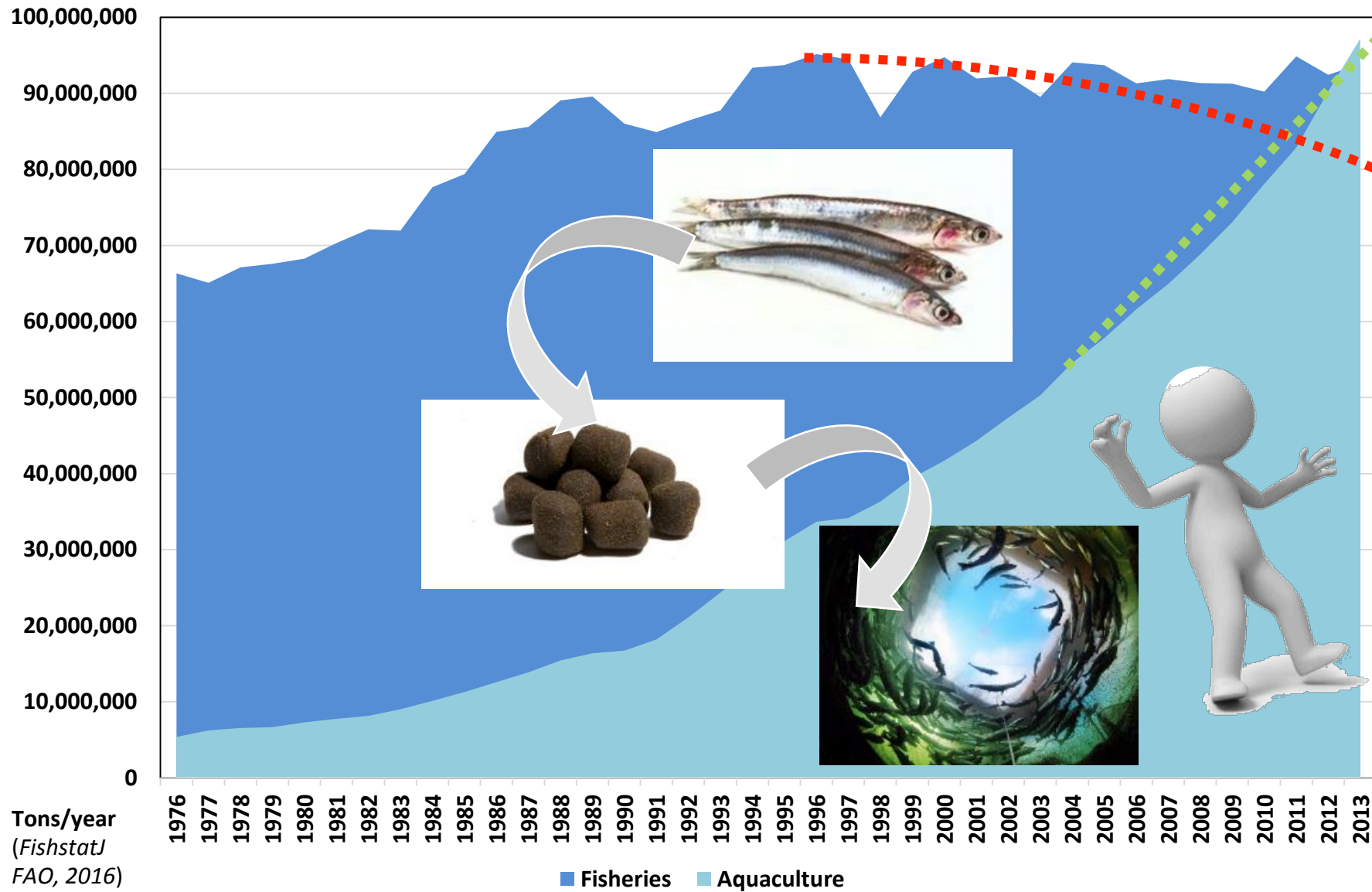


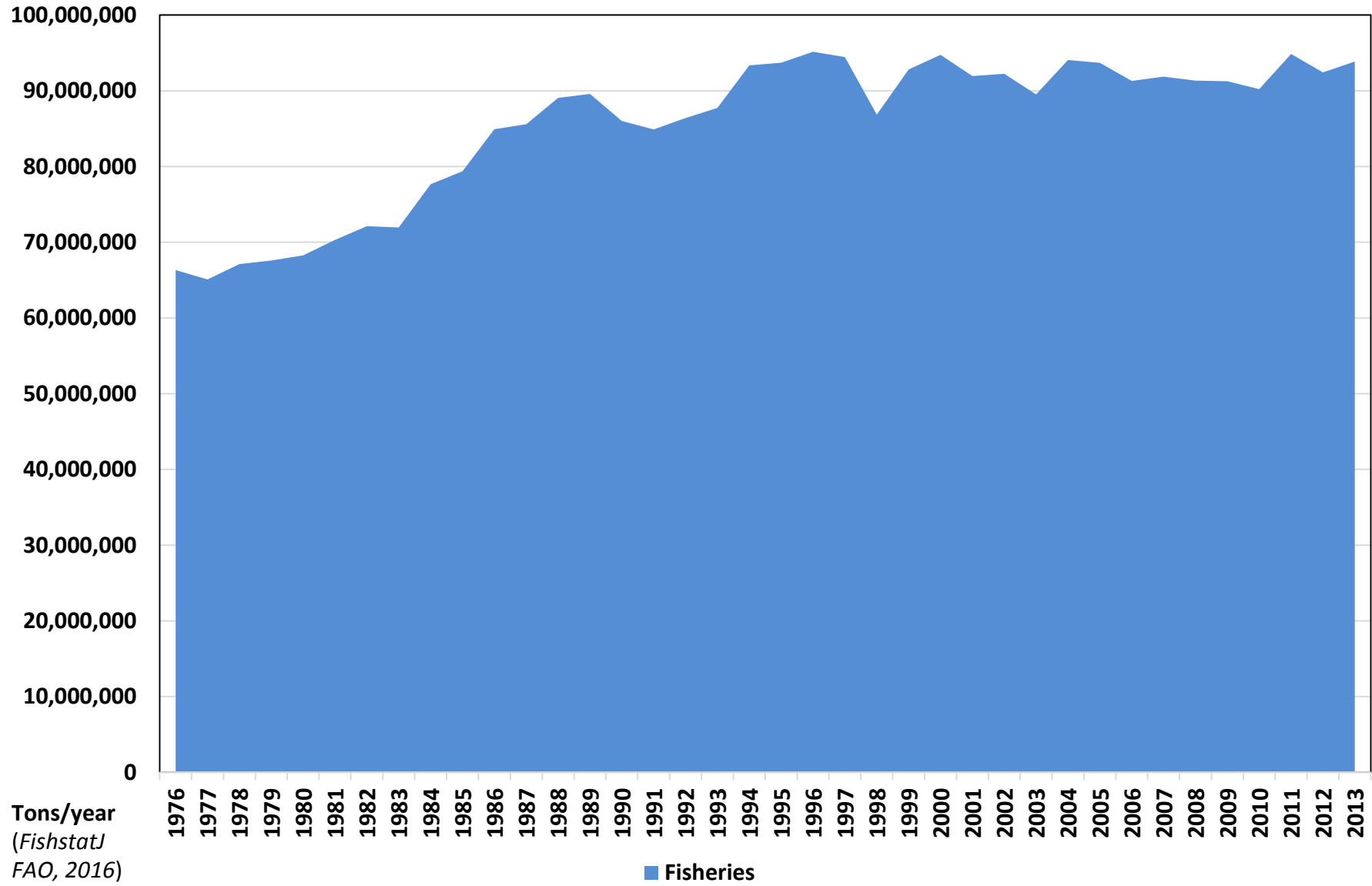


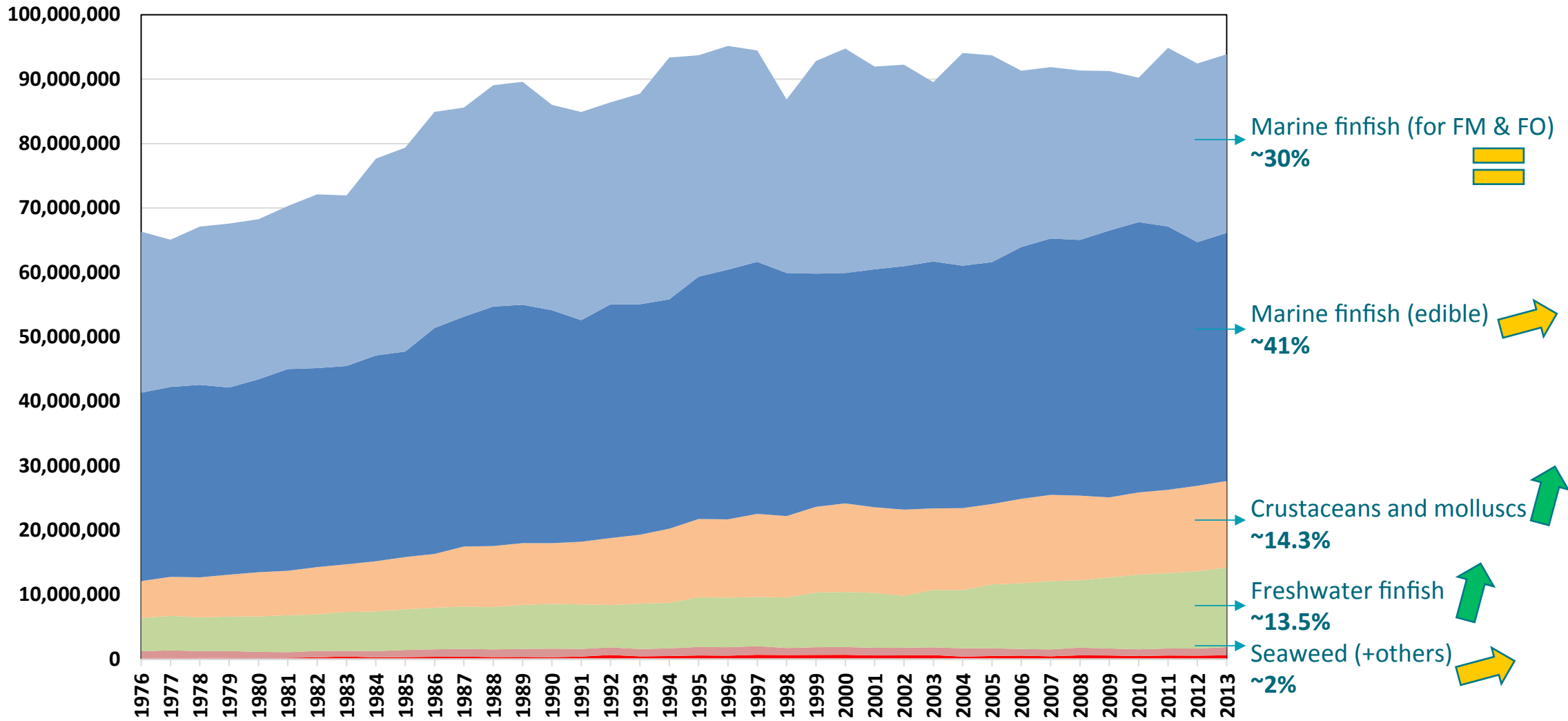








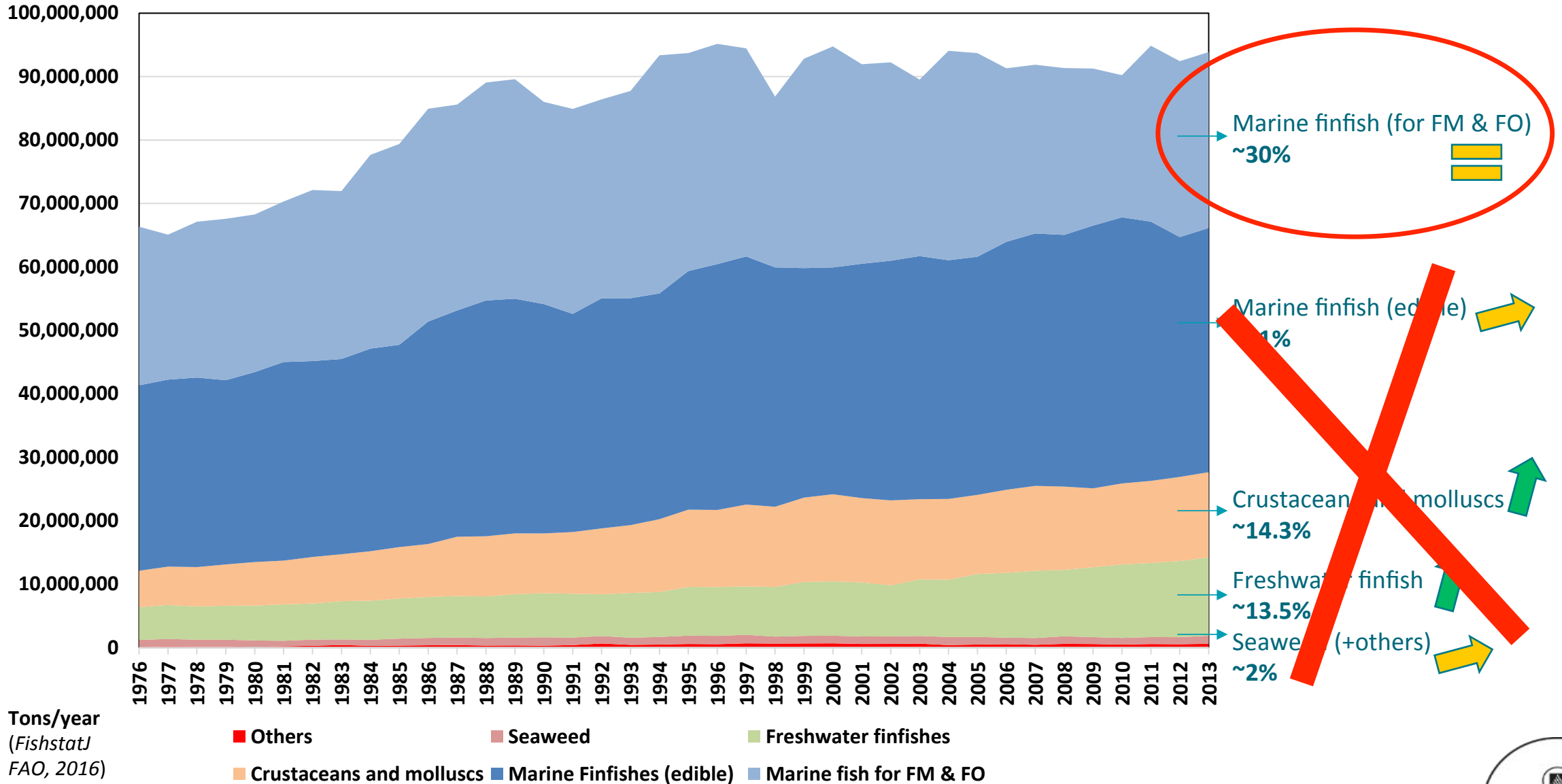


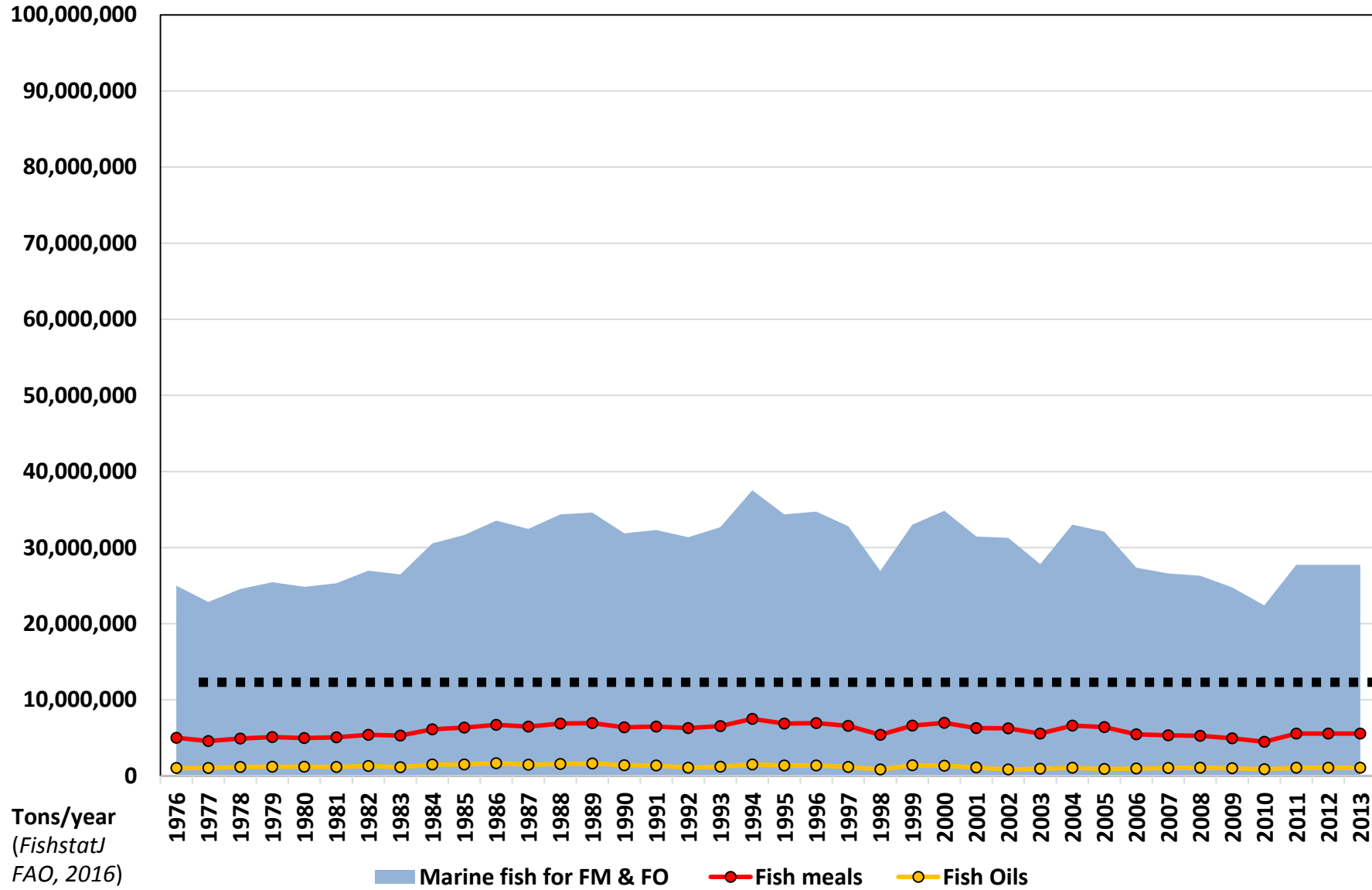


Tons/year  
(FishstatJ  
FAO, 2016)

- Others
- Seaweed
- Freshwater finfishes
- Crustaceans and molluscs
- Marine Finfishes (edible)
- Marine fish for FM & FO

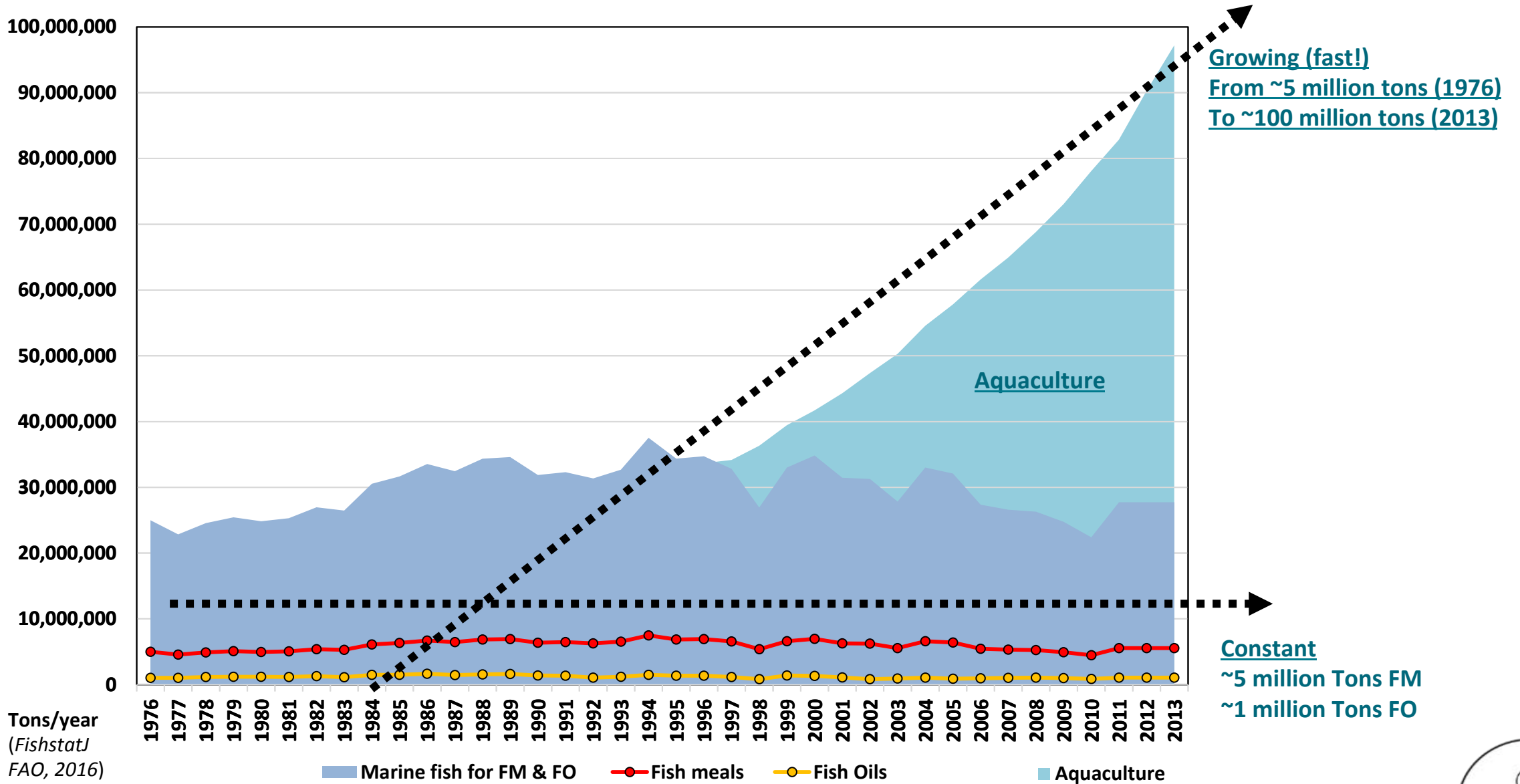




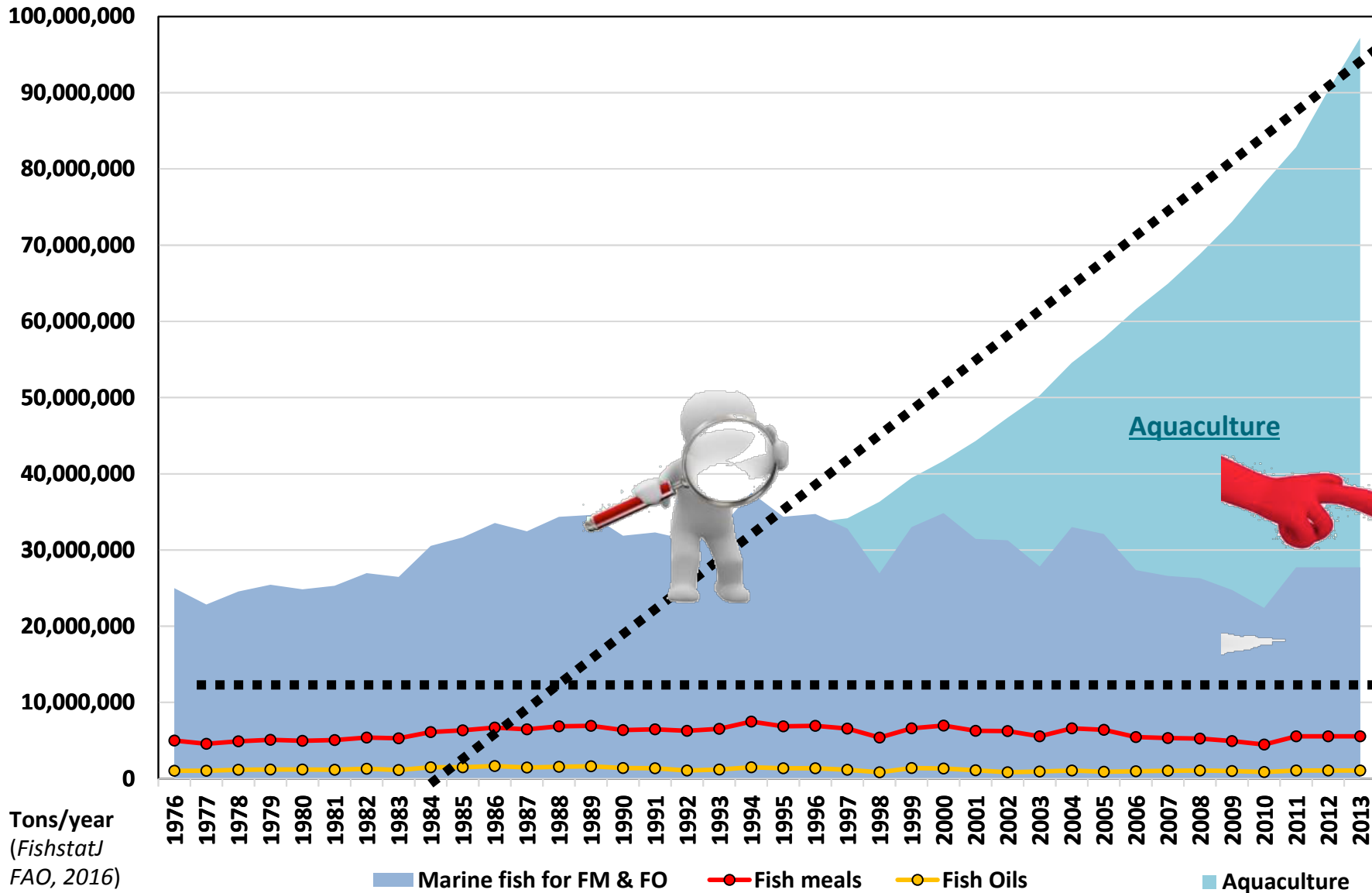


Constant  
 ~5 million Tons FM  
 ~1 million Tons FO





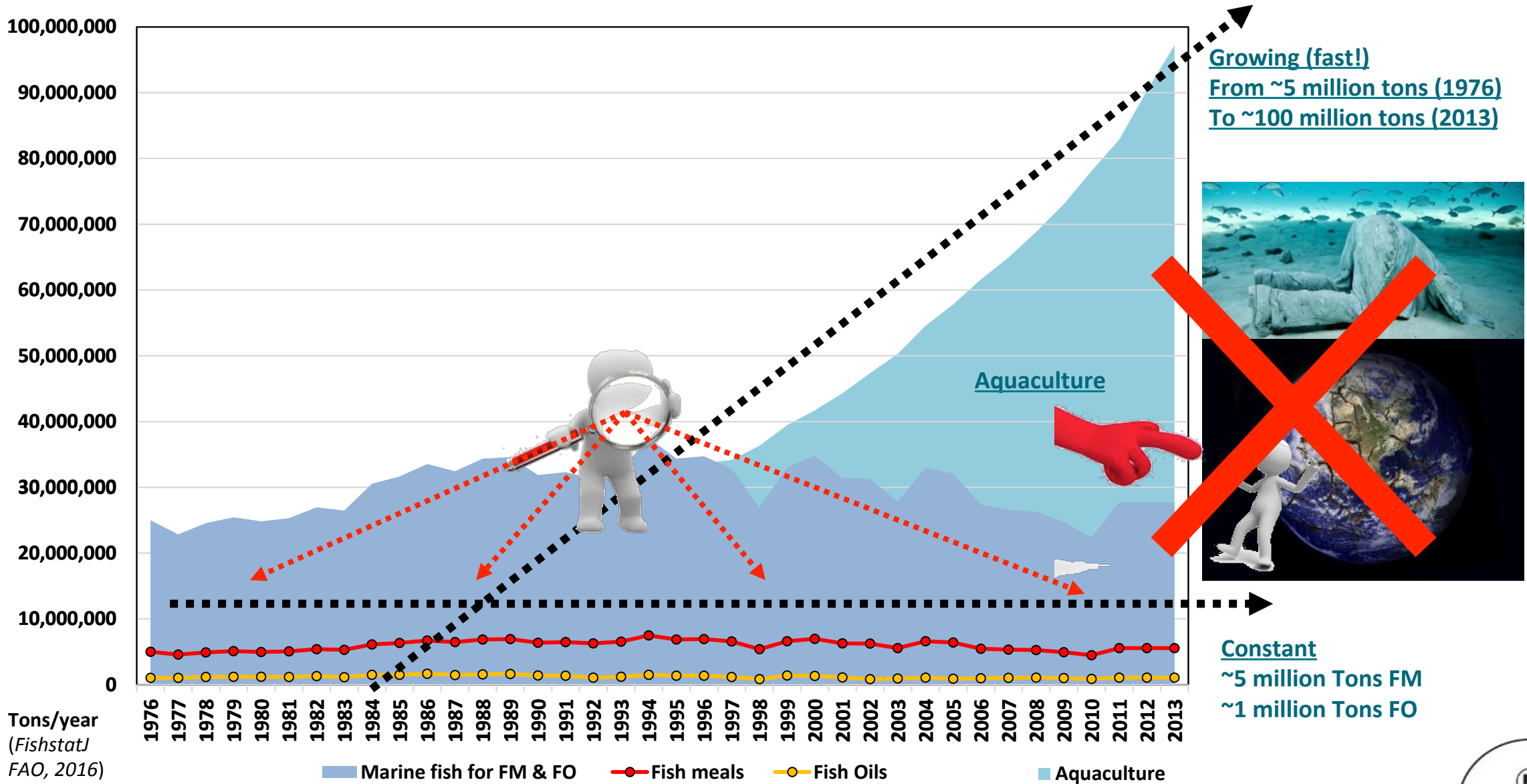




**Growing (fast!)**  
 From ~5 million tons (1976)  
 To ~100 million tons (2013)



**Constant**  
 ~5 million Tons FM  
 ~1 million Tons FO



100,000,000

90,000,000

80,000,000

70,000,000

60,000,000

50,000,000

40,000,000

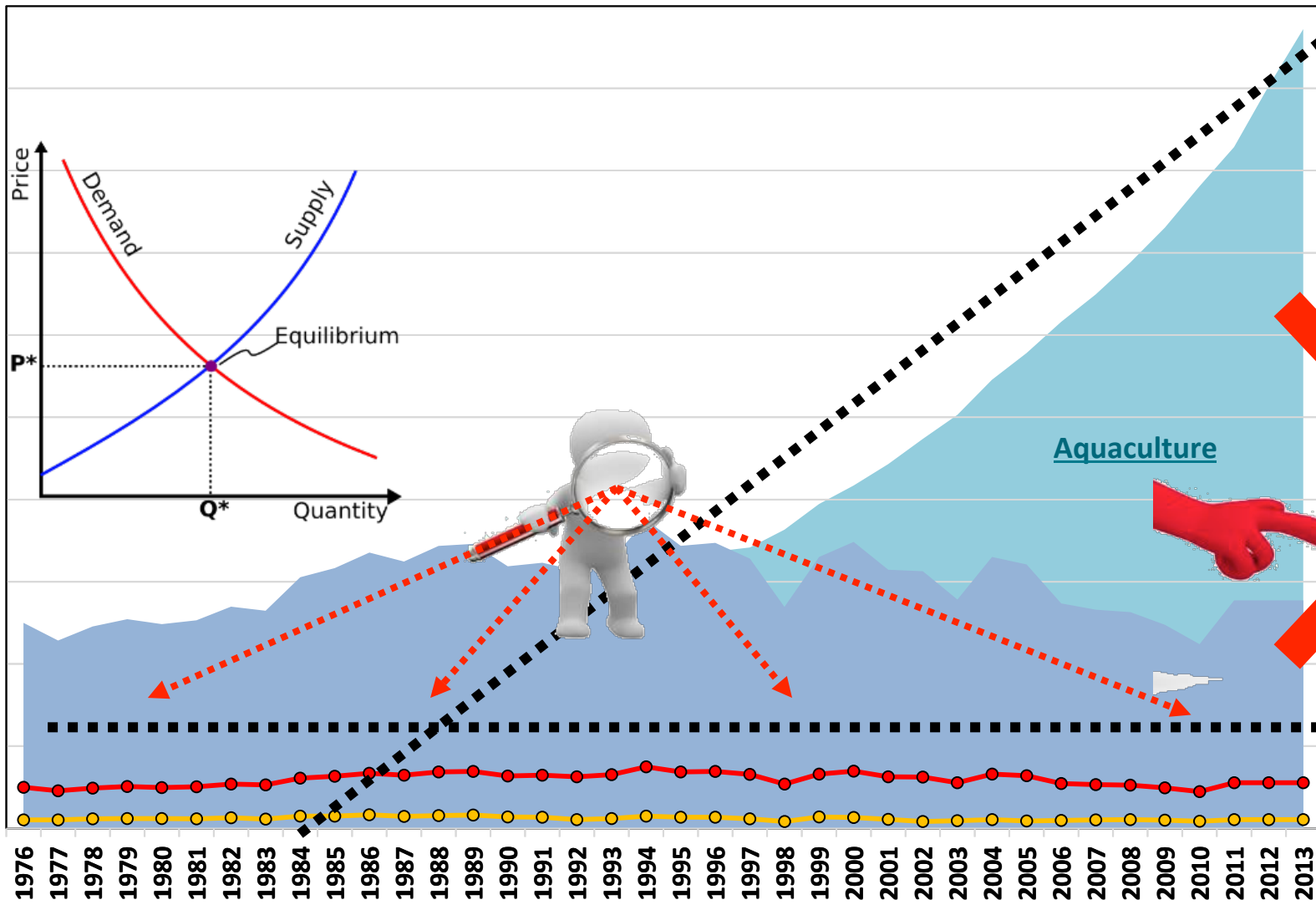
30,000,000

20,000,000

10,000,000

0

Tons/year  
(FishstatJ  
FAO, 2016)



**Growing (fast!)**  
From ~5 million tons (1976)  
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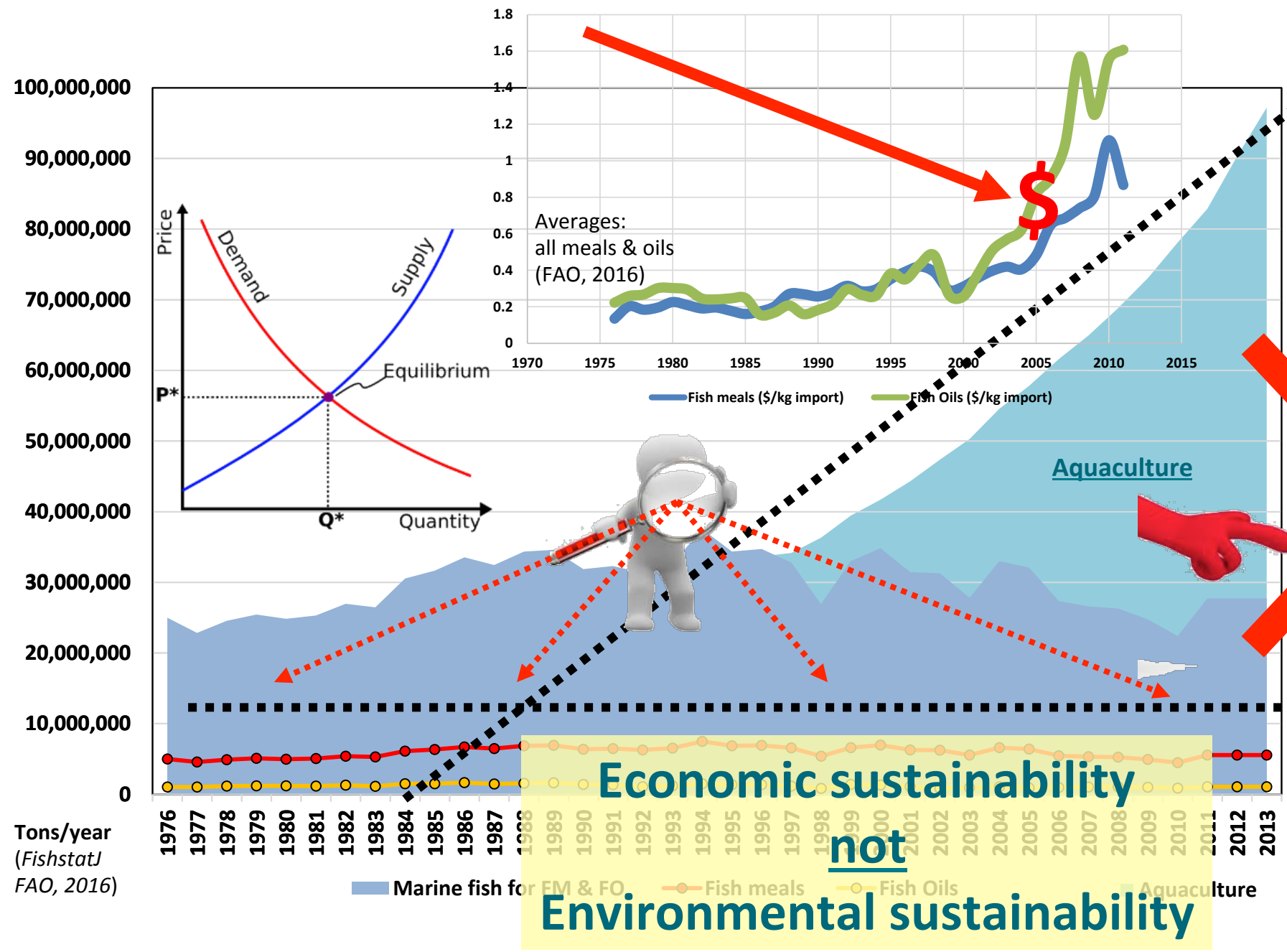


**Constant**  
~5 million Tons FM  
~1 million Tons FO

Marine fish for FM & FO    Fish meals    Fish Oils    Aquaculture



Commodity prices



**Growing (fast!)**  
 From ~5 million tons (1976)  
 To ~100 million tons (2013)



**Constant**  
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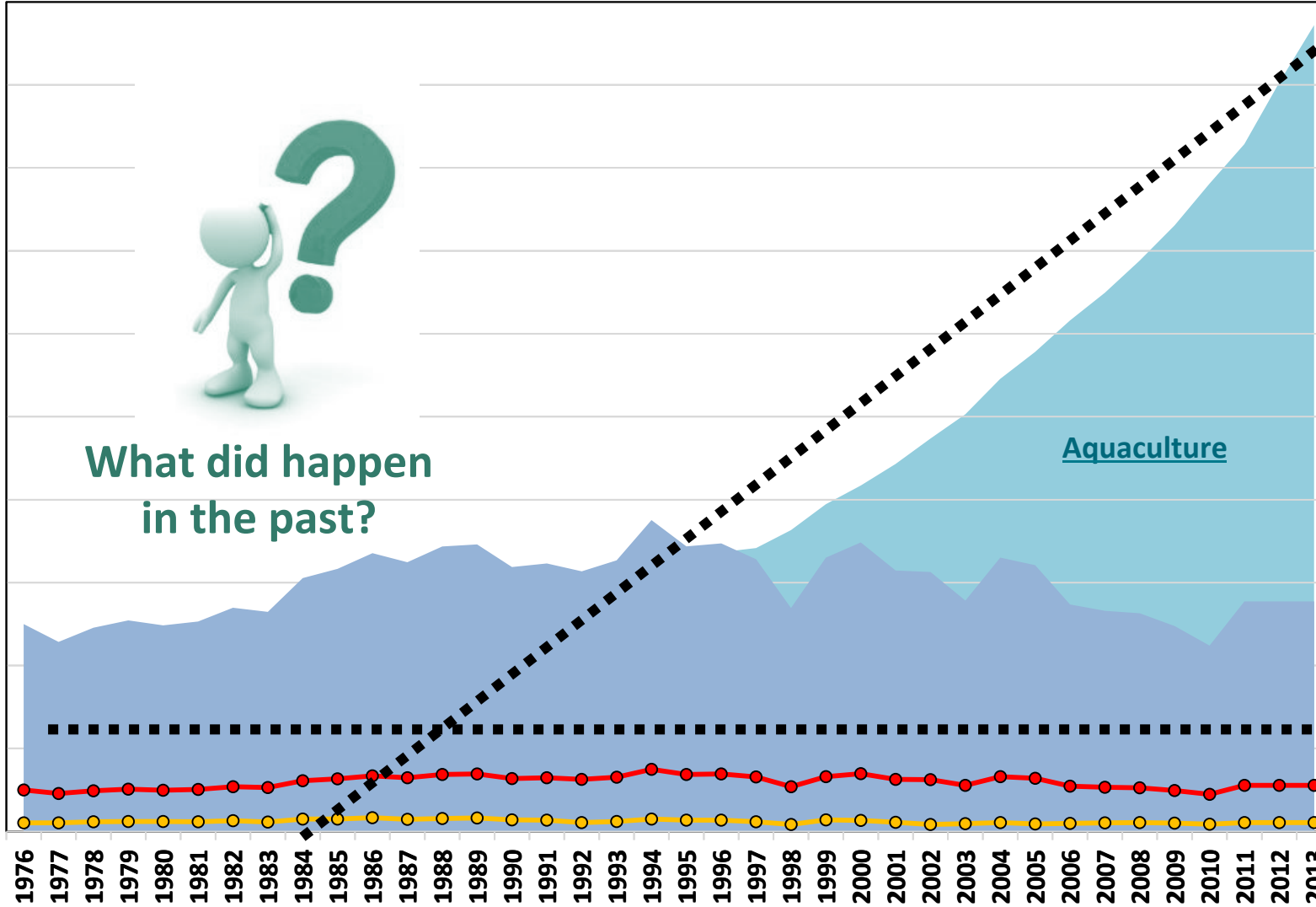
30,000,000

20,000,000

10,000,000

0

Tons/year  
(FishstatJ  
FAO, 2016)



What did happen  
in the past?

Growing (fast!)  
From ~5 million tons (1976)  
To ~100 million tons (2013)

What will happen  
in the future?

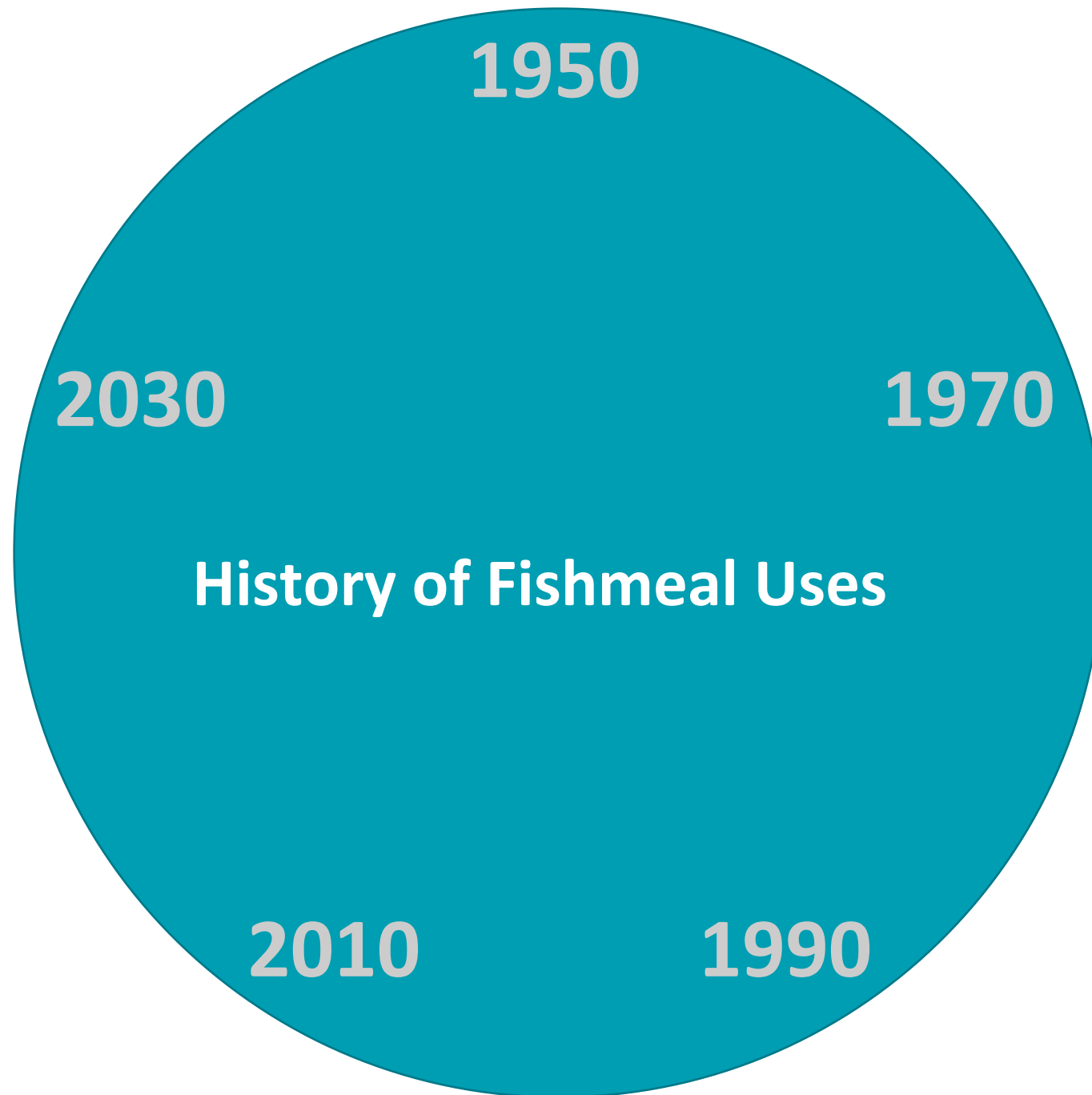
Constant  
~5 million Tons FM  
~1 million Tons FO

Marine fish for FM & FO    Fish meals    Fish Oils    Aquaculture





Fishmeal





Fishmeal

1950



2030



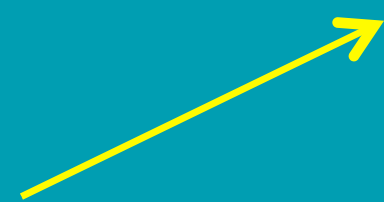


Fishmeal

1950

2030

1970







Fishmeal

1950

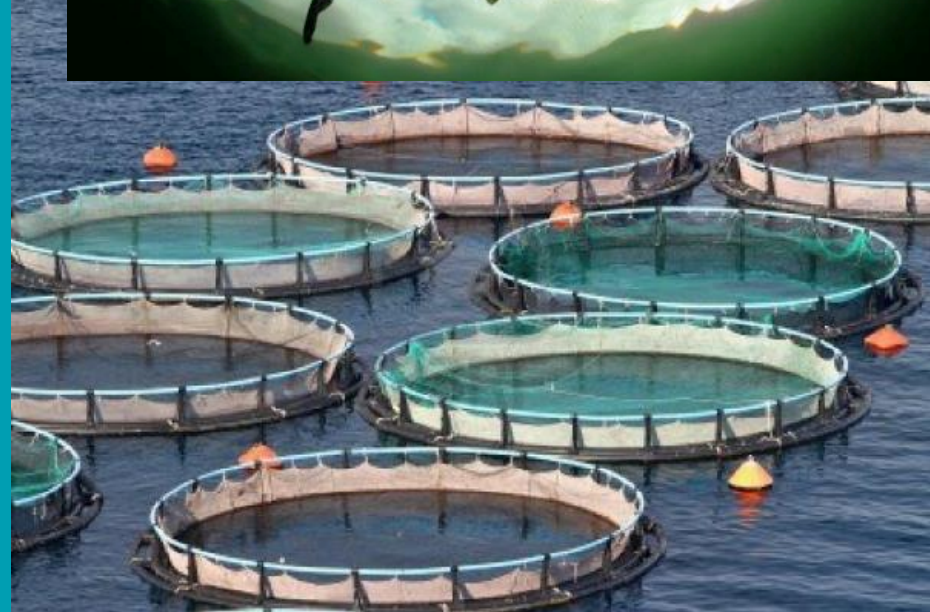
2030



1990



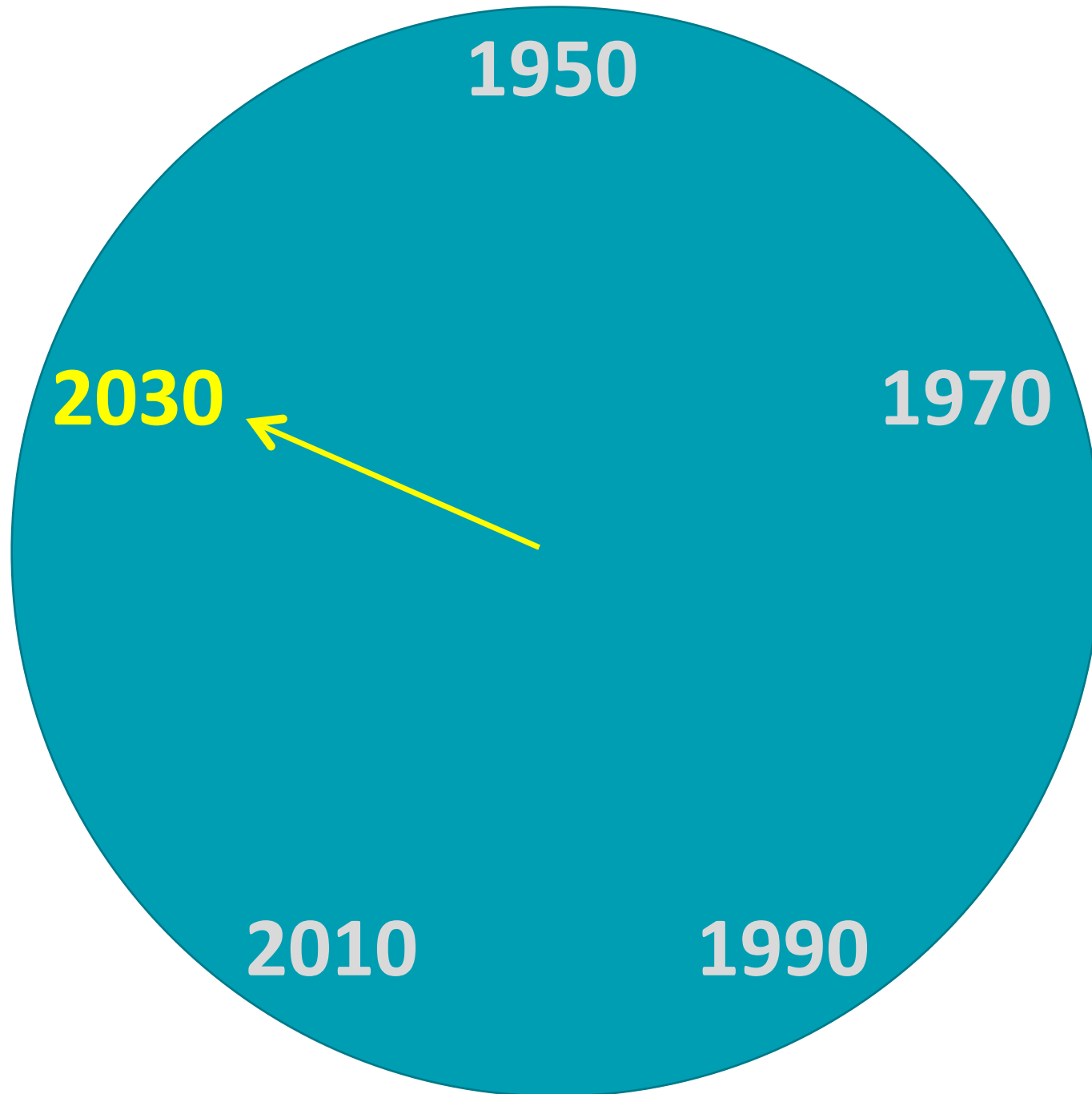
Fishmeal



2010



Fishmeal





Fishmeal



1950

2030

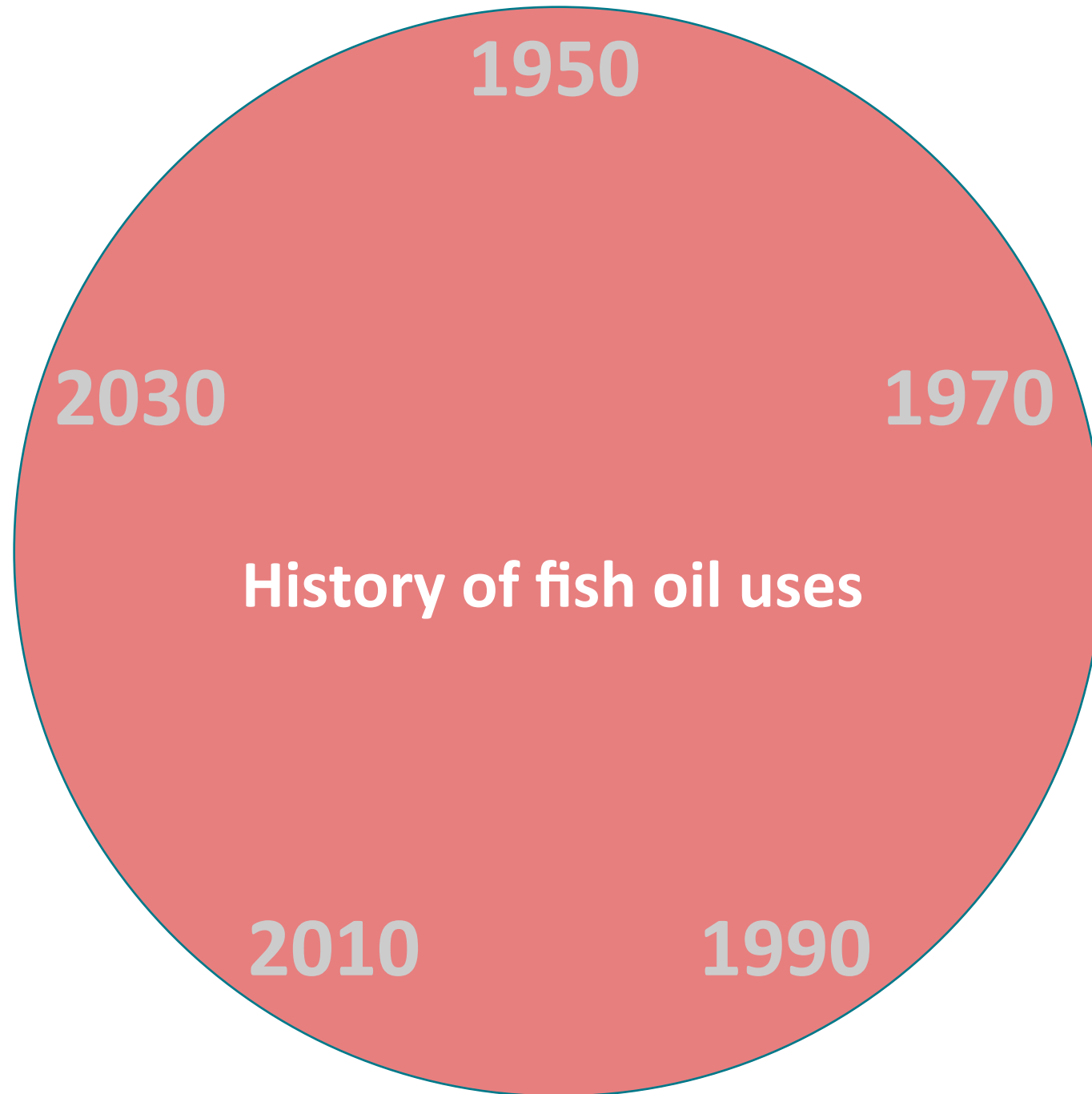
1970

*“No longer the primary protein source in aquafeeds...  
...a specialty ingredient added to enhance palatability,  
balance dietary amino acids, supply other essential  
nutrients and biologically active compounds or enhance  
product quality.”*

(Hardy, 2010. Aqua Res 41,770-776)

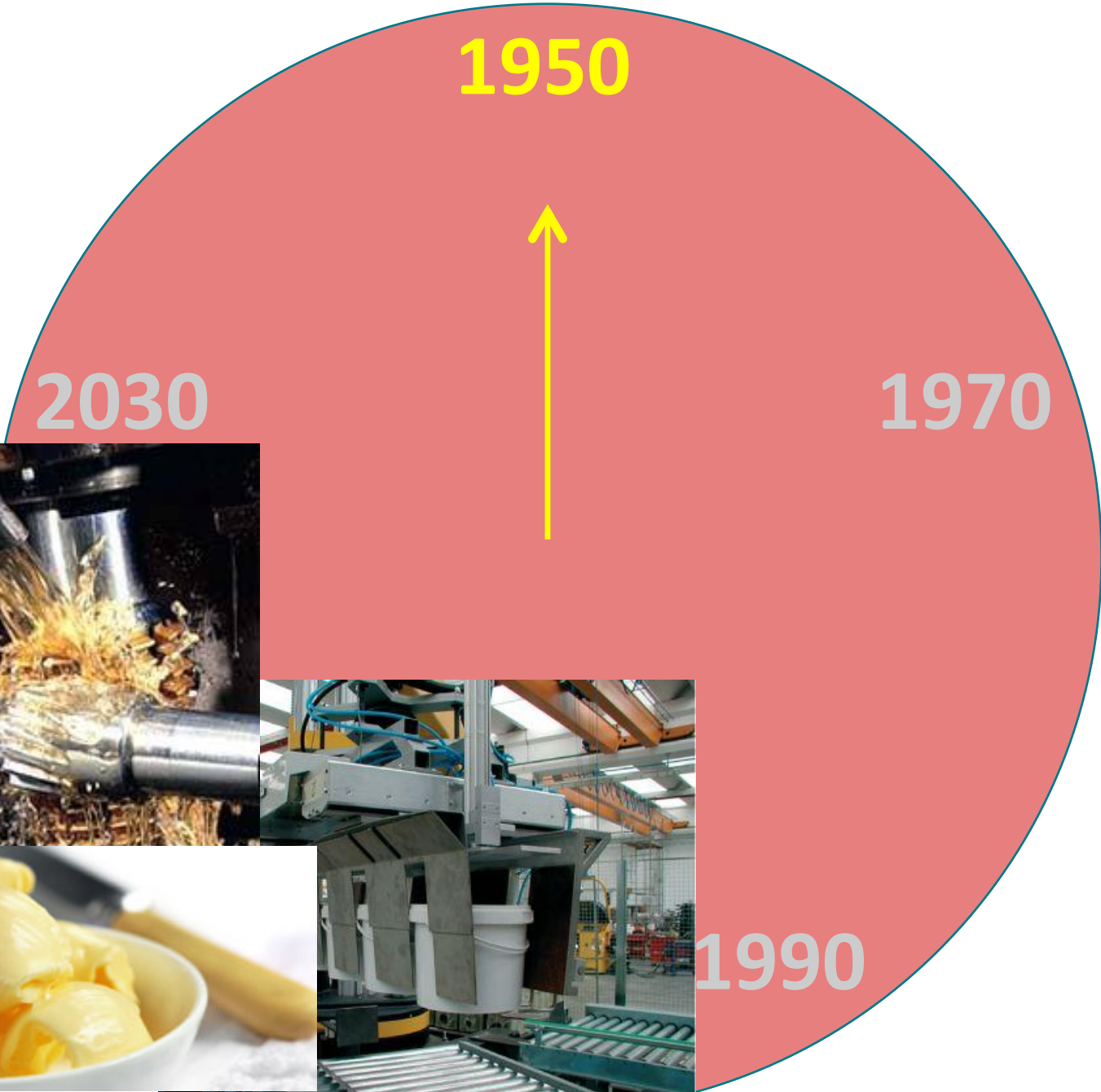


Fish oil



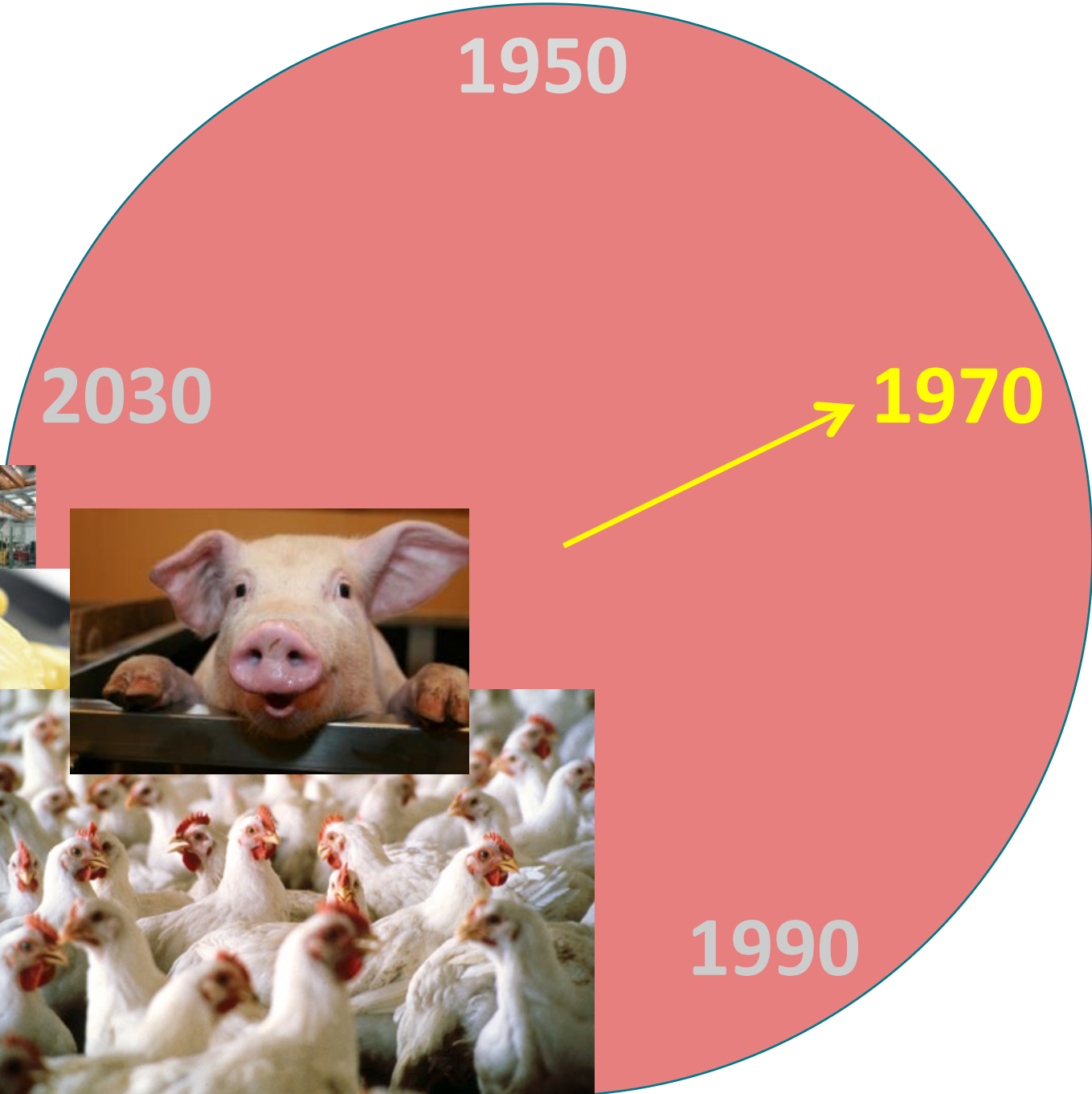


Fish oil





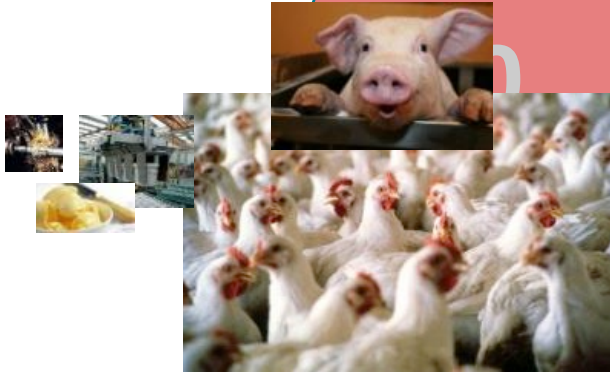
Fish oil





Fish oil

1950



1990

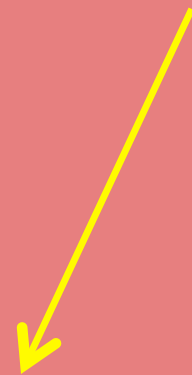




Fish oil



2030

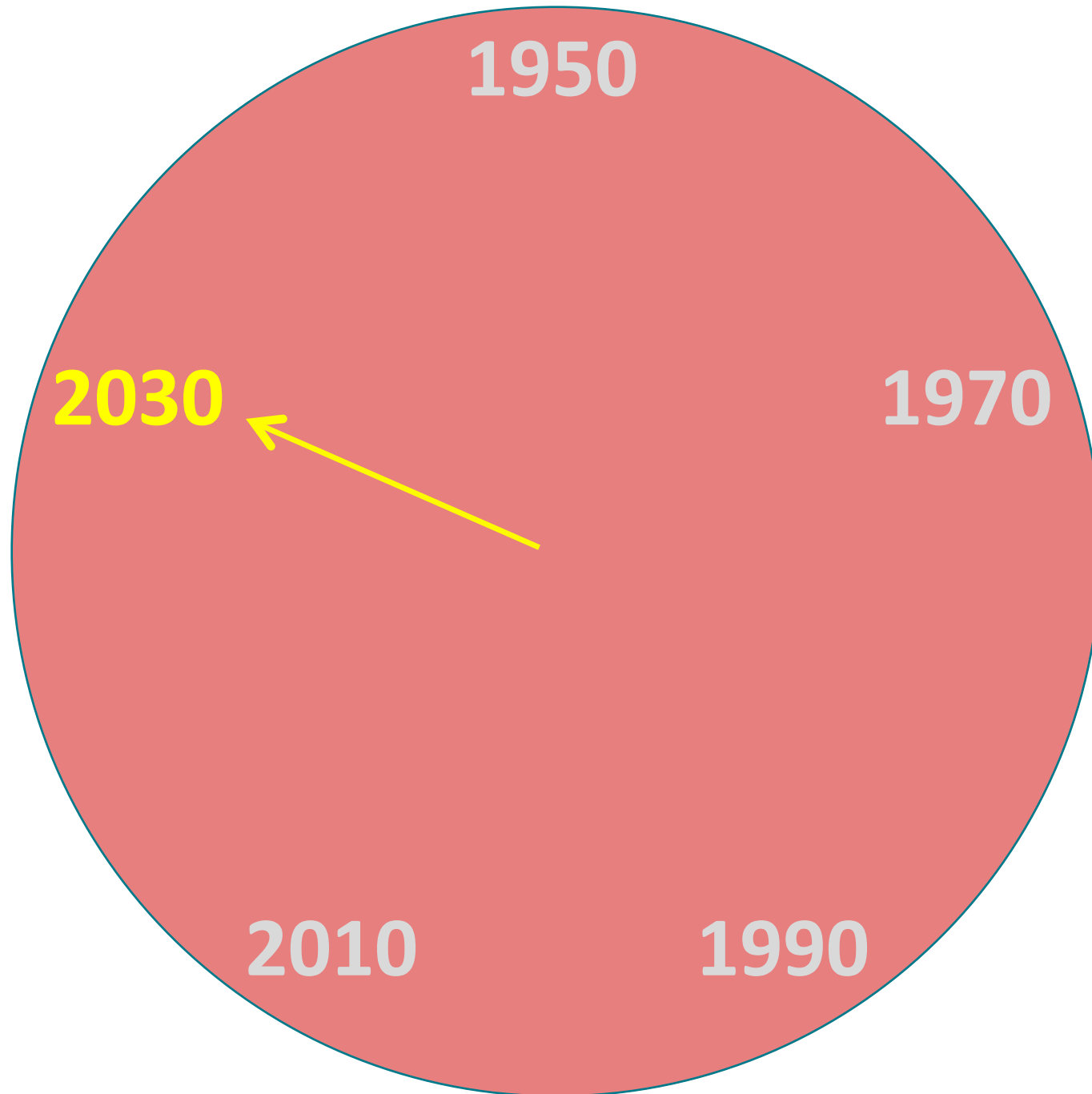


2010

1990



Fish oil



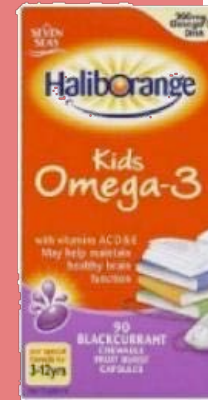
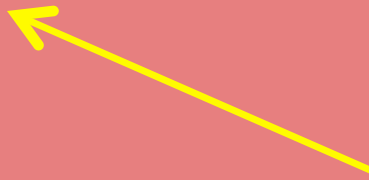


Fish oil

1950



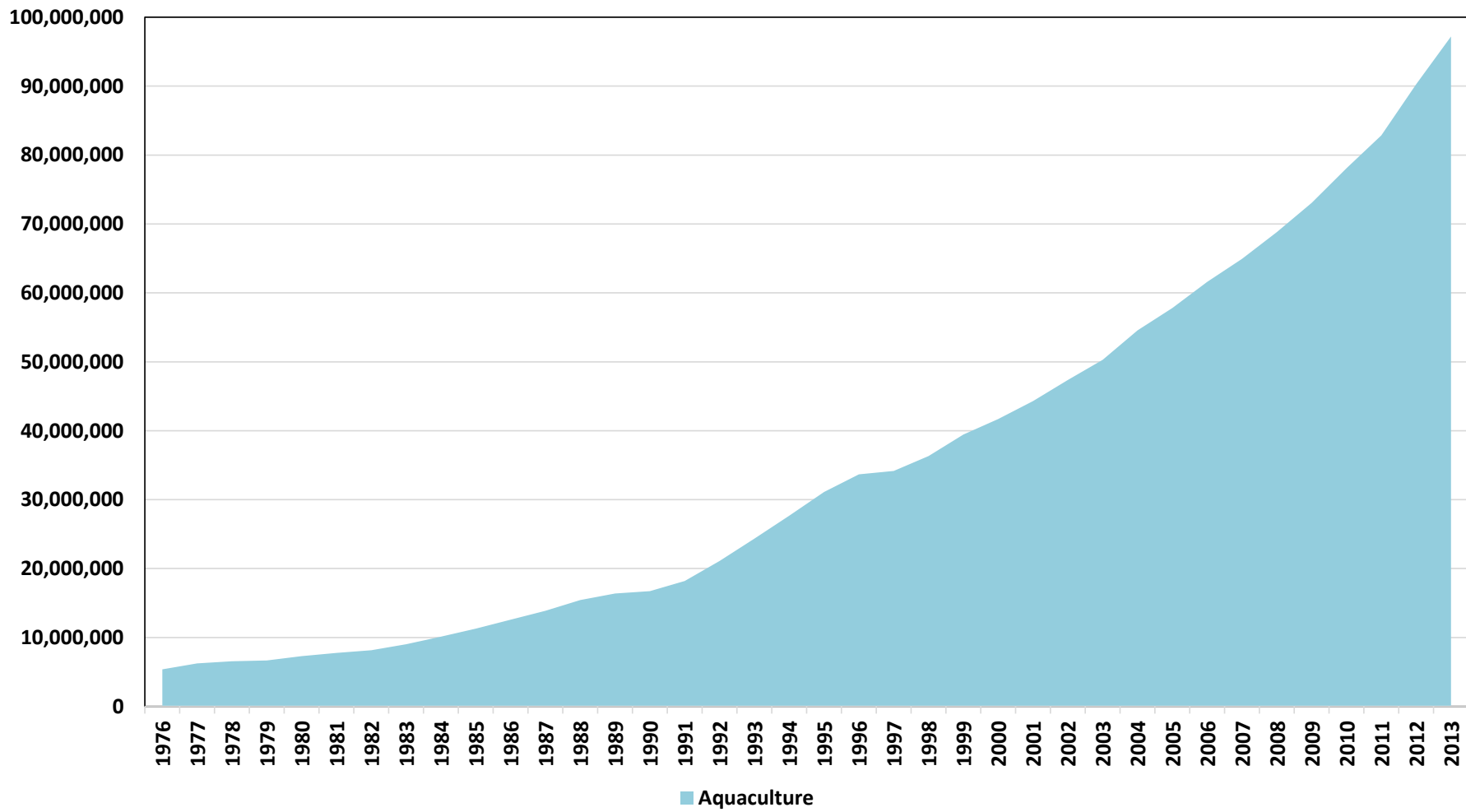
2030

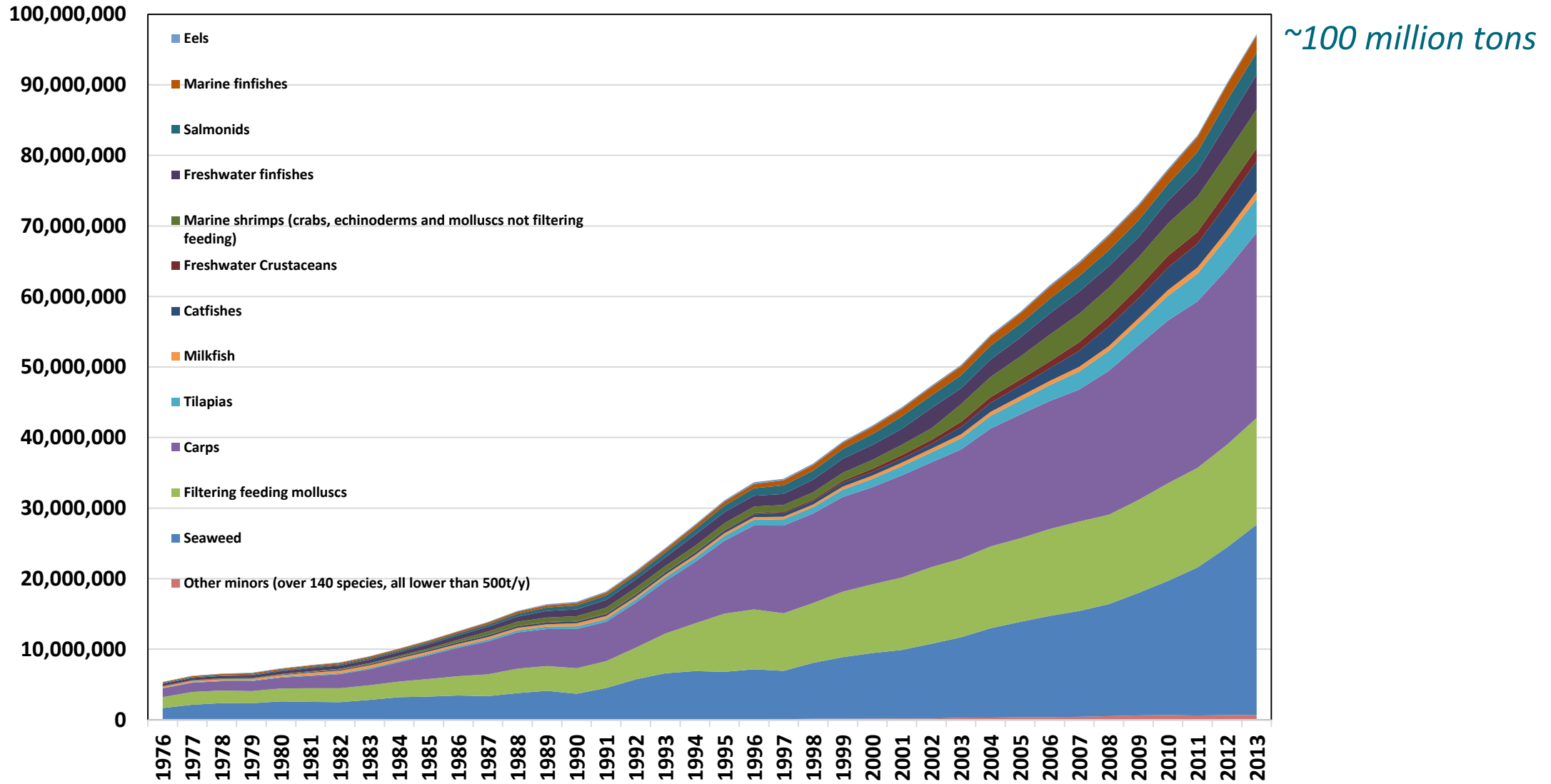


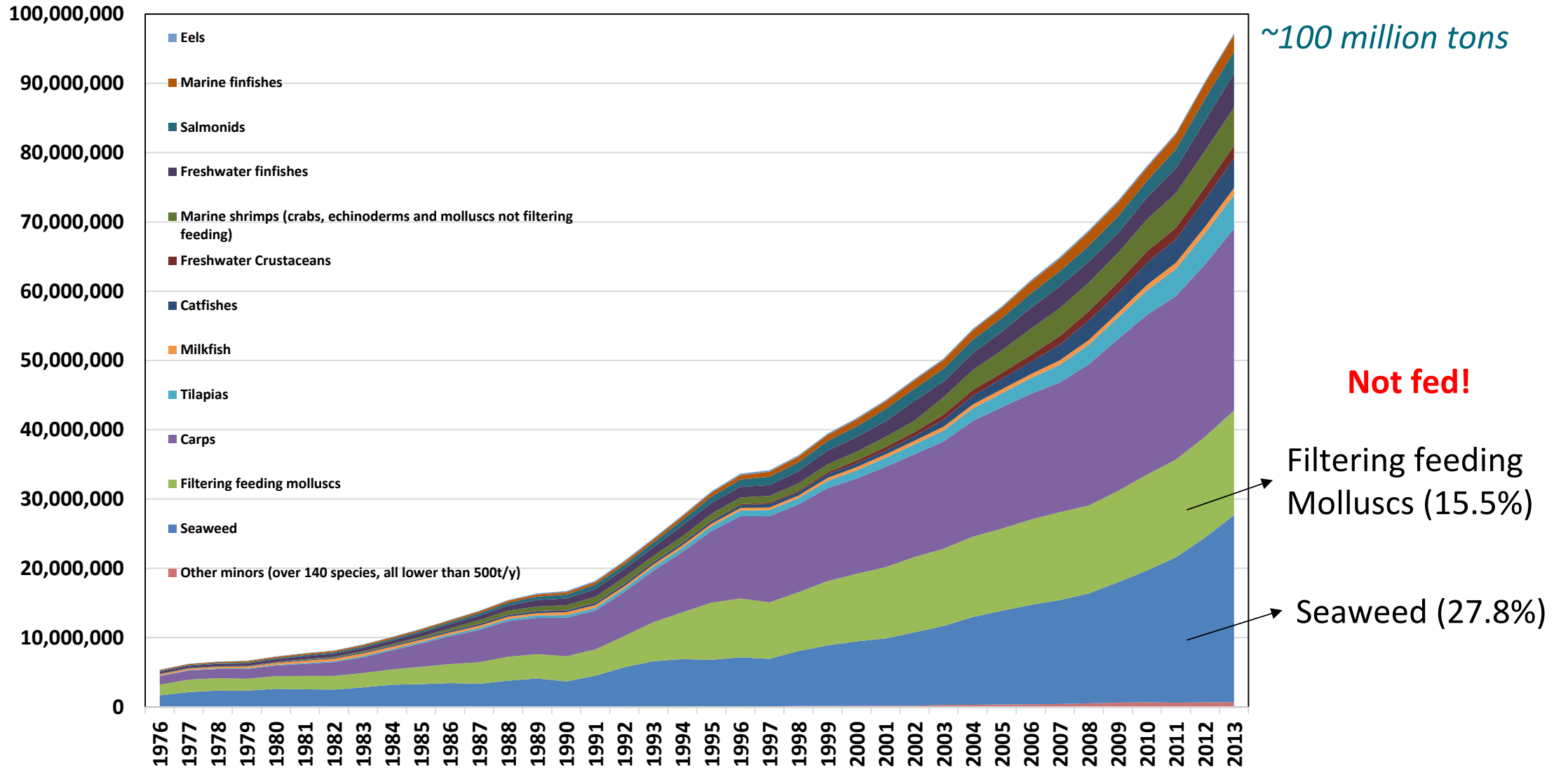
***“That market would be the nutraceutical market, not aquaculture!”***

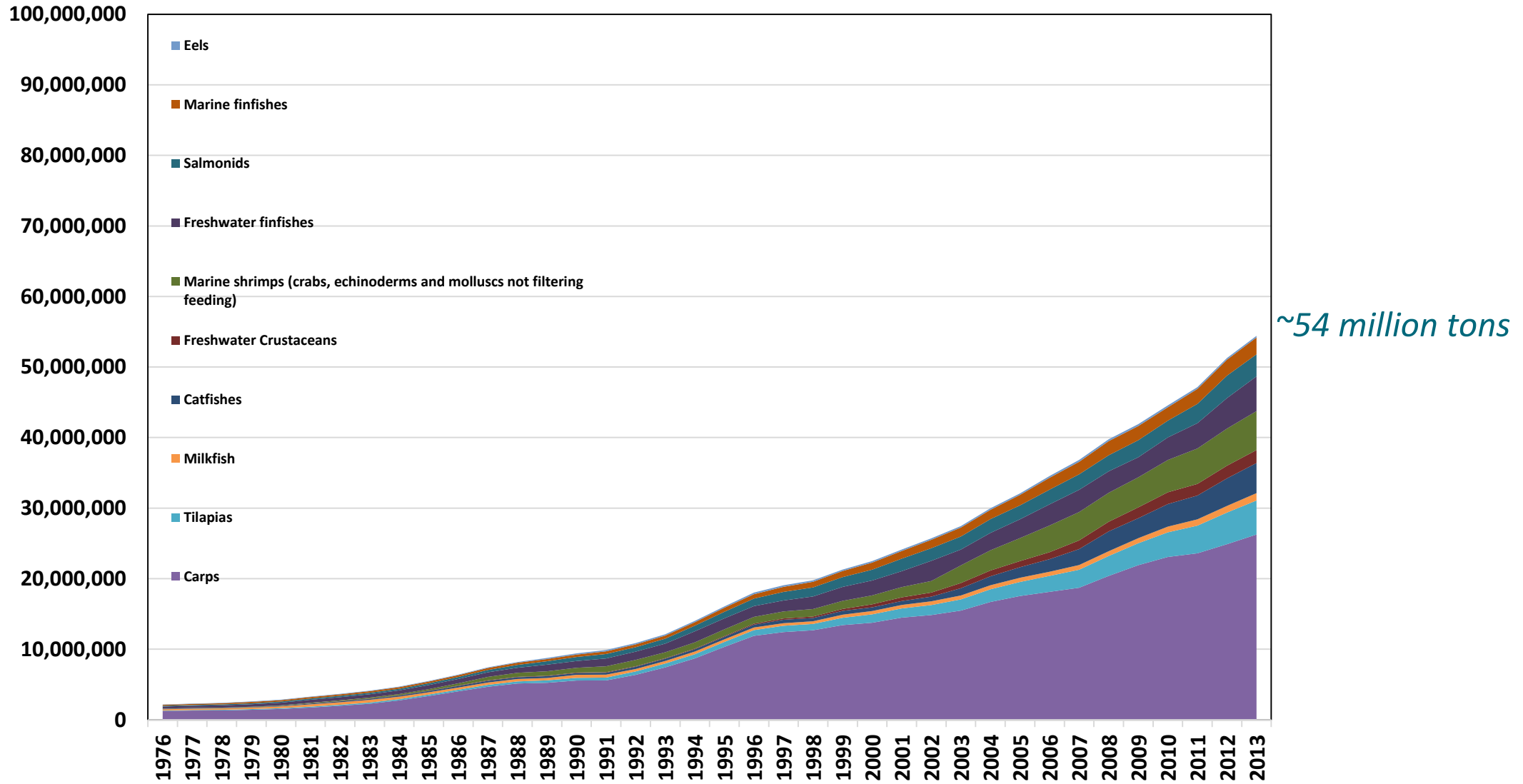
Anthony P. Bimbo (2009) 99th AOCS Annual Meeting & Expo in Seattle, Washington, USA, May 19, 2008









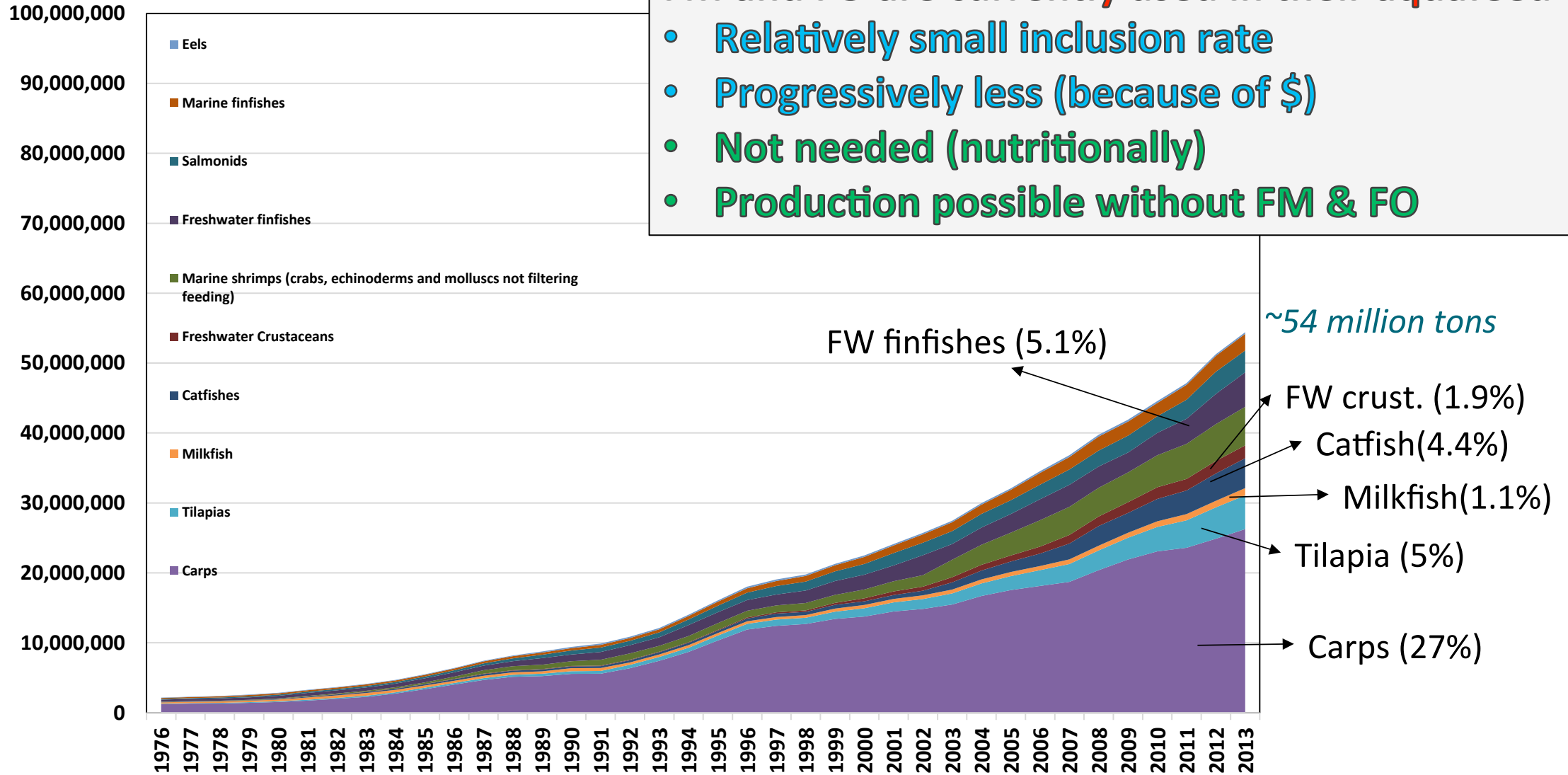


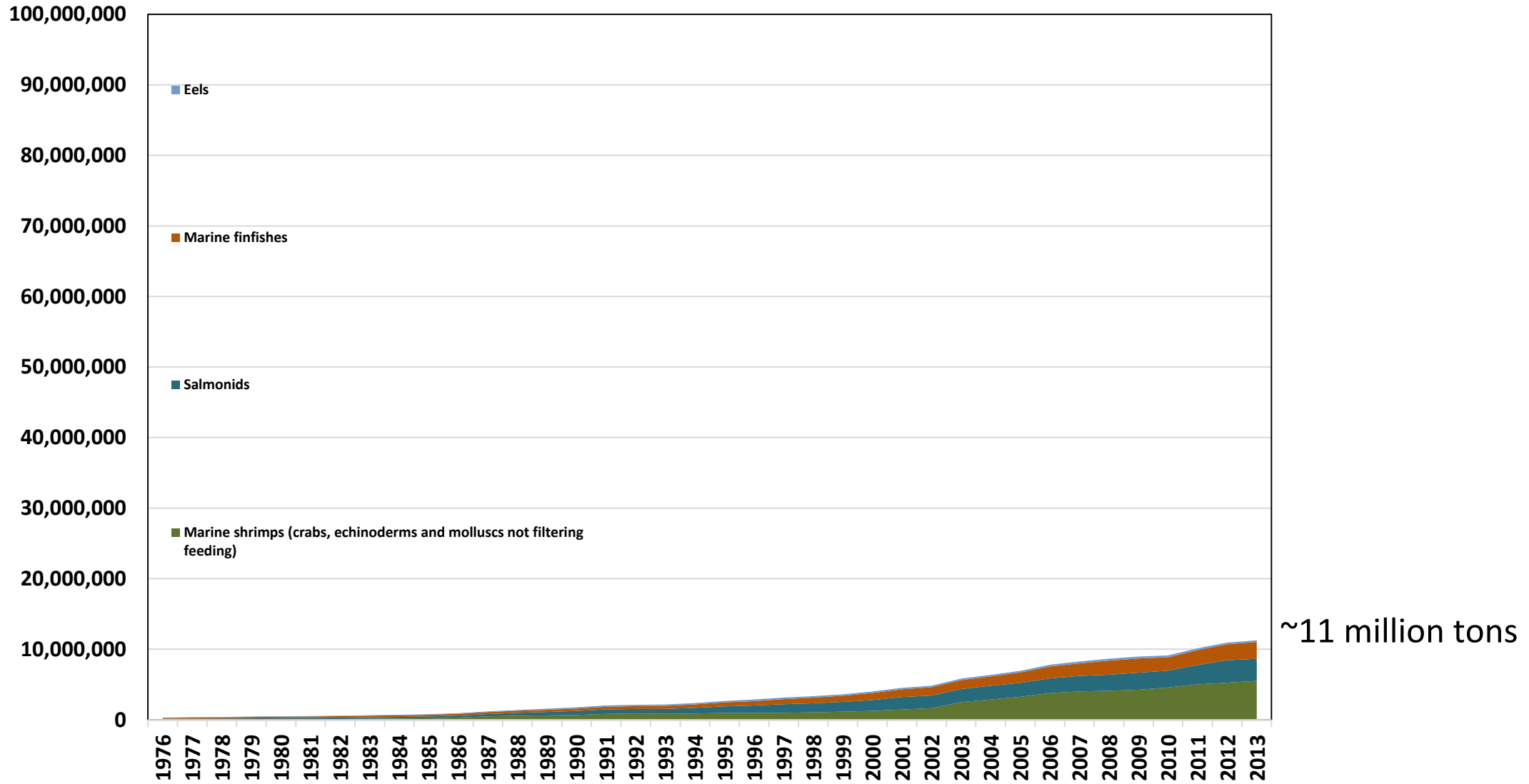




## FM and FO are currently used in their aquafeed

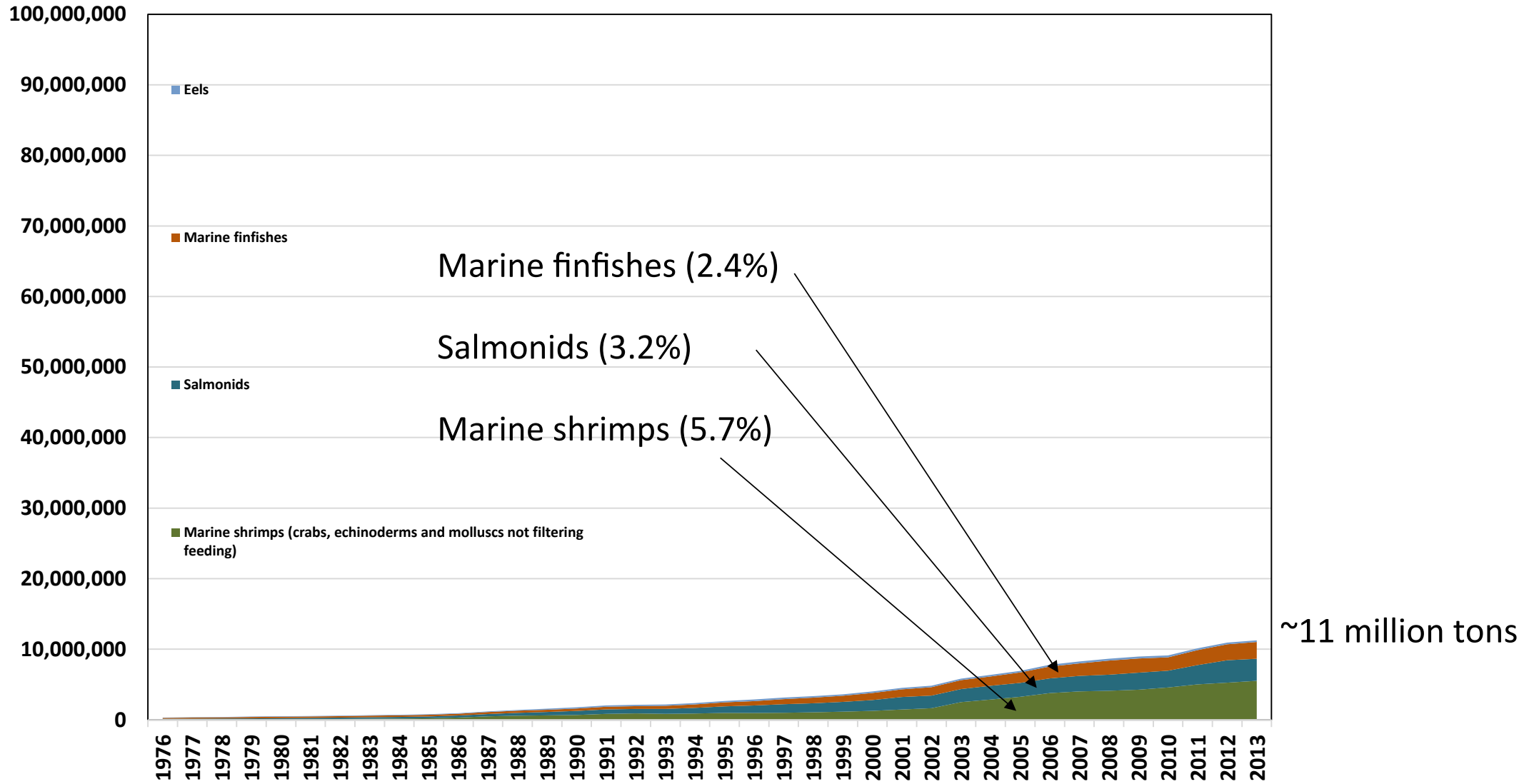
- Relatively small inclusion rate
- Progressively less (because of \$)
- Not needed (nutritionally)
- Production possible without FM & FO





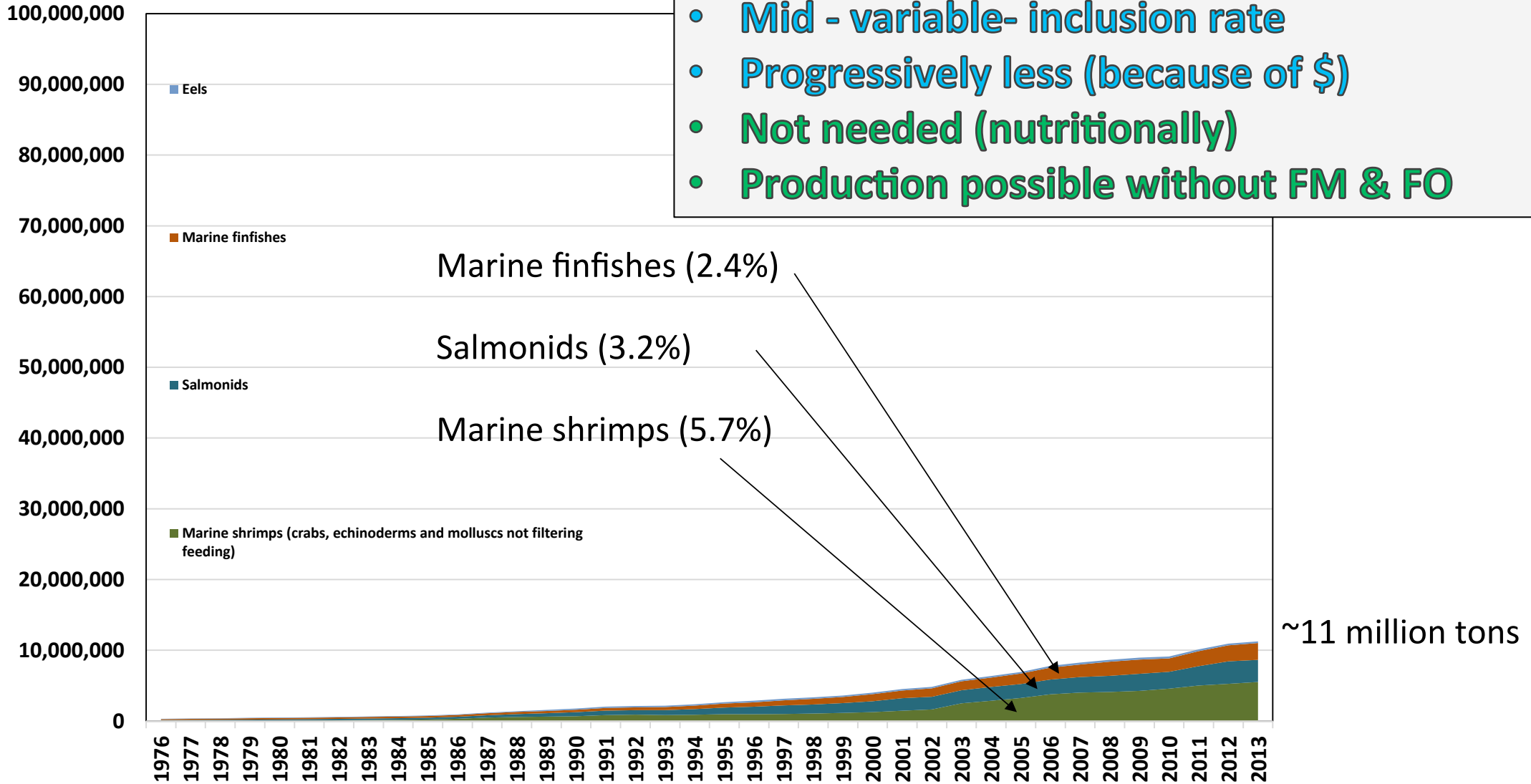
~11 million tons





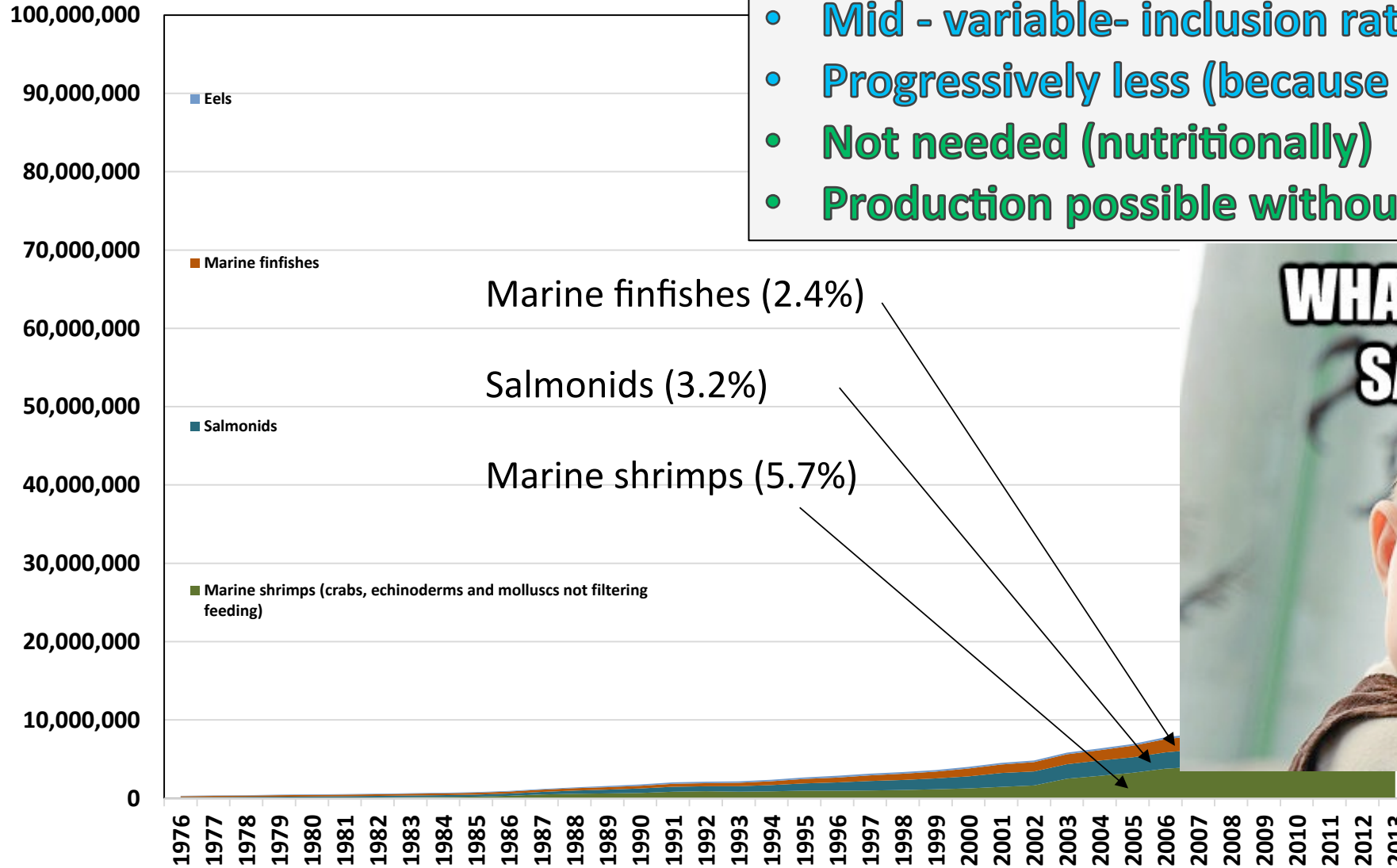
## FM and FO are currently used in their aquafeed

- Mid - variable- inclusion rate
- Progressively less (because of \$)
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- Production possible without FM & FO



## FM and FO are currently used in their aquafeed

- Mid - variable- inclusion rate
- Progressively less (because of \$)
- Not needed (nutritionally)
- Production possible without FM & FO



WHAT ARE YOU SAYING?





Fishmeal

## No fish, nor shrimp, needs any fishmeal

- They need:
  - Essential amino acids
  - Correct protein/energy ratio

FM is just an excellent source of highly digestible, highly palatable, dietary protein, with an excellent AA composition (essential and not, + taurine) and no anti-nutritional factors.

- FM can be replaced! .... but it will cost \$.
- We need coordinated and adequately supported R&D investments to reduce costs of FM replacement.



Fish oil

## No fish, nor shrimp, needs any fish oil

They need:

- Highly digestible energy sources
- Essential fatty acids (and in particular omega-3)
- Shrimp: also need phospholipids and cholesterol

Plenty of options of alternative oils providing highly digestible energy, phospholipids and cholesterol.

The only real bottleneck is omega-3 (long-chain) (aka n-3 LC-PUFA)

- EPA (20:5n-3; *eicosapentaenoic acid*)
- DHA (22:6n-3; *docosahexaenoic acid*)



# EFA REQUIREMENTS OF FISH

**1. Physiological EFA Requirement.** To prevent EFA deficiency/nutritional pathology.

**Low:** Some species C<sub>18</sub> PUFA can satisfy, even in species requiring LC-PUFA, only ~ 0.2 to 0.8% of diet.

***Not too big a problem.***

**2. EFA Requirement for Optimal Growth/Health.**

**Higher:** but unknown & variable. Probably related to dietary lipid, endogenous metabolism, and other factors

***Problem only for some species (\$ for EPA/DHA)***

**3. Nutritional quality expectations**

**Very High:** To satisfy human “requirements” for n-3LC-PUFA, i.e. for fish to remain as the major providers of EPA and DHA

***That is the big problem!***

***it is impacting the sector and it will shape it***

# EVOLVING AQUAFEED

FM & FO inclusion in aquafeed is constantly and rapidly declining



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FM & FO inclusion in aquafeed is constantly and rapidly declining



**Why aquafeed companies do so?**

# EVOLVING AQUAFEED

**FM & FO inclusion in aquafeed is constantly and rapidly declining**

**Because: (part 1)**

- 1) Consumers' perception of "sustainability" and impact of aquaculture
- 2) Retailers' perception of consumers' expectations
- 3) Farmers' perception of retailers' expectations



- I. Farmers asking for low FM & low FO inclusion
- II. Marketing tool for feed companies

# EVOLVING AQUAFEED

**FM & FO inclusion in aquafeed is constantly and rapidly declining**

**Because: (part 2)**

- 1) **Increasing prices of FM & FO**  
  
**Reducing margin**
  
- 2) **Uncertain availability (quantity and quality) of FM and FO**  
  
**Constant re-formulation (technologically challenging and expensive)**



Fishmeal

## Replacing Fish Meal

- No effects on final product quality

Possible effects are on:

- Fish performance
- Fish health

A “quantitative” issue!



Fish oil

## Replacing Fish Oil

- Minor/no effects on performance and health
- Major effects on final product quality
  - Final fatty acid composition
  - Reduction (dilution) of long chain omega-3 Fatty acids (EPA & DHA)

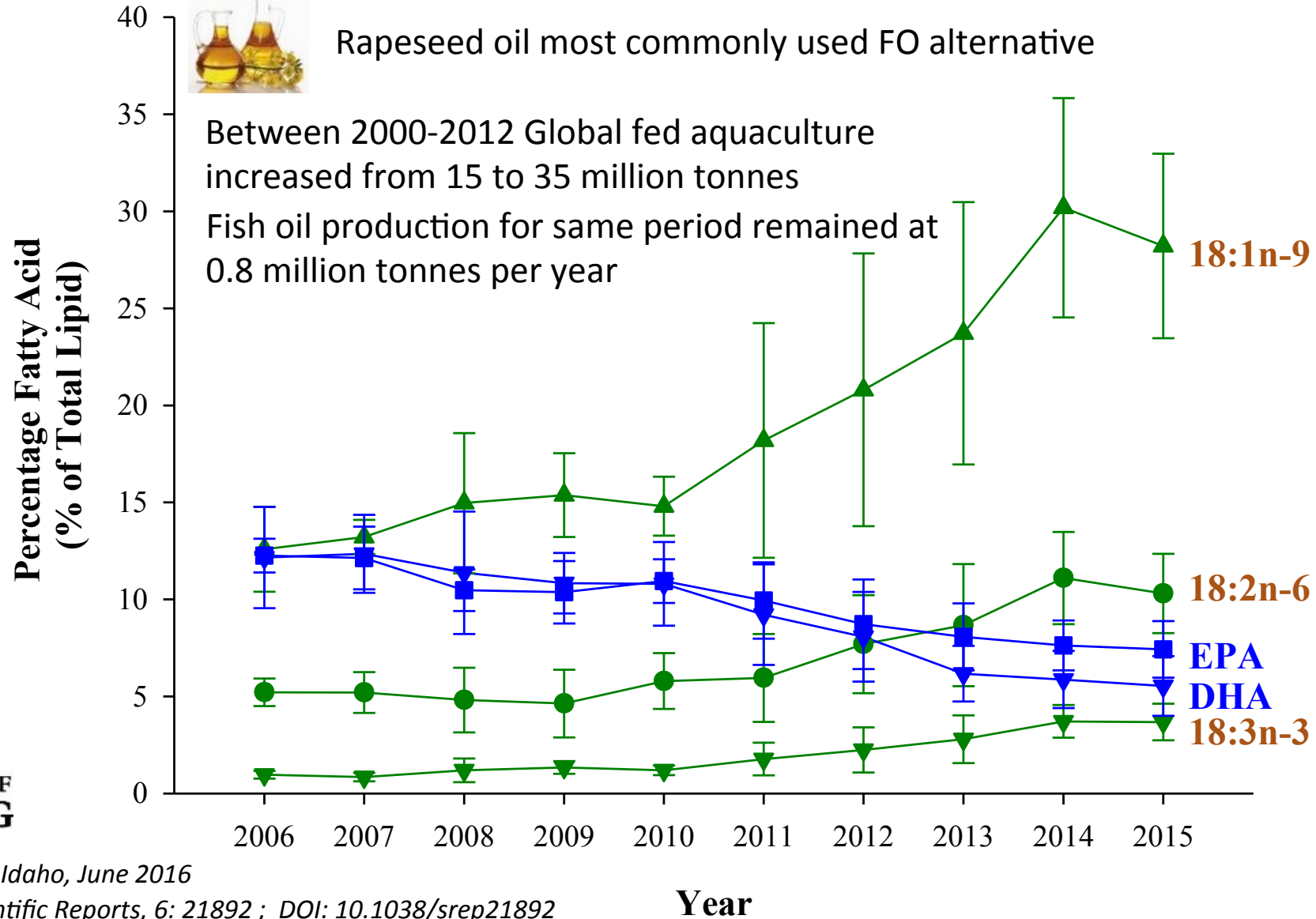
A “qualitative” issue!

# Changing aquafeed and effects on nutritional composition



Rapeseed oil most commonly used FO alternative

Between 2000-2012 Global fed aquaculture increased from 15 to 35 million tonnes  
 Fish oil production for same period remained at 0.8 million tonnes per year



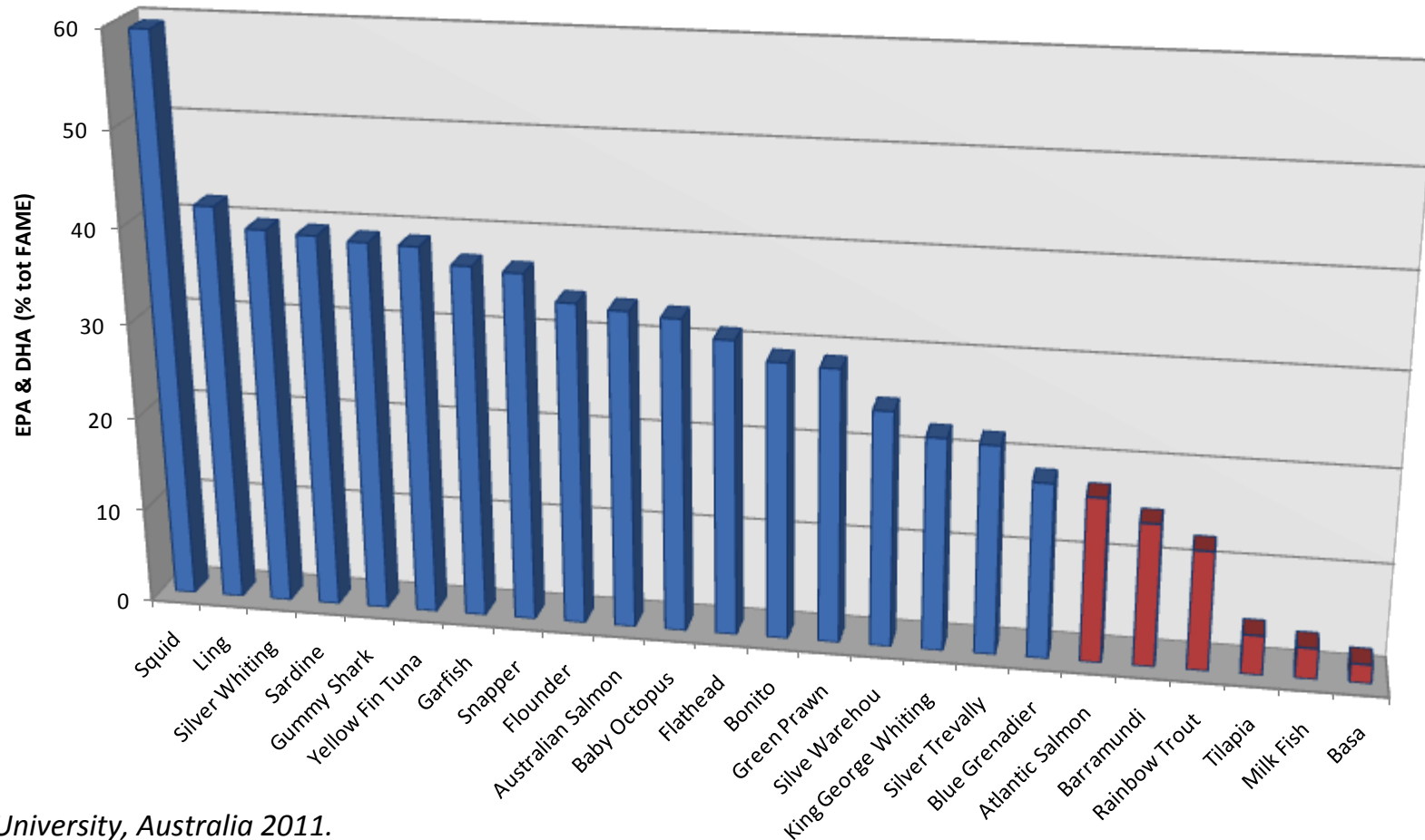
UNIVERSITY OF STIRLING





# Changing aquafeed and effects on nutritional composition

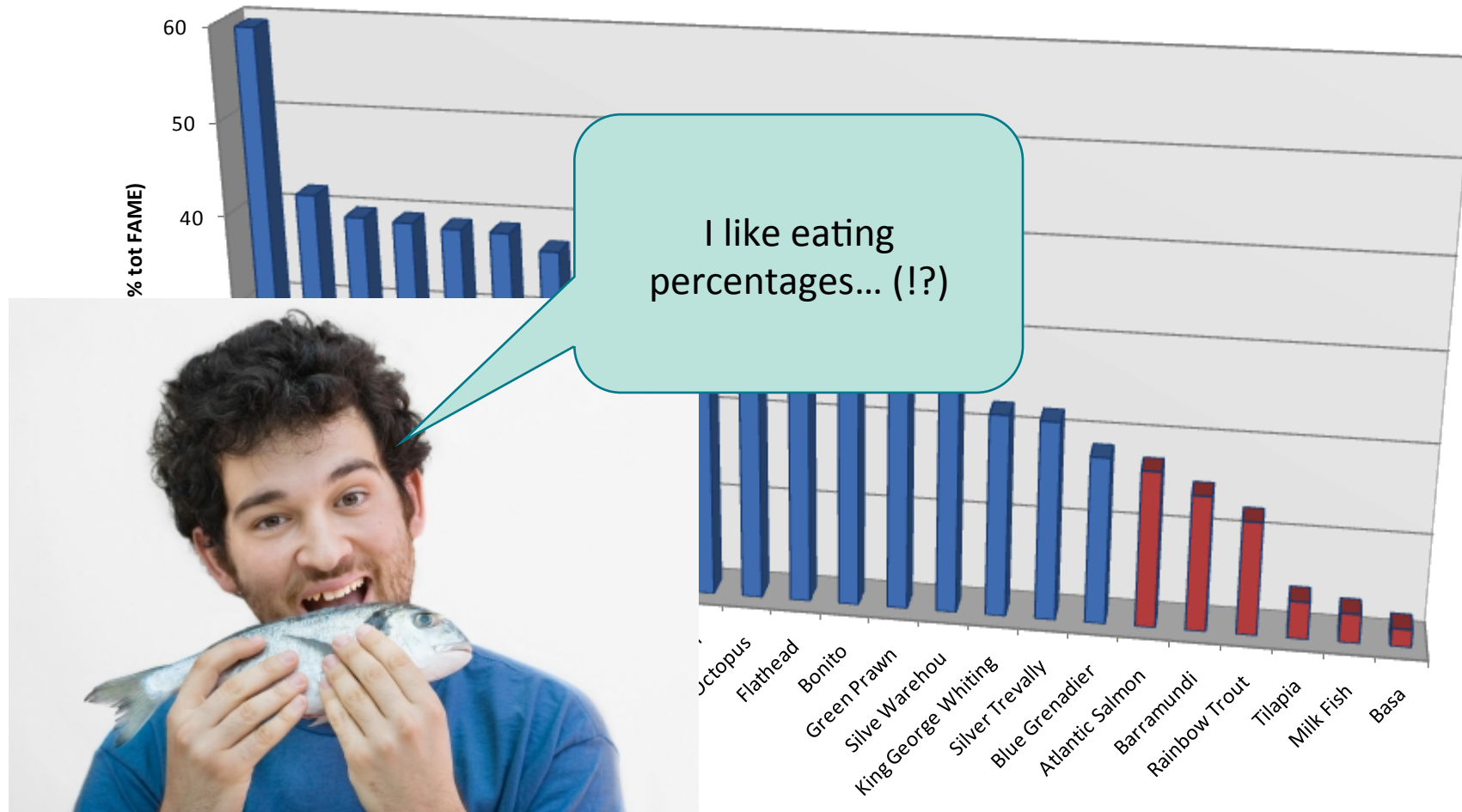
Farmed fish (RED) are the worst for LC Omega-3 (when expressed as %).



Unpublished data:  
Francis et al. Deakin University, Australia 2011.

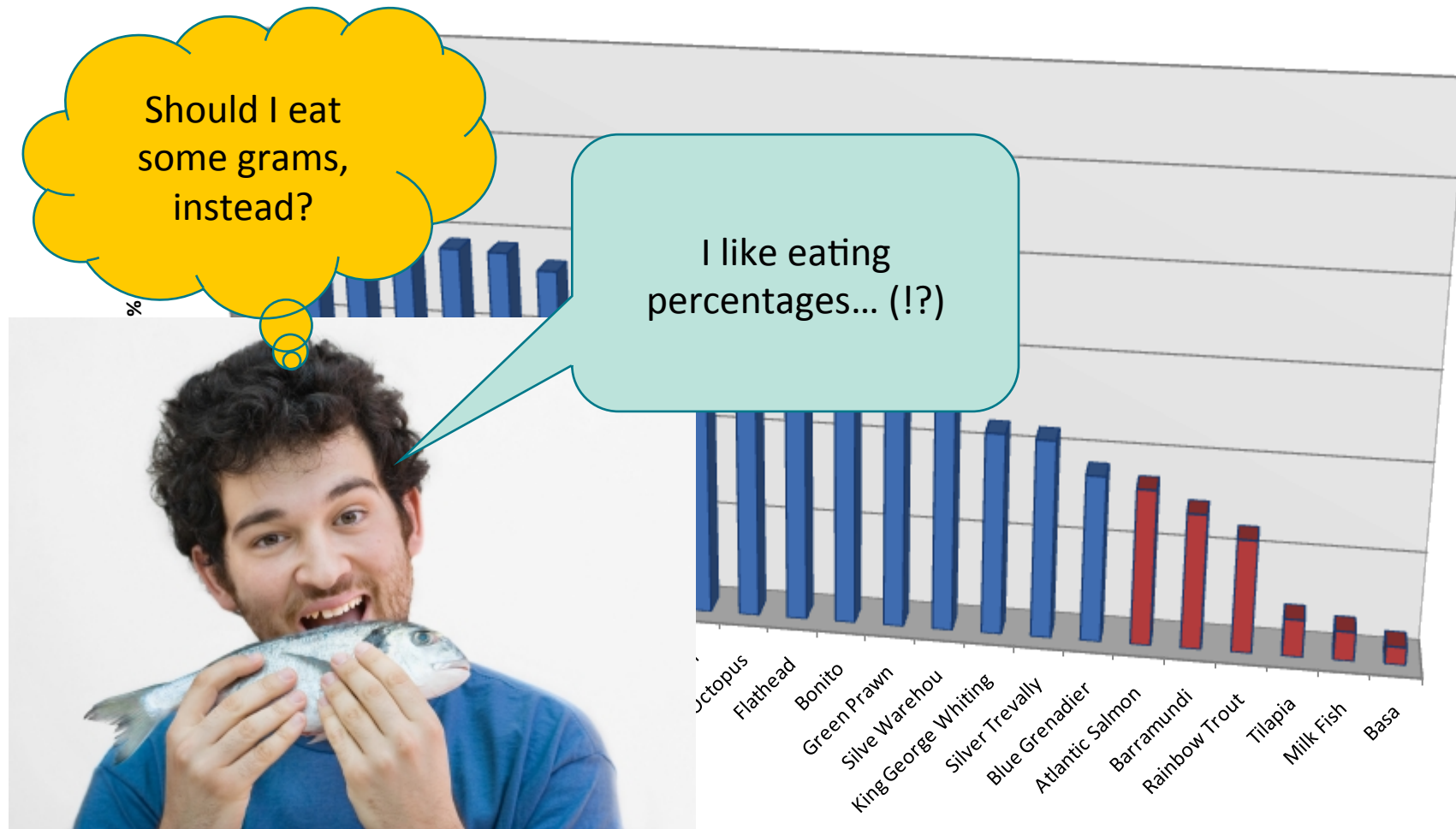
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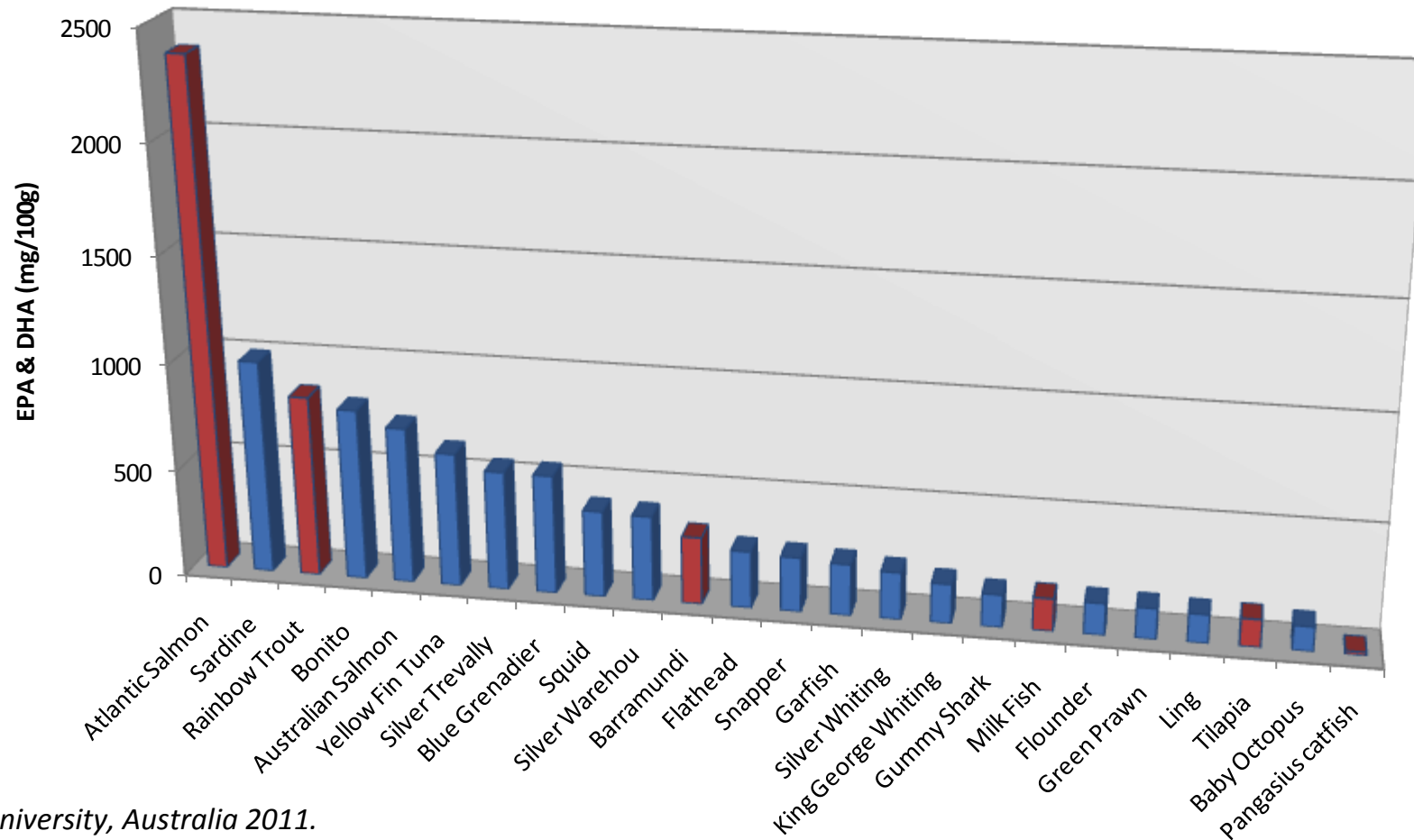
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# Changing aquafeed and effects on nutritional composition

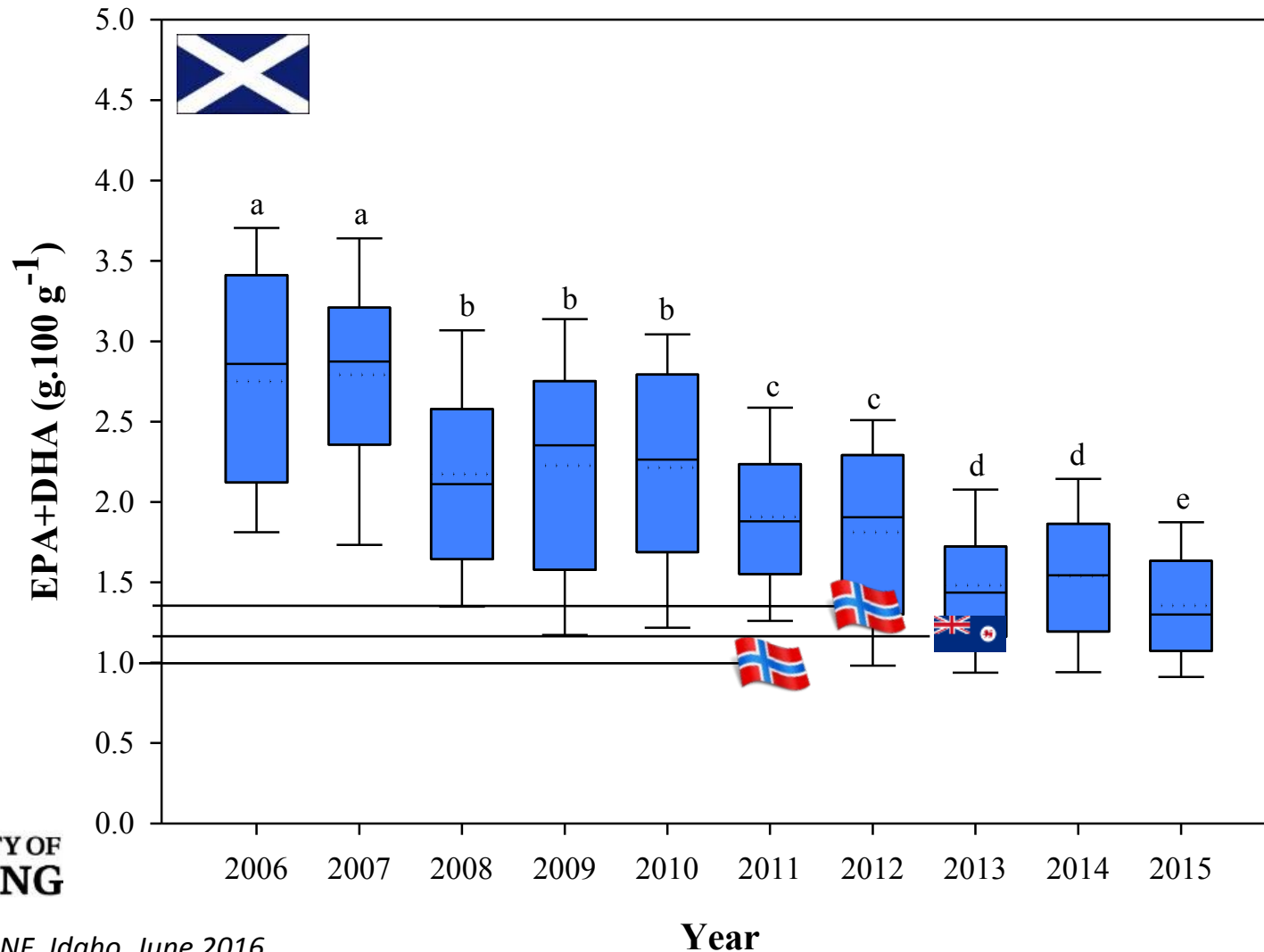
Farmed fish (RED) are amongst the best for LC Omega-3 (as **mg/100g**).






Unpublished data:  
Francis et al. Deakin University, Australia 2011.

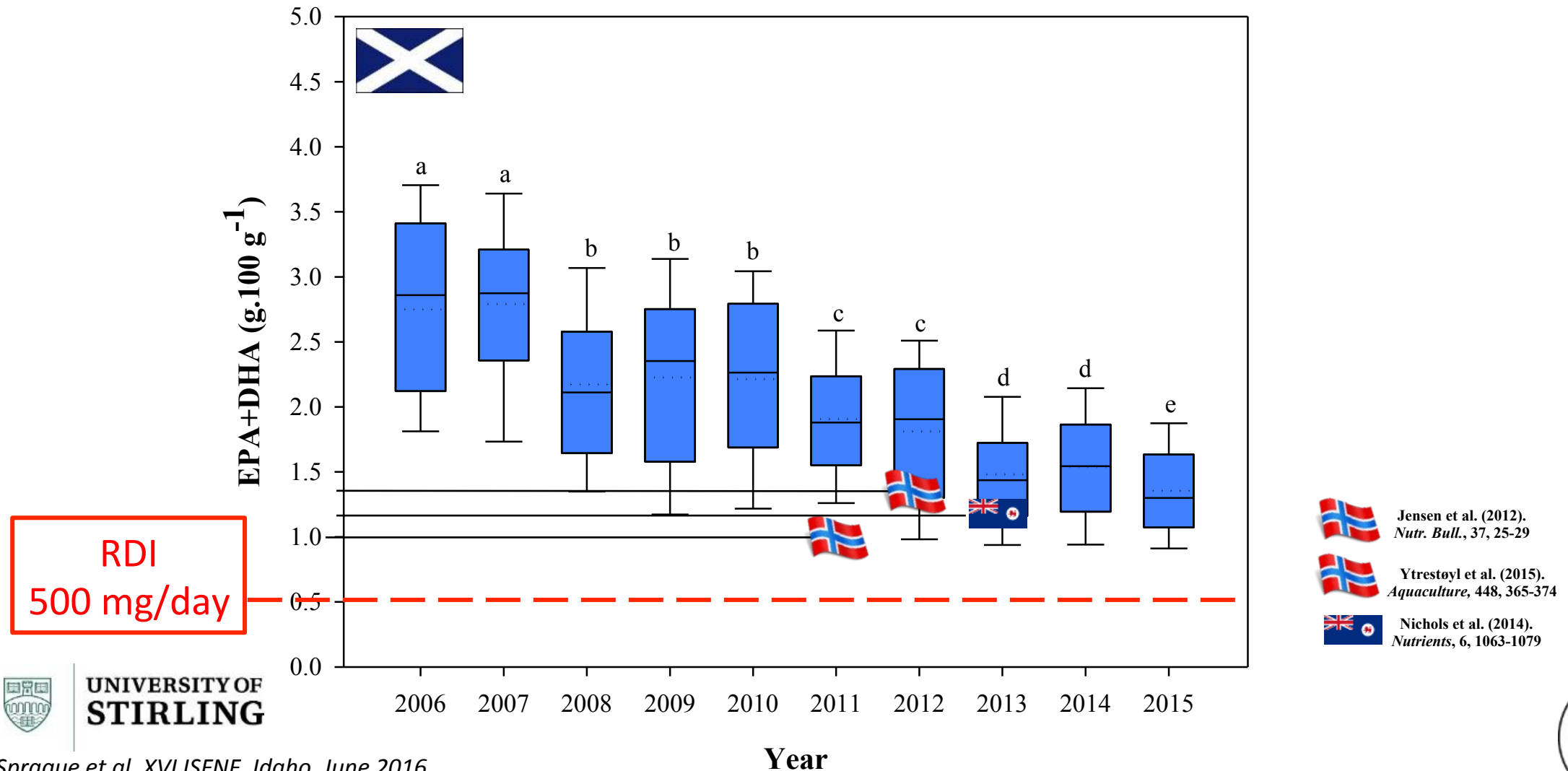


# EPA+DHA LEVELS IN SCOTTISH FARMED SALMON






-  Jensen et al. (2012). *Nutr. Bull.*, 37, 25-29
-  Ytrestøyl et al. (2015). *Aquaculture*, 448, 365-374
-  Nichols et al. (2014). *Nutrients*, 6, 1063-1079

# EPA+DHA LEVELS IN SCOTTISH FARMED SALMON



Sprague et al. XVI ISFNF. Idaho, June 2016

Sprague et al. 2016. Scientific Reports, 6: 21892 ; DOI: 10.1038/srep21892

-  Jensen et al. (2012). *Nutr. Bull.*, 37, 25-29
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# The future

## Fish meal:

- Almost all global production available for aquafeed
- No longer a protein source, but a specialty ingredient
- Less per unit of feed, but better used!



Fishmeal

## Fish oil:

- Small (nil) fraction of global production available for aquafeed
- Alternative sources of n-3 LC-PUFA needed
  - not edible (or low edible qualities)
    - By-products oil
    - GM crops
    - single cell/algae oils



Fish oil

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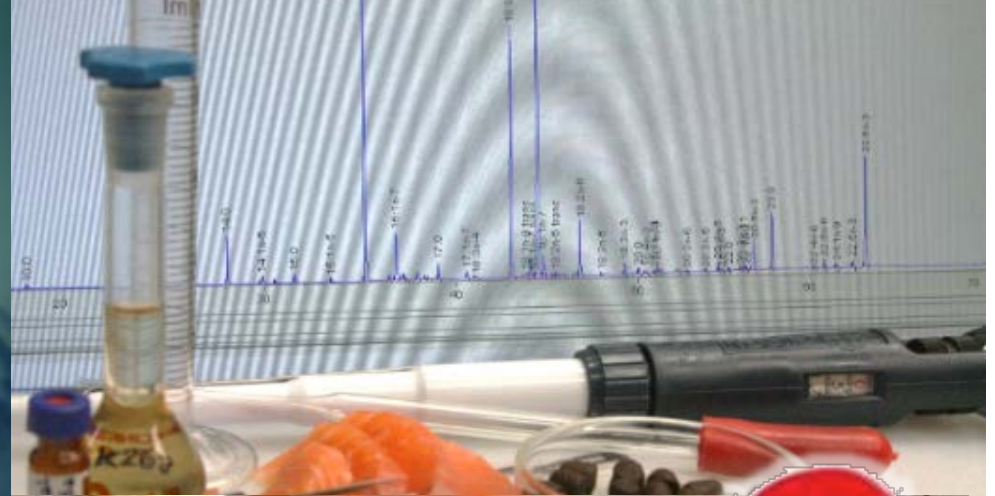


Fish oil

**Industry:** we need to define minimal level of omega-3 acceptable in final products (species specific, and likely relative to RDI and marketing objectives).



Thank you!



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The Nutrition and Seafood Laboratory  
Deakin University - Australia

