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Unlocking the MAGNIFICENT potential of algae in functional aquafeeds

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MNGNIFICENT



Bio based Industries



Horizon 2020 European Union Funding **Research & Innovation**



Urgent need of novel protein sources

Microbial biomasses, yeasts, insects, plant & other by-products protein concentrates

Tailoring your feeds

Desperate need of novel n-3 HUFA sources

Microalgae, selected oil crops, mesopelagic fisheries

Constantly seeking novel ingredients that add value

(nutritional or other) to traditional feeds during sensitive periods of the production cycle or specific situations resulting from farming practices

Algae show great potential as functional ingredients

products incorporated in the feed to convey a benefit above and beyond fulfilling the basic nutritional needs





MICROALGAE are growing...

There are now several large-scale production units in EU



Allmicroalgae (PT)



NECTON (PT)



Estimated EU production 500 Ton/year Dry biomass



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As protein sources...

Variable crude protein levels (30-55%) depending on algae species Quite "acceptable" essential amino acid profile **Digestibility can vary with cell-wall type (cellulosic vs silicious)**



As n-3 HUFA sources...

DHA-rich *Schizochytrium* biomass and oil (fermentation) EPA & DHA-rich *Schizochytrium* oil (fermentation)



Schizochytrium-derived products are gaining industrial relevancy

Its sensitive use allows a cost-effective reduction of FO usage

Strong research effort on:

- Algae species with capacity to acummulate high lipids (>60%)
- Metabolic engineering to enhance EPA and DHA levels
- Oil extraction by green technologies (e.g. deep eutectic solvents)



As FUNCTIONAL ingredients...

Presence of a wide array of compounds with putative bioactivity
Immunestimulation, intestinal health, microbiome modulation



β-glucans (chrysolaminarin) Sulphated polysaccharides Antioxidant compounds Carotenoids Phospholipids, glycolipids, oxylipins Bioactive peptides Mycosporine-like amino acids

We are still at a knowledge generation stage

- Cultivation and harvesting conditions can affect "bioactives" content
- Potential to tailor microalgae towards specific functionalities
- Each algae is different and its functionality can also vary

Choose valuable and focused targets



Functional role of algae in Senegalese sole

Diet with 1% *Phaeodactylum tricornutum,* an algae rich in fucoxanthin and B-glucans) improved immune response to stressful events in sole juveniles

Diets with 3 or 6% blend of microalgae (*Nannochloropsis*) and macroalgae (*Gracilaria*) enhanced somatic growth and up-regulated several immune criteria in sole larvae (34-63 days after hatching; DAH)



Functional role of microalgae in harvest size gilthead seabream

Practical diet with defatted biomass of *Nannochloropsis* and algal oil allowed the successful replacement of fishmeal (80%) and fish oil (30%)

A consumer panel (n=100) characterised algae-fed seabream as having a more vivid and typical operculum pigmentation



Other targets for functionality

Incorporation of *Laminaria* (macroalgae) and Se-rich *Nannochloropsis* (microalgae) resulted on the **biofortification** of seabream and trout fillets **with selenium and iodine** (>70% of the DRI)



Preliminary indications that both micro and macroalgae extracts hold potential to reduce the incidence of **skeletal deformities** in marine larvae and juvenile fish

Algae-supplemented feeds during sensitive periods (e.g. vaccination, smoltification) in Atlantic salmon



Algae peptides showed **antimicrobial activity** against some fish and shrimp pathogens (still at *in vitro* stage)







Algae hold a great potential as functional ingredients in aquafeeds



Contribute to higher welfare status of fish and enhance quality traits from a consumer perspective

A lot remains to be done...



Thank you for your attention

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https://magnificent-algae.eu/