

Can Integrated Multi Trophic Aquaculture (IMTA) work in the Eastern Mediterranean ?

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IDREEM EU-FP7 project

What is special about the E Med?

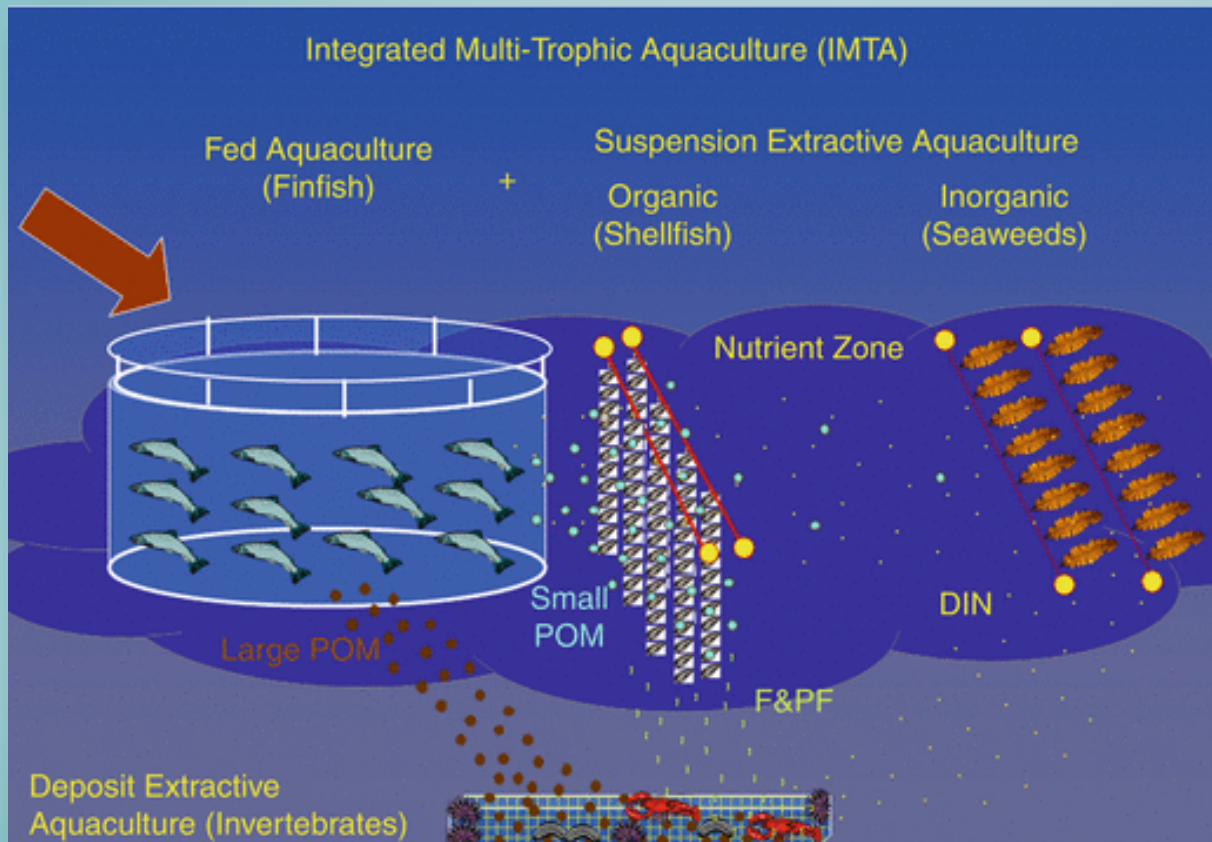
- **Warm** water system (16 – 32° C)
- **Nutrient** levels at detection limits
- **Oligotrophic** (Chl a $<0.2 \mu\text{g L}^{-1}$), primary production ($\sim 200 \text{ mg C m}^{-2} \text{ d}^{-1}$), N_2 fixation ($<0.2 \text{ nmol N L}^{-1} \text{ d}^{-1}$)
- **Seaweeds** only occur there at nutrient hotspots (oases); minor commercial **shellfish**
- Not great prospects for IMTA

So, why the interest in IMTA?

- Plans for large-scale fish **farms** off the coast
- Concerns about large **nutrient fluxes** from aquaculture
- **IMTA** demonstrated in pond-based aquaculture systems in Eilat

Integrated Multi Trophic Aquaculture

Complementary cultivation of species, from different trophic levels, to minimize wastes to the environment



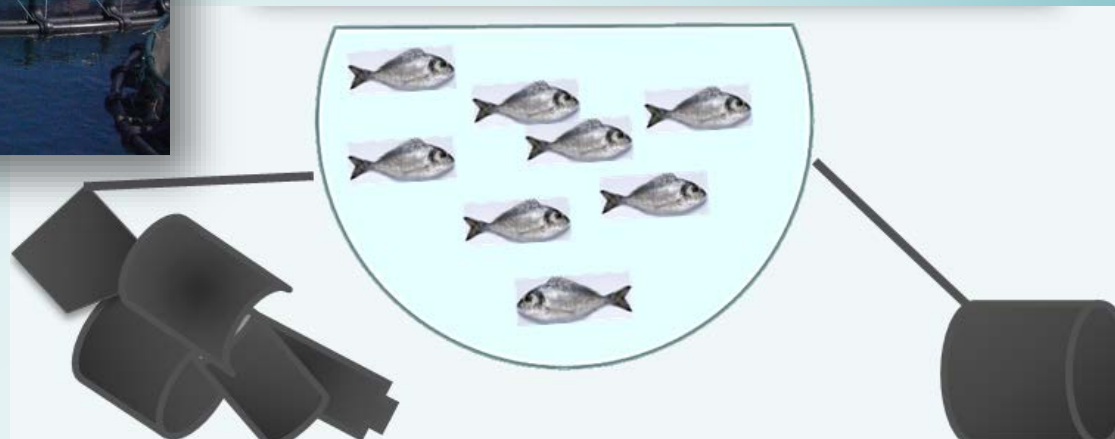
IMTA scheme -

- Thierry Chopin
- Shawn Robinson
- Yngvar Olsen
- others

Suf Fish Farm, Ashdod



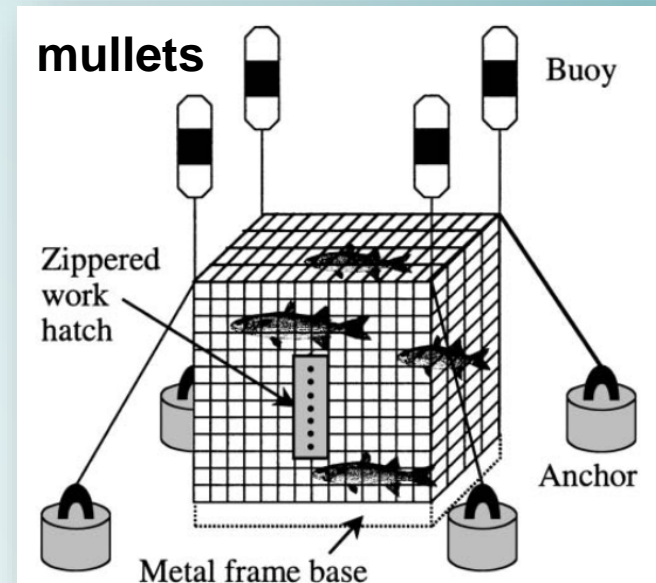
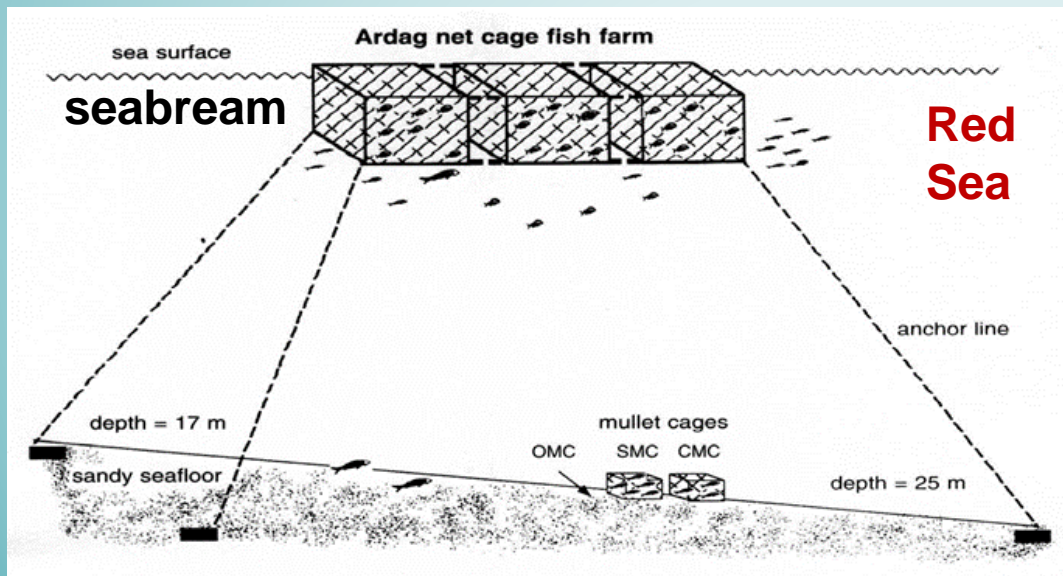
Suf Fish Farm



Previous work

- Porter et al. (1996)
- Katz et al. (2002)
- Lupatsch et al. (2003)

These studies showed successful IMTA with grey mullets in open bottom benthic cages in the Red Sea.



Species used in our trials

- Grey mullet, *Mugil cephalus*,
- Purple sea urchin, *Paracentrotus lividus*,
- Sea cucumber, *Actinopyga bannwarthi*
- Seaweed *Ulva lactuca*



Digestibility trials – fish & invertebrates

- ❑ Common tool in animal nutrition
- ❑ Examine specific feed
- ❑ The feed and the faecal matter are analysed for nutrients and chromic oxide (passive tracer)

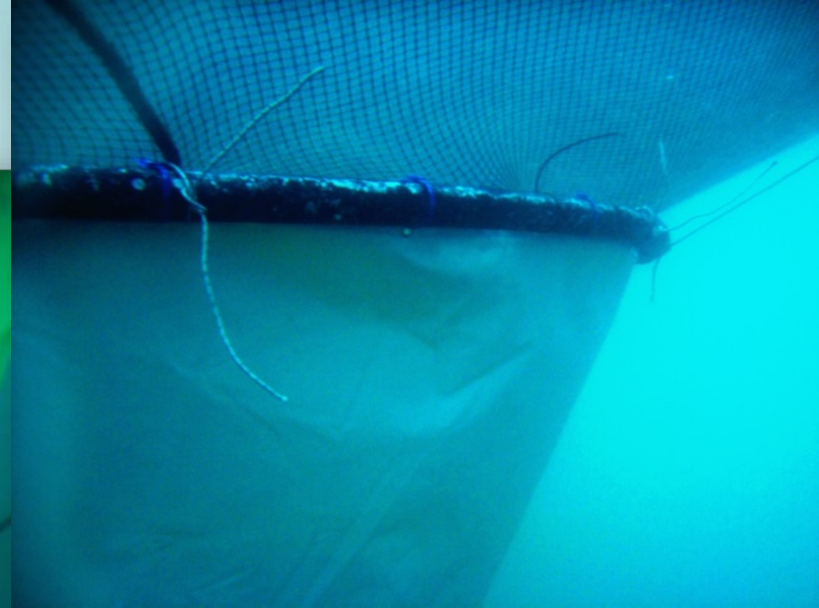
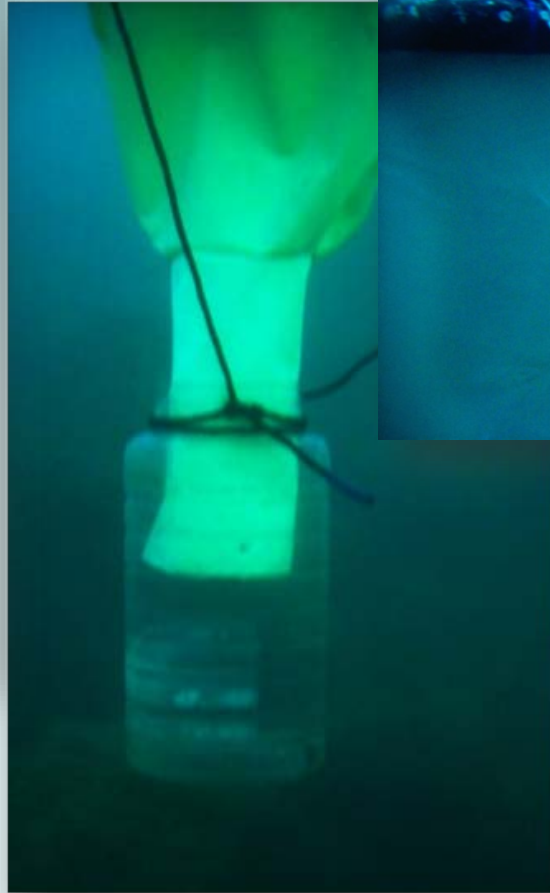
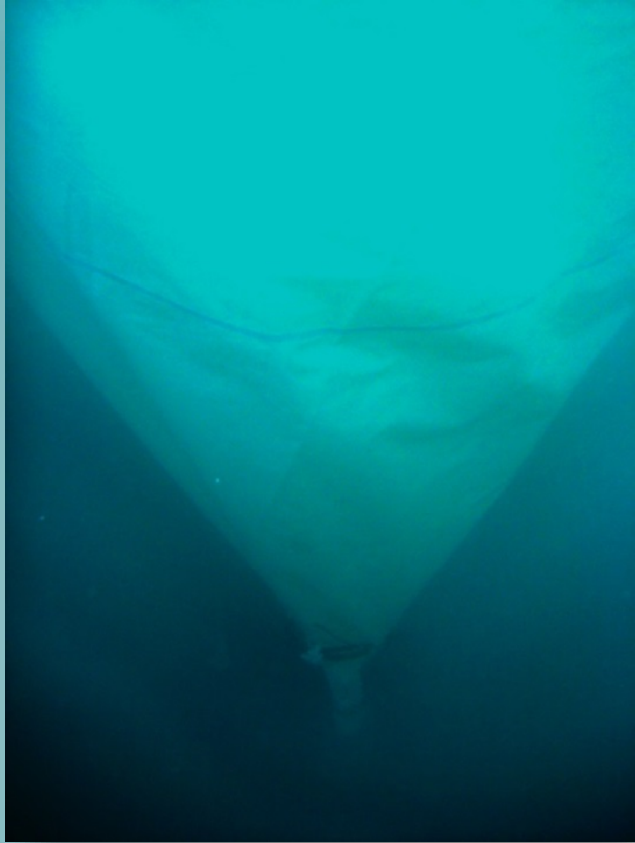
Determine digestibility by quantifying

- Protein (nitrogen)
- Ash (organic matter)
- Energy (bomb calorimeter; carbon)
- Lipid

- ❑ Calculate Apparent Digestibility Coefficient “ADC”:

$$\text{ADC (\%)} = 100 - 100 \times \left(\frac{\% \text{ Cr}_{\text{Feed}}}{\% \text{ Cr}_{\text{Faeces}}} \right) \times \left(\frac{\% \text{ Nutrient}_{\text{Faeces}}}{\% \text{ Nutrient}_{\text{Feed}}} \right)$$

Farm Discharge Collector



Feed Preparation

1) Discharge is concentrated & dried



2) 1% Cr_2O_3 & 1.5% binder & water are added and blended



3) The moist mix is extruded through a meat grinder



4) Spaghetti shaped material is dried at 45°C



5) Dry material is chopped in a mixer to form edible pellets



Grey Mullet - *Mugil cephalus*

Feeding & Faeces Collection

9 tanks of 1m³ each
stocked with 23
mullet of ~230g
per fish.
Feeding: 1% of
biomass per day



Anesthetic applied
to enable handling
of mullets



Stripping of
faeces from fish
performed on a
stripping stand



3 replicates of
3.5 g faeces (dry)
were collected.
(three tanks
produced one
replicate)

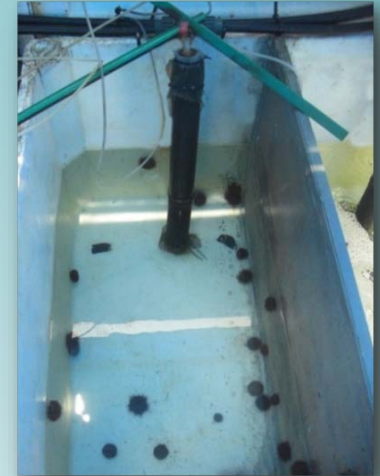


Sea Urchin - *Paracentrotus lividus*

75 sea urchins
Transferred from
National
Centre for
Mariculture



3 tanks of 150 liters
were stocked with 25
sea urchins of 20 g
 ± 3 each



Faeces were
collected by
siphoning



3 replicates of
3.5 g faeces
(dry) were
collected.



Sea Cucumber - *Actinopyga bannwarthi*

Sea cucumber were collected from the wild by a free diver



9 sea cucumbers (430 g \pm 111) were divided into three tanks of 150 litres each



Feaces were collected by siphoning - 3 replicates of 3.5 g faeces (dry) were collected.



Digestibility Coefficients (%)

	Grey Mullet	Sea Urchin	Sea Cucumber
Organic Matter %	-17 ± 11	13.9 ± 3.3	26.7 ± 2.0
Protein %	-15 ± 11	11.2 ± 2.8	16.6 ± 2.2
Phosphorus %	-41 ± 10	3.5 ± 9.4	-22.3 ± 3.0
Lipid %	45 ± 5	16.3 ± 6.8	45.9 ± 2.3
Energy %	-16 ± 8	13.8 ± 4.4	24.1 ± 1.7
Dry Matter %	-13 ± 9	3.8 ± 1.4	11.7 ± 1.0

Lessons Learned

We propose that fish farm effluents (feces) need to be 'aged' to have nutritional value for mullets.

This involves:

- I. Accumulation of farm effluents on the seafloor
- II. Diagenesis (breakdown) of the effluents
- III. Microbial enrichment

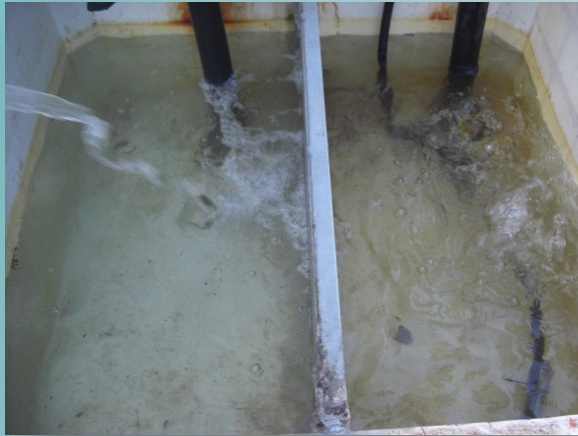


Suggestions

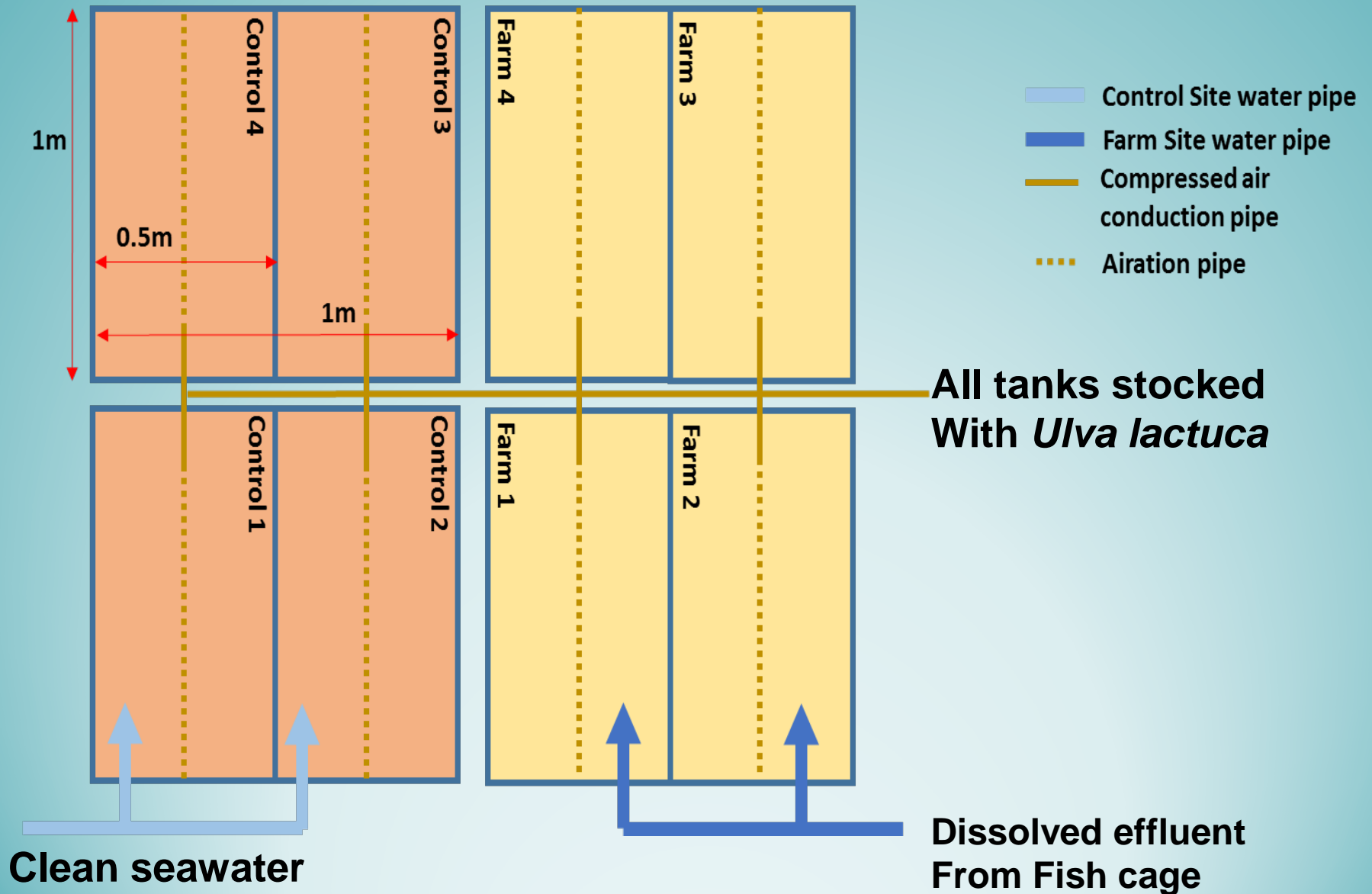
- ❑ **Mulletts** should be used in IMTA only where fish have access to organically enriched sediments that can age (worked in Eilat; not in Ashdod)
- ❑ **Sea urchins & sea cucumbers** show good potential for IMTA
- ❑ **Digestibility trials should be done** on candidate IMTA species prior to field trials to determine if they can digest farm effluents

IMTA with Soluble waste

Feasibility trial with Ulva

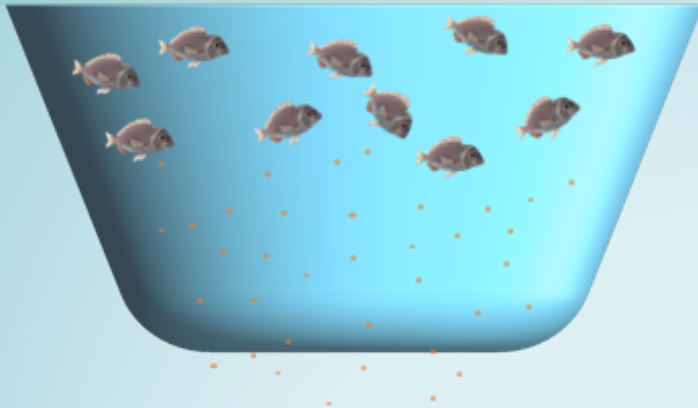


Ulva system



Ulva system

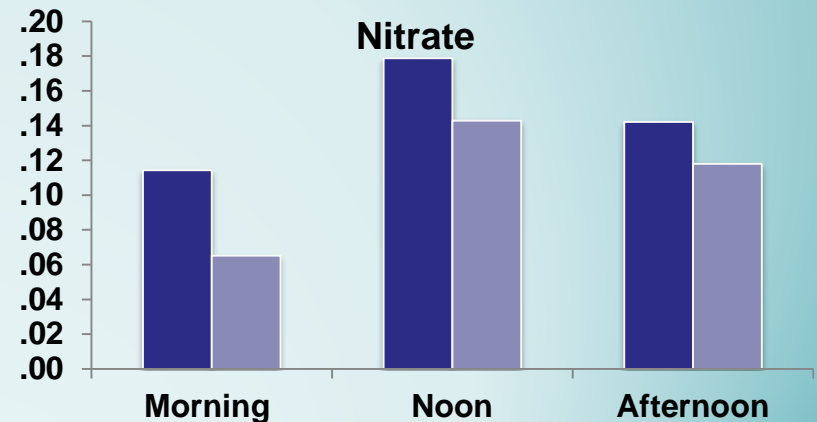
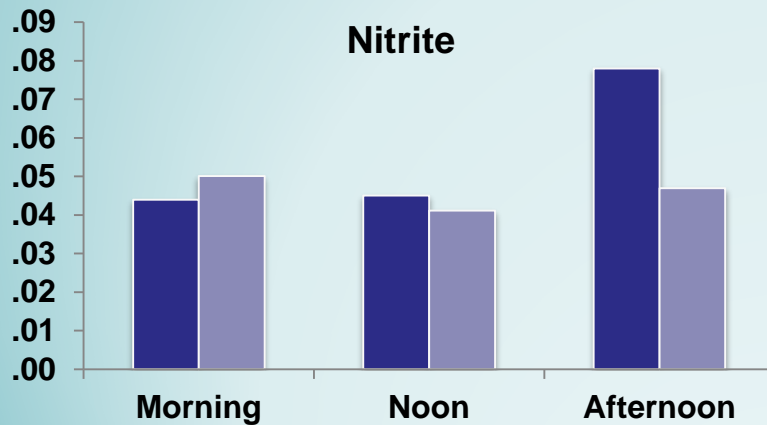
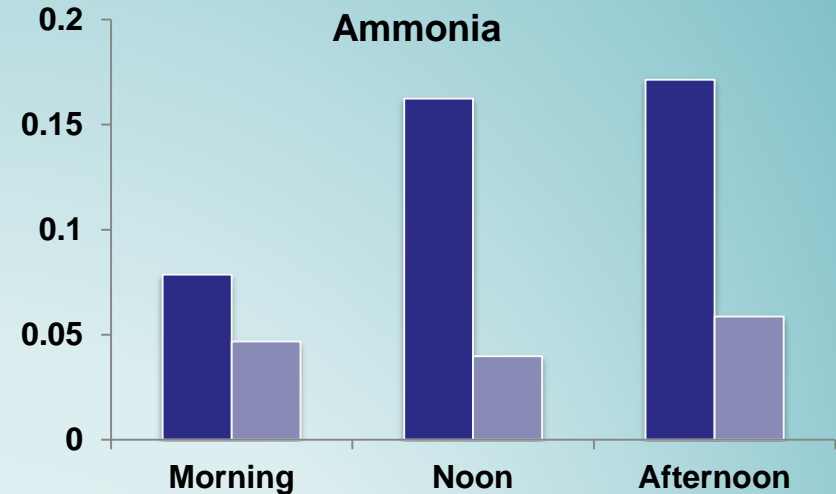
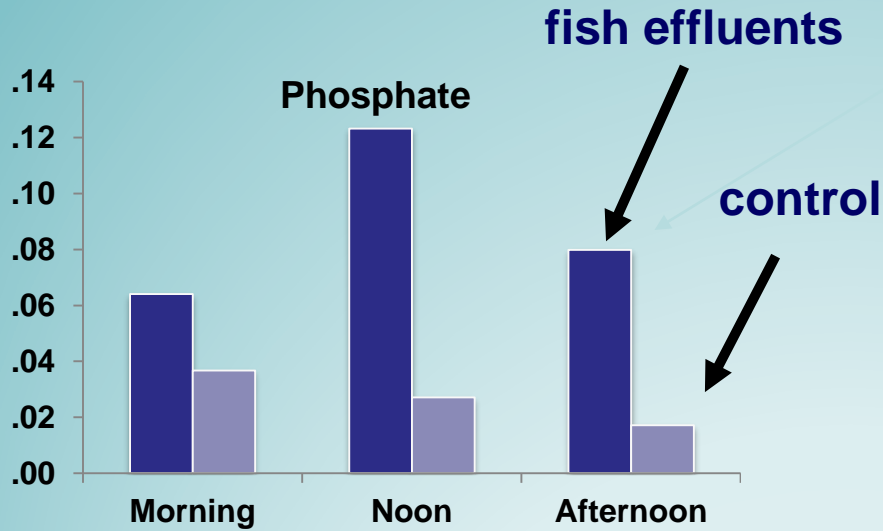
seabream



Ulva
units

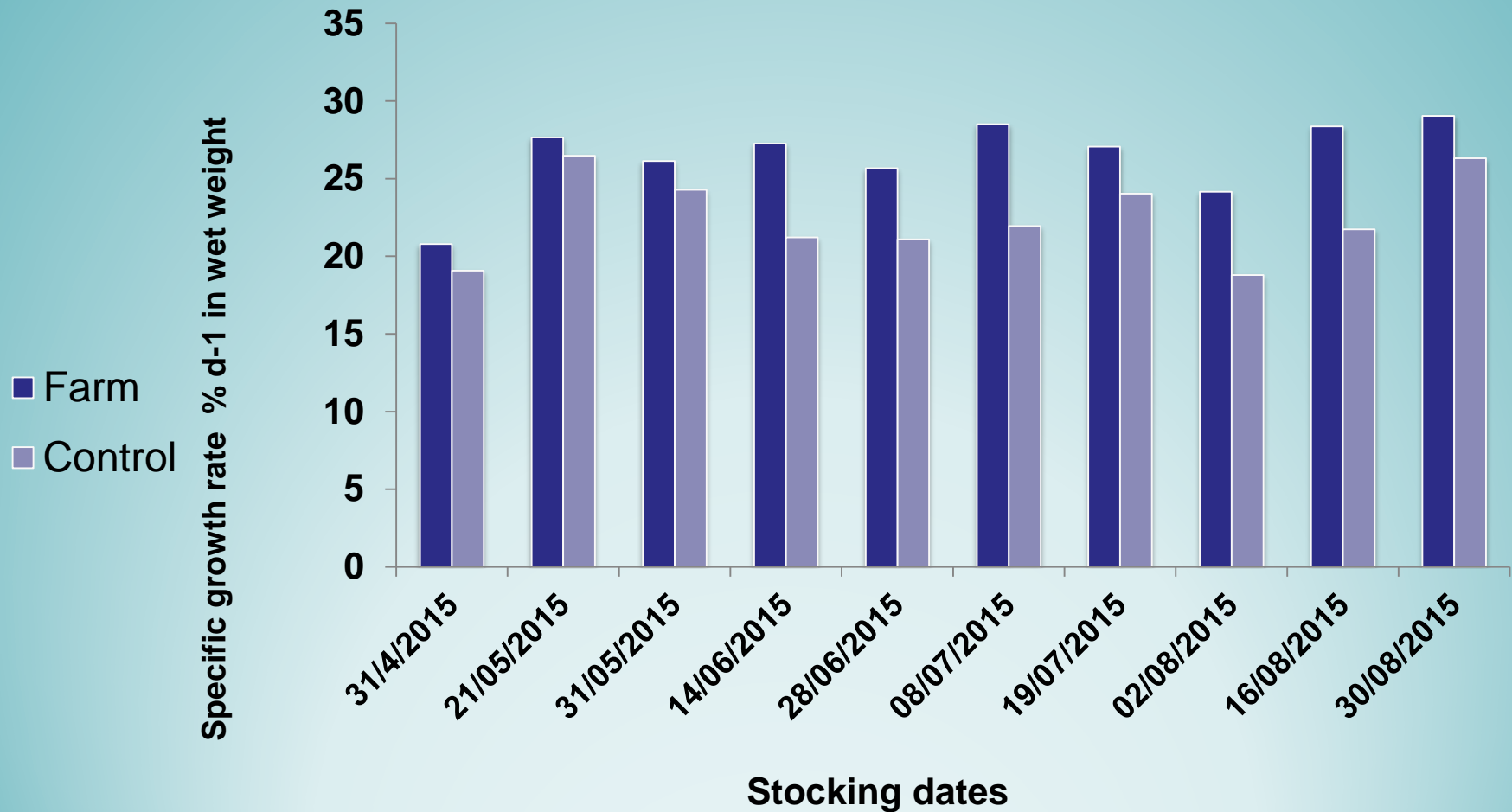
Removal of nutrients by Ulva

$\Delta[\text{Nutrients}]$ (in vs out) at 08:00, 12:00, 16:00

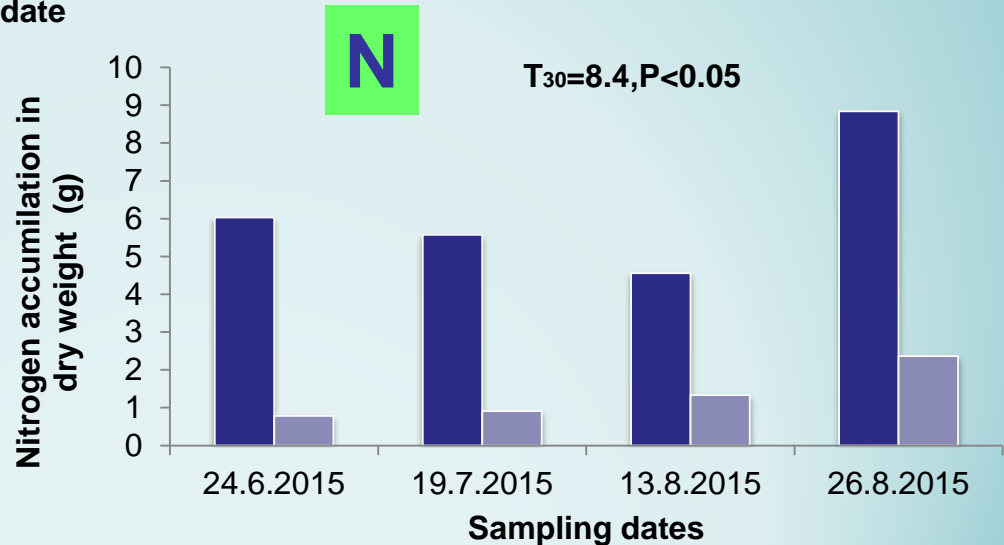
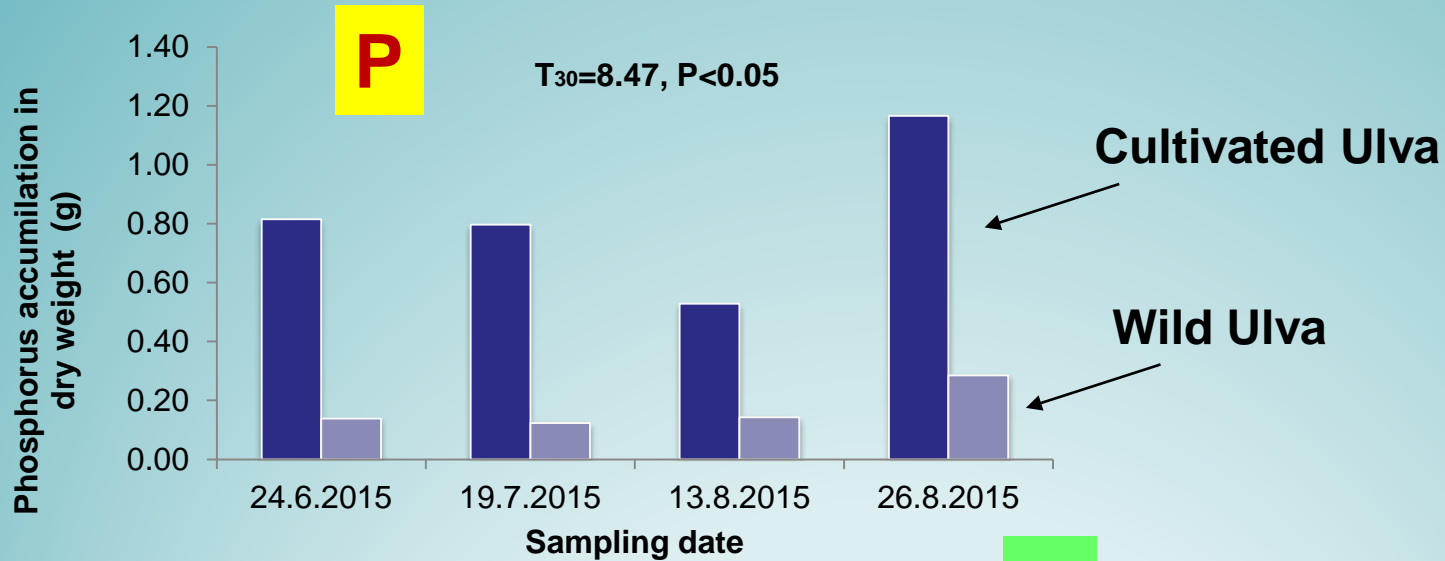


Increase in Ulva biomass

Daily growth rate of Ulva – 10 replicates



Ulva composition – N, P



Lessons learned

- *Ulva lactuca* grown on dissolved farm effluents had better growth rate, nutrient retention and filtration rate than *Ulva* grown on clean seawater
- *U. lactuca* removes **ammonia** more efficiently than nitrate
- *U. lactuca* is able to grow at the **high summer temperatures** ~ 31°C in the Eastern Med

Conclusions

- ❑ IMTA is possible in oligotrophic waters
- ❑ IMTA products may have added value via labelling (eco-label)
- ❑ **In addition to the** environmental benefit, all of the **tested** species have potential markets and may be cultivated commercially

A low-angle photograph looking up at several tall, slender trees with green foliage against a clear, bright blue sky. The perspective creates a sense of height and reaching upwards.

Thank you!

photo - Danielle Angel

THANK YOU

