August 2022 News Update

IFFO's monthly newsletter



Editorial

Aquaculture shapes the future of aquatic foods, was FAO's core message when launching the 2022 edition of the State of the World Fisheries and Aquaculture report, a flagship publication which started in 1995. But how should the twin challenges of food security and environmental sustainability be tackled, while ensuring equitable outcomes and gender equality? [...]

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IFFO's Thai Webinar: key takeaways

The IFFO webinar **held on 5th July** in both English and Thai covered the Thai marine ingredients supply chains, with focus on and the market access to China and global market dynamics.

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Register for IFFO's webinar on unknown growth factors in fishmeal

This IFFO webinar featuring Prof Dominique Bureau, Professor of Animal Nutrition and Aquaculture, University of Guelph, and IFFO's Dr Brett Glencross, will explore the unique properties of fishmeal and the overlooked components that could play a role in promoting growth and health of aquaculture species.

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Feeding a Dragon: China's Role in Driving Marine Ingredient Consumption

In 2021, almost 50% of all global fishmeal use occurred in China.

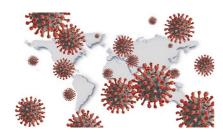
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The Global Roundtable on Marine Ingredients comments on the FAO SOFIA report

The FAO's State of the World Fisheries and Aquaculture report was published on 29th June 2022.

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MarinTrust updates its Covid policy

MarinTrust will start the transition back to 'normal' auditing activities for MarinTrust Factory and MarinTrust Chain of Custody audits.

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MarinTrust's new application forms

As part of the application process flow, stakeholders interested in getting MarinTrust certified or applying for recertification are invited to visit the MarinTrust website where they may find updated and more user friendly Application Forms.

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Solutex GC SL,
 Premium Non-Producer, Fish Oil Refiners,
 Spain

Industry news

- <u>UndercurrentNews</u>: Watch: How has the war in Ukraine impacted global feed supplies?
- Feednavigator: Supermarkets told to exclude soy traders linked to deforestation
- FishSite: Sustainability picture of alternative feed ingredients becomes more complex
- FishSite: China embraces "compound feed" in a new sustainability push
- Feednavigator: UK pig supply chain contracts comes under scrutiny
- <u>FishSite</u>: Aquafeed may be the largest source of the industry's GHG emissions, says new research
- AquacultureMagazine: Future Feeds: Suggested Guidelines for Sustainable Development
- <u>UKTimesnews</u>: How blockchain technology is being used to save the environment
- Mongabay: Fish-farming practices come under scrutiny amid surge in aquaculture

Innovation & Research

Fishmeals

- According to a new <u>study</u>, replacement of dietary fish meal by krill meal on the shrimp Litopenaeus vannamei was studied by a Chinese group if researchers. Growth and immunity of the shrimp were not negatively affected by dietary krill meal levels. Inosinic acid content in muscle was improved by dietary krill meal. The carotenoid content in exoskeleton and pH in muscle were linearly increased with the increasing krill meal level. The fluorine deposited in muscle was within the safe edible limit for human consumption.
- An Australian <u>study</u> attempted to address the known <u>palatability</u> issues of <u>single-cell</u> <u>protein</u> (SCP), through the use of a tuna hydrolysate and garlic powder. The study tested the inclusion of SCP at four dietary levels of 0%, 10%, 20% and 30%, each with and without an addition of the palatability enhancer. Only at the lowest SCP inclusion level were the additives found to be effective, with the negative aspects of the SCP causing a significant decline in performance at each higher inclusion level.
- A Norwegian <u>study</u> examined the <u>use of salmon by-product (BP) fishmeal as a potential food ingredient</u>, by conducting a feeding study with mice. The BP was well tolerated, but increased hepatic cholesterol content. It was suggested that the high cholesterol content in fishmeal may be responsible for the effects on hepatic cholesterol metabolism.
- A <u>study</u> found that <u>partial</u> and total fishmeal replacement by defatted meal worm
 (Tenebrio molitor) meal did not alter the short- and mid-term regulation of food intake in
 European sea bass (Dicentrarchus labrax). However, changes observed in hepatic and
 plasmatic metabolite levels of fish fed diets with complete replacement of the fishmeal by
 insect meal may indicate alterations of intermediary metabolism in the long-term.

Fish oils

• To study the long-term effects of a DHA producing canola oil on performance and fillet quality under realistic farming conditions, a 12-month feeding experiment was carried out with Atlantic salmon growing to harvest weight (4.7 kg) in triplicate sea water cages. The fish were fed three diets containing graded inclusion levels of high DHA canola oil. No impacts on growth of feed utilization were observed. However, increased DHA levels were found to improve fillet colour and reduced the prevalence and severity of dark melanin spots in the fillets.

Calendar

- 10 August 2022, IFFO's InFocus webinar "The unknown growth factor"
- 31 August 2022: SeafoodSource webinar "The state of the aquaculture feed sector in 2022"
- 3-5 October 2022: GOAL Conference, Seattle, USA
- 6-7 October 2022, The aquaculture roundtable series, Ho Chi Minh City, Vietnam
- 17-20 October 2022: Wageningen Fish Nutrition workshop, Wageningen, Netherlands
- 24-26 October 2022: IFFO Annual Conference, Lima, Peru
- 7-11 November 2022: SPF international symposium on "Small Pelagic Fish: New Frontiers in Science for Sustainable Management" Lisbon, Portugal
- 7-9 March 2023: North Atlantic Seafood Forum, Bergen, Norway
- 19-20 April 2023, Blue Food Innovation Summit, London, UK
- <u>25-27 April 2023: Seafood Expo Global, Barcelona, Spain</u>



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