

Nutritional Value of Microalgae Aquaculture

Microalgae are a rich source of essential nutrients for aquatic organisms:

- **Proteins**: They contain between 18% and 46% protein, and can reach up to 69% in some species 7. These proteins are of high quality and contain essential amino acids 2.
- **Fatty acids**: They are rich in polyunsaturated fatty acids (PUFAs), especially EPA and DHA, crucial for various life stages of fish<u>71</u>.
- **Carbohydrates**: They provide an important source of energy for the growth of aquatic organisms<u>1</u>.
- Vitamins and Minerals: Contain a variety of essential micronutrients <u>3</u>.
- Antioxidants: They have bioactive compounds with antioxidant properties<u>3</u>.

Effects on Growth and Performance

The inclusion of microalgae in aquaculture diets has shown positive effects:

- **Improved Growth**: A significant increase in weight gain and specific growth rate has been observed in species such as tilapia<u>4</u>.
- **Feed Efficiency**: Diets supplemented with microalgae improve feed conversion ratio (FCR) and feed efficiency (FE)<u>2</u>.
- **Digestibility**: Microalgae can improve digestibility and nutrient availability<u>2</u>.

Specific Applications

- Shrimp Larvae: Microalgae are essential in the nutrition of shrimp larvae<u>1</u>.
- **Oyster Farming**: A mixed diet of microalgae outperforms monoalgal diets in the oyster hatchery and nursery phases<u>1</u>.
- **Tilapia**: Partial or total substitution of fishmeal and fish oil by microalgae has shown promising results<u>4</u>.

Sustainability and Economy

Microalgae offer significant advantages in terms of sustainability:

- Efficient Production: They have a fast growth rate and require fewer resources than other crops<u>3</u>.
- Versatility: They can grow on a variety of substrates, including sewage 7.
- **Economic Potential**: The global microalgae market is expected to grow from \$32.6 billion in 2017 to \$53.43 billion by 2026<u>7</u>.

In conclusion, microalgae represent a promising and sustainable alternative to traditional ingredients in aquaculture feed, offering significant nutritional, functional and economic benefits.

Citations:

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USE OF MICROALGAE IN SHRIMP FARMING

ADVANTAGES

Improving Water Quality

Microalgae have a positive impact on the quality of culture water:

- They reduce the levels of ammonia, suspended solids, orthophosphate, nitrite and nitrate<u>1</u>.
- They help regulate pH levels and increase dissolved oxygen during day<u>1</u>.
- They efficiently remove nitrogen and phosphorus from the crop water<u>2</u>.

Pathogen Control

- They suppress the concentration of *Vibrios* in the tank sediment and surrounding water, keeping shrimp healthier<u>1</u>.
- They produce extracellular compounds such as tropodithietic acid that inhibit the growth of harmful pathogens<u>1</u>.

Improved Growth and Performance

Shrimp farmed with microalgae show:

- Higher average weight gain and growth rate<u>1</u>.
- Lower feed conversion ratio (FCR)1.
- Increased overall productivity by up to 25% compared to control groups<u>1</u>.

Nutrition and Food

- They serve as a natural food source rich in lipids, minerals and essential amino acids1.
- They can partially replace fishmeal in aquaculture diets<u>3</u>.

Environmental Sustainability

- Reduce pollution when treating aquaculture wastewater<u>1</u>.
- They minimize water discharge, reducing emissions of pollutants such as total phosphorus, phosphate, total organic carbon, ammonium, and chemical oxygen demand².

Resource Efficiency

- They improve the efficiency in the use of phosphorus through assimilatory and dissimilatory processes<u>2</u>.
- They facilitate water recirculation, making the system more sustainable <u>2</u>.

In conclusion, incorporating microalgae into shrimp farming not only improves shrimp growth and health, but also contributes significantly to the environmental and economic sustainability of aquaculture.

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