



Investigación e Innovación en Nutrición Acuícola

Editores: Lucía Elizabeth Cruz Suárez,
Mireya Tapia Salazar, Martha Guadalupe
Nieto López, David A. Villarreal Cavazos,
Julián Gamboa Delgado, y Carlos A.
Martínez Palacios

Investigación e Innovación en Nutrición Acuícola
2022, Monterrey, Nuevo León, México

Editores: Lucía Elizabeth Cruz Suárez, Mireya Tapia Salazar, Martha Guadalupe Nieto López, David Alonso Villarreal Cavazos, Julián Gamboa Delgado y Carlos A. Martínez Palacios.

Programa Maricultura
Facultad de Ciencias Biológicas
Universidad Autónoma de Nuevo León 2022

Copias disponibles en:

Universidad Autónoma de Nuevo León
Facultad de Ciencias Biológicas
Programa Maricultura
Cd. Universitaria
San Nicolás de los Garza, Nuevo León
C.P. 66455
Tel.+Fax. 818352 6380
E-mail: lucia.cruzsr@uanl.edu.mx

Para citar alguna parte de ésta obra siga el siguiente estilo:

- Autores del escrito. 2022. Nombre del artículo. Editores: Lucía Elizabeth Cruz Suárez, Mireya Tapia Salazar, Martha Guadalupe Nieto López, David Alonso Villarreal Cavazos, Julián Gamboa Delgado y Carlos A. Martínez Palacios. Investigación e innovación en nutrición acuícola, Universidad Autónoma de Nuevo León, San Nicolás de los Garza, Nuevo León, México, pp.473 ISBN: 978-607-27-1732-9. El cuidado de la presente edición, así como su realización estuvo a cargo de los editores.

La reproducción total o parcial de ésta obra requiere la autorización escrita por los titulares del derecho de autor.

Los editores hacen extensivo nuestro profundo agradecimiento:

- A las personas que colaboraron en la edición técnica de estas memorias

Directorio

Dr. Santos Guzmán López
Rector

Dr. Juan Paura García
Secretario. General

Dr. Celso José Garza Acuña
Secretario extensión y cultura

Lic. Antonio Ramos Revillas
Director de Editorial Universitaria

Dr. José Ignacio González Rojas
Director de la Facultad de Ciencias Biológicas

Editores

Lucía Elizabeth Cruz Suárez, Denis Ricque Marie, Mireya Tapia Salazar, Martha Guadalupe Nieto López, David Alonso Villarreal Cavazos, Julián Gamboa Delgado, y Carlos A. Martínez Palacios.

Dirección de edición: Programa Maricultura, Facultad de Ciencias Biológicas, Universidad Autónoma de Nuevo León, Dra. Lucía Elizabeth Cruz Suárez, Av. Universidad S/N, Ciudad Universitaria, San Nicolás de los Garza, Nuevo León, C.P. 66455
Email: elicruz@hotmail.com, lucia.cruzsr@uanl.edu.mx
Teléfonos: 52 8183526380

Primera edición 2022. ©Universidad Autónoma de Nuevo León. ©L. Elizabeth Cruz Suárez, ©Mireya Tapia Salazar, ©Martha Guadalupe Nieto López, ©David Alonso Villarreal Cavazos, ©Julián Gamboa Delgado, ©Carlos A. Martínez Palacios.

ISBN:978-607-27-1732-9. El cuidado y edición estuvo a cargo de los editores. El contenido es responsabilidad de los autores.

Párrafo legal: Reservado todos los derechos conforme a la ley. Prohibida la reproducción total o parcial de la obra sin previa autorización por escrito del titular propietario y editor de la obra.

Review of Bacterial and Yeast Base Single Cell Protein Ingredients as Attractants and Fish Meal Replacements in Diets for *Litopenaeus vannamei*

Addison L. Lawrence*, Mayra L. González-Félix, Martin Perez-Velazquez, Yuan Yuan,
Stephen A. Watts

*Texas A&M AgriLife Research, Texas A&M University System, 10345 Hwy 44, Corpus
Christi, Texas 78406, USA. E-mail: addisonlawrence1935@gmail.com

Fishmeal (FM) is extensively used as an ingredient in aquafeeds as an attractant and a major source of protein, resulting in an exploitation of natural fisheries to the level that they are not sustainable nor healthy. Global FM harvest has remained at 4.6 to 6 million metric tons/year for the last 10 years while world aquaculture production has increased from 52.5 million metric tons to 82.1 million metric tons from 2008 to 2018. Of this total amount, marine shrimp accounted for over five million metric tons in 2018. Over 80% of global commercial production of marine shrimp for human consumption use Pacific white shrimp, *Litopenaeus vannamei*. This has stimulated increased research for fishmeal replacement (FMR) using plant, fishery, confectionary, corn and sugar cane from the ethanol production industry, etc. products and by-products. The most promising FMR ingredients are single cell proteins (SCP) using bacteria, yeast and microalgae as sources. This is a review of our research using bacterial and yeast based SCP ingredients as attractants and FMR in diets for *L. vannamei*. Our FMR research used materials and methods developed by Texas A&M University System, University of Alabama at Birmingham and University of Sonora using laboratory facilities and clear water RAS which will be summarized in the presentation.

Summary of results of our FMR research using bacterial and yeast based SCP are as follows:

- SCP has potential of reducing dietary protein requirement in commercial shrimp feeds to less than 20% protein.
- SCP has potential of reducing dietary vitamin, zinc and copper requirements to less than 50% of dietary requirement for these nutrients in the absence of SCP.
- About 30% FMR using either yeast or bacterial based SCP significantly increases growth to over 2.5 gms/week and decreases FCR to less than 1.8 as compared to control diet

containing 21.4% FM giving growth of about 2.2 gms/week and a FCR of about 2.7 for conditions of this research using clear water RAS.

- About 80% FMR using bacterial based SCP significantly increases growth to over 2.5 g/week and decreases FCR to less than 1.8 as compared to control diet containing 21.4% FM giving growth of about 2.2 g/week and a FCR of about 2.7 for conditions of this research using clear water RAS.
- The final shrimp weight of the 30% and 80% FMR experiments using SCP was over 20 grams with an average survival of over 95%.
- 100% FMR using a SCP containing 90% bacterial base and 10% yeast base SCP resulted in a significant increase in growth of about 2.35 g/week as compared to a growth of about 2.05 g/week for shrimp fed a commercial diet containing 21.4% FM.
- 100% FMR using a SCP containing 90% bacterial base and 10% yeast base SCP resulted in an increase in growth of about 2.35 g/week as compared to a growth of about 2.25 g/week for shrimp fed a commercial diet containing a FMR of a diet containing 100% bacterial based SCP.
- 100% FMR diets containing a mixture of 20% FM, 10% yeast base SCP and 70% bacterial base SCP, and 10% FM and 90% bacterial base SCP, and 100% bacterial based SCP resulted in shrimp tail muscle weight of about 8 g for shrimp having an average final weight of about 16 g as compared to shrimp tail weights of about 6.4 g for shrimp having a final weight of about 14.5 g fed a control diet with 0% SCP and 21.4% FM.
- Attractability of bacterial base SCP is greater than yeast base SCP; attractability of a diet containing 3% bacterial base SCP or squid meal is significantly greater than a diet containing 3% FM. Attractability of diets with about 30% FMR with yeast base and bacterial base SCP is significantly greater than a commercial diet containing 21.4% FM.

In conclusion, we have been successful for 100% FMR by SCP in shrimp diets and (1) a mixture of 10% yeast base and 90% bacterial base SCP 100% FMR results in greater growth than bacterial base SCP 100% FMR and (2) increase in growth performance with 100% FMR can in part be explained by an increase in attractability, and unknown chemoattractants, nucleotides, non-essential amino acids, dipeptides, bioamines, growth factors, etc.

Keywords: Bacteria, yeast, *single cell proteins*, *attractants*, *fish meal replacement*, *shrimp feeds*