

November | December 2011

Feature title: Use of probiotics in aquaculture: can these additives be useful?

International Aquafeed is published five times a year by Perendale Publishers Ltd of the United Kingdom.

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The International magazine for the aquaculture feed industry

At the end of the trial, fish fed the diet containing the probiotic were slightly significantly heavier and longer (43.9 ± 9.1 g, I4.4 ± I.Icm) than those fed the control diet $(42.5 \pm 7.6g, 14.1 \pm 1.1; n = 276)$.

Distribution of size classes in body weight were also affected by the incorporation of the probiotic in the diet.

Results

The frequency of fish belonging to the 51-70g size class was higher in the group fed the probiotic (53.6 \pm 1.1 vs. 47.1 \pm 2.2%; t-test, P < 0.05; n = 3; see figure 1 and 2), whereas those trouts fed the control diet showed a higher frequency of smaller individuals (6.9 ± $0.5 \text{ vs } 3.6 \pm 0.7\%$; t-test, P < 0.05; n = 3).

The percentage of fish with intermediate weights (41-50 g) was also significantly higher among those fish fed the probiotic (16.2 \pm 0.5 vs. 13.0 ± 1.5 ; t-test, P < 0.05; n = 3).

The above-mentioned changes in growth and size classes did not affect the proximal composition of fish fed both diets (protein: 40.0 ± 2.2%, lipids: 20.5 ± 2.0%, ash: 1.8 ± 0.5%).

The inclusion of the probiotic into the control diet did not affect the functionality of the digestive system, as indicated by the absence of significant differences in the specific activity of pancreatic (trypsin, chymotrypsin, total protease) and intestinal brush border (alkaline phosphatase, aminopeptidase-N, maltase) enzymes.

However, the number of goblet cells $(1.6 \pm 0.1 \text{ vs. } 1.3 \pm 0.2 \text{ cells/} 100 \text{ µm; n} =$ 15) and height of villi (928.5 ± 137 vs. 527 \pm 130 µm; t-test, P < 0.001; n = 15; see figure 3 and 4) in the intestinal mucosa was significantly higher in those fish fed the diet containing the probiotic. Goblet cells, or

so-called mucous cells, reside throughout the intestine and are the main source of mucins production in the gut.

Mucins are considered to play important roles in host defense by forming a physical barrier between the host and the contents of the intestinal lumen.

Thus, these results indicated that the inclusion of the probiotic in the diet promoted goblet cell proliferation and possibly the immune response in the intestinal mucosa.

In addition, the intestinal microbiota was also affected by the diet, showing different RFLP results (clades) depending on the tested dietary group. These results indicate that the inclusion of the probiotic in the diet was able modulate host microbiota, although the molecular techniques used in this study did not allow the identification of the bacterial genus or species.

Beneficial and advantageous

In conclusion, the inclusion of B. cereus var. toyoi at the final concentration of 2*104 UFC/g in a commercial diet promoted growth in rainbow trout

fingerlings, as well as the organisation of the intestinal mucosa (number of goblet cells and villi height), whereas did not affect the specific activity of selected pancreatic and intestinal digestive enzymes.

F: Probiotics

Therefore, the inclusion of this probiotic in trout feeds could be beneficial and advantageous in terms of the fish host, as well as for the intensive production of the species, although more studies are needed to study mode of action of Gram positive bacteria in the gut as well as the correct dosage to administer.

Use of probiotics in aquaculture: can these additives be useful? by E Gisbert, DVM, PhD, Researcher, Irta Sant Carles de la Ràpita, Spain and M Castillo, DVM, PhD, R&D

robiotics are well known and routinely used additives in the main livestock species. They claim to improve gut health by stabilising gut flora being their effect reflected in a better overall health status, welfare and performance of the animals.

and Customer Support Manager, Rubinum SA, Spain

F: Probiotics

However, their use in fish production is still scarce, being nowadays only one additive registered to be used in the European



Different factors might be behind the lack of this type products aquaculture:

1) Gut microbiota and physiology of

fishes cultured are still being studied and seems to differ in a high extent from one species to another

2) **Probiotics** used in monogastric and ruminants available nowadays are mainly based on bacteria or yeast that need temperature enough to develop in the animals' gut. It can be difficult to reach taking into account that fish are poiguiloterms and in some specific productions water temperature extremely low

4) Feed fish processing is extremely hard in terms of temperature and pressure so,

how to apply these alive microorganisms to fish pellets is still being studied. Their inclusion by coating after pelleting can be the solution, although the stability of this microorganism in this oily solutions as well as once reach water in tanks or sea needs still to be demonstrated

Despite all this, and taking into account the increasing importance of fish production all over the world, Rubinum SA is investing a lot of effort in this field. In this regard, it recently ran a trial in collaboration with

3) Up today, it is not well known if IRTA to study the effect of the probiotic the microorganisms from probiotics can Bacillus cereus var. toyoi on rainbow trout develop multiply as well as modify fish (Oncorhynchus mykiss) fingerlings. gut flora in these environmental and gut

In the trial, fingerlings of rainbow trout (4.2 ± 0.1g) were fed two diets, a commercial diet (Aller FuturaTM from AllerAqua, Denmark) and the same diet containing the probiotic B. cereus var. toyoi at the final concentration of 2*104 UFC/g, during

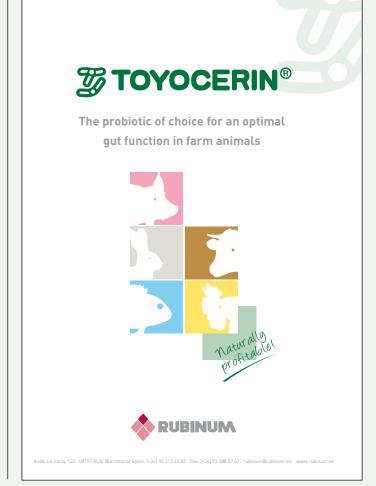
Each treatment was tested in triplicate (400-L tank, 125 fish/tank, initial density: 1.3kg/m3). During the trial, water temperature, conductivity, pH and dissolved oxygen were 13.2 ± 0.2 °C, $1800 \pm 200 \mu$ S/cm, 7.5 \pm 0.01 and 8.0 \pm 0.3 mg/L (mean \pm S.D.),

Tanks were connected to a recirculation system (IRTAMAR®) which maintained

> quality parameters. Fish were fed at apparent satiation (3.3 percent) with automatic feeders (ARVO-TEC T-Drum-2000TM. Finland). The proximate biochemical composition of diets was percent protein, 12 percent fat and II percent ash (2.0 mm pellet

adequate water

All fish from each tank were

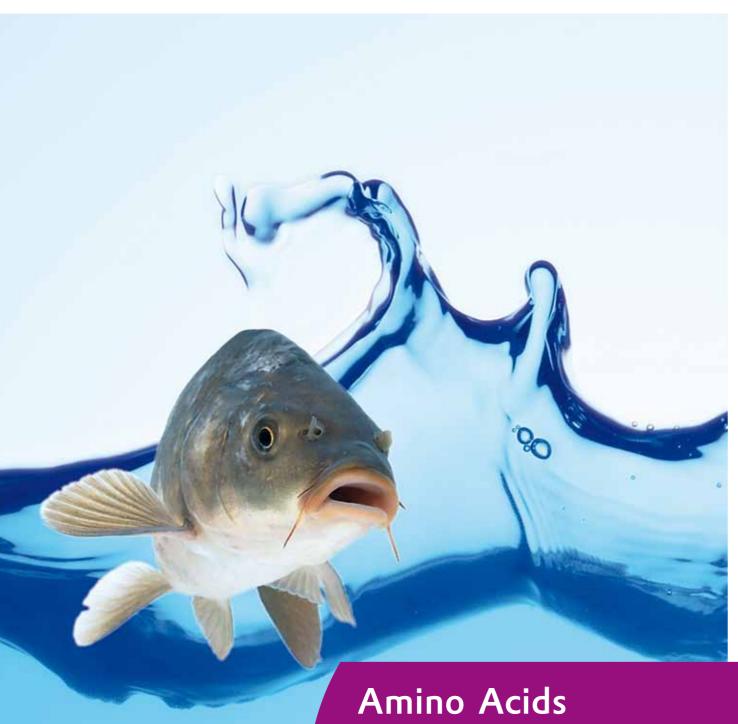




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Key areas:

- **Sustainable resources**
- Health, welfare and ethics
- New methods and working-tools
- Feed technology and feeding regime
- Nutrigenomics
- 'omics' data and system biology models
- Nutritoxicology
- Nutrition in whole life cycle

Some conference ingredients:

- Get updated on the latest research on fish nutrition and feeding
- Mingle with the 500 leading fish nutritionists in the world
- Pre symposium tour to visit industry
- 4 post symposium sight seeing tours in the beautiful coastal fjords





Nofima will host the event along with the Aquaculture Protein Centre (APC), the National Institute of Nutrition and Seafood Research (NIFES), the Norwegian School of Veterinary Science (NVH) and the

Evonik. Power to create.

Please submit your abstract at www.isfnf.org by 20th January 2012

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