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Louisiana red crayfish meal: a novel functional feed ingredient for organic fish diets?

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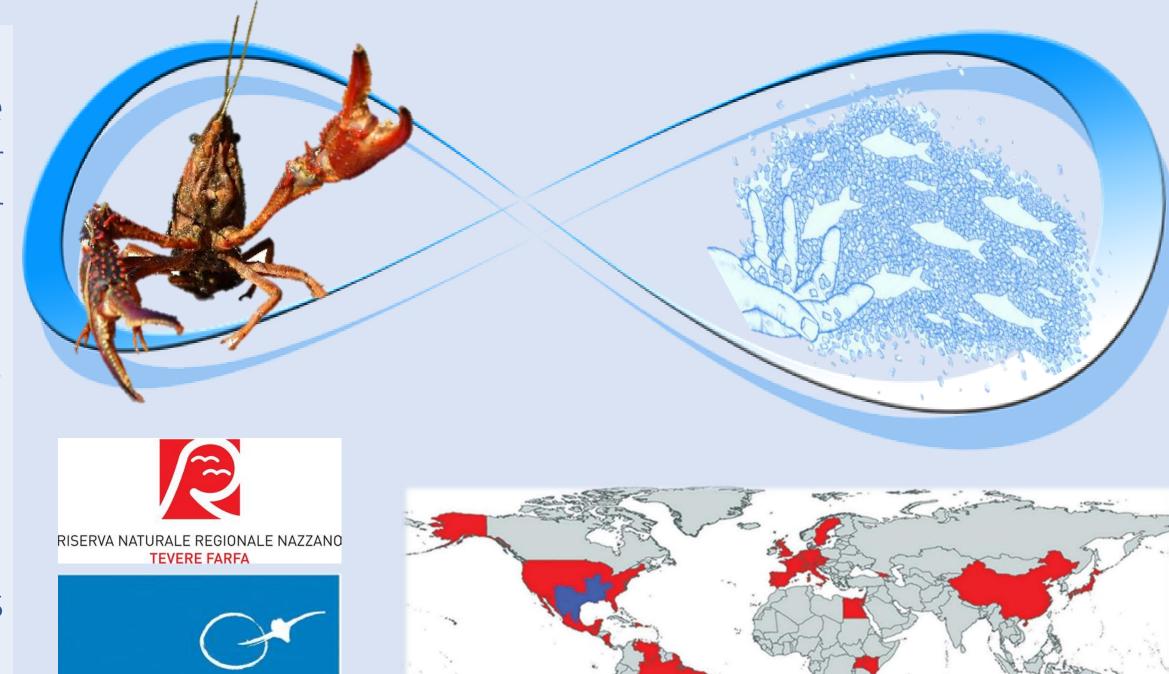
Introduction

Economic and ecological sustainability of aquaculture will depend to a great extent on the ability to save poorly renewable resources or heavily depleted ones, furthermore increasingly contended with other sectors, by using novel nutrient-rich raw materials or feed ingredients that are currently little studied or valued, possibly by finding them outside the human food chain.

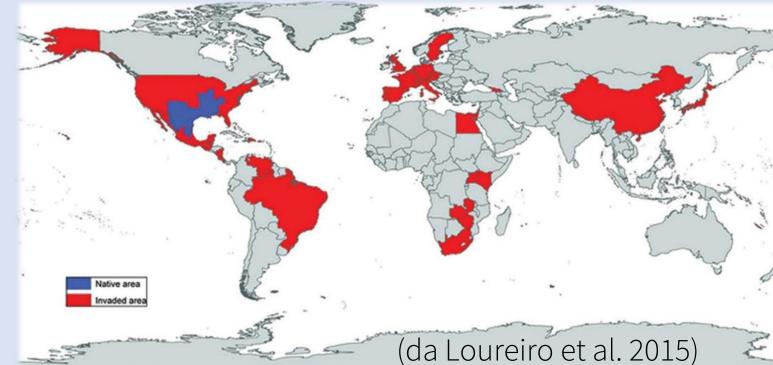
The Louisiana Red swamp crayfish (*Procambarus clarkii*) is one of the most invasive alien species (IAS) in Europe. In Italy, its diffusion caused alterations of freshwater environments impairing species biodiversity. To limit crayfish invasions, several EU authorities have issued eradication campaigns.

The SUSHIN project investigated, among others, a new ingredient derived from crayfish, in order to face: (1) the need of reducing the dependence of the sector on the exploitation of natural resources converted into fish meal and fish oils, in alternative to conventional vegetable protein sources;

(2) the requirement of a natural ingredient with high nutritional value and high in carotenoid (astaxanthin) to be used in finishing diets for improving skin or flesh pigmentation of certain cultured fish species.







Pigments

Total caroteniods 119.5

Astaxanthin

Collection and Transformation





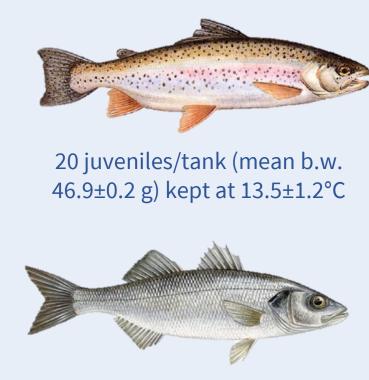
In 2017 sampling campaigns aimed at collecting a sufficient biomass of *P. clarkii* for laboratory analysis and digestibility fish trials were set up in two protected areas of Latium: Circeo National park and Regional Natural reserve of Tevere-Farfa. A total of 400 kg of crayfish (corresponding to ~ 23.000 individuals) were removed, frozen and stored. Red swamp crayfish meal (RSCM) was obtained by flash drying technique.

Results

Tab 1.: Nutritional composition of the RSCM test ingredient (dry matter basis)

Proximate composition (%)		Fatty acids (%)		Amino acids (g/100g)				Minerals (mg/100g)		
Dry matter	90.0	SFA	35.4	Asp	3.7	lle	1.6	Ca	5732.0	A
•		MUFA	35.0	Thr	1.6	Leu	3.0	Cu	7.8	
Crude proteins	40.9	PUFA	29.6	Ser	1.1	Tyr	1.1	Mn	41.6	7
Ash	34.9	EPA	0.4	Glu	7.7	Phe	1.8			Ľ
-				Gly	2.5	Lys	1.8	Fe	20.6	
Ether extract	5.5	DPA	0.8	Ala	3.4	Trp	0.5	K	1080.0	
Glicogen	0.5	DHA	2.3	Cys	0.3	His	1.3	Na	661.1	
		ω-3	14.0	Val				Zn	8.6	
Chitin	8.0	ω-6	14.9		2.7	Arg	1.6	Mg	239.6	
Gross energy (Kj/g)	15.5			Met	0.7	Pro	1.6			
31033 CHCIBY (19/8)	10.0	ω-3:ω-6	0.9	lle	1.6			Р	985.1	

Apparent digestibility coefficients (ADCs) was calculated in Rainbow trout and European seabass according to NRC (2011)



20 juveniles/tank (mean b.w.

36.9±1.0 g) kept at 21.2±0.7°C



Tab. 2: Test diet composition			Tab. 3: Reference Diet Formulation (REF)				
Ingredients (g/kg)			Ingredients	(g/kg)			
			Fish meal	370			
			Wheaten gluten meal	100			
REF	700 300		Soy Protein concentrate	120			
RSCM			Dried Brewer's yeast	60			
			Wheat starch	120			
			Wheat meal	62.8			
Proximate composition (%)			Fish oil	80			
Day and the a			Rapeseed oil	40			
Dry matter	89.9		Soy lecithin	20			
Crude proteins	42.1		Vitamin and Mineral premix	12.1			
Ash	15.0		Yttrium(III) oxide	0.1			
Gross energy (Kj/g) 19.6			Celite®545 (AIA)	15			

		Acid-Insoluble	Ash		Yttrium						
100	Т	T		100			Т	T			
80	T			80	- T						
60				60							
40				40							
20				20							
0 —				0							
	Dry matter Crude protein		Gross energy Rainbow trou		Dry matter European sea bass		Gross e	Gross energy			
	Fig. 1 Mean Apparent digestibility coefficients (ADCs)(obtained by 3 independent measurements) of REF+RSCM experimental diet in Rainbow trout and European seabass.										

The experimental diet, containing 30% of red claw meal, and 70 % of a Reference diet (Tab. 2 and 3) was tested. Two inert markers (Acid-Insoluble Ash and Yttrium) were used to calculate the Apparent digestibility coefficients (ADCs) for dry matter, crude protein and gross energy in Rainbow trout and European sea bass (Fig. 1). Similar and very high ADCs values were obtained between species, confirmed by the two markers, concerning the three indagated aspects.

Conclusion

The experimental diet based on the invasive Louisiana Red swamp crayfish meal showed a high valuable nutrient composition and a great digestibility in both rainbow trout and seabass, thus RSCM has the potential to be included (as complement or partially replacing raw material) in fish diets. Moreover, being a source of astaxanthin, a high value keto-carotenoid pigment, it could be a suitable candidate feed ingredient for organic aquafeed, meeting the requirements of by the EU rule N° 775/2008 (i.e. the need to substitute synthetic pigments with natural ones in organic feedstuffs).

