Can aquaculture become the new blue biotechnology of the future?

Patrick Sorgeloos UGent Aquaculture R&D Consortium Ghent University Belgium









Eating seafood is beneficial to consumer's health

Cut the risk of heart diseases

Improve intelligence

Stress, depression, Schizophrenia

Decreased risk of developing Alzheimer's

Decrease risk of asthma

Important for brain development



Prevention of obesity

Decrease risk of cancer

Improve skin conditions

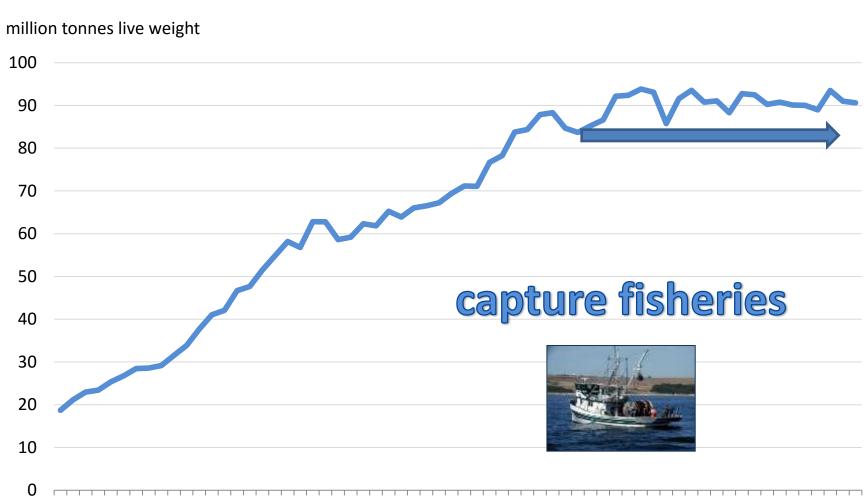
Cut the risk of diabetes

Positive influence on dyslexic and hyperactive children

Improvement of migraine



Seafood sources



1950 1953 1956 1959 1962 1965 1968 1971 1974 1977 1980 1983 1986 1989 1992 1995 1998 2001 2004 2007 2010 2013

Variety in fishing techniques



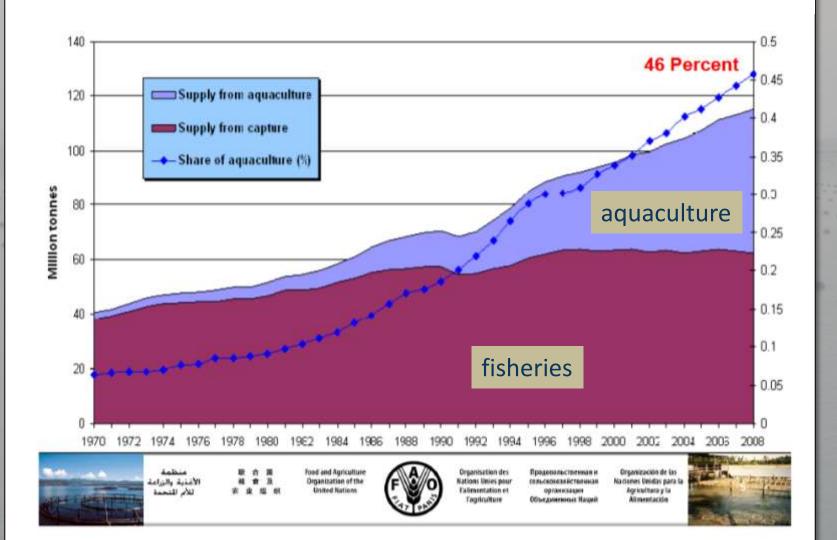








Contribution of aquaculture to world fish consumption





Fan Li, 200 BC



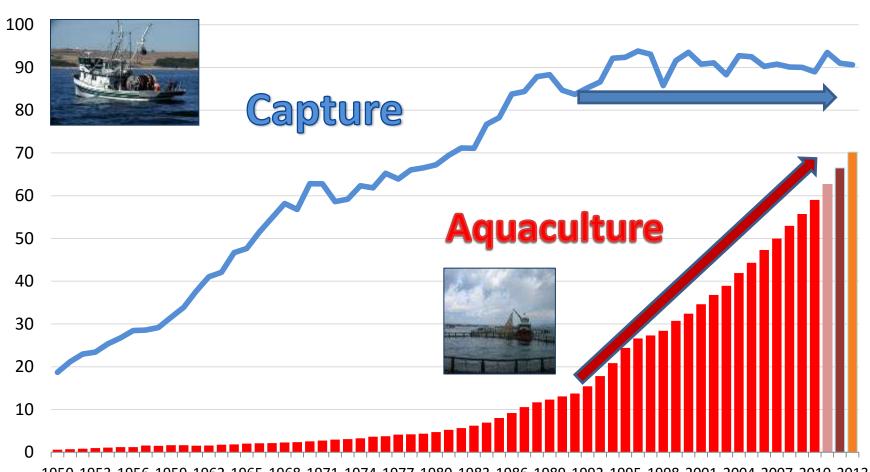


Aquaculture =
intervention of man
in the production production

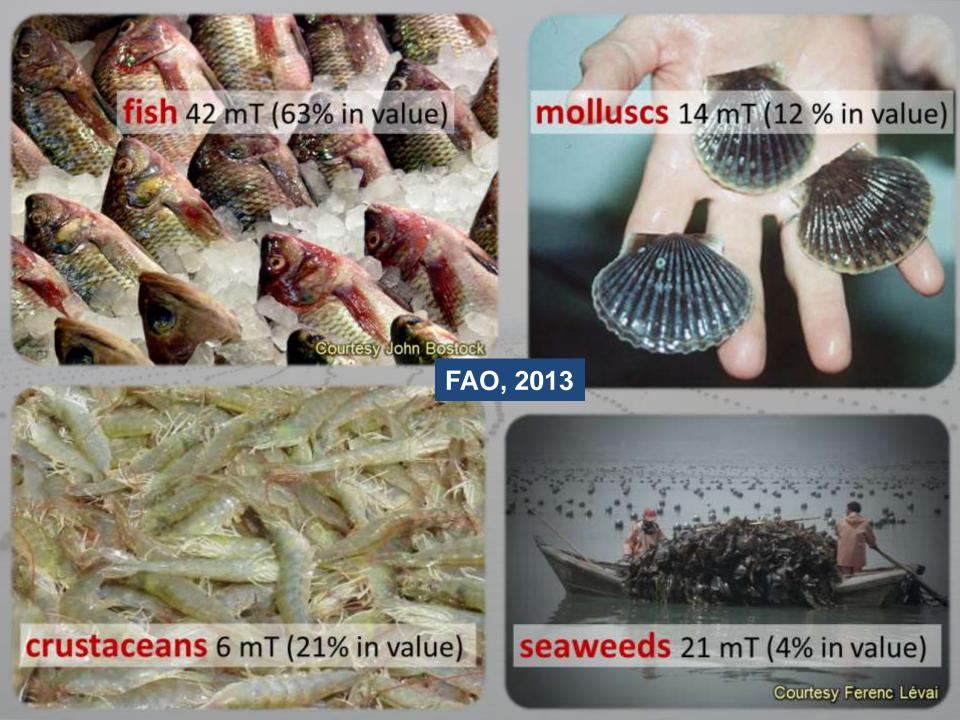
in the production process of aquatic organisms

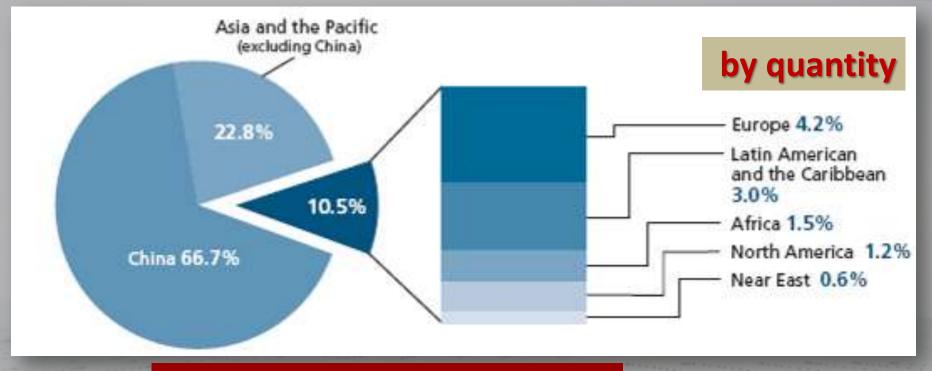
Seafood sources

million tonnes live weight

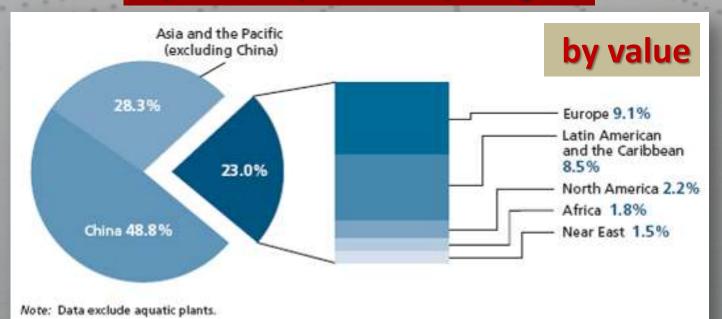


1950 1953 1956 1959 1962 1965 1968 1971 1974 1977 1980 1983 1986 1989 1992 1995 1998 2001 2004 2007 2010 2013





Aquaculture production per region



FAO, 2009

FOOD versus BUSINESS aquaculture

FOOD aquaculture

BUSINESS aquaculture



Asia, esp. China

- long history
- large production
- integrated farming

Recent developments (since 1960s)

- Japan, later Europe, America's, etc
- successful new industry
- monoculture

Integration livestock - fish



Small scale goat rearing integrated with fish in Subana

Small scale broiler chickens integrated with fish in Sukabumi



Integration crop - fish/prawn/crab



FOOD versus BUSINESS aquaculture

FOOD aquaculture



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BUSINESS aquaculture



monoculture approach

Predictable availability of fry, fingerlings, postlarvae, seed, spores, ...



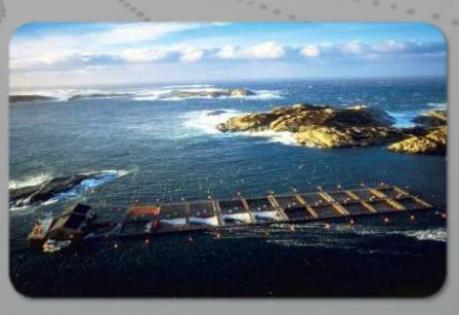


Cage systems









12,000 ton/yr salmon farm in Norway



Pond systems



Tank systems





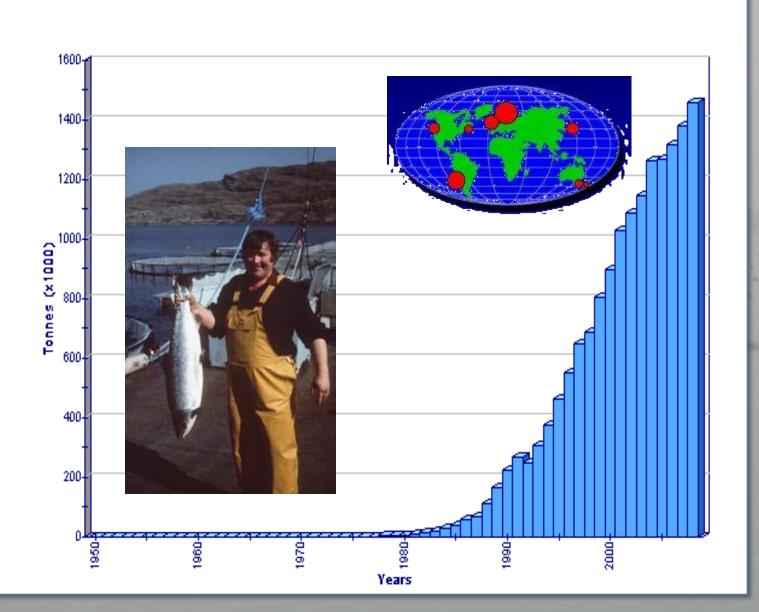


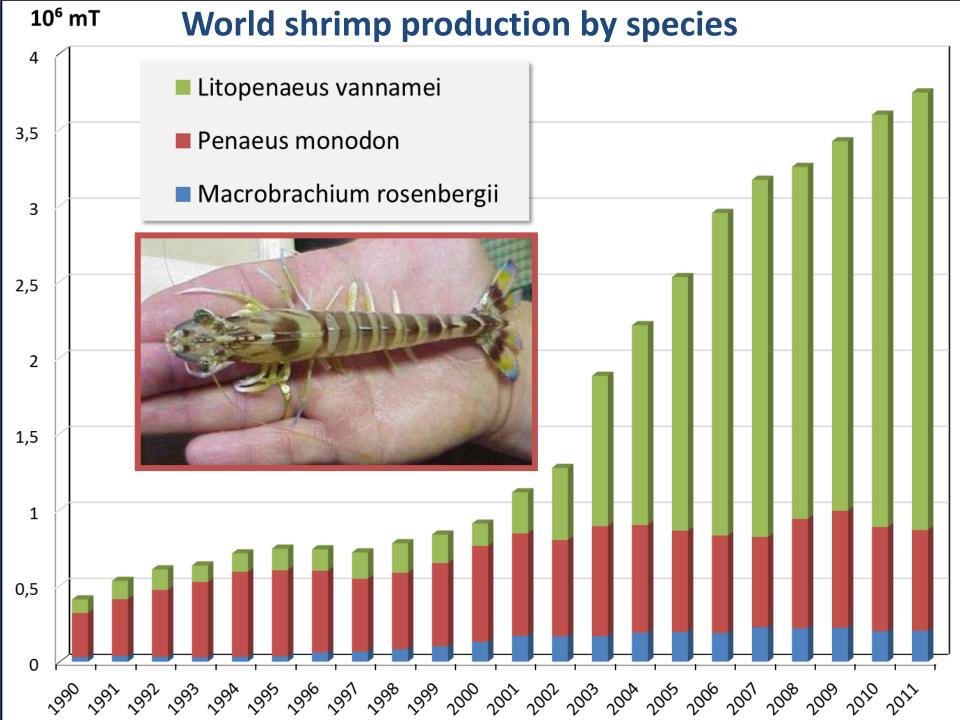


Recirculation systems



WORLD SALMON PRODUCTION





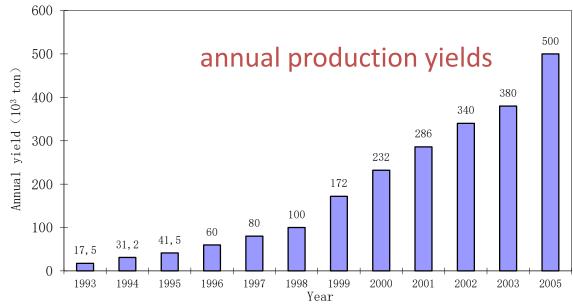


PANGASIUS CATFISH FARMING IN VIETNAM













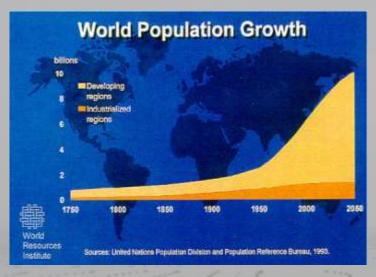
scallop farming

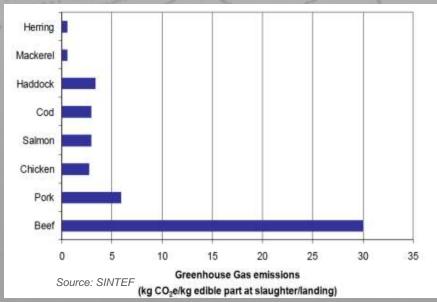
mollusc farming: 14 million ton / year



seaweed farming: 21 million ton / year

Population growth puts pressure on food resources





- Global population growth is leading to increased demand for food (+70% by 2050) and pressure on natural food resources.
- Animal livestock alone will not be capable to meet the need of 70% more proteins, due to its highly negative ecoprint.
- Terrestrial farming will need 30% more land to meet increased demand. By 2030, a lack of fresh water for agriculture is likely.

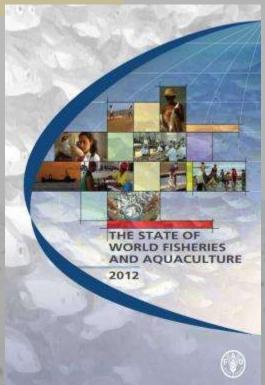
(source: FAO)

Challenges, threats & opportunities for future aquaculture

Ten years from now, aquaculture will need to produce 50 % more per year than current annual production

ISSUES AT STAKE

- Food security
- Food safety
- Western versus Asian industry approach
- Industry consolidation versus small farmers subsistence
- Level-playing field
- Fair business for small farmers in Asia
- Sustainability: economical, ecological, energy, resources





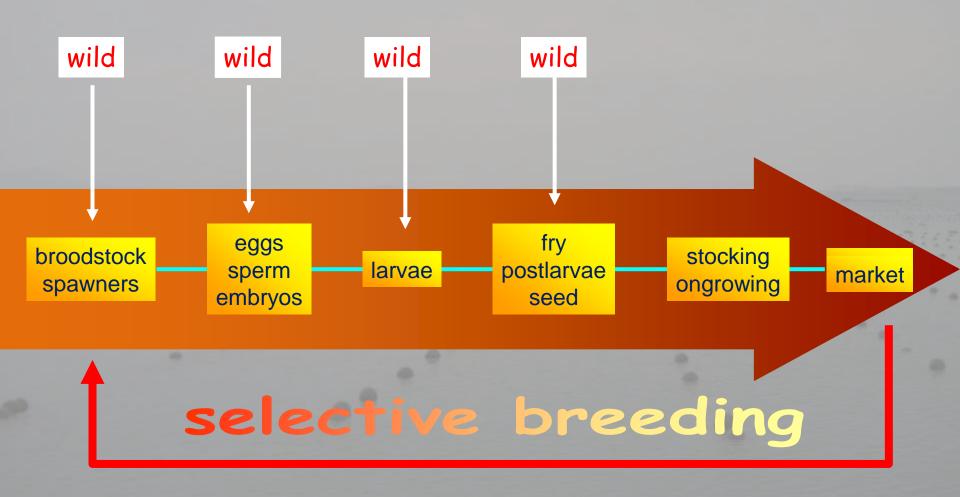
from an **empiricial** approach towards a **knowledge-based** bio-industry

AQUACULTURE: BLUE BIOTECHNOLOGY OF THE FUTURE?

resulting in new concepts & products for a sustainable aquaculture

- Complete independence from natural stocks through **DOMESTICATION**
- Improved / more cost-effective **SEED PRODUCTION**
- Better targeted SPECIES SELECTION
- Development of more efficient stocks through SELECTIVE BREEDING
- More MICROBIAL MANAGEMENT for more sustainable production
- Better understanding of **IMMUNE SYSTEMS** in vertebrates and invertebrates
- More INTEGRATED PRODUCTION SYSTEMS for plant and animal farming
- COASTAL AND OFF-SHORE FARMS of food and energy
- Full independence from fisheries stocks for LIPID AND PROTEIN INGREDIENTS in aquatic feeds
- More attention for **INTEGRATION** of restocking activities with **FISHERIES** management
- SOCIETAL LEVERAGE:
 - multi-stakeholder interaction
 - international cooperation on a win-win basis

Complete independence from natural stocks through **domestication**, opening the way for **selective breeding** programs

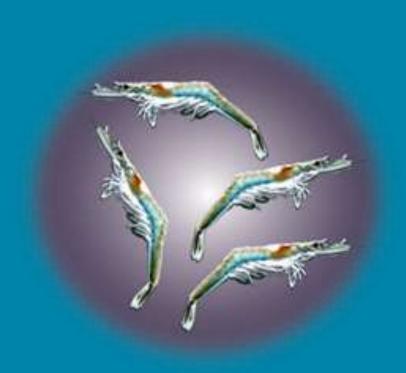


domestication

Improved / more cost-effective SEED PRODUCTION



Predictable & cost-effective availability of high-quality fry, fingerlings, postlarvae, seed, spores, ...





THE key to successfull aquaculture!

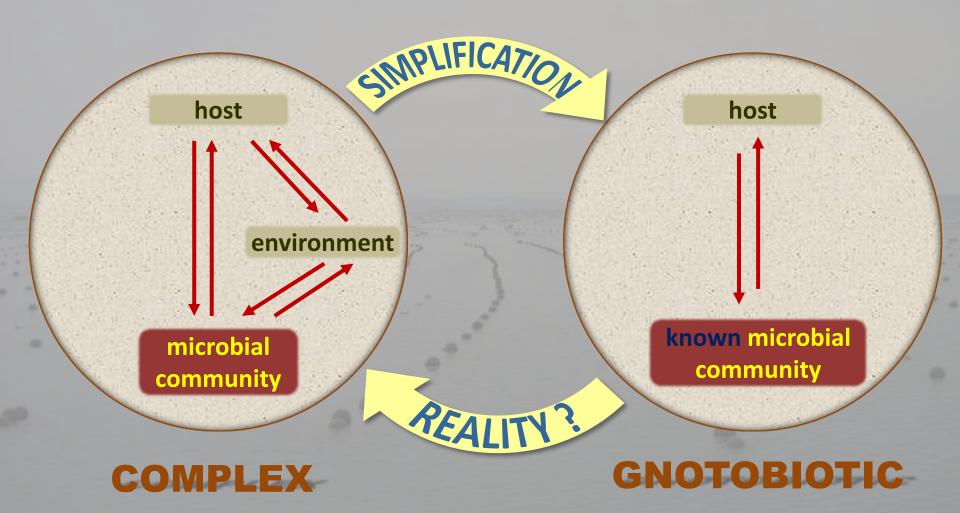
Priorities for future aquaculture Improved / more cost-effective SEED PRODUCTION

example:

Sea bass/bream larviculture in the Mediterranean

- annual production of 1 billion fry
- market value of 15 Euro cents a piece
- average survival 20 % by day 60
- low survival = critical bottleneck for future cost efficiency and sustainability of the industry
- microbial interference considered to be the main culprit
- no selected breeds available yet

NEW APPROACH IN THE STUDY OF HOST-MICROBE INTERACTIONS

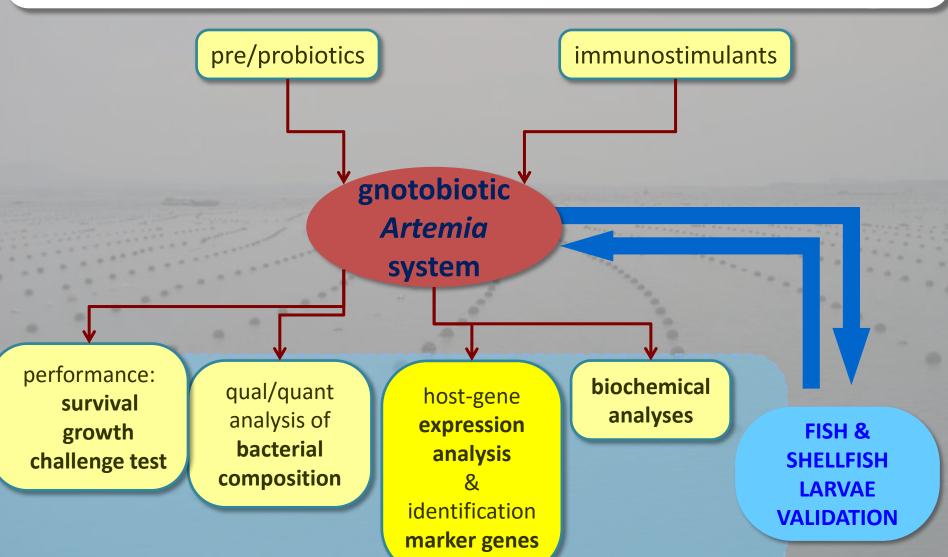






Development of innovative microbial management systems





ARTEMIA AS MODEL SYSTEM IN LARVICULTURE RESEARCH

host-microbe interactions

ightarrow Influencing microbial numbers or activity

- quorum sensing / quorum quenching
- Poly-β-hydroxybutyrate

o Stimulating the host's immune response

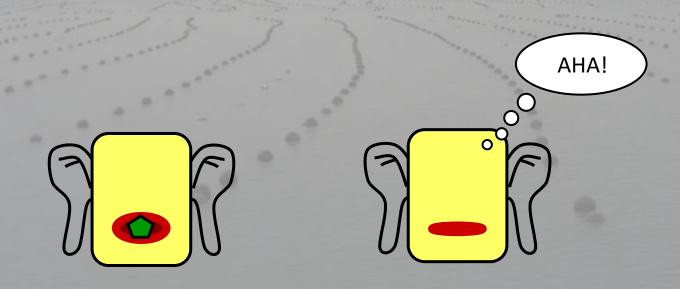
- ☐ heat shock proteins
- yeast cell wall-bound glucan



Quorum Sensing (QS)

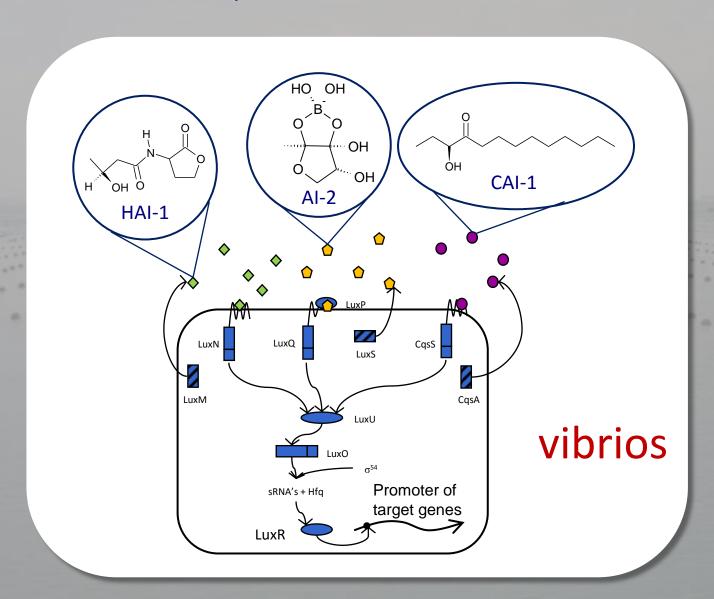
bacteria **sense and respond** to environmental changes and to each other through **extracellular**

signal molecules ≈ hormones in higher organisms



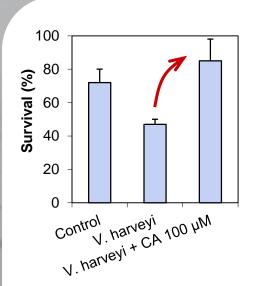
Presence of QS signal molecules affects gene expression

f.ex. virulence factors (biofilm formation, toxin secretion, etc.)

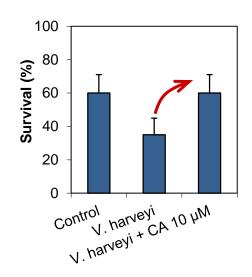


QS-disruption to control bacterial infections

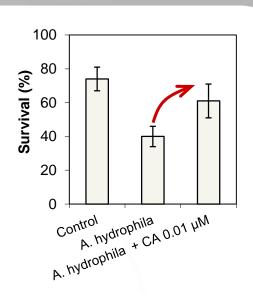
- ☐ use of QS inhibitors (e.g. plant extracts)
- degradation of QS signals by other bacteria



Artemia Vibrio harveyi



Macrobrachium Vibrio harveyi



Burbot Aeromonas hydrophila

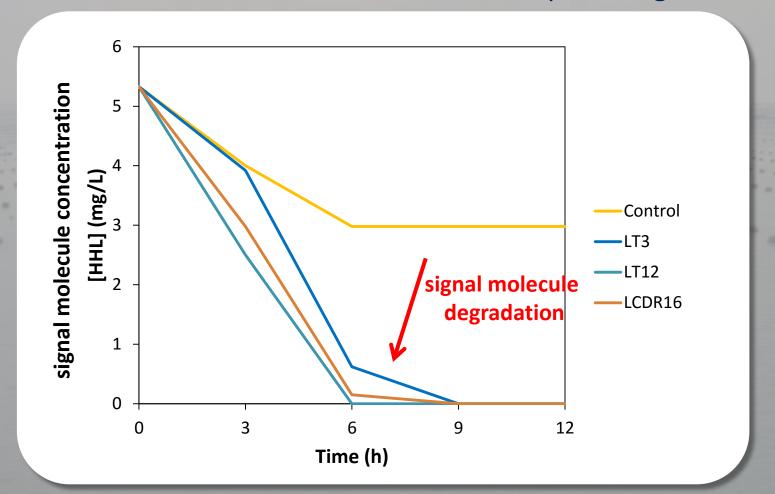
Crustaceans: 10-100 μM

Fish: 0.01 μM

QS-disruption to control bacterial infections

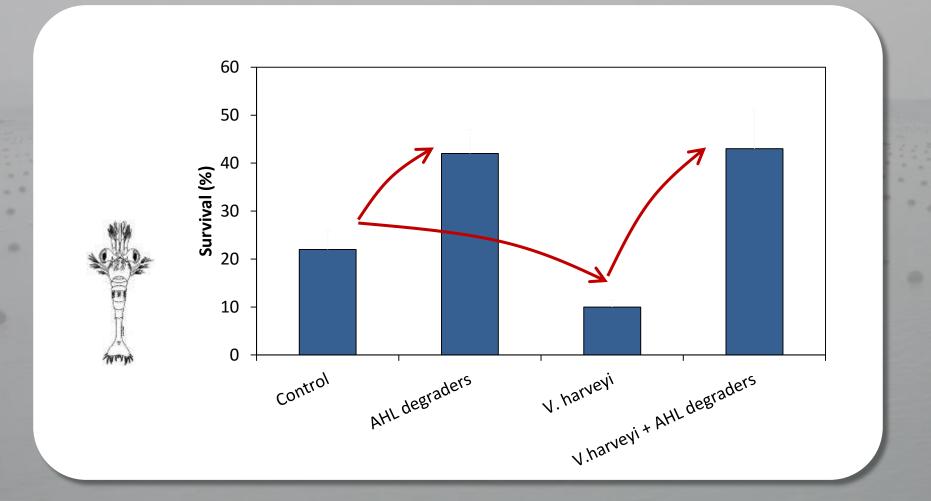
☑ use of QS inhibitors (e.g. plant extracts)

degradation of QS signals by other bacteria f.ex. *Bacillus* strains isolated from aquatic organisms



QS-disruption to control bacterial infections

- ☑ use of QS inhibitors (e.g. plant extracts)
- ☐ degradation of QS signals by other bacteria
 use of signal-degrading probionts in *Macrobrachium* larviculture



NOVEL MICROBIAL CONTROL STRATEGY FOR ROTIFERS IN FINFISH HATCHERIES



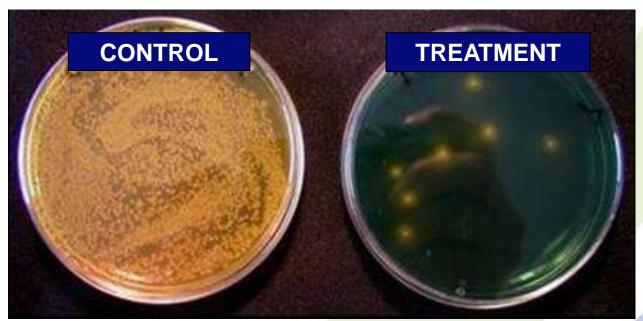


Tests - rotifers



Bacterial load

- Total of heterotrophic bacteria was determined by platings on Marine Agar medium
- Total of Vibrio was determined by platings on TCBS medium







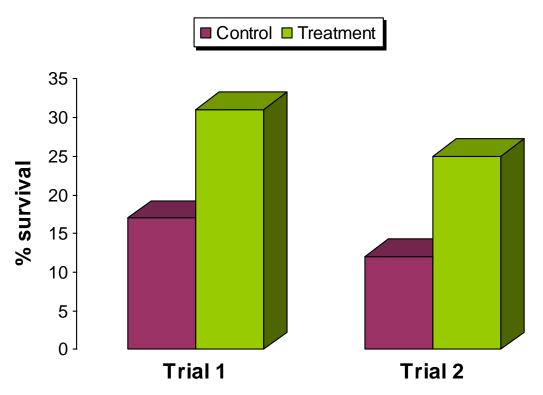




Increased survival rate

Effect on performance of seabream larvae was determined in 2 consecutive trials (no replicates).

Larval performance of seabream (60 dph)







ARTEMIA AS MODEL SYSTEM IN LARVICULTURE RESEARCH

host-microbe interactions

ightarrow Influencing microbial numbers or activity

- ☐ quorum sensing / quorum quenching
- Poly-β-hydroxybutyrate

o Stimulating the host's immune response

- ☐ heat shock proteins
- yeast cell wall-bound glucan



Heat shock proteins (Hsps)

Hsp

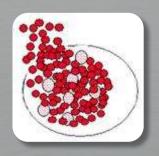
- ✓ highly conserved proteins, available in all living cells
- ✓ Induced after exposure to stressors (heat, cold, O_2 deprivation, radicals, disease etc)



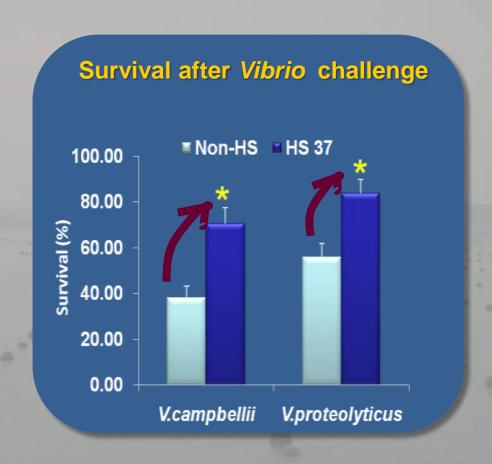
✓ Inside the cell, act as molecular chaperones assist in protein biogenesis and degradation



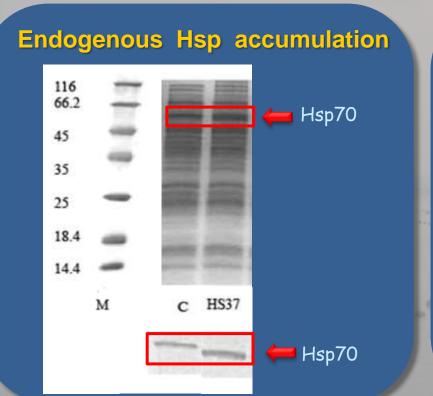
 Extracellular Hsps serve as danger signals and modulate both innate and adaptive immune responses

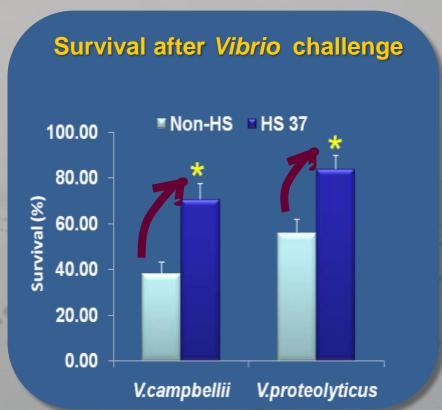


Hsps effects in Artemia - Vibrio challenge test



Hsps effects in Artemia - Vibrio challenge test





Correlation exists between enhanced protection and Hsp7C accumulation

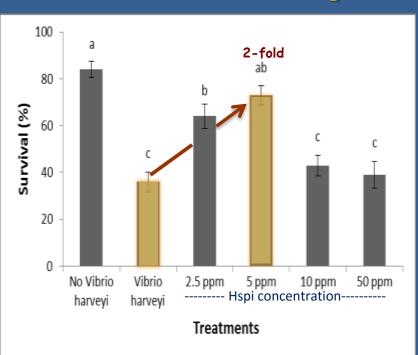
new concept: use of Hsp-inducing compounds

- ✓ heat shock is not an ideal way to enhance Hsps in aquaculture
- ✓ less traumatic approaches are needed to manipulate Hsps expression
- ✓ can compound(s) extracted from plants induce Hsp70 in aquaculture animals?
- ✓ can they confer protection against stress and disease?



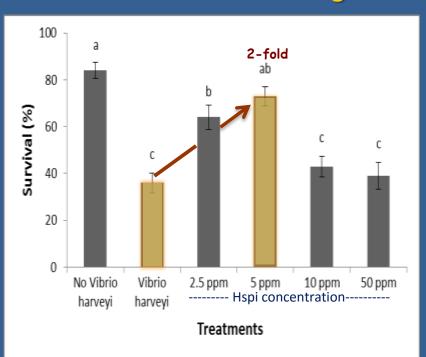
Protective effect of Hsp-inducing compounds against *Vibrio harveyi*

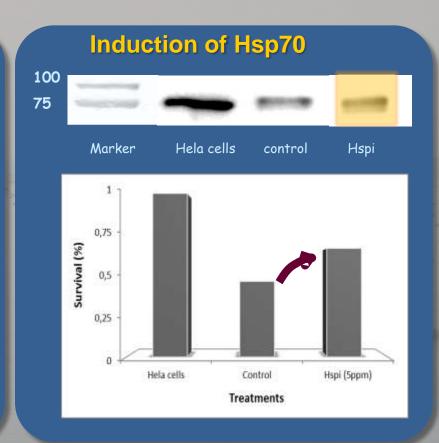
Survival after Vibrio challenge



Protective effect of Hsp-inducing compounds against *Vibrio harveyi*

Survival after Vibrio challenge



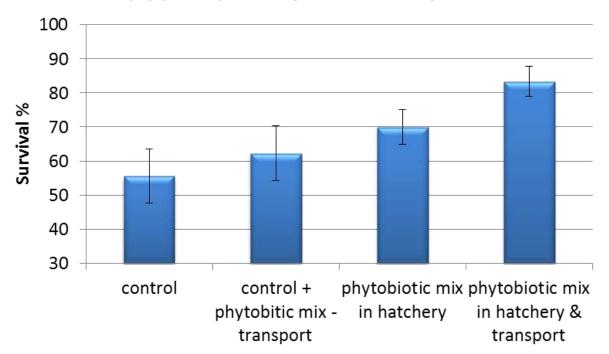




Hatchery health protocols: New HSP technology increases stress resistance

Application phytochemical mix prior/during transport

Average PL14 Survival during Salinity stress (1ppt-1h) - 4 days after transport



PL transport trial





Priorities for future aquaculture

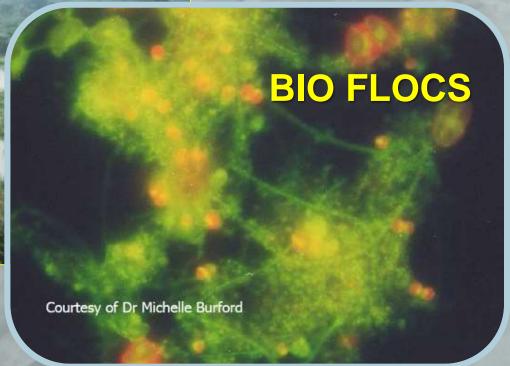
more MICROBIAL MANAGEMENT for more sustainable production

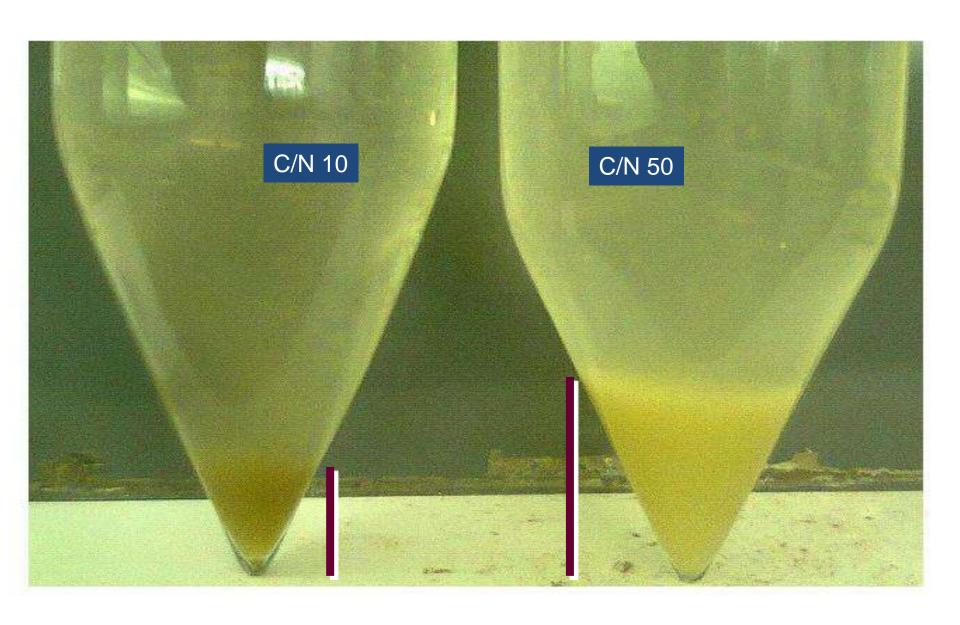
> 40 mT of fish & shrimp are produced in ponds



What is the role of the microflora?

Recent documentation:
30 % N contribution from bio flocs!





Volume of bioflocs formed per day in different C/N regimes



Do current pond culture practices sustain Early Mortality Syndrome in shrimp farming?

Redrafted after: De Schryver et al. (2014) Early Mortality Syndrome Outbreaks: a Microbial Management Issue in Shrimp Farming? PLOS Pathogens, doi: 10.1371/journal.ppat.1003919

Summary:

The early mortality syndrome (EMS) is without any doubt the most frequently discussed topic in the shrimp culture industry these days.

Initiatives such a FAO/MARD Workshop on EM bring together a stakeholders in an formulate suggest to deal with this problem. But coul the currently strategies a appropriate? Peter De Schryver Tom Defoirdt Patrick Sorgeloos







aboratory of Aquaculture & Artemia Reference Cente

Various Critical - Multifactorial Causes?

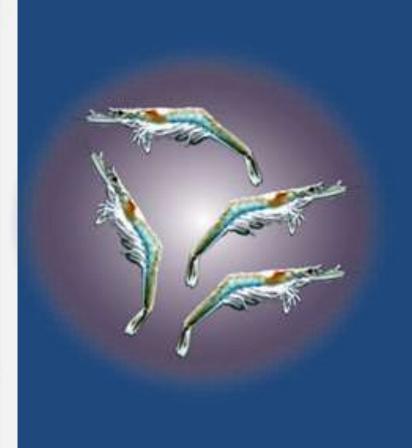


mature/aged water versus facilitating opportunitistic bacteria (Vibrio spp.)



fry/postlarval competence compromised?

production cost savings (dietary treatments, stocking stage, ...)







microbial diversity & stability compromised?

mature/aged water versus facilitating opportunitistic bacteria (Vibrio spp.)

fry/postlarval competence compromised?

production cost savings (dietary treatments, stocking stage, ...)

Microbial control: Specific pathogens and opportunists



 Specific pathogens may be stopped by strong hygienic barriers into the system: BIOSECURITY!



- A lot of the problems in aquaculture caused by naturally occurring opportunistic bacteria that become pathogenic when the host is weakened by environmental stress
- It is possible to set up selection to outcompete the opportunists!

Generally one out of two different strategies favoured: Ecological r/K-theory

Carrying capacity (CC)

= Max biomass/number of bacteria that can be maintained in the system over time

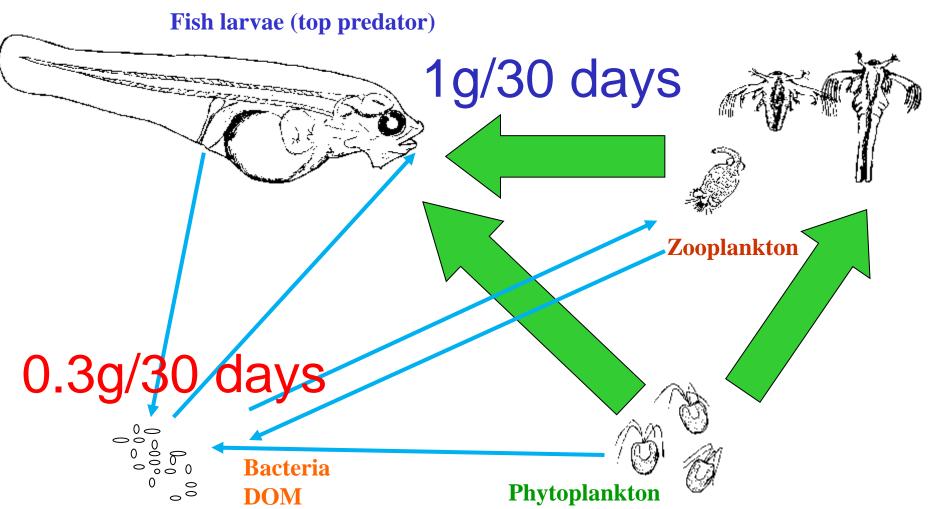
Depends on:

Supply of available organic matter

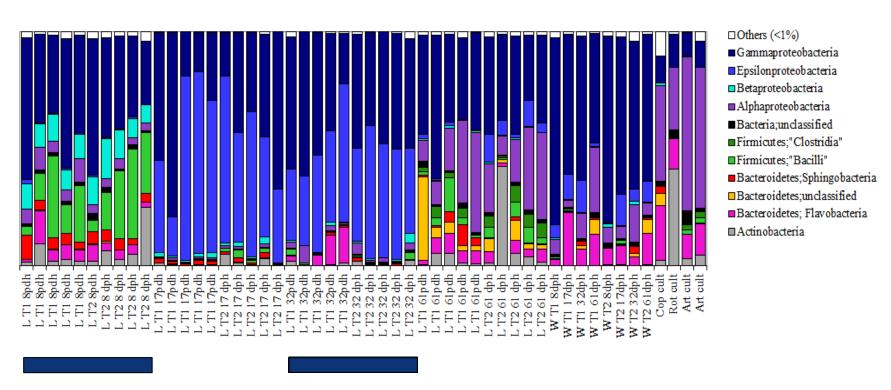
Selection	Environment	Substrate supply bacteria	Favoured ability
r-selection	Unpredictable/unstable, Empty niches	High	Rapid reproduction, Fast growth Opportunists
K-selection	Stable or predictable, crowded	Low, Close to CC	Competing on limited resources Specialists



The first-feeding ecosystem: marine fish hatchery



Larval microbial community Large temporal variation



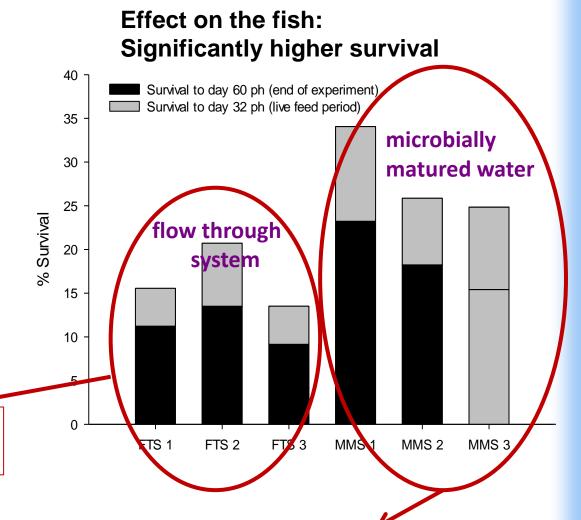
DAH 8 DAH17 DAH32 DAH61

K-selection: Microbial maturation

Effects on the microbial community composition of the incoming water:

A more stable, even and diverse community dominated by slow-growing specialists

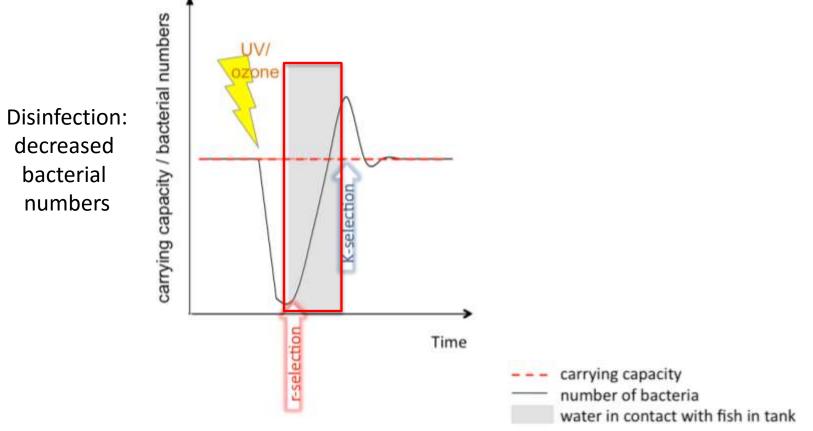
larval microbiota similar to



larval and water microbiota similar

Ecological context of opportunistic pathogens in aquaculture

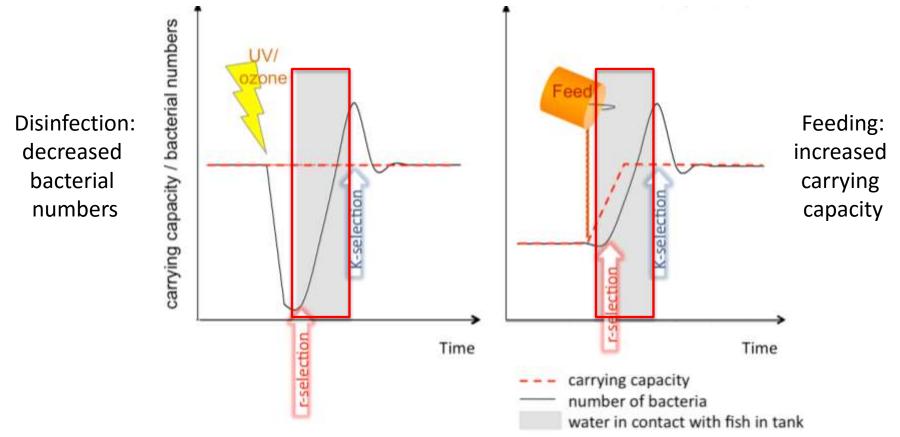
mainly opportunistic pathogens cause disease in aquatic young animals, especially under stress conditions



Source: De Schryver et al. (2014). ISME Journal, 1 - 9

Ecological context of opportunistic pathogens in aquaculture

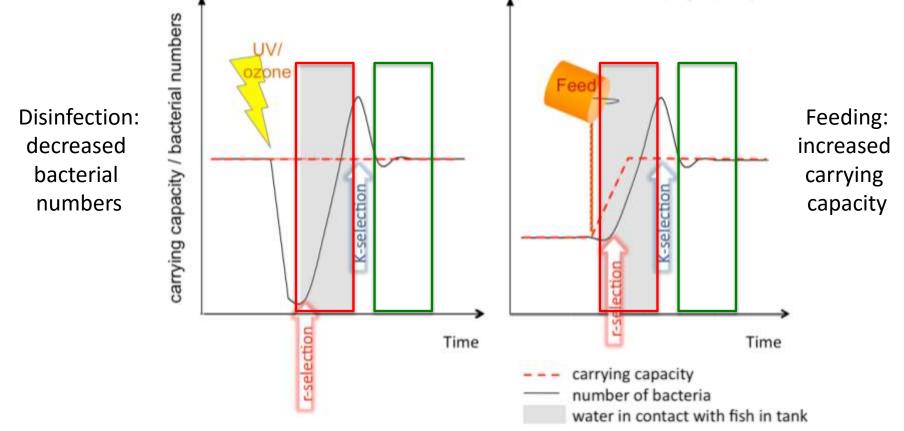
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Source: De Schryver et al. (2014). ISME Journal, 1 - 9

Application of microbially matured water systems

after the r-strategist pioneer community comes the K-strategist mature community

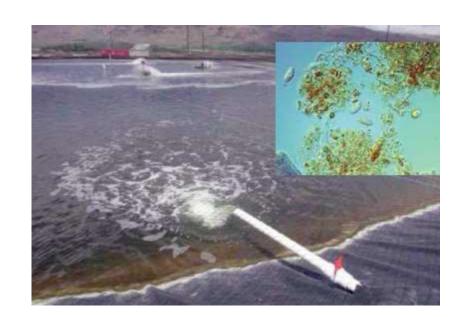


Source: De Schryver et al. (2014). ISME Journal, 1 - 9

Empirical observations of the strategy of microbial-matured water

- Algae-rich greenwater systems
- Probiotics
- Tilapia co-culture
- Biofloc systems
- Recirculation systems





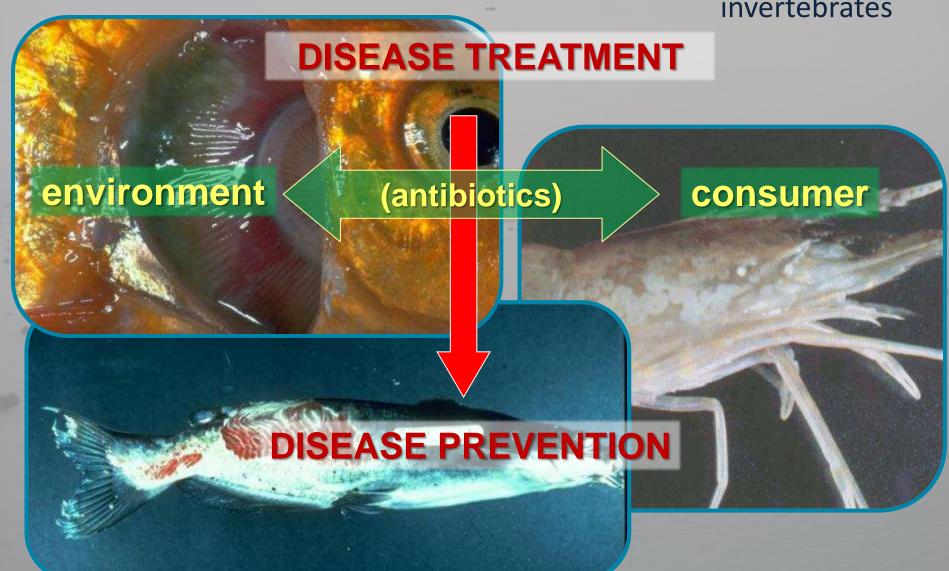




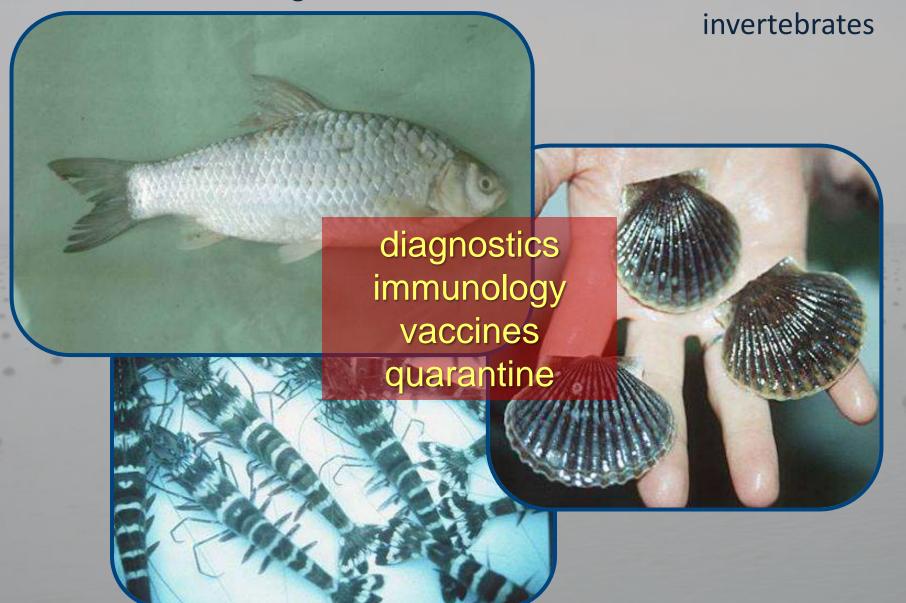


Priorities for future aquaculture

Better understanding of **IMMUNE SYSTEMS** in vertebrates and invertebrates



Better understanding of IMMUNE SYSTEMS in vertebrates and

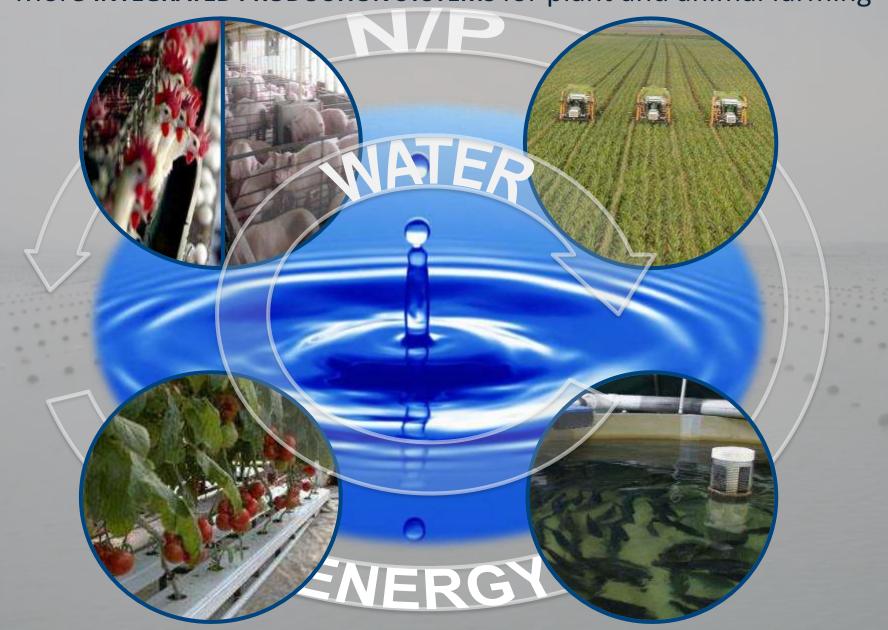




Priorities for future technology innovation

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More INTEGRATED PRODUCTION SYSTEMS for plant and animal farming



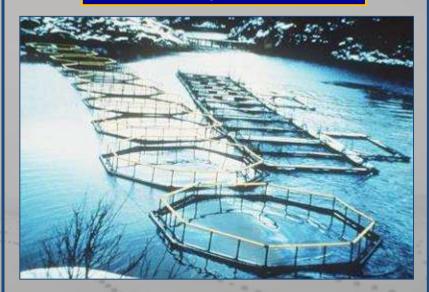
EXTRACTIVE aquaculture

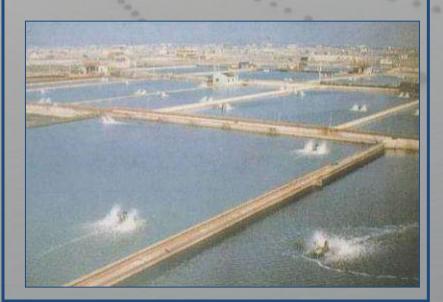


nutrient recycling



FED aquaculture





COASTAL AND OFF-SHORE FARMS for food seaweed and molluscs

integration of culture of different trophic levels



Integrated culture of fish, molluscs and seaweeds





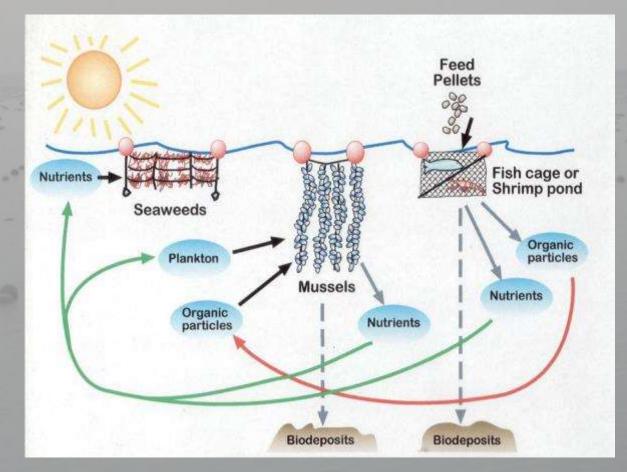
COASTAL AND OFF-SHORE FARMS for food and energy

Multi-trophic aquaculture - for food production

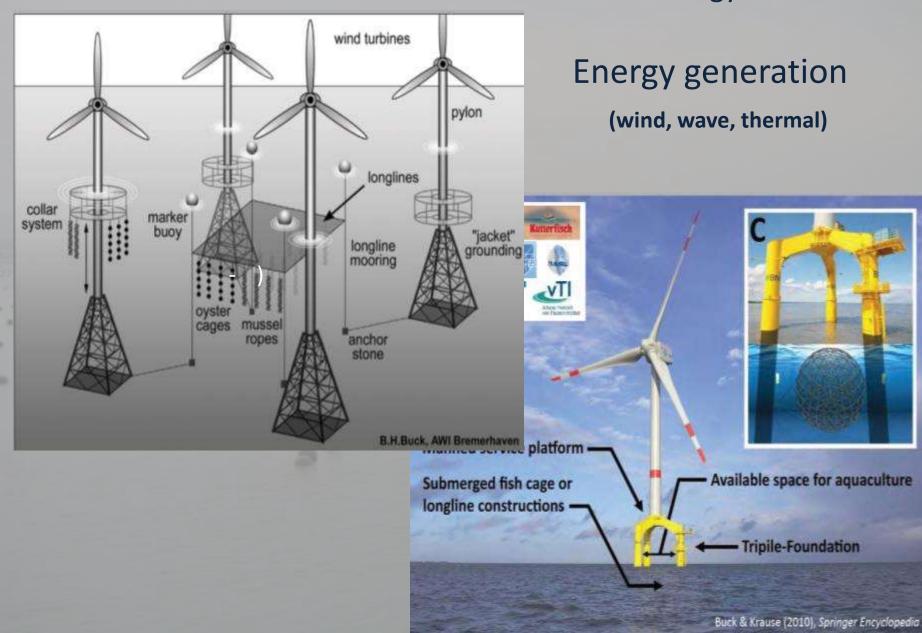
integrating - for bioremediation

different niches of the ecosystem: fish, shellfish & seaweeds

and maximizing nutrient recycling



COASTAL AND OFF-SHORE FARMS for food and energy

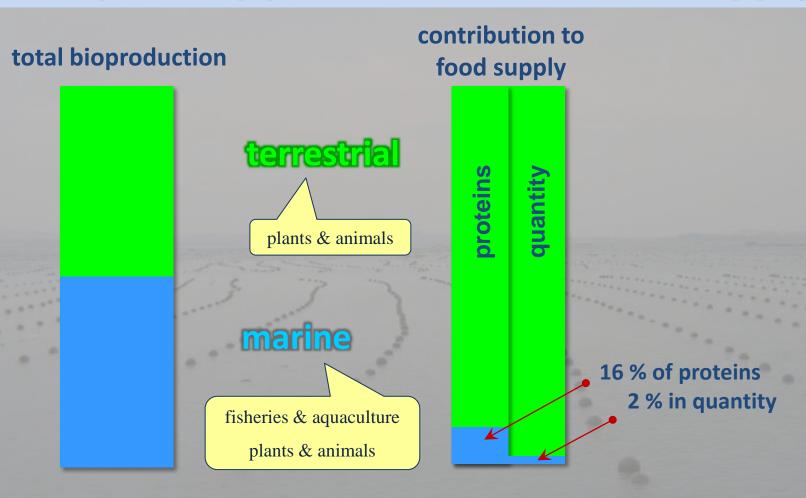




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Global primary production and food supply



from Field et al. (1998) and Duarte et al. (2009)

