

Global Conference on Aquaculture 2010 Farming the waters for People and Food 22-25 September 2010, Phuket, Thailand

Disclaimer

This is an unedited presentation given at the Global Conference on Aquaculture 2010. The Organising Committee do not guarantee the accuracy or authenticity of the contents.

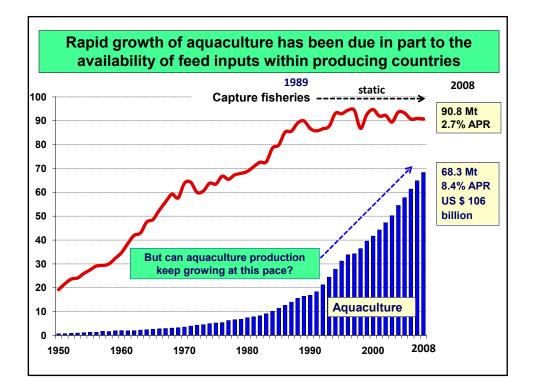
Citations

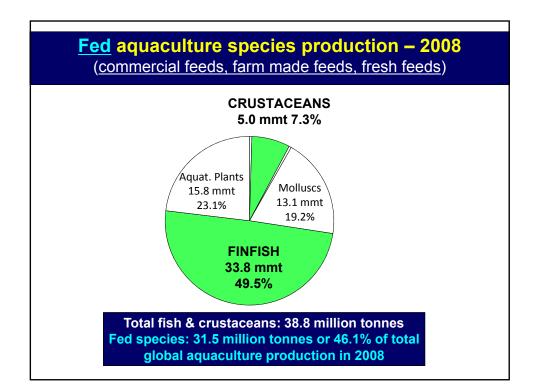
Please use the following citation sequence with citing this document:

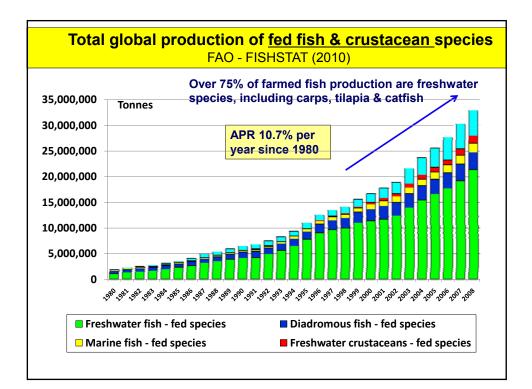
- 1. Author.
- 2. Title.
- 3. Presented at the Global Conference on Aquaculture 22-25 September 2010, Phuket, Thailand.

10/10/2010

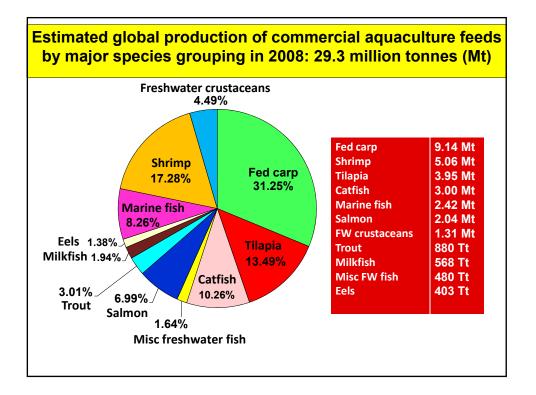


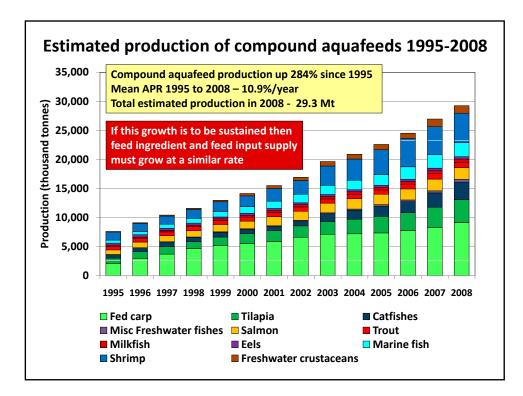




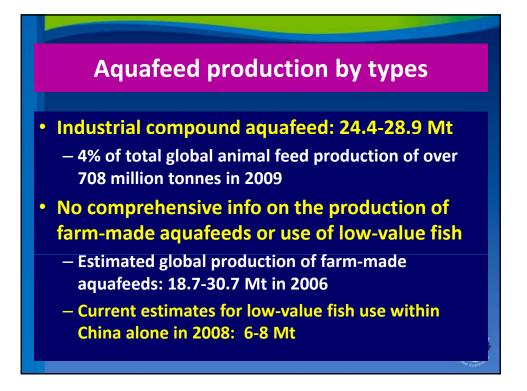


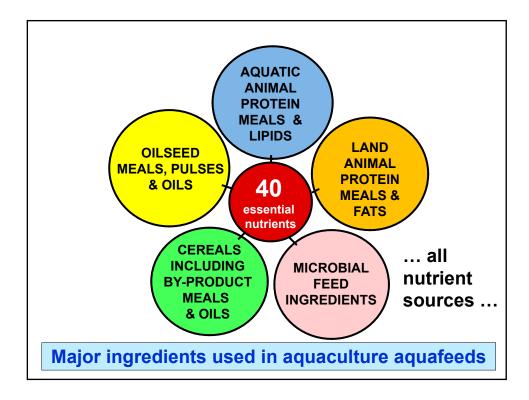
Top <u>fed</u> aquaculture & livestock producers – 2008 (FAO – FISHSTAT/FAOSTAT, 2010)									
Values in million tonnes - Mt									
Top 8 fed aquacul	ture species	Top 8 fed livestock species							
Grass carp	3,775,267 t	Pig	103.2 Mt						
Common carp	2,987,433 t	Chicken	79.4						
Nile tilapia	2,334,432 t	Cattle	62.4						
Catla	2,281,838 t	Sheep	8.3						
Whiteleg shrimp	2,259,183 t	Turkey	6.1						
Crucian carp	1,957,337 t	Goat	4.9						
Atlantic salmon	1,456,721 t	Duck	3.8						
Pangasius catfish	1.38 Mt∑58%	Buffalo	3.4 ∑ 97%						
Total fed sp produc	ction – 31.5 Mt	Total meat production - 280 Mt							
APR 10.59% since	1980	APR 2.59% since 1980							

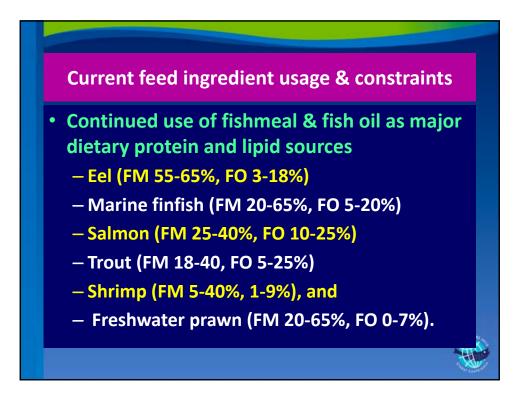


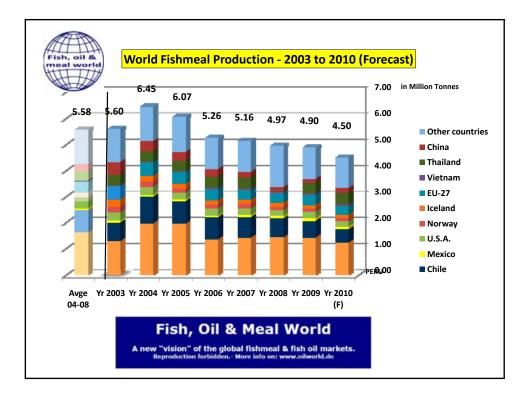


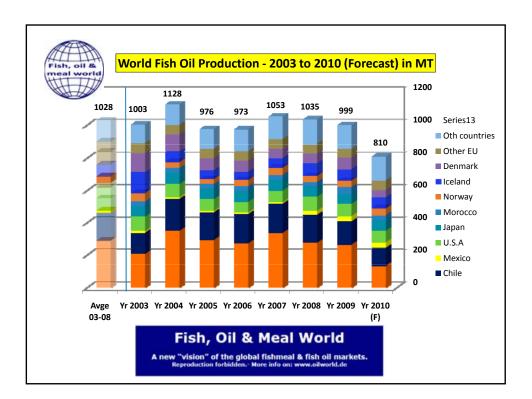
Country	Production estimate (tonnes)
<u>China (2008)</u>	<u> 13,000,000 – 15,000,000</u>
Vietnam (2008/2009)	1,625,000 – 2,800,000
Thailand (2008/2009)	1,210,327 – 1,445,829
Norway (2008/2010)	1,136,800 – 1,382,000
Indonesia (2008/2009)	1,030,000 – 1,184,500
Chile (2008)	883,305 – 1,050,000
USA (2008)	700,000 – 750,000
Japan (2008)	500,000
Philippines (2007)	400,000 – 450,000
Taiwan (2007)	345,054









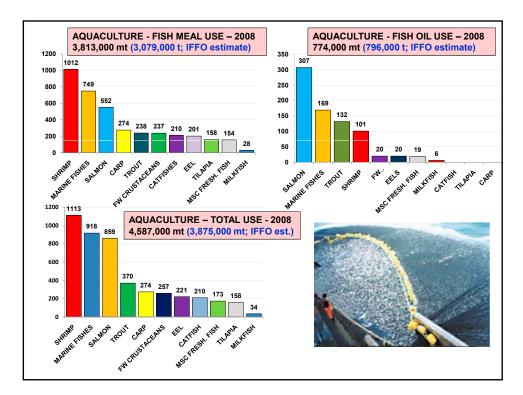


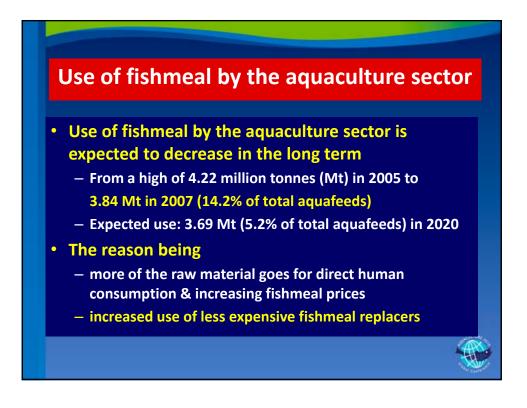
Use of fishmeal & fish oil as dietary protein & lipid sources

According to the ingredient survey conducted for this paper, is was estimated that the aquaculture sector consumed over 4.66 million tonnes of fishmeal & fish oil in 2007

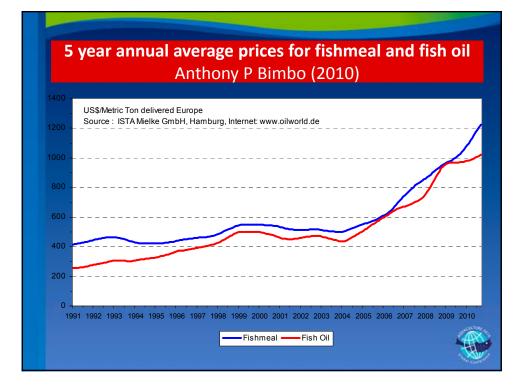
- 3.84 million tonnes of fishmeal (68.4 % global)
- 0.82 million tonnes of fish oil (81.3 % global)

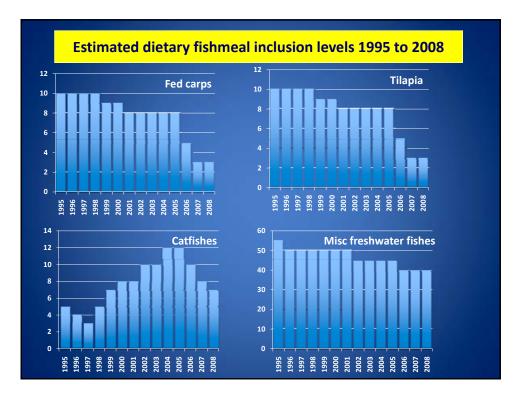
However, there is a wide variation in fishmeal & fish oil usage between major producing countries for individual species.

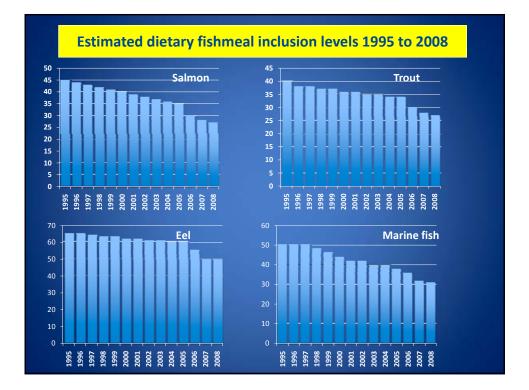


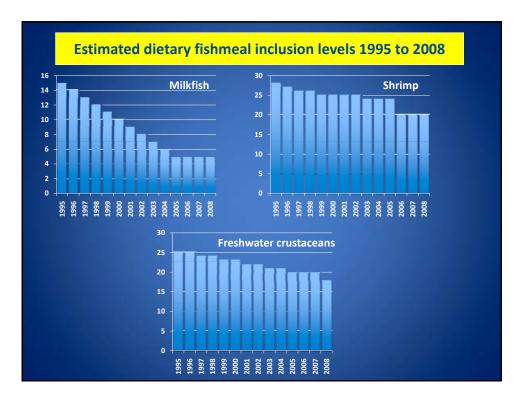


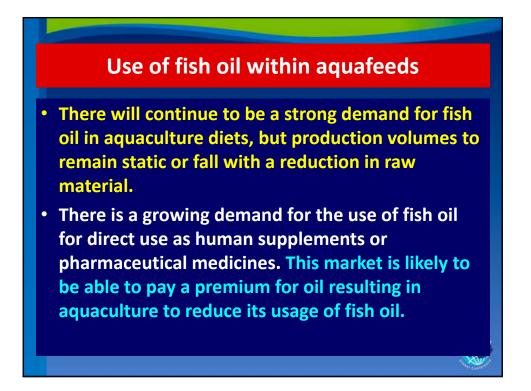




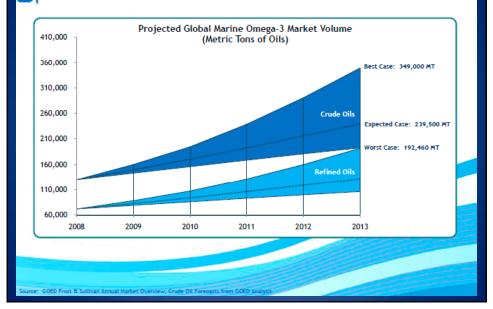


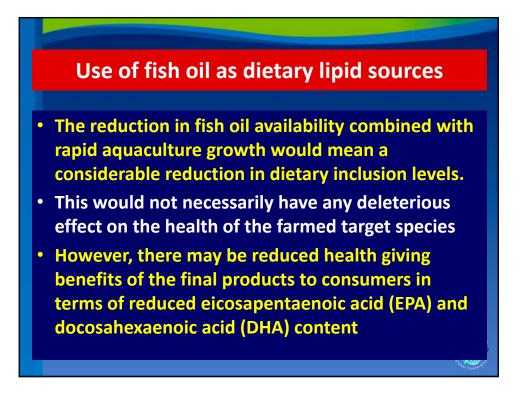


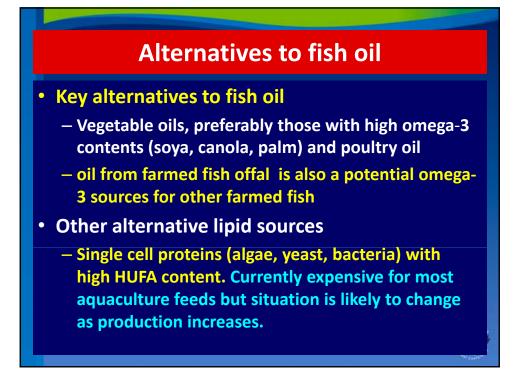




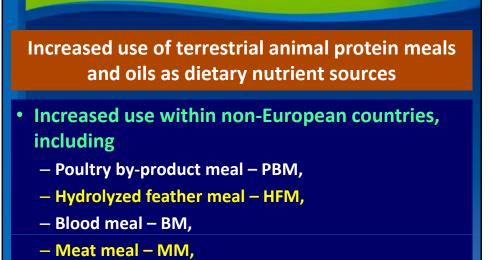
If forecasts are accurate, nearly all anchovy and sardine oil will be used for omega-3s











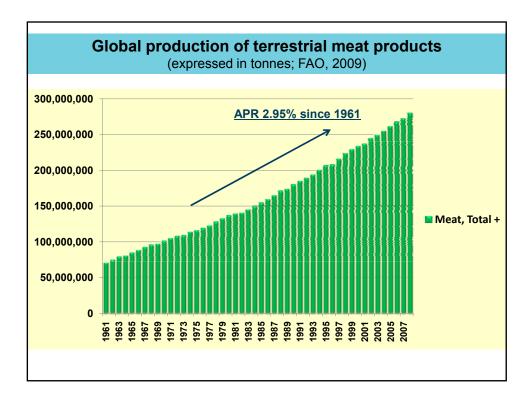
- Meat and bone meal MBM and
- Lipids (Poultry oil PO)

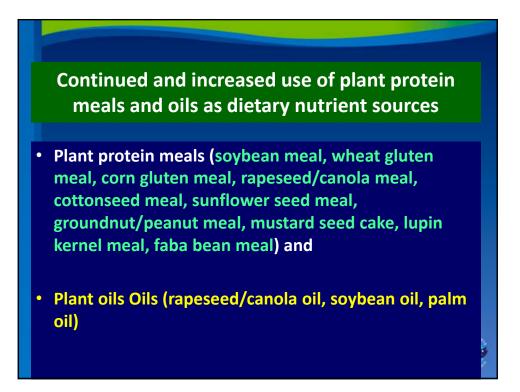


	COUNTRY RESPONSES REGARDING FEED INGREDIENT USAGE FOR SALMON (FAO/Tacoprim prep - 2009 survey)											
	Country/ Year	Australia 2008/09		Chile 2008	Chile 2010	Norway 2008	Norway	UK 2008	UK 2010			
	Fishmeal Fish oil	25-40 10-25	25-35	25 12	20-25 15	26-30 17-19	25 15	35 25	35 25			
	Krill meal	5-10	-	·	· /	-	-	-	· /			
	Rape oil		-	12 (2.8)	15	11-13	15	5				
-	Poultry oil	0-10	10-15	-		-	-	-				
	Poultry bm	10-30	15-25	<8	Animal		-	-				
	Blood meal	1-5	6-8	<7	by-prod	- }	-	-				
	Meat bypm	10-30	-	-	10-20	-/	-	-				
	Feather m	-	-	<12			-	-				
	Soybean m	-	3-10	<12/8	Plant	8-12	12	10				
	C.gluten m	-	10-40	<10	protein	-	Other	-				
	W.gluten m	2-10	-	-	25	3-4	plant	-				
	Rape/C m	-	3-10	<6		-	protein	5				
	Lupin k m	5-15	-	<6		-	20	-				
	Sunflower	-	-	-		7-9		5				
	Pea/bean	-	-	-		-		8				
	Cottonseed	-	-	<12		-		-				
	Wheatflour	10-20	12-18			10-14	12	10	12			

Terrestrial animal protein meals and oils as dietary nutrient sources

- Estimated global production of rendered animal protein meals and fats in 2008 was about 13.0 and 10.2 million tonnes, respectively
- Estimated total usage of terrestrial animal by-product meals and oils within compound aquafeeds was between 150,000 and 300,000 tonnes or less than 1% of total global compound aquafeed feed production
- Clearly there is considerable room for further growth and expansion for the increased use of these products





Use of plant protein meals and oils as dietary nutrient sources

These plant proteins and oils represent

- the major dietary protein and lipid source used within feeds for lower trophic level fish species (tilapia, carp, catfish) and
- the second major source of dietary protein and lipid source after fishmeal and fish oil within shrimp feeds and European high trophic level fish species

Tilapia (SBM 20-60%, CGM 5-10%, R/CM 20-40%, CSM 1-25%, SO 1-8%),

Carp (SBM 5-25%, R/CM 20-40%, G/PM 30%, MC 10%),

Shrimp (SBM 5-40%, WGM 2-10%, CGM 2-4%, R/CM 3-20%, LKM 5-15%),

Marine fishes (SBM 10-25%, SO 3-6%, WGM 2-13%, CGM 4-18%, SSM 5-8%, R/CM 7-20%, CPC 10-15%),

Trout (SBM 3-35%, WGM 2-10%, SSM 5-9%, CGM 3-40%, R/CM 2-10%, LKM 5-15%, FBM 8%, FPM 3-10%, R/CO 5-15%, SO 5-10%),

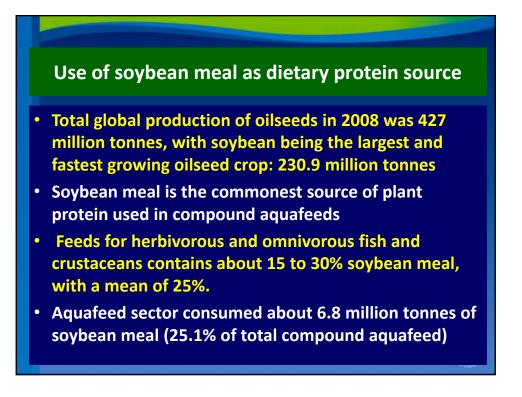
Salmon (SBM 3-12%, WGM 2-10%, SSM 5-9%, CGM 10-40%, R/CM 3-10%, LKM 5-15%, FBM 5%, FPM 3%, R/CO 5-15%, SO 5-10%), Milkfish (SBM 35-40%), Grey mullet (SBM 20-25%),

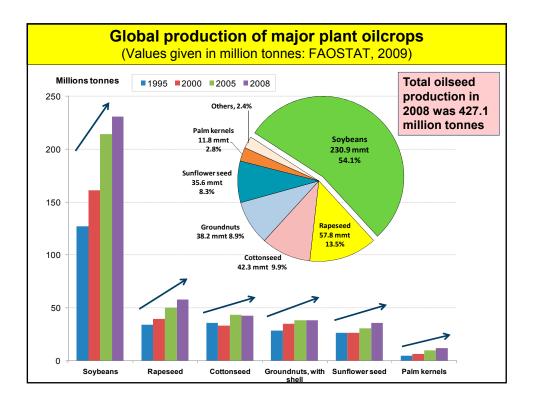
Freshwater prawns (SBM 15-25%),

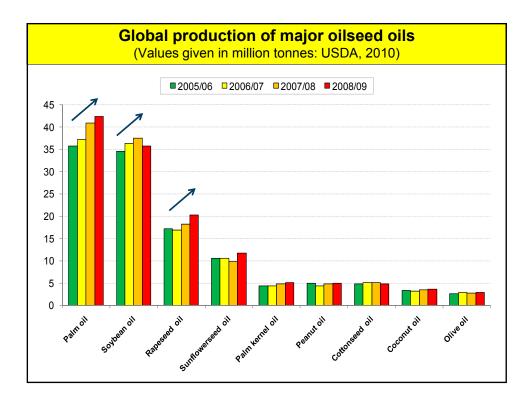
Colossoma (SBM 13%, CGM 6%),

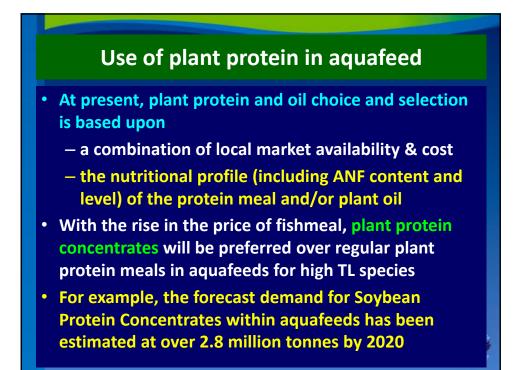
Freshwater crayfish (WGM 2-10%, LKM 5-30%), and

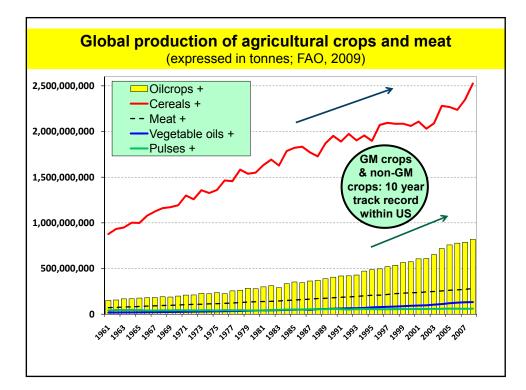
Eel (SBM 8-10%).

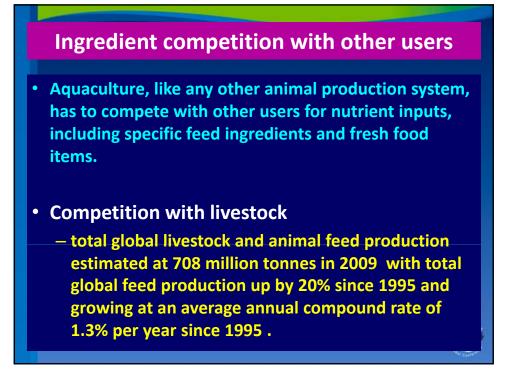


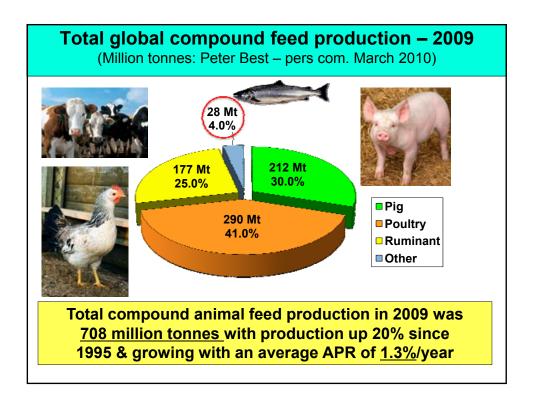


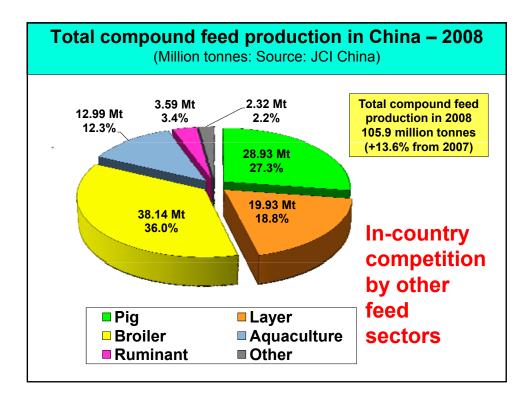




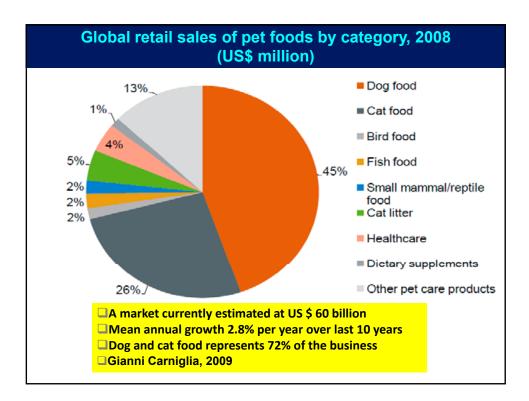


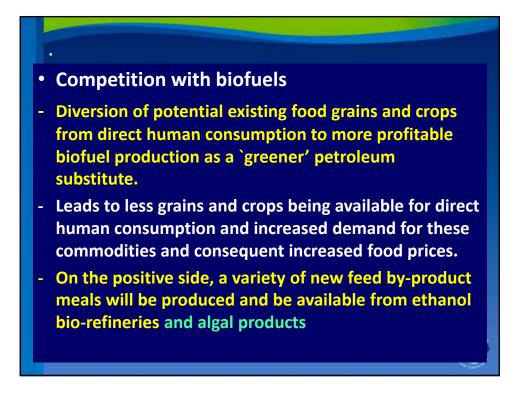


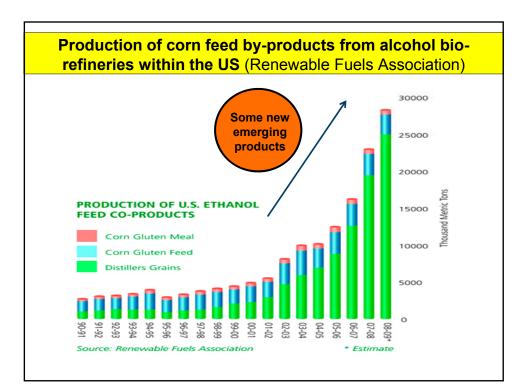


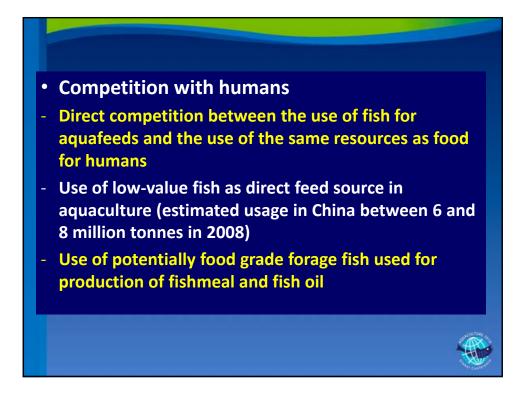






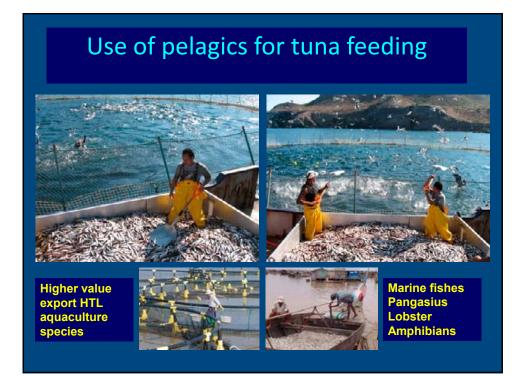






10/10/2010





Continued and growing importance of feed and food safety

- Reported food safety risks associated with the use of contaminated aquaculture feeds, either within the feed ingredients used or from the external <u>contamination of the feed on prolonged storage</u>.
- Major potential feed contaminants have included Salmonellae, mycotoxins, veterinary drug residues, persistent organic pollutants, agricultural and other chemicals (solvent residues, melamine), heavy metals (Hg, Pd, Cd) and excess mineral salts (As, Se. F, Cr), and possible transmissible spongiform encephalopathies (TSEs).
- Apart from the direct negative effect of these possible contaminants on the health of the cultured target species, there is also a risk that some of these feed contaminants may be passed along the food chain, via contaminated aquaculture produce, to consumers.
- In recent years, public concern regarding food safety has increased as a consequence of the increasing prevalence and/or reporting of antibiotic residues, persistent organic pollutants, and chemicals in farmed seafood

Recommended approaches to feed ingredient selection & use

1. Reduce country dependence upon imported feed ingredient sources

On the basis of the results of the feed survey conducted for this paper, it is apparent that many aquaculture producing countries are currently highly dependent upon imports for souring the feed ingredients.

Countries who reportedly import less than 25% of their feed ingredients used in compound aquafeeds:

Argentina [0-10%], Brazil [0-10%], USA [5-10%];

Countries who reportedly import 25 to 50% of their feed ingredients used in compound aquafeeds:

Australia [25-35%], Canada [40%], Denmark [30%], India [0-44%], Mexico [20-45%] Countries who reportedly import 50 to 75% of their feed ingredients used in compound aquafeeds:

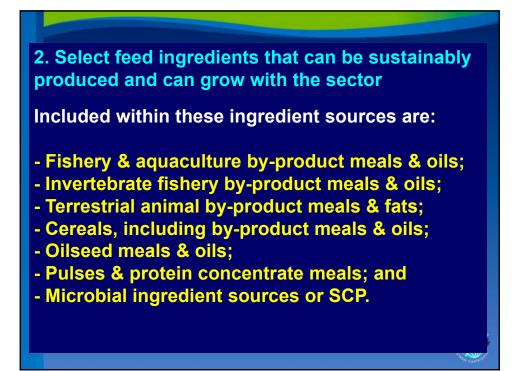
Chile [30-80%], China [>50%], Ecuador [60-70%], Egypt [54-75%], France [50-78%], Italy [70-75%], Turkey [70%], UK [60-90%], Vietnam [30-70%];

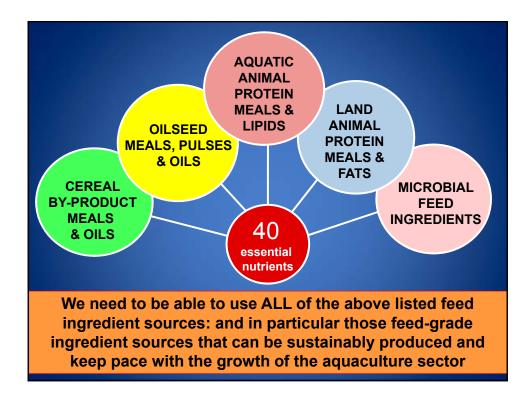
Countries who reportedly import 75 to 100% of their feed ingredients used in compound aquafeeds:

Greece [90%], Korea Rep. [90-100%], Norway [80-90%], Peru [70-90%], Taiwan [50-100%], Tahiti [100%], UK [60-90%];

Feed ingredient availability and usage within most developing countries is usually biased toward energy-rich rather than protein-rich ingredient sources, with greatest usage of local non-imported ingredients being within feeds for freshwater and brackish water fish feeds targeted for domestic consumption and within farm-made aquafeeds.

There is promotion by some governments to reduce the current dependency of their national animal feed manufacturing industries upon imported feed ingredient sources by developing more competitive protein and energy sources from locally available agricultural products, including cassava, rice, oil palm, copra etc.





3. Minimize environmental and ecosystem impact of feeds and feeding regimes

One of major criteria for ingredient selection is nutrient density and nutrient digestibility. It follows therefore, that the higher the nutrient digestibility of a particular ingredient or feed, the higher its nutrient utilization efficiency and consequent resultant growth of the target species. Moreover, by using highly digestible feed ingredient sources and feeds, nutrient loss and feed wastage are kept to a minimum, thereby also minimizing any possible negative environmental and ecosystem impacts.

In addition to the selection of highly digestible feed ingredient sources, nutrient loss & impacts can also be reduced by integrating production with other cultured species which can benefit from these nutrient waste streams or by culturing the species under closed floc-based zero-water exchange farming systems.

10/10/2010





4. Give special attention to small scale farmers using farm-made aquafeeds

It is widely recognized that small-scale farmers still form the backbone of Asian aquaculture, and in particular for the production of freshwater fish species for domestic consumption. One of the hallmarks and characteristics of this sector is the use of farm-made aquafeeds. However, apart from the general absence of statistical information on the size and extent of this sector, little or no guidance and attention is usually give to this sector to better help farmers formulate and manage their feeds.

To a large extent this has been due to the push by government agencies and feed manufacturers to move the sector away from the use of farm-made to the purchase of commercial aquafeeds.

Despite the relative merits and demerits of using farm-made aquafeeds, there is an urgent need to better assist the generally resource-poor farmers using farm-made aquafeeds, not only by improving feed formulation, minimizing the use of unnecessary feed additives and chemicals, and by improving on-farm feed management and thereby reducing feed wastage and potential deleterious environmental impacts. We acknowledge those panel members who actively contributed to the preparation of the this review and the paper presented today including many who have provided data and information included herein