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19 **Abstract**

20 A three month feeding trial was conducted to determine the effects of replacement of  
21 dietary fish oil (FO) with blends of vegetable oils (VOs) on reproductive performance,  
22 fatty acid dynamics of embryos, as well as hematological health indices of female  
23 rainbow trout (*Oncorhynchus mykiss*) brooders (mean body weight,  $1.8 \pm 0.1$  kg). For this  
24 purpose, four isoproteic (*ca.* 42%) and isoenergetic (*ca.* 20 MJ kg<sup>-1</sup>) diets were  
25 formulated in which 50% (FO<sub>50</sub>/VO<sub>50</sub>), 75% (FO<sub>25</sub>/VO<sub>75</sub>) and 100% (VO<sub>100</sub>) of FO was  
26 replaced by mixture of VOs, whereas the control diet (FO<sub>100</sub>) was prepared with FO as  
27 the major source of lipid. Fish fed the FO<sub>100</sub> diet had lower survival rates at eyed-embryo  
28 stage ( $83.7 \pm 1.6$  %) and hatching rate ( $79.9 \pm 3.1$ %) in comparison to the other  
29 experimental groups. Fish fed the FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> diets had the higher fry weight at  
30 30 days post hatch than other groups. From the eyed-embryo stage to hatching, the  
31 proportions of saturated fatty acids increased in embryos of all experimental groups.  
32 Broodfish fed the FO<sub>50</sub>/VO<sub>50</sub>, FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> diets had higher levels of  
33 monounsaturated fatty acids in embryos in comparison with fish fed FO<sub>100</sub> diet. Broodfish  
34 fed the VO<sub>100</sub> diet had relatively higher arachidonic (ARA) content in embryos in  
35 comparison to other treatments. The levels of docosahexaenoic acid of embryos gradually  
36 decreased during embryogenesis in all treatments and this trend was more evidenced at  
37 hatching, whereas the concentrations of eicosapentaenoic acid and ARA extremely  
38 increased at hatching day. Regarding serum biochemical parameters, glucose and  
39 triglycerides levels were lower in broodfish fed the FO<sub>100</sub> diet than those from the other  
40 groups. The results of the current study revealed that fish fed the FO<sub>25</sub>/VO<sub>75</sub> had better  
41 reproductive performance than other groups.

42 **Keywords:** Reproductive performance, Nutritional programing, Broodstock feeding,

43 Fishmeal, Fish oil, Vegetable oil

44 **Running title:** Dietary fatty acid profiling in female rainbow trout

45

46 **1. Introduction**

47 The biochemical composition of broodstock diets is one of the key determinants of the  
48 eggs' biochemical composition that influences the success of reproduction, as well as the  
49 offspring survival, since it provides the necessary nutrients to be utilized during the  
50 embryonic development and the lecithotrophic larval period (Izquierdo et al., 2001).  
51 Regarding nutrients, lipids and especially long chain polyunsaturated fatty acids (LC-  
52 PUFAs), namely arachidonic (20:4n-6, ARA), eicosapentaenoic (20:3n-3, EPA) and  
53 docosahexaenoic (22:6n-6, DHA), are critical for the optimal reproductive performance  
54 and egg quality in fish (Fernández-Palacios et al., 2011). Several studies have evidenced  
55 the importance of these LC-PUFAs in broodstock diets in terms of vitellogenesis and  
56 gonadal maturation, production of eicosanoids, control of ovulation, female fecundity,  
57 egg quality, and viability of the offspring (see reviews in Izquierdo et al., 2001;  
58 Glencross, 2009; Tocher, 2010). In addition, the dietary protein level and essential amino  
59 acid (EAA) profile have an important role in egg quality, as well as during the embryonic  
60 development, since protein is the reservoir of nutrients and energy for many biosynthetic  
61 activities during embryogenesis (Fernández-Palacios et al., 2011).

62 Due to the continuous growth of global aquaculture, as well as the static supply of  
63 fish meal (FM) and fish oil (FO) for the aquafeed industry; nowadays, the use of the plant  
64 proteins (PP) and vegetal oils (VO) are the most economical and environmentally  
65 sustainable approaches for partial or total replacement of marine ingredients in aquafeeds  
66 (Gatlin et al., 2007; Tacon and Metian, 2008). Fish meal and FO replacement in  
67 broodstock diets has deeply been addressed by the aquafeed industry and academy,  
68 whereas most of the recent works have been focused on just considering the early

69 nutritional programming of the progeny. In this sense, it has been recently reported that  
70 broodfish of gilthead seabream (*Sparus aurata*) fed dietary VO improved the acceptance  
71 and utilization of the same diets in their offsprings (Izquierdo et al., 2015). Moreover,  
72 early nutritional intervention strategy in swim-up fry of rainbow trout (*Oncorhynchus*  
73 *mykiss*) by a short-term exposure to a plant-based diet also improved its acceptance and  
74 utilization at later life stages (Geurden et al., 2013). Therefore, replacement of FO and  
75 FM with vegetal ingredients through nutritional programming in broodfish is a new  
76 approach for a better utilization and acceptance of plant-based diets in their offsprings  
77 (Izquierdo et al., 2015; Lazzarotto et al., 2015). In particular, rainbow trout reared  
78 entirely on a plant-based diet devoid of n-3 LC-PUFA over a 3-year breeding cycle was  
79 able to produce viable ova in which neo-synthesized n-3 LC-PUFA were preferentially  
80 accumulated (Lazzarotto et al., 2015). Regardless of the above-mentioned studies, there is  
81 scarce information about the impact of FO and FM substitution on spawning and egg  
82 quality parameters, as well as on larval performance in fish. On the other hand, using  
83 plant-based diets may influence broodstock health by affecting the fatty acid (FA) profile  
84 of immune cells (Montero et al., 2015), the EAA profile (Yaghoubi et al., 2017) and/or  
85 metabolic disturbances (Torstensen et al., 2011; Sissener et al., 2013). Thus, in addition  
86 to broodstock reproduction performance, general health of fish also should be considered,  
87 when using dietary alternative protein and lipid sources, an issue that is of special  
88 relevance considering the high value and economical cost of broodfish.

89         The breeding and culture technologies for rainbow trout are well developed in  
90 Iran with more than 126,000 MT of this salmonid species being produced in 2014. In  
91 fact, Iran is the world-leading producer of this species (FAO, 2016). Due to its

92 adaptability to salinity changes, this species has been also proposed as a suitable  
93 candidate for inland saline aquaculture systems for Iran's central regions, which are  
94 nowadays facing high risk of increased salt content (FAO, 2016). Thus, the supply of  
95 high quality and quantity of fry and juvenile trouts is of need for supporting the cold-  
96 water aquaculture industry in Iran. In this regard, the aim of this research was to  
97 determine the effect of different levels of FO replacement by VO sources with different  
98 FA ratios in diets containing low levels of FM diet on the reproductive performance, the  
99 FA profile of eggs and embryos and the hematological parameters in *O. mykiss* females.

100

## 101 **2. Materials and Methods**

### 102 *2.1. Broodstock management*

103 Fish were transferred from a local commercial hatchery to the Artemia and Aquatic  
104 Research Institute (Urmia University, Urmia, Iran), where the trial was carried out.  
105 Three-year-old *O. mykiss* (n = 108), containing both females (mean body weight (BW) =  
106  $1.8 \pm 0.1$  kg, mean  $\pm$  SD) and males (BW =  $2.0 \pm 0.6$  Kg, mean  $\pm$  SD), were randomly  
107 divided into four groups of 27 fish (2 females:1 male) in four 25 m<sup>3</sup> circular concrete  
108 outdoor tanks supplied by filtered running fresh well water (4.0 l min<sup>-1</sup>). Average water  
109 temperature, dissolved oxygen, hardness (CaCO<sub>3</sub>) and pH in all treatments were  $15.1 \pm$   
110  $0.1$  °C,  $7.1 \pm 0.1$  mg l<sup>-1</sup>,  $275.0 \pm 0.5$  mg l<sup>-1</sup> and  $7.6 \pm 0.1$ , respectively. Each broodstock  
111 was fed twice a day at 1.0% of BW with four experimental feeds from August to  
112 November 2014 under natural photoperiod (37°40'N, 45°00'E).

113

### 114 *2.2. Experimental diets*

115 For estimating the effects of PP-rich diets with different FA profiles on the reproductive  
116 performance of *O. mykiss*, a three-month feeding trial was conducted using four  
117 isonitrogenous (*ca.* 42.3% crude protein), isoenergetic (*ca.* 20 MJ kg<sup>-1</sup>) and isolipidic (*ca.*  
118 19% crude lipids) diets (Table 1). Great portion of the dietary FM was replaced by blends  
119 of PPs, including corn gluten (5%), wheat gluten (20%) and soybean meal (15%). Diets  
120 were supplemented with L-lysine and DL-methionine in order to balance their AA  
121 profiles (NRC, 2011). Regarding their formulation, diets differed in their content in FO  
122 and mixture of VO, including FO<sub>100</sub>; FO<sub>50</sub>/VO<sub>50</sub>; FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> (Tables 1), as  
123 well as in their fatty acid profile (Table 2). Diets were prepared by mixing all ingredients  
124 for 30 min, after which, oil and sufficient distilled water were added to form a soft dough,  
125 and then mechanically extruded to obtain pellets of the desired size (9.5 mm). Pellets  
126 were dried in a convection oven at 25 °C and stored in re-sealable plastic bags at -20 °C  
127 until use. Proximate analyses of diets was determined using standard methods (AOAC,  
128 2005).

129

### 130 *2.3. Spawning and hatchery techniques*

131 At the start of the spawning season (90 days after the onset of the trial), broodstocks were  
132 checked every six days and ovulating females were removed from the tanks for artificial  
133 spawning. For proper identification of ripe ovulating females, gentle manual pressure was  
134 applied onto their abdominal cavity in order to evaluate whether eggs could be stripped. .  
135 Then, fish were anesthetized (clove oil, 200 ppm) and sperm and eggs were collected by  
136 manual stripping. In each experimental groups, eggs from 10 ovulating females were  
137 separately fertilized with the milt of 5 males (2:1, female to male ratio) as described by



138 Hoitsy et al. (2012). Eggs and milt were gently mixed for 2 min without water, and then  
139 eggs were washed gently under running water ( $10.0 \pm 0.5^{\circ}\text{C}$ ). Fertilized eggs from each  
140 female were placed in an incubation tray ( $3,570 \pm 140$  eggs tray<sup>-1</sup>) in order to monitor  
141 their development. In addition, ova (pre-cleavage stage, 2 h post fertilization) from each  
142 female (n = 10 eggs from 10 females/incubation trays for each experimental group) were  
143 collected, washed with running freshwater and their average weight (mg) (Sartorius, WPS  
144 1790, Germany) and diameter (mm) (Nikon, Japan) measured to the nearest 0.1 mg and  
145 0.1 mm, respectively. Fertilization rate (n = 10 eggs per tray) was estimated at seven days  
146 after spawning (day 7, eyed embryo stage) by putting eggs in a solution (acetic acid,  
147 distilled water and methanol, 1:1:1 ratio) for 10 min, and viable eggs were identified with  
148 an opaque spot on the animal pole. Viable eggs (n = 3) from three trays of each  
149 experimental group were sampled at different days: spawning (day 0), day 20 (8 mm  
150 embryo with pigmented eyes), day 30 (10-11 mm embryo) and at hatching (13-14 mm  
151 yolk-sac fry), and stored at  $-80^{\circ}\text{C}$  until their fatty acid analysis. Survival rate of progeny  
152 was measured at two developmental stages: the eyed embryo stage and at hatching. In  
153 addition, thirty days after hatching, the weight of yolk-sac fry (n = 10 per replicate; n =  
154 30 per treatment) from each experimental group was determined.

155

#### 156 *2.4. Fatty acid analyses*

157 For the fatty acid profile determination of experimental diets and eggs, fatty acid methyl  
158 esters were prepared by acidic methanolysis of lipid extracts using sulfuric acid in  
159 methanol (Christie, 1993). In this regard, the lipid sample (up to 50 mg) was dissolved in  
160 2.5% sulfuric acid in methanol (2 ml) in a test tube. The mixture was left for 1 h in  $80^{\circ}\text{C}$ ,

161 and then the samples were cooled at room temperature. After that, water (1.5 ml)  
162 containing sodium chloride (0.9%) was added and the required esters extracted with  
163 hexane ( $2 \times 1$  ml) using Pasteur pipettes to separate the layers. The solution was  
164 centrifuged (4,000 g, 50 min, 4°C), and the upper layer, which contained FAME, was  
165 separated, and then evaporated under a stream of nitrogen. Finally, the remaining dry  
166 FAME dissolved in isooctane (1 ml) and was determined by gas chromatography. The  
167 FA composition of diets (n = 1) and eggs (n = 3 eggs per replicate; n = 9 eggs per  
168 triplicate) were determined by an auto sampler gas chromatography (GC, Agilent  
169 Technologies 7890 N, California, USA) equipped with a flame ionization detector (FID)  
170 and a cyanopropyl–phenyl capillary column (DB-225MS, 30 m  $\times$  0.250 mm ID  $\times$  0.25  $\mu$ m  
171 film thickness). The column temperature was programmed as follows: holding at 100 °C  
172 for 2 min, raising to 182°C at a rate of 30°C min<sup>-1</sup>, and again raising to 220 °C at a rate  
173 of 2 °C min<sup>-1</sup>, holding for 5 min, and finally column heating at a rate of 3 °C min<sup>-1</sup> to  
174 230 °C, then holding at this temperature for 3 min. The injector and detector temperatures  
175 were set at 230 and 300 °C respectively. The split ratio was 30:1, and the sample volume  
176 injected for each analysis was 1  $\mu$ l. The total run time was 40 min per sample.  
177 Identification of the FAs was performed by comparing their retention time with those of  
178 an external commercial standard mixture (GLC-68d, NuChek Prep., Minnesota, USA)  
179 run under the same condition (Agh et al., 2014).

180

### 181 2.5. *Hematological parameters*

182 At the end of the trial, females close to ovulation were anaesthetized with clove oil (clove  
183 oil, 200 ppm) and blood samples were collected from the caudal vein in 10 female fish

184 using a 1 ml syringe and transferred into heparinized vials for analyzing haematological  
185 parameters. For evaluation of serum immunological and biochemical parameters, blood  
186 specimens were transferred into vials was allowed to clot at room temperature for 1h,  
187 followed by 4 °C for 5 h and was subsequently centrifuged at (3,500 g for 5 min) (Kiron  
188 et al. 2004). Sera were separated and stored at -80 °C until their posterior analysis.  
189 Hematocrit (Hct; %), hemoglobin concentration (Hb; g dl<sup>-1</sup>), the number of red blood  
190 cells (RBCs) and white blood cells (WBCs) counts, as well as differential WBC  
191 percentage (lymphocyte, neutrophil and monocyte portions as WBC) were assessed  
192 according to methods described by Blaxhall and Daisley (1973). The hemolytic activity  
193 of the plasma was determined using rabbit red blood cells as the target cells according to  
194 the procedure described by Andani et al. (2012). The levels of lysozyme in plasma were  
195 determined using a turbidimetric assay according to Ellis (1990) by measuring the lytic  
196 activity of plasma against lyophilized *Micrococcus lysodeikticus* (Sigma, St Louis, MO,  
197 USA). Plasma total immunoglobulin (Ig) was measured using the method described by  
198 Siwicki et al. (1994). All humoral immune parameters were measured in triplicate by a  
199 microplate scanning spectrophotometer (PowerWave HT, BioTek®, USA). Plasma  
200 metabolites were analyzed by means of an auto-analyzer (Mindray BS-200, China) using  
201 commercial clinical investigation kits (Pars Azmoon Kit, Tehran, Iran). Biochemical  
202 measurements were conducted for glucose, total cholesterol, triglyceride, high-density  
203 lipoprotein (HDL) and low-density lipoprotein (LDL).

204

205 *2.6. Statistical analyses*

206 Data were analyzed using SPSS ver.19.0 (Chicago, Illinois, USA). All data are presented  
207 as mean  $\pm$  standard error of the mean calculated from three biological replicates. Arcsine  
208 transformations were conducted on data expressed as percentage. One way ANOVA was  
209 performed at a significance level of 0.05 following confirmation of normality and  
210 homogeneity of the variance. Duncan's procedure was used for multiple comparisons  
211 when statistical differences were found among groups by the one-way ANOVA. The  
212 effects of diet and time and their interactions on the dynamics of FA profiles were  
213 analyzed using a two-way ANOVA. The Pearson product moment correlation test was  
214 used to determine any correlation among parameters, and in all cases,  $P < 0.05$  was  
215 considered as significant.

216

### 217 **3. Results**

#### 218 *3.1 Fatty acid profile of experimental diets*

219 As presented in Table 2, the FO<sub>100</sub> diet provided the highest levels of saturated fatty acids  
220 (SFAs), n-3 PUFA (mainly EPA and DHA) and n-3/n-6 ratio, but lowest levels of  
221 monounsaturated fatty acids (MUFAs) and n-6 PUFA. On the other hand, the  
222 concentration of MUFAs increased with increasing the inclusion of VO in the diet,  
223 whereas the VO<sub>100</sub> diet provided the highest MUFAs (especially oleic acid), but lowest  
224 levels of n-3 PUFA. The content in n-6 PUFA was similar between FO<sub>25</sub>/VO<sub>75</sub>,  
225 FO<sub>50</sub>/VO<sub>50</sub> and VO<sub>100</sub> diets and 14.5 times higher than in the FO<sub>100</sub> diet.

226

#### 227 *3.2. Reproductive performance*

228 In general terms, fertilization rates were high in all experimental groups; however,  
229 fertilization rates were slightly significantly lower from broodfish fed the VO<sub>100</sub> diet  
230 (81.3 ± 2.3%) in comparison to the other groups whose fertilization rate values ranged  
231 from 88.3 to 91.7 % (Table 3,  $P < 0.05$ ). In addition, the progeny from fish fed the FO<sub>100</sub>  
232 diet had the lowest survival at the eyed-embryo stage (83.7 ± 1.6 %) and hatching rates  
233 (79.9 ± 3.1%) in comparison to the other experimental groups. Fish fed the FO<sub>25</sub>/VO<sub>75</sub>  
234 and VO<sub>100</sub> diets had the higher fry BW at 30 days post hatch than fish fed with FO<sub>100</sub> and  
235 FO<sub>50</sub>/VO<sub>50</sub> diets ( $P < 0.05$ ). Other reproductive parameters including the gonadosomatic  
236 index, relative fecundity, egg size in diameter and weight were not significantly affected  
237 by experimental diets (Table 3,  $P > 0.05$ ).

238

### 239 *3.3. Dynamics of changes in FA composition during embryogenesis*

240 The results of FA profile of eggs showed that lipids in *O. mykiss* eggs contained  
241 proportionally more PUFAs, including n-3 and n-6 PUFAs, than MUFAs or SFAs,  
242 although a significant effect of the dietary treatment was observed for all FA analyzed  
243 (Tables 4-7;  $P < 0.05$ ). In particular, embryos of females fed the FO<sub>50</sub>/VO<sub>50</sub>, FO<sub>25</sub>/VO<sub>50</sub>  
244 and VO<sub>100</sub> diets contained over 40% of PUFAs, more than 30% of MUFAs and *ca.* 20-  
245 25% of SFAs, whereas embryos of females fed the FO<sub>100</sub> diet contained *ca.* 50% of  
246 PUFAs, over 25% of MUFAs and *ca.* 20-25% of SFA. However, at hatching, the  
247 proportions of PUFA decreased to *ca.* 30%, whereas MUFA increased up to 37% and  
248 SFA remained stable (25%) in embryos from FO<sub>50</sub>/VO<sub>50</sub>, FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> groups  
249 (Table 7). The FA profile in newly hatched embryos obtained from females fed the FO<sub>100</sub>  
250 diet was also significantly modified; thus, the proportions of PUFAs decreased from *ca.*

251 50% to *ca.* 40%, whereas the proportions of the MUFAs increased up to 30%, and SFA  
252 remained stable (25%).

253 During embryogenesis, SFA represented 20–25% of the total FA with no  
254 significant variation among different experimental groups ( $P > 0.05$ ). The most abundant  
255 SFA were the palmitic (16:0), followed by stearic (18:0) and myristic (14:0) acids  
256 (Tables 4-7). From the eyed-embryo stage to hatching, the proportions of SFA, mainly  
257 palmitic and stearic acids, increased in embryos of all experimental groups (Table 8).  
258 With regard to the MUFAs content, the most abundant MUFA was the oleic acid (18:1;  
259 OA), whereas broodfish fed the FO<sub>50</sub>/VO<sub>50</sub>, FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> diets had higher  
260 percentage levels of MUFA in embryos at all sampling times in comparison with fish fed  
261 FO<sub>100</sub> diet (Tables 4-7). At hatching, the proportions of MUFA in newly hatched fry  
262 significantly increased in all experimental groups as follows: 20.3, 20.8, 13.9 and 23.5%  
263 in broodfish fed FO<sub>100</sub>, FO<sub>50</sub>/VO<sub>50</sub>, FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub>, respectively (Table 8). Among  
264 n–6 PUFA, linoleic (18:2n-6; LA) and ARA contents in the embryos had some  
265 fluctuations during embryogenesis; however, broodfish fed the VO<sub>100</sub> diet had relatively  
266 higher ARA content in embryos in all developmental stages in comparison to other  
267 treatments (Tables 4-7). At hatching, the LA content in newly hatched fry from the  
268 FO<sub>50</sub>/VO<sub>50</sub>, FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> groups significantly decreased; however, the LA  
269 content in eggs of fish fed the FO<sub>100</sub> diet remained stable (Table 8). Regarding  
270 arachidonic acid, at hatching, the ARA content in newly hatched fry significantly  
271 increased between 24% (VO<sub>100</sub>) to 48% (FO<sub>25</sub>/VO<sub>75</sub>) ( $P < 0.05$ ; Table 8).

272 Regarding to (n–3) PUFAs, linolenic acid (18:3n–3; LNA) content in the embryos  
273 of broodfish fed the VO<sub>100</sub> diet gradually decreased to the half at the hatching day.

274 However, the concentration of LNA did not change in embryos from the FO<sub>100</sub> group, but  
275 its level had some fluctuations during embryogenesis in the FO<sub>50</sub>/VO<sub>50</sub> and FO<sub>25</sub>/VO<sub>75</sub>  
276 groups. In general, the levels of DHA of embryos gradually decreased during  
277 embryogenesis in all treatments, and this trend was more evidenced at hatching,  
278 especially in FO<sub>50</sub>/VO<sub>50</sub> and FO<sub>25</sub>/VO<sub>75</sub> groups, where DHA levels decreased 67% with  
279 regard to the DHA content of spawned eggs (Table 8). With the exception of the hatching  
280 stage, fish fed the FO<sub>100</sub> diet had higher EPA and DHA content than fish fed other diets;  
281 however, the level of EPA significantly increased in the embryos of fish fed FO<sub>50</sub>/VO<sub>50</sub>  
282 (325.1%), FO<sub>25</sub>/VO<sub>75</sub> (324.0%) and VO<sub>100</sub> (601.4%) diets at hatching day. The levels of  
283 LC-PUFAs and n-3/n-6 ratios in embryos from the FO<sub>100</sub> group were higher than the  
284 other groups at spawning, day 20 (8 mm embryo with pigmented eyes) and day 30 (10-11  
285 mm embryo); however, at the hatching day there were no significant differences in their  
286 values among experimental groups (Tables 4-7). Moreover, the concentration of LC-  
287 PUFAs significantly decreased in all experimental groups at hatching. Fatty acid profile  
288 of embryos not only influenced by dietary FA profile but also sampling time had  
289 profound effects on dynamics of FAs during embryogenesis (Table 8).

290

### 291 *3.4. Hematological parameters*

292 There were not significant differences in complete blood count or humoral immune  
293 parameters including serum lysozyme, ACH50 and total Ig between different  
294 experimental groups (Table 9;  $P > 0.05$ ). Regarding serum biochemical parameters,  
295 glucose and triglycerides levels were lower in broodfish fed the FO<sub>100</sub> diet than those  
296 from the other groups (Table 10;  $P < 0.05$ ). Fish fed the FO<sub>100</sub> and FO<sub>50</sub>/VO<sub>50</sub>, diets had

297 higher serum HDL than fish fed the FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> diets ( $P < 0.05$ ). Serum total  
298 cholesterol and LDL did not significantly change among fish fed different diets ( $P >$   
299 0.05).

300

## 301 **4. Discussion**

### 302 *4.1. Reproductive performance*

303 In the current study using a mixture of various PP sources supplemented with L-lysine  
304 and DL-methionine in order to balance respective EAA profiles in PP-rich diets was a  
305 satisfactory strategy in terms reproductive performance and the overall condition of *O.*  
306 *mykiss* broodfish fed experimental diets. In this regard, Lazzarotto et al. (2015) reported  
307 that in spite of drastic change in biochemical composition of the ova in *O. mykiss* females  
308 fed a plant-based diet devoid of FM, this species can achieve a 3-year breeding cycle  
309 including two spawnings events, which might be linked to the adaptation of this species  
310 to PP-rich diets as added to the ability to synthesize LC-PUFAs from their dietary  
311 precursors (Gregory et al., 2016). In this sense, it has been suggested that dietary LNA at  
312 1% is sufficient for providing n-3 LC-PUFAs to allow normal growth, egg development  
313 and survival of the offsprings in *O. mykiss* (Vassallo-Agius et al., 2001). In our study, the  
314 n-3 PUFAs level in diets were between 1.2% in VO<sub>100</sub> to 3.8% in FO<sub>100</sub> suggesting all  
315 diets provided adequate concentrations of these FA for normal reproduction performance  
316 in this species. In addition, the ratios of EFA including ARA/EPA (0.1) and DHA/EPA  
317 (3.1–3.6) were not significantly changed by balancing different vegetal lipid sources in  
318 experimental diets. Different studies also have illustrated that spawning quality in



319 different fish species directly have affected by the ratios of DHA/ARA/EPA (Bell et al.  
320 1997; Bruce et al. 1999).

321 In the current study, fish fed VO<sub>100</sub> diet had the lowest fertilization rates, which  
322 could be related to the lower eggs and/or sperm quality that may be affected by the lower  
323 dietary LC-PUFAs or n-3/n-6 ratio values. In fact, high levels of VO blends in the VO<sub>100</sub>  
324 diet not only reduced the concentrations of DHA, EPA and ARA in this diet, but also  
325 decreased the dietary ratios of LC-PUFAs/SFAs (0.2) and LC-PUFAs/MUFAs (0.1) in  
326 this diet that may affect the biochemical composition of mature ova. The similar may be  
327 said about the quality of the sperm, even though its quality from males fed different  
328 experimental diets was not evaluated in this study. It has been shown that dietary LC-  
329 PUFAs, are essential, not only for the production of good quality ova, but also for the  
330 production of good, consistent sperm quality in *O. mykiss* (Vassallo-Agius et al., 2001,  
331 Furuita et al., 2000, 2002).

332 What about the discussion of the fertilization rates of the other groups, you only  
333 mention the worst results, but no comment on the others. Considering the highest  
334 fertilization rates you may provide some recommendations in terms of FA profile of the  
335 diet. Another issue to discuss is the following: different diets and their different FA  
336 profile had an impact on ova quality measured as the percentage of fertilization, but it did  
337 not affect relative fecundity values. This is something to mention, probably at the  
338 beginning of the section before you talk about fertilization rates. In addition, what is the  
339 relevance of experimental diets not affecting the fecundity values?

340 The current study showed that fish fed the FO<sub>100</sub> diet had lower eyed egg and  
341 hatchability rates, which might be related to oxidative stress due to high levels of dietary

342 LC-PUFAs, especially those PUFAs from the n–3 series. Several studies have indicated  
343 that hatching rate significantly decreased when broodstock were fed high level of dietary  
344 LC-PUFA levels as a consequence of inadequate protection of lipids from oxygen  
345 radicals during embryogenesis (Fernández-Palacios et al., 1995; Lavens et al., 1999;  
346 Furuita et al., 2000; 2002; Li et al., 2005).

347 In the present study, fish fed FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> diets had higher fry BW than  
348 the other groups, which could be a result of enhanced protein utilization due to superior  
349 availability of MUFAs in these diets for aerobic metabolism and the production of  
350 adenosine triphosphate for energy purposes (Turchini et al., 2011). It has been suggested  
351 MUFAs have higher  $\beta$ -oxidation capacity than other FA classes (Karalazos et al., 2014)  
352 that may be resulted in growth promotion in fry from the FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> groups.

353

#### 354 *4.2. Dynamics of changes in FA composition during embryogenesis*

355 It is well known that the FA composition of eggs reflects that of dietary lipids  
356 (Fernández-Palacios et al., 1995; Bell et al. 1997; Furuita et al., 2000, 2002). In our study,  
357 FA composition of eggs partially reflected the FA profile of diets especially in terms of  
358 MUFAs and n–3 LC-PUFAs, mainly DHA. As lipids are broken down for metabolism,  
359 growth and structural components for new tissues during embryogenesis, the resulting FA  
360 profile may be modified into new fatty acids (Tocher, 2003; 2010). In this study,  
361 significant quantitative variations were found in the FA composition of *O. mykiss*  
362 embryos, as it was also reported by Zengin and Akpinar (2006) in the same species. In  
363 particular in all treatments SFA, mainly palmitic acid, increased during embryogenesis  
364 especially before the hatching. Similar results have also been reported in *O. mykiss*

365 (Hayes et al., 1974), Atlantic herring (*Clupea harengus*; Tocher, 2003) and Atlantic  
366 salmon (Murzina et al., 2012). Palmitic acid plays a key role in metabolism of SFA in  
367 fish through *de novo* synthesis by means of the synthetase system (Tocher, 2003;  
368 Murzina et al., 2012) and its increase before the hatching may indicate the important role  
369 of SFAs as substrates for energy production or lipid biosynthesis (Murzina et al., 2012).  
370 In the present study, we observed higher concentrations of MUFAs in the eggs of  
371 broodstocks fed diets contained blends of VO that reflected high levels of MUFA in these  
372 alternative lipid sources, which in agreement with the results of other studies in different  
373 fish species (Nguyen et al., 2010; Zhou et al., 2010; Liang et al., 2014; Lazzarotto et al.,  
374 2015). Moreover, the concentrations of MUFA significantly increased before , which  
375 might be a result of increasing the activity of desaturases, especially  $\Delta 9$  FA desaturase  
376 (Tocher, 2003) that resulted in increasing OA concentrations in the embryo. In addition,  
377 higher proportions of MUFA in embryos of fish fed FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> diets may  
378 result in higher fry BW as these diets contained 46.5 and 51.4% MUFAs , respectively in  
379 comparison with *ca.* 42.0% MUFA levels in other diets.

380 At the spawning day (the first day), the concentrations of LA in the embryos of  
381 fish fed the VO<sub>100</sub> diet was higher than in the other groups as a consequence of high  
382 levels of LA (*ca.* 16% of dietary lipid) in diets containing blends of VOs as it has also  
383 been reported in other fish species fed diets containing VOs (Nguyen et al., 2010; Zhou et  
384 al., 2010; Zakeri et al., 2011; Liang et al., 2014; Lazzarotto et al. 2015). However, levels  
385 of LA in the embryos of broodfish fed FO<sub>50</sub>/VO<sub>50</sub>, FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> diets generally  
386 decreased during embryogenesis. These results may be explained by a higher  
387 bioconversion of LA into ARA, as well as due to its use as energy source in these groups

388 (Lazzarotto et al., 2015; Khosravi et al., 2014). Moreover, it seems that the bioconversion  
389 of LNA into EPA and DHA was lower than bioconversion of LA to ARA, which was  
390 mainly due to the high dietary LA content (Lazzarotto et al., 2015). In addition, the  
391 concentrations of EPA and DHA in the embryos significantly decreased with increasing  
392 the substitution of dietary FO with blends of VOs. The concentrations of ARA and  
393 especially EPA increased at hatching, which may be due to increase in the bioconversion  
394 of LA and LNA during this developmental stage and/or as a result of changing in  
395 proportions of these FA with regard to other fatty acids, especially DHA. Arachidonic  
396 acid and EPA as the main eicosanoids precursors are involved in numerous physiological  
397 processes, including stress resistance, metamorphosis, pigmentation success,  
398 osmoregulation and immune system development during embryogenesis and early larval  
399 stages (Glencross, 2009; Tocher, 2010). Furthermore, the concentrations of DHA  
400 drastically decreased in the embryos of all treatments before the hatching, as this fatty  
401 acid may catabolized for energy production, as it has also been reported in Eurasian  
402 perch (*Perca fluviatilis*; Abi-Ayad et al., 2000) and Caspian Kutum (*Rutilus frisii kutum*;  
403 Khosravi et al., 2014).

404

#### 405 4.3. Health indices

406 Dietary n-3 LC-PUFAs especially EPA and DHA are required for erythrocyte  
407 production, since they play a major role in the cell membrane functions (Nagasaka et al.,  
408 2004). In the present study, there were no differences in the other hematological  
409 parameters among fish fed different diets, which in line with the results reported in  
410 gilthead seabream (*Sparus aurata*, Montero et al., 2003), largemouth bass (*Micropterus*

411 *salmoides*, Subhadra et al. 2006), European seabass (*Dicentrarchus labrax*, Mourente et  
412 al., 2007) and Caspian brown trout (*Salmo trutta caspius*; Kenari et al., 2011) in which  
413 dietary FO was replaced with VOs. A close correlation between Hb and Hct values was  
414 observed ( $r = 0.982$ ;  $P = 0.018$ ), and all values fell within range recorded for trout  
415 (Blaxhall and Daisley, 1973; Greene and Selivonchick, 1990). Change in FA profile of  
416 immunocytes, especially n-3/n-6 and ARA/EPA ratios can modulate immune  
417 competence by alterations in immunocytes membrane FA composition and membrane  
418 fluidity, integrity, and permeability, non-specific cellular (*i.e.* phagocytosis) and  
419 humoral (*i.e.* lysozyme and alternative complement activity) responses, as well as by  
420 eicosanoid production (see reviews by Kiron, 2012; Oliva-Teles, 2012). It has been  
421 suggested that normal immune function can be more successfully attained if dietary FO is  
422 replaced by a blend of VOs, which provides a more physiologically balanced FA  
423 composition in comparison to replacement with a single VO (Mourente et al., 2007). In  
424 the current study, replacement of dietary FO with mixture of VOs did not affect humoral  
425 immune responses in *O. mykiss*, indicating the adequacy of dietary EFA and their ratios  
426 in all diets because of using a blend of VOs. As neutrophils and lymphocytes are the main  
427 centers of lysozyme and Ig synthesis and secretion (Magnadóttir et al., 2005), the stable  
428 values for these might be correlated with the stable numbers of the above-mentioned  
429 immune cells. On the other hand, the same ratios of ARA to EPA, which are the main  
430 precursors of prostaglandin E<sub>2</sub> and E<sub>3</sub>, respectively (Mourente et al., 2007), as well as the  
431 balance EAA profile in experimental diets may have resulted in similar humoral immune  
432 responses in rainbow trout. Thus, in the present study replacement of FO with a mixture  
433 of VO in plant-protein rich diets did not affect the immune-competence of broodfish.

434           The replacement of dietary FO with VOs led to an increase in serum glucose as a  
435 result of impairment of glucose mobilization or increment of plasma free fatty acids  
436 (FFAs) in these groups (Massillon et al., 1997). Moreover, it has been reported that diets  
437 rich in n-6 PUFAs induced a higher plasma glucose concentration compared with diets  
438 rich in n-3 LC-PUFAs or rich in short-chain n-3 PUFAs as a consequence of stimulating  
439 the pentose phosphate pathway enzymes activities (Menoyo et al., 2006; Jordal *et al.*,  
440 2007; Sissener et al., 2013). In this context, it has been reported that dietary VOs led to an  
441 increase in plasma glucose in *Salmo trutta caspius* (Kenari et al., 2011). Furthermore,  
442 higher plasma triglyceride (TAG) levels in broodfish fed diets containing VOs may  
443 indicate higher liver FA synthesis in these groups. It is suggested that VO stimulate liver  
444 TAG production and secretion as a result of higher levels of oleic and linoleic acids in  
445 these lipid sources (Vegusdal et al., 2005; Ruyter et al., 2006; Kjær et al., 2008). Thus,  
446 Caballero et al. (2006) reported that lipogenesis increased in the liver of *S. aurata* fed  
447 diets containing VOs like soybean and rapeseed oils. Moreover, replacing FM and FO  
448 with high levels (over 70%) of a PP mixture and blends of VOs resulted in increased  
449 overall adiposity in *S. salar* post-smolt, liver lipids and plasma TAG contents might be as  
450 a consequence of inadequate dietary levels of critical nutrients (*i.e.* methionine, lysine,  
451 taurine, EPA, DHA and phosphatidylcholine) (Torstensen et al., 2011). On the other  
452 hand, in the present study the replacement of dietary FO with a mixture of VOs led to a  
453 lower n-3/n-6 ratios in these diets, which may be induced liver lipid synthesis in these  
454 groups. Kjær *et al.*, (2008) reported that low n-3/n-6 ratio in endogenous FA  
455 composition of the hepatocytes induce hepatic triglycerides-rich VLDL particle secretion  
456 rate in *S. salar*. Similarly, Richard et al. (2006), Kenari et al. (2011), Liland et al. (2013)

457 and Luo et al. (2014) also reported that dietary VOs led to an increase in plasma TAG in  
458 *O. mykiss*, *S. trutta caspius*, *S. salar* and *O. mykiss*, respectively. In the current study, fish  
459 fed the FO<sub>50</sub>/VO<sub>50</sub> and FO<sub>25</sub>/VO<sub>75</sub> diets had higher plasma HDL levels, may because of the  
460 higher levels of n-3 LC-PUFAs in these diets due to the down-regulation of the  
461 cholesteryl ester transfer protein and lecithin-cholesterol acyltransferase enzymes (Abbey  
462 et al., 1990). In this regard, Mozanzadeh et al. (2015; 2016) also reported that plasma  
463 HDL levels increased as dietary n-3 LC-PUFA increased in silvery-black porgy  
464 (*Sparidentex hasta*).

465 The results of our study showed that plasma cholesterol and LDL levels were not  
466 affected by experimental diets. In contrast, Richard et al., (2006) reported that  
467 replacement of dietary FO with blends of VOs led to a decrease in plasma cholesterol and  
468 LDL as a result of high levels of OA and LNA. Moreover, VO contains high levels of  
469 phytosterols that due to their higher affinity displace cholesterol from micelles in the  
470 intestinal lumen and decrease plasma total cholesterol and LDL cholesterol (Richard et  
471 al., 2006).

472 In conclusion, the current study revealed that the replacement of FO with a blend  
473 of VOs in PP-rich diets did not have adverse effects on health indices (*i.e.* hemato-  
474 immunological and serum biochemical parameters) nor in relative fecundity values in *O.*  
475 *mykiss* females. However, mature ova from broodfish fed the VO<sub>100</sub> diet had lower  
476 fertilizability percentage than other groups because of a drastic reduction in LC-PUFAs  
477 in this diet. In addition, high levels of dietary MUFAs in the FO<sub>25</sub>/VO<sub>75</sub> and VO<sub>100</sub> diets  
478 promoted fry weight in comparison with other fry obtained from females fed the other  
479 diets. The results of this study indicated replacement of 75% of dietary FO with a blend

480 of VOs, not only improved reproductive performance in terms of fry body weight, but  
481 also it did not have detrimental effects on fertilizability, hatchability and eyed-eggs  
482 survival rates. Moreover, the results of this study showed that dietary FA profile  
483 significantly affect dynamics of FA composition of embryos during embryogenesis.  
484 Further studies are being conducted to determine early nutritional programming strategy  
485 on offsprings performance of this species using more modern “omics” techniques such as  
486 transcriptomics, proteomics, metabolomics and lipidomics under a more holistic  
487 approach.

488

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686 **Table 1**  
 687 Ingredient and proximate composition of the basal diet (g kg<sup>-1</sup>)

	<del>688</del>
<i>Dietary ingredients</i>	<del>689</del>
	<del>690</del>
	Basal diet
Fish meal	200
Corn gluten	50
Wheat gluten	200
Blood meal	10
Soybean meal	150
Yeast	20
L-lysine	6.2
DL-methionine	10
Experimental oils	161.9
Starch	20
Wheat middling's	100
Vitamin and mineral premixes	50
Vitamin C	0.6
Vitamin E	0.5
Astaxanthin	0.6
Antioxidant	0.2
Di-calcium phosphate	20
 <i>Proximate composition (g kg<sup>-1</sup>)</i>	
Crude protein	422.6
Crude lipid	190.0
Crude carbohydrate	145.2
Crude fiber	22.1
Ash	37.6
Calcium	9.0
Phosphorous	5.0
Energy (kJ g <sup>-1</sup> )	20

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**Table 2**  
Oils and fatty acid composition of experimental diets (n = 1)

<i>Lipids Mixture (g kg<sup>-1</sup> diet)</i>	Diets			
	FO <sub>100</sub>	FO <sub>50</sub> /VO <sub>50</sub>	FO <sub>25</sub> /VO <sub>75</sub>	VO <sub>100</sub>
Fish oil	129.6	64.8	32.4	–
Canola oil	–	32.4	32.4	29.1
Linseed oil	3.2	0.4	1.2	2.4
Corn oil	29.1	16.2	9.8	–
Olive oil	–	27.5	54.2	85.4
Sunflower oil	–	–	2.4	7.7
Coconut oil	–	20.6	29.5	37.3
<i>Fatty acids (mg g<sup>-1</sup> lipid)</i>				
14:0	29.2	35.7	37.4	39.6
16:0	231.1	150.7	144.9	139.5
18:0	54.8	35.9	36.6	33.3
SFA <sup>a</sup>	322.2	229.3	224.2	212.3
18:1n-9	339.6	379.4	430.1	490.3
MUFA <sup>b</sup>	416.5	427.2	465.0	514.1
18:2n-6	6.1	157.0	157.2	159.5
20:4n-6, ARA <sup>c</sup>	4.1	2.8	1.2	0.1
n-6 PUFA <sup>d</sup>	11.1	160.7	159.0	160.3
18:3n-3	28.2	28.4	27.7	29.2
20:5n-3, EPA <sup>e</sup>	41.9	24.5	16.4	7.3
22:6n-3, DHA <sup>f</sup>	129.4	75.8	57.4	26.4
n-3 PUFA <sup>g</sup>	200.1	132.8	101.8	63.2
LC-PUFA <sup>h</sup>	171.9	107.1	75.4	34.5
n-3 / n-6	18.0	0.8	0.6	0.4
LC-PUFA /SFA	0.5	0.5	0.3	0.2
LC-PUFA / MUFA	0.4	0.3	0.2	0.1
ARA / EPA	0.1	0.1	0.1	0.1
DHA / EPA	3.1	3.1	3.5	3.6

<sup>a</sup> SFA: saturated fatty acids also includes: 20:0 and 22:0.

<sup>b</sup>MUFA: monounsaturated fatty acids also includes: 14:1n-5, 18:1n-7, 20:1n-9, 22:1n-9 and 24:1n-9.

<sup>c</sup> ARA; arachidonic acid.

<sup>d</sup>n-6 PUFA: n-6 polyunsaturated fatty acids also includes: 20:2n-6 and 20:3n-6.

<sup>e</sup> EPA; eicosapentaenoic acid.

<sup>f</sup> DHA; docosahexaenoic acid.

<sup>g</sup> n-3 PUFA: n-3 polyunsaturated fatty acids also includes: 18:4n-3, 20:3n-3 and 22:5n-3.

<sup>h</sup> LC-PUFA: long chain polyunsaturated fatty acids includes: ARA, 20:2n-6, 20:3n-6, 20:3n-3, EPA, 22:5n-3 and DHA.

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**Table 3**

Morphometric and reproductive parameters of *O. mykiss* female fed different experimental diets (mean  $\pm$  SEM, n = 16). A different superscript in the same row denotes statistically significant differences ( $P < 0.05$ ).

	Diets			
	FO <sub>100</sub>	FO <sub>50</sub> /VO <sub>50</sub>	FO <sub>25</sub> /VO <sub>75</sub>	VO <sub>100</sub>
<i>Growth, somatic and feeding parameters</i>				
BW <sub>i</sub> (Kg)	1.8 $\pm$ 0.1	1.7 $\pm$ 0.1	1.8 $\pm$ 0.1	1.8 $\pm$ 0.1
BW <sub>f</sub> (Kg)	2.3 $\pm$ 0.3 <sup>ab</sup>	2.0 $\pm$ 0.2 <sup>b</sup>	2.6 $\pm$ 0.3 <sup>a</sup>	2.3 $\pm$ 0.2 <sup>ab</sup>
SGR (% BW day <sup>-1</sup> )	0.3 $\pm$ 0.1 <sup>ab</sup>	0.1 $\pm$ 0.1 <sup>b</sup>	0.4 $\pm$ 0.1 <sup>a</sup>	0.3 $\pm$ 0.1 <sup>ab</sup>
Survival (%)	100	91.7	95.8	100
K (%)	1.3 $\pm$ 0.1	1.2 $\pm$ 0.3	1.2 $\pm$ 0.2	1.1 $\pm$ 0.2
FI (kg fish <sup>-1</sup> )	1.1	1.0	1.1	1.0
<i>Reproductive parameters</i>				
Absolute fecundity ( $\times 10^3$ )	4.5 $\pm$ 0.5 <sup>b</sup>	4.3 $\pm$ 0.3 <sup>b</sup>	5.6 $\pm$ 0.3 <sup>a</sup>	4.0 $\pm$ 0.5 <sup>b</sup>
Relative fecundity (eggs $\times 10^3$ kg <sup>-1</sup> BW)	1.7 $\pm$ 0.1	2.2 $\pm$ 0.5	1.9 $\pm$ 0.2	1.5 $\pm$ 0.2
Fertilizability (%)	91.7 $\pm$ 1.7 <sup>a</sup>	88.3 $\pm$ 4.4 <sup>ab</sup>	90.0 $\pm$ 1.7 <sup>a</sup>	81.3 $\pm$ 2.3 <sup>b</sup>
Eyed eggs survival (% of fertilized eggs)	83.7 $\pm$ 1.6 <sup>b</sup>	96.6 $\pm$ 5.3 <sup>a</sup>	91.9 $\pm$ 2.5 <sup>ab</sup>	94.0 $\pm$ 1.1 <sup>ab</sup>
Eggs diameter (mm)	5.3 $\pm$ 0.1	5.1 $\pm$ 0.1	5.3 $\pm$ 0.2	5.2 $\pm$ 0.1
Egg weight (mg)	87.0 $\pm$ 4.4	82.0 $\pm$ 4.5	89.2 $\pm$ 3.8	92.9 $\pm$ 9.2
Hatchability (% of fertilized eggs)	79.9 $\pm$ 3.1 <sup>b</sup>	89.3 $\pm$ 5.6 <sup>a</sup>	87.5 $\pm$ 1.8 <sup>a</sup>	89.6 $\pm$ 5.1 <sup>a</sup>
Larval weight at 30 days post hatch (g)	0.7 $\pm$ 0.0 <sup>b</sup>	0.8 $\pm$ 0.1 <sup>b</sup>	1.0 $\pm$ 0.1 <sup>a</sup>	1.0 $\pm$ 0.1 <sup>a</sup>

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**Table 4**

Fatty acid composition (mg g<sup>-1</sup> lipid) of embryos of *O. mykiss* in different experimental groups at the spawning day (the first day) (mean ± SEM, n = 3). A different superscript in the same row denotes statistically significant differences ( $P < 0.05$ ).

	Diets			
	FO <sub>100</sub>	FO <sub>50</sub> /VO <sub>50</sub>	FO <sub>25</sub> /VO <sub>75</sub>	VO <sub>100</sub>
<i>Fatty acids</i>				
14:0	10.3 ± 0.2 <sup>bc</sup>	13.0 ± 1.5 <sup>b</sup>	18.0 ± 0.9 <sup>a</sup>	7.6 ± 1.1 <sup>c</sup>
16:0	139.5 ± 3.5	137.9 ± 1.6	137.0 ± 2.0	133.9 ± 0.8
18:0	65.0 ± 1.4 <sup>b</sup>	56.7 ± 1.2 <sup>c</sup>	61.8 ± 1.4 <sup>b</sup>	68.9 ± 0.5 <sup>a</sup>
SFA <sup>a</sup>	215.8 ± 4.7	208.6 ± 1.5	216.9 ± 2.4	211.6 ± 8.6
18:1n-9	200.5 ± 4.4 <sup>b</sup>	243.2 ± 7.8 <sup>a</sup>	258.5 ± 3.0 <sup>a</sup>	249.5 ± 2.8 <sup>a</sup>
MUFA <sup>b</sup>	263.9 ± 4.4 <sup>c</sup>	307.0 ± 7.8 <sup>b</sup>	333.6 ± 6.7 <sup>a</sup>	304.7 ± 3.1 <sup>b</sup>
18:2n-6	116.5 ± 1.4 <sup>c</sup>	139.8 ± 10.7 <sup>b</sup>	107.6 ± 1.3 <sup>c</sup>	185.8 ± 2.0 <sup>a</sup>
20:4n-6, ARA <sup>c</sup>	32.9 ± 1.5 <sup>b</sup>	40.7 ± 4.0 <sup>b</sup>	36.9 ± 2.3 <sup>b</sup>	51.6 ± 0.9 <sup>a</sup>
n-6 PUFA <sup>d</sup>	193.0 ± 1.5 <sup>c</sup>	222.7 ± 13.4 <sup>b</sup>	190.3 ± 2.7 <sup>c</sup>	291.8 ± 0.8 <sup>a</sup>
18:3n-3	11.8 ± 0.1 <sup>bc</sup>	13.2 ± 1.4 <sup>b</sup>	10.8 ± 0.2 <sup>c</sup>	16.6 ± 0.3 <sup>a</sup>
20:5n-3, EPA <sup>e</sup>	39.1 ± 0.3 <sup>a</sup>	22.3 ± 2.1 <sup>b</sup>	18.3 ± 0.6 <sup>c</sup>	14.2 ± 0.1 <sup>d</sup>
22:6n-3, DHA <sup>f</sup>	244.7 ± 2.4 <sup>a</sup>	180.3 ± 9.2 <sup>b</sup>	195.2 ± 4.0 <sup>b</sup>	125.7 ± 0.8 <sup>c</sup>
n-3 PUFA <sup>g</sup>	302.0 ± 0.5 <sup>a</sup>	222.1 ± 7.4 <sup>b</sup>	229.3 ± 2.8 <sup>b</sup>	161.6 ± 2.8 <sup>c</sup>
LC-PUFA <sup>h</sup>	365.8 ± 0.5 <sup>a</sup>	291.8 ± 6.4 <sup>b</sup>	301.3 ± 2.2 <sup>b</sup>	251.0 ± 0.1 <sup>c</sup>
n-3 / n-6	1.6 ± 0.0 <sup>a</sup>	1.0 ± 0.1 <sup>c</sup>	1.2 ± 0.0 <sup>b</sup>	0.6 ± 0.6 <sup>d</sup>
LC-PUFA /SFA	1.7 ± 0.0 <sup>a</sup>	1.4 ± 0.1 <sup>b</sup>	1.2 ± 0.1 <sup>c</sup>	1.4 ± 0.1 <sup>c</sup>
LC-PUFA / MUFA	1.4 ± 0.0 <sup>a</sup>	1.0 ± 0.0 <sup>b</sup>	0.9 ± 0.0 <sup>b</sup>	0.8 ± 0.0 <sup>b</sup>
ARA / EPA	0.8 ± 0.0 <sup>c</sup>	1.9 ± 0.3 <sup>b</sup>	2.0 ± 0.0 <sup>b</sup>	3.6 ± 0.0 <sup>a</sup>
DHA / EPA	6.3 ± 0.0 <sup>c</sup>	8.2 ± 0.7 <sup>b</sup>	10.7 ± 0.1 <sup>a</sup>	8.9 ± 0.0 <sup>b</sup>

<sup>a</sup> SFA: saturated fatty acids also includes: 20:0 and 22:0.

<sup>b</sup> MUFA: monounsaturated fatty acids also includes: 14:1n-5, 18:1n-7, 20:1n-9, 22:1n-9 and 24:1n-9.

<sup>c</sup> ARA; arachidonic acid.

<sup>d</sup> n-6 PUFA: n-6 polyunsaturated fatty acids also includes: 20:2n-6 and 20:3n-6.

<sup>e</sup> EPA; eicosapentaenoic acid.

<sup>f</sup> DHA; docosahexaenoic acid.

<sup>g</sup> n-3 PUFA: n-3 polyunsaturated fatty acids also includes: 18:4n-3, 20:3n-3 and 22:5n-3.

<sup>h</sup> LC-PUFA: long chain polyunsaturated fatty acids includes: ARA, 20:2n-6, 20:3n-6, 20:3n-3, EPA, 22:5n-3 and DHA.

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**Table 5**

Fatty acid composition (mg g<sup>-1</sup> lipid) of embryos of *O. mykiss* in different experimental groups 20 days after spawning (mean ± SEM, n = 3). A different superscript in the same row denotes statistically significant differences (*P* < 0.05).

	Diets			
	FO <sub>100</sub>	FO <sub>50</sub> /VO <sub>50</sub>	FO <sub>25</sub> /VO <sub>75</sub>	VO <sub>100</sub>
<i>Fatty acids</i>				
14:0	10.5 ± 1.1 <sup>c</sup>	12.9 ± 1.0 <sup>bc</sup>	18.5 ± 1.0 <sup>a</sup>	15.3 ± 0.8 <sup>b</sup>
16:0	139.9 ± 5.7	138.7 ± 3.2	136.0 ± 3.6	130.6 ± 7.8 <sup>a</sup>
18:0	62.1 ± 1.0	56.6 ± 1.0	61.8 ± 0.7	61.9 ± 7.8 <sup>2</sup>
SFA <sup>a</sup>	212.6 ± 5.9	208.3 ± 3.6	216.0 ± 4.6	207.8 ± 7.8 <sup>3</sup>
18:1n-9	205.2 ± 5.0 <sup>b</sup>	271.7 ± 3.2 <sup>a</sup>	260.2 ± 19.4 <sup>a</sup>	229.7 ± 9.2 <sup>a</sup>
MUFA <sup>b</sup>	272.3 ± 8.3 <sup>c</sup>	307.7 ± 4.6 <sup>b</sup>	354.4 ± 5.5 <sup>a</sup>	339.1 ± 4.6 <sup>a</sup>
18:2n-6	118.9 ± 4.7	129.9 ± 8.4	115.8 ± 8.1	136.1 ± 2.7 <sup>a</sup>
20:4n-6, ARA <sup>c</sup>	38.1 ± 2.2 <sup>b</sup>	39.6 ± 4.0 <sup>b</sup>	35.7 ± 1.1 <sup>b</sup>	56.7 ± 3.8 <sup>b</sup>
n-6 PUFA <sup>d</sup>	197.0 ± 7.6 <sup>c</sup>	212.9 ± 10.8 <sup>b</sup>	197.7 ± 8.9 <sup>c</sup>	245.0 ± 7.8 <sup>a</sup>
18:3n-3	13.3 ± 0.2	13.2 ± 0.5	10.7 ± 1.3	14.0 ± 2.8 <sup>b</sup>
20:5n-3, EPA <sup>e</sup>	39.8 ± 1.6 <sup>a</sup>	19.3 ± 0.4 <sup>b</sup>	17.3 ± 0.7 <sup>bc</sup>	13.5 ± 7.8 <sup>9</sup>
22:6n-3, DHA <sup>f</sup>	241.0 ± 7.7 <sup>a</sup>	198.1 ± 4.5 <sup>b</sup>	191.0 ± 4.1 <sup>b</sup>	141.5 ± 7.9 <sup>8</sup>
n-3 PUFA <sup>h</sup>	303.2 ± 10.8 <sup>a</sup>	232.2 ± 3.3 <sup>b</sup>	221.3 ± 3.6 <sup>b</sup>	171.5 ± 7.9 <sup>4</sup>
LC-PUFA	367.9 ± 11.4 <sup>a</sup>	302.0 ± 3.4 <sup>b</sup>	292.4 ± 3.8 <sup>b</sup>	266.4 ± 7.9 <sup>2</sup>
n-3 / n-6	1.5 ± 0.1 <sup>a</sup>	1.1 ± 0.1 <sup>b</sup>	1.1 ± 0.1 <sup>b</sup>	0.7 ± 0.1 <sup>b</sup>
LC-PUFA /SFA	1.7 ± 0.1 <sup>a</sup>	1.5 ± 0.0 <sup>b</sup>	1.4 ± 0.1 <sup>b</sup>	1.3 ± 0.0 <sup>b</sup>
LC-PUFA / MUFA	1.4 ± 0.1 <sup>a</sup>	1.0 ± 0.0 <sup>b</sup>	0.8 ± 0.0 <sup>b</sup>	1.1 ± 0.1 <sup>b</sup>
ARA / EPA	1.0 ± 0.1 <sup>b</sup>	2.1 ± 0.2 <sup>b</sup>	2.1 ± 0.1 <sup>b</sup>	4.3 ± 0.7 <sup>5</sup>
DHA / EPA	6.1 ± 0.3 <sup>b</sup>	10.3 ± 0.4 <sup>a</sup>	11.1 ± 0.4 <sup>a</sup>	10.8 ± 7.9 <sup>6</sup>

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<sup>a</sup> SFA: saturated fatty acids also includes: 20:0 and 22:0.

<sup>b</sup> MUFA: monounsaturated fatty acids also includes: 14:1n-5, 18:1n-7, 20:1n-9, 22:1n-9 and 24:1n-9.

<sup>c</sup> ARA; arachidonic acid.

<sup>d</sup> n-6 PUFA: n-6 polyunsaturated fatty acids also includes: 20:2n-6 and 20:3n-6.

<sup>e</sup> EPA; eicosapentaenoic acid.

<sup>f</sup> DHA; docosahexaenoic acid.

<sup>h</sup> n-3 PUFA: n-3 polyunsaturated fatty acids also includes: 18:4n-3, 20:3n-3 and 22:5n-3.

<sup>h</sup> LC-PUFA: long chain polyunsaturated fatty acids includes: ARA, 20:2n-6, 20:3n-6, 20:3n-3, EPA, 22:5n-3 and DHA.

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809 **Table 6**

810 Fatty acid composition (mg g<sup>-1</sup> lipid) of embryos of *O. mykiss* in different experimental groups 30 days  
 811 after spawning (mean ± SEM, n = 3). A different superscript in the same row denotes statistically  
 812 significant differences (*P* < 0.05).

	Diets			
	FO <sub>100</sub>	FO <sub>50</sub> /VO <sub>50</sub>	FO <sub>25</sub> /VO <sub>75</sub>	VO <sub>100</sub>
<i>Fatty acids</i>				
14:0	9.0 ± 0.3 <sup>b</sup>	13.8 ± 4.1 <sup>b</sup>	15.9 ± 3.9 <sup>ab</sup>	22.8 ± 8.1 <sup>b</sup>
16:0	155.7 ± 0.1 <sup>b</sup>	174.2 ± 2.2 <sup>a</sup>	140.0 ± 0.3 <sup>c</sup>	155.8 ± 8.1 <sup>b</sup>
18:0	76.4 ± 4.2	70.5 ± 1.3	65.7 ± 4.1	68.7 ± 0.6 <sup>b</sup>
SFA <sup>a</sup>	245.8 ± 4.1 <sup>b</sup>	263.6 ± 0.1 <sup>a</sup>	227.7 ± 0.6 <sup>c</sup>	250.1 ± 3.1 <sup>ab</sup>
18:1n-9	197.6 ± 6.5 <sup>b</sup>	216 ± 8.9 <sup>ab</sup>	243.8 ± 7.8 <sup>a</sup>	244.4 ± 8.1 <sup>b</sup>
MUFA <sup>b</sup>	265.6 ± 8.4 <sup>b</sup>	286.2 ± 8.4 <sup>b</sup>	308.0 ± 4.3 <sup>a</sup>	314.8 ± 8.2 <sup>b</sup>
18:2n-6	108.7 ± 0.8 <sup>b</sup>	116.0 ± 3.6 <sup>b</sup>	160.9 ± 14.0 <sup>a</sup>	117.8 ± 0.5 <sup>b</sup>
20:4n-6, ARA <sup>c</sup>	32.2 ± 0.8 <sup>b</sup>	33.8 ± 1.4 <sup>b</sup>	45.7 ± 1.5 <sup>ab</sup>	48.7 ± 2.6 <sup>a</sup>
n-6 PUFA <sup>d</sup>	179.3 ± 1.1 <sup>c</sup>	186.1 ± 0.1 <sup>c</sup>	266.3 ± 13.6 <sup>a</sup>	216.2 ± 8.2 <sup>b</sup>
18:3n-3	12.3 ± 0.1 <sup>b</sup>	12.0 ± 0.4 <sup>b</sup>	16.9 ± 1.1 <sup>a</sup>	11.8 ± 0.5 <sup>b</sup>
20:5n-3, EPA <sup>e</sup>	36.6 ± 1.5 <sup>a</sup>	32.7 ± 0.4 <sup>b</sup>	15.6 ± 0.4 <sup>c</sup>	15.3 ± 0.3 <sup>c</sup>
22:6n-3, DHA <sup>d</sup>	222.1 ± 2.5 <sup>a</sup>	181.2 ± 10.8 <sup>b</sup>	133.3 ± 13.1 <sup>c</sup>	138.5 ± 14.2 <sup>b</sup>
n-3 PUFA <sup>f</sup>	271.0 ± 3.7 <sup>a</sup>	226.0 ± 10.0 <sup>b</sup>	165.8 ± 11.6 <sup>c</sup>	165.6 ± 8.2 <sup>b</sup>
LC-PUFA <sup>h</sup>	329.3 ± 3.4 <sup>a</sup>	284.0 ± 14.0 <sup>b</sup>	254.3 ± 13.3 <sup>b</sup>	252.2 ± 7.2 <sup>b</sup>
n-3 / n-6	1.5 ± 0.0 <sup>a</sup>	1.2 ± 0.1 <sup>b</sup>	0.6 ± 0.1 <sup>c</sup>	0.8 ± 0.1 <sup>c</sup>
LC-PUFA / SFA	1.3 ± 0.1 <sup>a</sup>	1.1 ± 0.1 <sup>b</sup>	1.0 ± 0.0 <sup>b</sup>	1.0 ± 0.0 <sup>b</sup>
LC-PUFA / MUFA	1.2 ± 0.1 <sup>a</sup>	1.0 ± 0.1 <sup>b</sup>	0.8 ± 0.1 <sup>c</sup>	0.8 ± 0.1 <sup>c</sup>
ARA / EPA	0.9 ± 0.0 <sup>b</sup>	1.0 ± 0.1 <sup>bb</sup>	2.9 ± 0.0 <sup>a</sup>	2.9 ± 0.2 <sup>a</sup>
DHA / EPA	6.1 ± 0.2 <sup>b</sup>	5.5 ± 0.4 <sup>b</sup>	8.6 ± 1.0 <sup>a</sup>	9.0 ± 0.8 <sup>a</sup>

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<sup>a</sup> SFA: saturated fatty acids also includes: 20:0 and 22:0.

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<sup>b</sup> MUFA: monounsaturated fatty acids also includes: 14:1n-5, 18:1n-7, 20:1n-9, 22:1n-9 and 24:1n-9.

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<sup>c</sup> ARA; arachidonic acid.

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<sup>d</sup> n-6 PUFA: n-6 polyunsaturated fatty acids also includes: 20:2n-6 and 20:3n-6.

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<sup>e</sup> EPA; eicosapentaenoic acid.

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<sup>f</sup> DHA; docosahexaenoic acid.

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<sup>g</sup> n-3 PUFA: n-3 polyunsaturated fatty acids also includes: 18:4n-3, 20:3n-3 and 22:5n-3.

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<sup>h</sup> LC-PUFA: long chain polyunsaturated fatty acids includes: ARA, 20:2n-6, 20:3n-6, 20:3n-3, EPA, 22:5n-3 and DHA.

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**Table 7**

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Fatty acid composition (mg g<sup>-1</sup> lipid) of embryos of *O. mykiss* in different experimental groups at the

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hatching day (35 days after spawning) (mean ± SEM, n = 3). A different superscript in the same row

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denotes statistically significant differences (*P* < 0.05).

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	Diets			
	FO <sub>100</sub>	FO <sub>50</sub> /VO <sub>50</sub>	FO <sub>25</sub> /VO <sub>75</sub>	VO <sub>100</sub>
<i>Fatty acids</i>				
14:0	28.1 ± 6.5 <sup>a</sup>	6.2 ± 1.1 <sup>b</sup>	4.6 ± 1.4 <sup>b</sup>	5.1 ± 0.7 <sup>b</sup>
16:0	158.4 ± 1.5	163.0 ± 6.7	174.0 ± 0.2	168.6 ± 0.5
18:0	67.1 ± 0.5	82.4 ± 0.5	73.5 ± 4.6	78.4 ± 5.9
SFA <sup>a</sup>	256.4 ± 4.2	257.0 ± 4.9	255.1 ± 3.4	255.7 ± 3.5
18:1n-9	250.2 ± 6.0 <sup>b</sup>	280.8 ± 16.5 <sup>a</sup>	288.0 ± 8.3 <sup>a</sup>	295.3 ± 10.5 <sup>a</sup>
MUFA <sup>b</sup>	317.5 ± 8.3 <sup>b</sup>	371.0 ± 19.3 <sup>a</sup>	380.0 ± 8.7 <sup>a</sup>	376.3 ± 6.3 <sup>a</sup>
18:2n-6	118.3 ± 4.4 <sup>a</sup>	93.6 ± 1.4 <sup>b</sup>	93.6 ± 4.4 <sup>b</sup>	102.8 ± 3.3 <sup>b</sup>
20:4n-6, ARA <sup>c</sup>	45.0 ± 4.6 <sup>b</sup>	56.4 ± 7.5 <sup>ab</sup>	54.5 ± 1.6 <sup>ab</sup>	64.4 ± 3.2 <sup>a</sup>
n-6 PUFA <sup>d</sup>	216.8 ± 1.8 <sup>a</sup>	171.0 ± 1.6 <sup>b</sup>	157.8 ± 2.7 <sup>b</sup>	178.6 ± 0.2 <sup>b</sup>
18:3n-3	11.0 ± 0.5 <sup>ab</sup>	14.4 ± 0.2 <sup>a</sup>	10.5 ± 0.0 <sup>b</sup>	8.8 ± 0.1 <sup>c</sup>
20:5n-3, EPA <sup>e</sup>	13.4 ± 1.4 <sup>b</sup>	94.8 ± 12.2 <sup>a</sup>	77.6 ± 15.5 <sup>a</sup>	99.6 ± 1.0 <sup>a</sup>
22:6n-3, DHA <sup>f</sup>	156.2 ± 8.0 <sup>a</sup>	59.5 ± 5.6 <sup>b</sup>	64.6 ± 8.2 <sup>b</sup>	56.6 ± 0.1 <sup>b</sup>
n-3 PUFA <sup>g</sup>	180.6 ± 8.9	167.8 ± 18.5	152.6 ± 7.2	166.6 ± 0.1
LC-PUFA <sup>h</sup>	268.1 ± 15.6	231.6 ± 27.6	214.3 ± 9.0	231.9 ± 9.0
n-3 / n-6	0.8 ± 0.0	1.0 ± 0.1	0.9 ± 0.1	0.9 ± 0.0
LC-PUFA /SFA	1.0 ± 0.1	0.9 ± 0.1	0.8 ± 0.0	0.9 ± 0.0
LC-PUFA / MUFA	0.8 ± 0.1	0.6 ± 0.1	0.6 ± 0.0	0.6 ± 0.0
ARA / EPA	3.4 ± 0.0 <sup>a</sup>	0.6 ± 0.0 <sup>b</sup>	0.8 ± 0.1 <sup>b</sup>	0.6 ± 0.0 <sup>b</sup>
DHA / EPA	11.8 ± 0.7 <sup>a</sup>	0.6 ± 0.0 <sup>b</sup>	1.0 ± 0.1 <sup>b</sup>	0.6 ± 0.0 <sup>b</sup>

<sup>a</sup> SFA: saturated fatty acids also includes: 20:0 and 22:0.<sup>b</sup> MUFA: monounsaturated fatty acids also includes: 14:1n-5, 18:1n-7, 20:1n-9, 22:1n-9 and 24:1n-9.<sup>c</sup> ARA; arachidonic acid.<sup>d</sup> n-6 PUFA: n-6 polyunsaturated fatty acids also includes: 20:2n-6 and 20:3n-6.<sup>e</sup> EPA; eicosapentaenoic acid.<sup>f</sup> DHA; docosahexaenoic acid.<sup>g</sup> n-3 PUFA: n-3 polyunsaturated fatty acids also includes: 18:4n-3, 20:3n-3 and 22:5n-3.<sup>h</sup> LC-PUFA: long chain polyunsaturated fatty acids includes: ARA, 20:2n-6, 20:3n-6, 20:3n-3, EPA, 22:5n-3 and DHA.



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**Table 8**  
Dynamics of fatty acid profile (%) of embryos of *O. mykiss* in different experimental groups during embryogenesis.

Diets	Sampling days	Fatty acids*							
		SFA	MUFA	LA	LNA	ARA	EPA	DHA	LC-PUFA
FO <sub>100</sub>	20	Δ = -1.5 (=)	Δ = +3.2 (=)	Δ = +2.1 (=)	Δ = +12.2 (=)	Δ = +15.8 (↑)	Δ = +1.8 (=)	Δ = -1.5 (=)	Δ = +0.6 (=)
	30	Δ = +13.9 (↑)	Δ = +0.6 (=)	Δ = -7.7 (=)	Δ = +4.2 (=)	Δ = -2.1 (=)	Δ = -6.4 (=)	Δ = -9.2 (↓)	Δ = -10.0 (↓)
	35	Δ = +18.8 (↑)	Δ = +20.3 (↑)	Δ = +1.5 (=)	Δ = -6.8 (=)	Δ = +36.8 (↑)	Δ = -65.7 (↓)	Δ = -36.2 (↓)	Δ = -26.7 (↓)
FO <sub>50</sub> /VO <sub>50</sub>	20	Δ = -0.2 (=)	Δ = +0.2 (=)	Δ = -7.1 (=)	Δ = 0.0 (=)	Δ = -2.7 (=)	Δ = -13.5 (↓)	Δ = +9.9 (↑)	Δ = +3.5 (=)
	30	Δ = +26.4 (↑)	Δ = -6.8 (=)	Δ = -17.0 (↓)	Δ = -9.9 (↓)	Δ = -17.0 (↓)	Δ = +46.6 (↑)	Δ = +0.5 (=)	Δ = -2.7 (=)
	35	Δ = +23.2 (↑)	Δ = +20.8 (↑)	Δ = -33.0 (↓)	Δ = +9.0 (↑)	Δ = +38.6 (↑)	Δ = +325.1 (↑)	Δ = -67.0 (↓)	Δ = -20.6 (↓)
FO <sub>25</sub> /VO <sub>75</sub>	20	Δ = -0.4 (=)	Δ = +6.2 (=)	Δ = +7.6 (=)	Δ = -0.9 (=)	Δ = -3.3 (=)	Δ = -5.5 (=)	Δ = -2.2 (=)	Δ = -3.0 (=)
	30	Δ = +5.0 (=)	Δ = -7.7 (=)	Δ = +49.5 (↑)	Δ = +56.5 (↑)	Δ = +23.8 (↑)	Δ = -14.8 (↓)	Δ = -31.7 (↓)	Δ = -15.6 (↓)
	35	Δ = +17.6 (↑)	Δ = +13.9 (↑)	Δ = -13.0 (↓)	Δ = -2.8 (=)	Δ = +47.7 (↑)	Δ = +324.0 (↑)	Δ = -66.9 (↓)	Δ = -28.9 (↓)
VO <sub>100</sub>	20	Δ = -1.8 (=)	Δ = +11.3 (↑)	Δ = -26.7 (↓)	Δ = -15.7 (↓)	Δ = +9.9 (↑)	Δ = -4.9 (=)	Δ = +12.6 (↑)	Δ = +6.1 (=)
	30	Δ = +18.2 (↑)	Δ = +3.3 (=)	Δ = -36.6 (↓)	Δ = -28.9 (↓)	Δ = -13.4 (↓)	Δ = +7.7 (↑)	Δ = +10.2 (↑)	Δ = +0.5 (=)
	35	Δ = +20.8 (↑)	Δ = +23.5 (↑)	Δ = -44.8 (↓)	Δ = -47.0 (↓)	Δ = +24.0 (↑)	Δ = +601.4 (↑)	Δ = -55.0 (↓)	Δ = -7.6 (↓)
Two-Way ANOVA									
Diet		0.011	0.001	0.001	0.001	0.033	0.001	0.001	0.001
Time		0.001	0.001	0.001	0.001	0.001	0.001	0.001	0.001
Diet × Time		0.001	0.001	0.001	0.001	0.01	0.001	0.001	0.180

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\*Abbreviations: SFA, saturated fatty acid; MUFA, monounsaturated fatty acid; LA, linoleic acid; LNA, linolenic acid; ARA, arachidonic acid; EPA, eicosapentaenoic acid; DHA, docosahexaenoic acid; LC-PUFA, long chain-polyunsaturated fatty acid.  
Δ is the % difference of the overall mean for each treatment used to calculate the fatty acid differences between spawning and onwards points of development. (↑), (↓) and (=) show increasing, decreasing and no significant differences, respectively, in each FA comparing with the same FA at spawning day.