1	Using fatty acid markers to distinguish between effects of salmon (Salmo salar)
2	and halibut (Hippoglossus hippoglossus) farming on mackerel (Scomber scombrus)
3	and whiting (Merlangius marlangus)
4	Joly Ghanawi <sup>1</sup> , Bruce McAdam <sup>1</sup>
5	
6	<sup>1</sup> University of Stirling, Stirling, FK9 4LA, Scotland, United Kingdom
7	
8	Correspondence
9	Joly Ghanawi, Email: joly.ghanawi@gmail.com
10	
11	
12	Abstract
13	Presence of coastal aquaculture activities in marine landscapes is growing with
14	impacts on the wild fish that share these habitats. However, it is difficult to disentangle
15	subsequent ecological interactions between these activities and marine fish

16 communities. We evaluated the impact of both salmon and halibut farms on mackerel 17 (*Scomber scombrus*) and whiting (*Merlangius merlangus*) sampled near sea cages using 18 condition indices and fatty acid (FA) biomarkers. Results of the stomach content 19 analysis indicated that mackerel and whiting consumed waste feed which was also 20 reflected in their modified FA profiles. Both mackerel and whiting had elevated levels 21 of FAs that are of vegetable oils origin. The use of vegetable oils as replacement for 22 marine oils is a lot more common in salmon farming than halibut farming. Additionally, the overall effects of the two fish farms were more pronounced in whiting than in mackerel sampled near the sea cages. By allowing discrimination between source of trophic interactions, this method could lead to more informed decisions in managing different farming activities.

## 27 KEYWORDS

Fish farming, halibut farming, salmon farming, wild fish populations, fatty acidbiomarkers, linear discriminant analysis

30

## 31 **1. INTRODUCTION**

As aquaculture production increases, there is a trend for diversifying the range of 32 species produced, for example cold water marine production of salmonids (principally 33 Salmo salar) is being joined by production of high value marine species such as halibut 34 35 (Hippoglossus hippoglossus) and cod (Gadus morhua). Different production systems and species have differential impact on the environment. Because of the need for 36 37 increased aquaculture production and diversification to remain environmentally 38 sustainable (Diana et al., 2013), we require tools for distinguishing the impacts of different production systems on the ecosystem. 39

Fish production in mesh cages allows the release of organic by-products in the form of particulate matter originating from uneaten food and faeces, dissolved metabolic waste including ammonia and urea excreted from the gills and organic matter resulting from scraping of biofouling on cages in the surrounding environment (reviewed by Holmer, 2010; Uglem, Karlsen, Sánchez-Jerez & Saether, 2014; Price, Black, Hargrave & Morris, 2015). Nutrient emission from fish farms can have a range of ecological impacts on the surrounding aquatic environment such as local

47 eutrophication, impacts on benthic fauna and local wild fish populations (see Mente,
48 Pierce, Santos & Neofitou, 2006; Holmer, 2010; Uglem et al., 2014). Gaining
49 knowledge on how the environment is affected by aquaculture activities is important for
50 the long term sustainability of the sector (Diana et al., 2013).

Biochemical tracers such as lipids are often used in food web ecology (see 51 reviews by Dalsgaard, St. John, Kattner, Müller-Navarra & Hagen, 2003; Bergé & 52 53 Barnathan, 2005; Kelly & Scheibling, 2012; Parrish, 2013; White et al. 2019). The main reasoning behind the use of FAs as biomarkers is that groups of primary producers 54 55 possess unique FAs or ratios of FAs and that this can be conservatively transferred through the aquatic food web (see reviews by Dalsgaard et al., 2003; Bergé & 56 Barnathan, 2005; Kelly & Scheibling, 2012; Parrish, 2013). A number of studies have 57 58 used terrestrial FA biomarkers to assess whether coastal fish farming influences wild marine fish in the vicinities of the sea cages (reviewed by Fernandez-Jover et al., 59 2011ab; see also Arechavala-Lopez, Sæther, Marhuenda-Egea, Sanchez-Jerez & 60 Uglem, 2011, 2015; Izquierdo-Gómez et al., 2015). 61

The farming of species such as Atlantic salmon, Atlantic halibut and cod require 62 a sufficient dietary supply of FAs such as 22:6n-3, 20:5n-3 and 20:4n-6 for optimal 63 growth and health status. The farming industry relies on capture fisheries for the supply 64 of fish oil. However, as the capture fisheries is stagnating the farming industry has 65 66 explored alternative sources such as vegetable oils (e.g. soybean, rapeseed, linseed, palm oils) (Tacon & Metian, 2008). However, vegetable oils are rich in 18:2n-6 and 67 18:3n-3 but lack n-3 PUFAs (20:5n-3, 22:6n-3) (Turchini, Torstensen & Ng, 2009). 68 69 Similar to cultured fish, wild fish incorporate these FAs into their tissues as a result from feeding on waste feed from fish farms. Therefore, influence of fish farming on 70

wild fish populations can be detected using FAs such as 18:2n-6 and low ratio of n-3/n6 (reviewed by Fernandez-Jover et al., 2011b).

As the marine aquaculture sector is rapidly increasing and diversifying it is 73 74 important to evaluate the impacts of various fish farming activities on the wild fish populations. Knowledge of how wild fish are affected by different forms of aquaculture 75 can guide the site selection of fish farms, management of fish farming activities and 76 wild fish stocks, and conservation of wild fish. The aim of this study was to evaluate the 77 impacts of a halibut and a salmon farm on diet, condition and total lipid and FA profiles 78 79 of mackerel and whiting sampled near the sea cages. Moreover, comparison between the farmed species and the two impacted fish species was assessed in order to determine 80 how the source of effects (salmon vs. halibut aquaculture) can be distinguished in two 81 82 distinct target species (mackerel and whiting).

83

## 84 2. MATERIALS AND METHODS

## 85 **2.1 Sampling sites**

The project was approved by the University of Stirling, Institute of Aquaculture ethics committee (in April 2013), and that fish were sacrificed in accordance with Schedule 1 of the UK Animals (Scientific Procedures) Act 1986.

Sampling sites were selected to evaluate the impacts of salmon and halibut farming on wild fish populations around sea cages. Farm and reference sites were selected for each farming activity. All sampling sites (Figure 1) were located on the West Coast of Scotland and selected based on the cooperation of fish farmers and the accessibility to the selected sites.

The halibut farm was located in Loch Melfort (Figure 1; 56.2475 N, 5.5145 W) which is a fjordic type small sea-loch that extends about six km in length, maximum depth of 73 metres and a fresh/tidal flow per thousand of 10.2 (Edwards & Sharples, 1986). The halibut farm was almost adjacent to the shore in water depth of 14-23 metres. The farm was accessed from the shore by a jetty. The farm consisted of six circular cages each having a diameter of 22.3 metres and 7-8 metres depth. The farm produced Atlantic halibut with maximum consented biomass of 250 tonnes/year.

101 The salmon farm was located in Loch Leven (Figure 1; 56.6880 N, 5.1375 W), a 102 sea loch of 13.4 km in length, a maximum depth of 62 metres. The fresh/tidal flow ratio 103 per thousand is 40.5 (Edwards & Sharples, 1986). The selected farm is about 120 104 metres off the shore at an average depth of 25 metres. The farm was accessed from the 105 shore by a boat. The farm comprises of twelve 24 metres<sup>2</sup> steel pens and produces 106 Atlantic salmon (*Salmo salar* L.) with maximum consented biomass of 1450 107 tonnes/year.

Loch Melfort and Loch Leven are both relatively small lochs. The catchment area for Loch Leven is larger than for Loch Melfort which indicates a larger freshwater input in Loch Leven. The flushing time (the time it takes for all or some of the water in the loch to be replaced by the tidal currents (Gillibrand, 2001)) in Loch Leven is three days whereas that of Loch Melfort is nine days. The flushing time difference between the two lochs indicates that resident times for phytoplankton and nutrients is higher for Loch Melfort than for Loch Leven.

Details on farm management, locations and abbreviations used throughout the studies are given in Table 1. Halibut farming has a limited production as compared to salmon production in Scotland. The maximum allowed biomass for the chosen salmon farm is almost six times more than the halibut farm production (Table 1). The halibut

119 farm is located in a very sheltered bay whereas the salmon farm is located in a well flushed area indicating that nutrients from the salmon farm will be more dispersed than 120 those of the halibut farm. The halibut farm was towards the end of the production cycle 121 122 (36-56 months) whereas the salmon farm was in the beginning of the production cycle 123 (18 months) indicating differences in the diets fed to the cultured fish. At the halibut farm the feeding frequency was manual whereas at the salmon farm feeding was 124 125 automated which may indicate more waste feed at halibut farm (Table 1). However, halibut farming often has a tarpaulin at the bottom of the cage which allows the halibut 126 127 to consume settled feed and therefore less artificial feed would be lost (Gillibrand, Gubbins, Greathead & Davies, 2002). 128

129 2.2 Fish sampling at farm sites

130

Wild fish were sampled by using baited rod and line fishing gear. Fish collection using rod and line selects for feeding fish. Mackerel were caught using three hook feather rig (Shakespeare Mackerel Rig; SP 3240; "J" hooks size 1/0) placed on a monofilament main line (0.25 mm) on a conventional spinning reel and a 3 metres rod. Whiting were caught using three hook rig (Shakespeare SP 3280; "J" hooks size 2). The rig encompassed a 100 g lead at the end of the main line. The rig was placed on a monofilament main line (0.25 mm) on a conventional spinning reel and a 3 metres rod.

138

## 2.3 Fish sampling at reference sites

Three reference sites were chosen for each sampled species (mackerel and whiting) (Figure 1). Reference sites were chosen based on distance from farm and accessibility. Majority of the fish were sampled by local fisherman using rod and line. Whiting caught at a third reference site were bigger in size compared to those caught near the two farms and thus were not included in the study. Fish sampling at the salmonfarm took place in July/August 2014.

145

## 146 **2.4 Fish processing**

147

All fish were immediately placed on ice and transported to the Institute of Aquaculture, University of Stirling where they were kept at -20°C until processing. At the time of processing fish were defrosted and individual mass (g) and length (cm) were recorded. Individual fish were dissected. Following dissection fish livers were weighed.

152 Stomachs (from the oesophagus to the pyloric sphincter) were removed and 153 stored in 70% ethanol. Stomachs of mackerel and whiting were analysed between 10-12 154 weeks. Stomach contents were emptied, and prey items were categorized into pellets, 155 invertebrates, fish and unknown. Frequency of occurrence (FO) was calculated using 156 the formula:

157 FO=  $J_i / P \times 100$ 

where  $J_i$  is the number of fish containing prey i and P is the number of fish with food in

their stomachs (Hyslop 1980). Fulton's condition index (FCI) was calculated using the

160 formula: FCI=  $W / L^3 \times 100$ 

where W = mass (g), L = length (cm). The hepatosomatic index (HSI) was calculated
with the formula:

163 HSI= Liver mass (g) / Total mass (g)  $\times 100$ .

164

## 165 **2.5 Lipid extraction and fatty acid methyl esters (FAMEs)**

167 Samples of the muscle (flesh) and liver tissues were taken from individual 168 mackerel and whiting. Commercial feed pellets were also collected from the halibut and 169 salmon farms.

170 Total lipids were extracted from feed pellets, muscle and liver tissues of fish according to the method of Folch, Lees & Sloane-Stanley (1957). In brief, total lipids 171 172 were extracted from samples (~ 0.5 g) by homogenising in 20 volumes of chloroform:methanol (2:1, v/v) using Ultra-Turrax tissue disrupter (Fisher Scientific, 173 174 Loughborough, UK) in a fume cupboard. Samples were left on ice for one hour 175 followed by addition of 5 ml of 0.88% (w/v) potassium chloride (KCl) to remove nonlipid impurities. Samples were centrifuged at  $400 \times g$  (1500 rpm Jouan C 412 bench 176 177 centrifuge) for 5 minutes and the top layer (aqueous) was removed by aspiration. The 178 percentage of lipids was determined gravimetrically after evaporation of solvent under 179 stream of oxygen-free nitrogen (OFN) and overnight desiccation under vacuum. Lipids were re-dissolved in chloroform:methanol (2:1, v/v) containing 0.01% butylated 180 181 hydroxytoluene (BHT) at a concentration of 10 mg/ml and stored under nitrogen at -20°C prior to FA analysis. All lipid extractions were done in duplicate. Percent lipid 182 was calculated as follows: 183

184

185 % Lipid=Mass Lipid (g) / Mass Sample (g) ×100

186

187 FA methyl esters (FAME) were prepared from total lipids by acid-catalysed 188 transesterification according to the method of Christie (1982) and extracted and purified 189 as described by Tocher and Harvie (1988). Total lipids (100  $\mu$ l) and 17:0 free FA 190 standard (heptadecaenoic acid) at 10% of the total lipid (100  $\mu$ l) were mixed and the 191 solvent evaporated under nitrogen evaporator. Toluene (1 ml) was added to dissolve

192 neutral lipids followed by addition of 2 ml methylating reagent (1% (v/v) solution of sulphuric acid in methanol). After mixing, the tubes were incubated overnight (16 193 hours) in a hot block at 50°C. Following incubation, tubes were cooled to room 194 195 temperature and 2 ml of 2% (w/v) KHCO<sub>3</sub> and 5 ml of iso-hexane:diethyl ether (1:1, v/v) + 0.01% (w/v) BHT were added, mixed and centrifuged at 400 x g for 2 minutes. 196 The upper organic layer was transferred to another test tube and additional 5 ml of 197 198 isohexane:diethyl ether (1:1, v/v) (no BHT) was added and same procedure repeated. The solvent was evaporated under nitrogen evaporator and FAMEs re-dissolved in 100 199 200 μl of iso-hexane.

FAMEs were purified by thin layer chromatography (TLC) plates ( $20 \times 20$  cm). FAMEs were loaded on the plates using Hamilton syringe ( $100 \mu$ l). Plates were chromatographed in iso-hexane:diethyl ether:acetic acid (90:10:1, v/v/v). To visualise the FAMEs the margins from the edges of the plates were sprayed with 1% (w/v) iodine in chloroform. FAMEs were eluted from the silica with 10 ml of iso-hexane:diethyl ether (1:1, v/v) + 0.01% (w/v) BHT followed by centrifugation. FAMEs were stored under nitrogen at - $20^{\circ}$ C until further analysis.

208 FAMEs were separated and quantified by gas-liquid chromatography using a Fisons GC-8160 (Thermo Scientific, Milan, Italy) equipped with a 30 m  $\times$  0.32 mm i.d. 209 210  $\times$  0.25 µm ZB-wax column (Phenomenex, Cheshire, UK), on-column injector and a 211 flame ionization detector. Hydrogen was used as a carrier gas with initial oven thermal gradient 50°C to 150°C at 40°C/min to a final temperature of 230°C at 2°C/min. 212 Individual FAME were identified by comparison of their retention times with known 213 214 standards (heptadecanoic acid (17:0) (internal standard); marinol oil (reference standard); SupelcoTM 37-FAME mix (Sigma-Aldrich Ltd., Poole, UK)) and by 215 reference to published data (Ackman, 1980; Tocher & Harvie, 1988). Data were 216

collected and processed using Chromcard for Windows (version 2.01; Thermoquest
Italia S.p.A., Milan, Italy). Individual FA concentrations were expressed as percentages
of the total content. All samples were analysed in duplicates to ensure precision of the
method.

Of the 33 identified fatty acids (FAs), 15 fatty acids were selected for statistical analysis based on the abundance and/or importance (14:0, 16:0, 18:0; 16:1n-7; 18:1n-7; 20:1n-9; 22:1n-11, 20:4n-6, 18:4n-3, 20:5n-3, 22:5n-3, and 22:6n-3) and potential aquaculture biomarkers (18:2n-6, 18:3n-3 and 18:1n-9) (Iverson, 2009).

225

#### 226 **2.6 Statistical Analysis**

227 All analysis were conducted and figures (including maps) plotted using the 228 statistical software R (R Development Core Team 2019) run in RStudio (version 3.6.2, RStudio Team 2019) with libraries rgdal (Bivand, Keitt & Rowlingson, 2016), ggplot2 229 (Wickham, 2009), rgeos (Bivand & Rundel, 2016), and maptools (Bivand & Lewin-230 Koh, 2016) and Global Administrative Areas (GADM) database. Confidence intervals 231 232 for frequency of occurrence were estimated using the function binconf in library Hmisc 233 (Harrell, 2016). The package lsmeans (Lenth, 2016) was used for contrasts between 234 groups. The package plyr was also used for data arrangement (Wickham, 2011). LDA 235 was performed using the package MASS (Venables & Ripley, 2002) with function lda. 236 Packages ggplot2 (Wickham, 2009) and cowplot (Wilke, 2015) were used to plot the 237 data.

Prior to applying any statistical models to the data graphical exploratory tools were used as suggested by Zuur, Elena & Elphick (2010). Boxplots were used to detect outliers or observations that are too far off from most of the observations. Both boxplots and a quantile-quantile (Q-Q) plots were used to get a general impression of the

homogeneity and data distribution. Boxplots for length, weight, condition indices, lipid
and fatty acids are provided as supplementary information. Linear regressions were
used to check for differences in the length and weight of each species between farm and
control sites, as this is a potential confounding variable.

In order to determine the dietary composition of the wild fish frequency of occurrence of each group of items (fish, fish pellets, invertebrates and unidentified) was calculated and plotted for both mackerel and whiting.

In order to detect whether there was any impact of the farming on condition 249 250 indices and fatty acids, one way analysis of variance (ANOVA) models were applied with single degree contrasts used to evaluate differences between farm and control and 251 252 the two farms. First, one-way ANOVAs were fitted separately to mackerel and whiting 253 to evaluate differences in length, mass, total lipid and selected individual fatty acid 254 contents of the wild fish, between sites (farms and controls). Single degree of freedom contrasts were then used to detect differences between the combined farm and control 255 256 sites; and then between the two farms (excluding control sites). This followed the procedure in Mangiafico (2015). 257

258 LDA was used to distinguish between mackerel and whiting sampled at the different locations. Linear discriminant analysis (LDA) is a multivariate technique that 259 260 calculates the combination of FAs that produce the maximum multivariate distance 261 among groups by creating uncorrelated linear equations of the original FAs (Budge et al. 2006). The main assumptions for LDA include that observations are independent, 262 the covariance matrices are homogeneous and the data are multivariate normal (Budge 263 264 et al. 2006). Budge et al. (2006) notes that these assumptions are rarely met with FA data and one should be aware of the limitations and potential effects on the 265 266 interpretation of the results.

#### **3. RESULTS**

#### 268 **3.1 Stomach contents**

269 Stomach content analysis is presented in Figure 2. Of the mackerel caught near 270 both fish farms 7% had empty stomachs and of reference sites 16% had empty 271 stomachs. Fish (clupeids) was the main item found in most of the stomachs of mackerel sampled near the two fish farms and reference sites (Figure 2A). About 10% of the 272 mackerel sampled near the sea cages had consumed waste pellets and none were found 273 274 in fish from reference sites. Because of longer transport time and cooling failure, from 275 mackerel collected at Reference Mackerel 3 was difficult to identify because digestion was at its final stages. 276

Of the whiting caught near both fish farms 17% had empty stomachs and of reference sites 40% had empty stomachs. Invertebrates were the main item found in most of the stomachs of whiting sampled near the sea cages and reference sites (Figure 280 2B). Of the whiting caught near the sea cages 31% had consumed waste pellets and none were found in whiting caught at reference sites.

282

### 283 **3.2 Length, mass and condition**

Descriptive statistics for length, mass and condition indices are presented in Table 2. Total length of mackerel sampled near both farms was significantly different than those sampled away from cages. Total length of mackerel sampled near the halibut farm were statistically significant as compared to those sampled near the salmon farm (Table 2). The mass of mackerel near the farms was statistically different than the mass of mackerel sampled away from the cages. The mass of mackerel sampled near the halibut farm was significantly different than the mass of mackerel sampled near the

salmon farm (Table 2). The FCI of mackerel sampled near the sea cages was significantly different than the FCI of mackerel sampled at the reference sites and no statistical differences were found in the FCI of mackerel sampled at the two farms (Table 2). The HSI for mackerel sampled near the farms was significantly different than the HSI for mackerel sampled away from the cages. The HSI for mackerel sampled at the halibut farm was significantly different than the HSI for mackerel sampled at the salmon farm (Table 2).

The total length of whiting sampled near the fish farms was statistically different 298 299 than the total length of whiting sampled away from the cages. The total length of whiting sampled at the halibut farm was significantly different than the total length of 300 301 whiting sampled at the salmon farm (Table 3). The mass of whiting sampled near the 302 fish farms was significantly different than the mass of whiting sampled away from the 303 cages. The mass of whiting sampled at the halibut farm was significantly different than the mass of whiting sampled at the salmon farm. No statistical differences were 304 305 detected in the FCI of whiting sampled near and away sea cages and between both farms. The HSI of whiting sampled near the farms was statistically different than the 306 307 HSI of whiting sampled away from the cages (Table 3). No statistical differences were found in HSI of whiting sampled near the halibut and salmon farms. 308

**309 3.3 Lipid and fatty acid composition** 

The lipid and FA analysis of the diets fed to farmed fish in both farms can be found in Table 4. Lipid content and levels of selected FAs for mackerel and whiting sampled near the two fish farms and at reference sites can be found in Tables 5 and 6, respectively.

## 314 **3.4** Commercial diet composition

The proportion of total lipid in commercial fish feeds used in the halibut and salmon farms in 2014 was about 25.6% (Table 4). The diet at the salmon farm was rich in terrestrially based oils such as 18:2n-6, 18:3n-3 whereas the diet at the halibut was rich in marine oils such as 22:6n-3 (Table 4). The halibut diet was also rich in 20:1n-9 and 22:1n-11 (Table 4).

### 320 **3.5** Lipid and fatty acid composition of wild fish

Total lipids of muscle tissues of mackerel sampled near sea cages did not statistically differ from the total lipids in mackerel sampled from reference sites (Table 5). No statistical differences were found in the lipid proportions of mackerel sampled near the halibut and salmon farms (Table 5).

Fatty acids that differed between mackerel sampled near and away from fish farms included: 14:0, 16:0, 18:0, Total Saturated FAs, 16:1n-7, 18:1n-9, 18:1n-7, 20:1n-9, 22:1n-11, Total Monosaturated FAs, 20:4n-6, Total n-6 PUFAs, 18:3n3, 18:4n-3, 20:5n-3, 22:5n-3, 22:6n-3, Total n-3 PUFAs, Total PUFAs, n-3/n-6 (Table 5).

Fatty acids that differed between mackerel sampled near a halibut and a salmon farm included: 20:4n-6, 20:5n-3 (Table 5).

Total lipids of muscle tissues of whiting sampled near sea cages were similar to total lipids of muscle tissues sampled at reference whiting sites (Table 6). Total lipids of whiting sampled near the halibut farm were similar to those of whiting sampled near the salmon farm (Table 6).

Fatty acids that were found statistically different between the muscle tissue of whiting sampled near and away from sea cages were: 14:0, 16:0, 18:1n-7, 20:1n-9, 22:1n-11, Total Monosaturated FAs, 18:2n-6, 20:4n-6, Total PUFAs, 18:3n-3, 18:4n-3 20:5n-3, 22:5n-3, 22:6n-3, n-3 PUFAs, Total PUFAs, n-3/n-6 (Table 6).

Fatty acids found statistically different between the muscle tissue of whiting sampled near the halibut farm and the salmon farm were: 14:0, 16:0, 20:1n-9, 22:1n-11, 20:5n-3, 22:5n-3, 22:6n-3 (Table 6).

## 342 **3.6 Linear Discriminant Analysis**

Results of LDA for mackerel and whiting sampled near and away from sea cages can be found in Figures 3 and 4. The coefficients of the LDA functions for the fatty acids for mackerel and whiting can be found in Tables 7 and 8, respectively.

For mackerel, the linear discriminant function plot showed partial separation 346 347 between control and farm sites (Figure 3, LD1 axis LD2 partially discriminates the two farms. The FAs that contributed to the most separation between mackerel sampled near 348 and away from sea cages were: 18:3n-3, 18:1n-7, 14:0, and 18:0. The FAs 18:3n-3, 349 350 18:0, 14:0, 18:1n-7, and 20:5n-3 contributed to the separation between mackerel sampled near sea cages of the salmon and halibut farms (see also Tables 7). Linear 351 discriminant function correctly assigned 52.2% of all samples to their origin (Melfort 352 Farm (50%), Leven Farm (77%), Reference Mackerel 1 (24%), Reference Mackerel 2 353 354 (65%) and Reference Mackerel 3 (47%)). The reference sites were not separated well 355 indicating dietary similarities.

356 For whiting, the linear discriminant function plot separated the whiting sampled 357 near the sea cages and those caught away from cages more clearly than for mackerel 358 (Figure 4). LD1 separated farm from reference sites, LD2 separated the two reference sites and LD3 separated the salmon and the halibut farms. The FAs that contributed 359 360 most to the discrimination between whiting sampled near and away from sea cages 361 were: 22:5n-3, 16:1n-7, 22:1n-11 and 18:2n-6. The FAs 18:4n-3, 20:1n-9, 14:0 and 362 18:3n-3 contribute to the discrimination between the two reference sites of whiting (see also Table 8). It is also worth noting that within the whiting sampled at Reference 1 site 363

there appears to be two distinct groups (Figure 4A). The FAs 14:0, 18:3n-3, and 16:1n-7 contributed to the separation between whiting sampled near the halibut and salmon farm (Table 4B). Linear discriminant analysis correctly assigned overall 90.4% of all samples (Melfort Farm (89.5%), Leven Farm (76.5%), Reference Whiting 1 (95%) and Reference Whiting 2 (100%)).

369

# 4. **DISCUSSION**

Both the salmon and halibut farming had an impact on the mackerel and whiting as both species consumed waste feed detected in their stomach and fatty acid profiles. The LDA was able to distinguish between fish sampled near the salmon farming and those sampled near the halibut farming. The overall impacts of both the halibut farm and the salmon farm appear to be more evident in whiting than in mackerel.

375

#### **4.1 Impacts of fish farming on wild mackerel and whiting**

As it has been noted by various studies (see reviews by Sanchez-Jerez et al., 377 378 2011; Uglem et al., 2014) sea cages have a large attractive effect which could be 379 because of habitat provision, food availability and/or chemical attraction to the farmed fish. Food availability has been suggested as the strongest attractant of wild fish to fish 380 381 farms (e.g. Uglem et al., 2014). This has also been termed the "birdfeeder effect" (Eveleigh et al., 2007). The present study provides evidence that both farming activities 382 increased the presence of mackerel and whiting possibly as a response to the presence 383 of food resources. 384

385 Some of the feed from both types of fish farming is lost to the environment. 386 More of this waste feed is expected to be lost through salmon cages than the halibut 387 farming. The reason for this is that halibut is a sedentary species and the presence of 388 tarpaulin would allow some of these waste pellets to be consumed by the halibut

(Davies & Slaski, 2003). Some of the feed will also be indigested by both the halibut and the salmon. The average feed conversion ratios for halibut are 1.3 and for salmon about 1.1-1.2 (Davies & Slaski, 2003). The rest of the feed is converted in fish biomass and some is excreted as dissolved nutrients that become available for microbial and primary production (Davies & Slaski, 2003).

Although the halibut farm was much smaller in scale as compared to the salmon 394 395 farm both farms appear to impact mackerel and whiting sampled near the sea cages. Both mackerel and whiting sampled near both farming activities were found with 396 397 aquaculture pellets and other food items in their stomachs. Mackerel sampled near both fish farming activities were overall longer and heavier than mackerel sampled away 398 399 from the farms, potentially this is a confounding variable that may be driving some of 400 the differences between farm and control sites. Similarly, whiting sampled near the 401 farms were bigger and heavier than those sampled away from the farms. The whiting sampled at the salmon farm were bigger than whiting sampled from all other sites. 402

Both species sampled near the salmon farm were heavier and longer which could be because of the presence of the farm, loch effect and/or age-related differences. The salmon farm is located in Loch Leven which has a higher flushing rate than Loch Melfort indicating potential higher nutrients availability in Loch Melfort. Thus, the wild fish in Loch Leven might benefit more from the additional nutrients released from the salmon farm.

The abundance of prey reduces foraging times of an animal which results in improved biological condition (Oro, Genovart, Tavecchia, Fowler & Martínez-Abraín, 2013). Some differences in condition indices were noted for mackerel and whiting sampled near and away from the sea cages. However, these indices were not highly

reliable to indicate whether the differences were because of the presence of the farms orthe loch effect.

Results for mackerel differed from whiting. There was both a lower proportion of fish with pellets in the stomach contents, and also a less clear separation between farm and control sites in terms of fatty acid composition (compare Figures 3 and 4). This is likely due to the more mobile behaviour of the mackerel leading to a weaker association between the farm and the fish, with the mackerel visiting the farms for shorter periods and relying less on direct feeding on pellet waste than for the whiting.

421 Mackerel is a species that needs to continuously swim (lack of swimbladder) which raises the energy requirements of the fish (Juell, Holm, Hemre, & Lie, 1998) 422 423 whereas whiting is a benthopelagic species. A higher portion of the whiting sampled 424 near both farming activities were found with artificial pellets than mackerel sampled 425 near the farms suggesting a strong dependence on the farm by these fish. Other gadoids such as saithe have been found with pellets in their stomachs when caught near cages 426 427 (Carss, 1990; Skog, Hylland, Torstensen & Berntssen, 2003). Fernandez-Jover et al. (2011a) reported 6-96% of the diet of cod and saithe near fish farms in Norway was 428 429 composed of waste feed. In contrast, Mente et al. (2008) studied the diets of demersal fish including whiting at four sea lochs that support fish farms on the West Coast of 430 Scotland and did not find any pellets in the diet of whiting. The diet of whiting 431 432 consisted mainly of Malacostracan crustacea (e.g. shrimp) and teleost fish (e.g. clupeids and gadoids) (Mente et al., 2008). Dietary difference between lochs were noted 433 but dietary differences related to the presence of fish farming were less consistent with 434 435 differences found for individual lochs (Mente et al., 2008). Mente et al. (2008) did not find clear causal relationship between fish farming development and impacts on diet 436 437 composition. Moreover, Mente et al. (2008) noted lack of clear aquaculture influence

438 on the diets of the sampled fish might be related to the sampling methodology which 439 was using bottom trawlers within 50 m from the nearest sea cages. In the present 440 research, sampling took place at the sea cages using rod and line which selects for 441 feeding fish. The presence of waste pellets in whiting sampled next to the cages 442 indicates direct effect of the halibut and salmon farms. Although this may indicate a 443 local-only effect as Mente et al. (2008) pointed out there may be a wider-scale 444 ecological impact of fish farming on marine fish populations.

Although, the weight, length, FCI and HSI were not strong indicators for fish 445 446 farming influence on the wild fish the FA analysis was better in detecting the impact of 447 farming activities on wild fish. Both mackerel and whiting sampled near both farms had 448 modified FA profiles as compared to those sampled away from the cages. LDA 449 indicated clear separation between fish sampled near the salmon and halibut farms. The 450 difference between fish sampled near the salmon and halibut farms is related to the differences in the aquaculture feeds at both farms. The salmon diet contained higher 451 452 levels of the FA 18:2n-6, 18:3n-3, 18:1n-9, and lower n-3/n-6 ratios as compared to the halibut diet. The FA 18:2n-6 appears to be a clear causal contributor towards the 453 454 separation between farm and reference sites. The main contributing FA for the separation between mackerel and whiting sampled near the halibut and salmon farms 455 456 appears to be 18:3n-3.

The impact of both fish farming activities was stronger in whiting than in mackerel. The LDA was able to classify 90.4% of whiting sampled near and away from the sea cages. The classification was much higher than that for mackerel (52.2%) indicating a stronger influence of both the halibut and the salmon farms on whiting than on mackerel.

462 The LDA was also able to classify 89.5% of the whiting sampled near the 463 halibut farm and 76.5% of the whiting sampled near the salmon farm. In mackerel, the LDA correctly differentiated 50% of the mackerel sampled near the halibut farm and 464 465 77% of the mackerel sampled near the salmon farm. Similar to the LDA results of mackerel, the FA 18:3n-3 appears to be a strong signal for the salmon farm. Fernandez-466 467 Jover et al. (2011a) also used LDA to distinguish between cod and saithe sampled near and away from sea cages in Norway. The LDA classified 88.5% and 96.7% of the cod 468 muscle and liver, respectively and 85.7% and 96.7% of the saithe muscle and liver, 469 470 respectively (Fernandez-Jover et al., 2011a).

As indicated by the stomach content and fatty acid results the presence of 471 472 various farming activities can have an impact on the wild fishes with stronger impacts 473 on more residential species such as whiting. There is limited information on the ecology 474 of whiting in both lochs but it is expected to be similar to other gadoids. In general, gadoids spend their first year in various Lochs on the West Coast of Scotland and could 475 476 remain inshore for about 2 to 4 years before joining the offshore populations (Hawkins et al. 1985). During the winter months the food availability is scarce in the loch 477 478 resulting in poor condition and growth of the juvenile gadoid populations (Hawkins et al. 1985). Thus the presence of additional feed resources from the farms could be of 479 480 benefit for the juvenile gadoid populations. However, it is not clear from this study how 481 changes in their fatty acid profiles would impact the growth and reproduction.

482 4.2 Study limitations

The study design needs to have lochs without aquaculture activities; however this is very difficult to accomplish as there are almost no lochs without aquaculture activities on the West Coast of Scotland. Both the stomach content and the fatty acid analysis were useful tools for detecting the impacts of the halibut and the salmon farms on migratory and a residential species. However, fatty acids give a better indication of long-term influence of marine farming on the wild fish and other organisms (White et al. 2019).

FA analysis was useful in distinguishing between salmon and halibut farming. 490 491 The use of individual FAs as biomarkers (e.g. 18:2n-6 and 18:3n-3) of terrestrial origin 492 should be taken with caution as some of these FAs are also present in low levels in the marine environment (Fernandez-Jover et al., 2011b). Fish oil and fish meal containing 493 494 high levels of n-3 PUFAs (20:5n-3 and 22:6n-3) are limited and expensive and therefore there has been increasing research efforts to find alternative replacements 495 496 such as using plant-based ingredients (Tacon & Metian, 2008). Other potential 497 alternatives for terrestrial based feeds for fish meal and fish oil include microalgae 498 (Sprague, Dick & Tocher, 2016) or genetically modified oilseed crop plants that can synthesize n-3 PUFAs (Betancor et al., 2015). Changes in FA profiles of wild fish 499 500 feeding waste feed will be minimal as ingredients in the fish feed change towards ingredient that are similar to the natural feed of fish. Thus, to monitor the sustainable 501 502 growth of marine aquaculture alternative techniques such as stable isotope analysis or a combination of new techniques is needed to detect the environmental impacts. 503

The univariate and multivariate techniques were useful approximation to fit to the data. However, the LDA was a more powerful approach in detecting the differences between fish sampled at the various locations. Although some statistical differences were noted using the univariate approach caution should be taken as not of all these differences were noted using LDA.

It is also important to note that although there may be some statistical significancein some of the variables it may not have any ecological relevance (Wilding & Hughes)

2010). Any anthropogenic activity will have a localised impact with potential broader
impacts (Wilding & Nickell 2007). Thus, it would be of high importance to take a
pluralistic approach into detecting broader scale impacts of various farming activities.

514

# 5. CONCLUSIONS

Both the salmon and halibut farms provided additional food resources for mackerel and whiting. There is potential for both species to stay longer near this readily available food resource which could have an impact on migration and reproduction. The FA analysis indicated that the feed ingredients of the salmon farm could be detected more easily than those used for the halibut farm. Other methods or a combination of methods would be needed to detect the impact of fish farming on wild fish populations.

As marine aquaculture expands there will be further interactions with the capture fisheries sector and it is of high importance that these two sectors are managed in a sustainable manner. Long-term regional additive effects between both sectors would be of importance to be evaluated. This could be done using various ecosystembased modelling approaches, spatial planning, stock enhancement and cooperative management of the sectors.

527

#### 528 ACKNOWLEDGMENTS

We would like to thank the University of Stirling and Marine Alliance for Science and Technology for Scotland (MASTS) for the PhD scholarship and the Fisheries Society of the British Isles (FSBI) for the small grant needed for the research. We would also like to thank all the excellent assistance with the fieldwork from Mr. Silvère Santos. Many thanks also to the staff of the Institute of Aquaculture, University of Stirling for all the assistance when needed.

## 536 DATA AVAILABILITY

- 537 The data that support the findings of this study are openly available in
- 538 DataSTORRE (Stirling University Online Repository for Research Data) at
- 539 http://hdl.handle.net/11667/135, reference number 11667/135.
- 540

# 541 **REFERENCES**

- Ackman, R. G. (1980). Fish lipids. In: Advances in Fish Science and Technology
  Farnham: Fishing News (ed. by Connell, J. J.), pp. 83–103.
- Arechavala-Lopez, P., Sanchez-Jerez, P., Bayle-Sempere, J., Fernandez-Jover, D.,
  Martinez-Rubio, L., Lopez-Jimenez, J. A. & Martinez-Lopez, F.J. (2011). Direct
  interaction between wild fish aggregations at fish farms and fisheries activity at
  fishing grounds: a case study with *Boops boops. Aquaculture Research, 42*,
  996–1010.
- Arechavala-Lopez, P., Sæther B.-S., Marhuenda-Egea, F., Sanchez-Jerez, P. & Uglem,
  I. (2015). Assessing the influence of salmon farming through total lipids, fatty
  acids, and trace elements in the liver and muscle of wild Saithe *Pollachius virens. Marine and Coastal Fisheries: Dynamics, Management, and Ecosystem Science*, 7, 59–67.
- Bergé, J. P. & Barnathan, G. (2005). Fatty acids from lipids of marine organisms,
  Molecular biodiversity, Roles as biomarkers, biologically active compounds and
  economical aspects. *Advances in Biochemical Engineering/ Biotechnology*, *96*,
  49–126.
- Betancor, M. B., Sprague, M., Sayanova, O., Usher, S., Campbell, P. J., Napier, J. A.,
  Caballero, M. J. & Tocher, D. R. (2015). Evaluation of a high-EPA oil from
  transgenic Camelina sativa in feeds for Atlantic salmon (*Salmo salar* L.): Effects
  on tissue fatty acid composition, histology and gene expression. *Aquaculture*,
  444, 1–12.
- Bivand, R., Keitt, T. & Rowlingson, B. (2016). rgdal: Bindings for the Geospatial Data
   Abstraction Library. R package version 1.1-10. <u>https://CRAN.R-</u>
   <u>project.org/package=rgdal</u>
- Bivand, R. & Rundel, C. (2016). rgeos: Interface to Geometry Engine Open Source
   (GEOS). R package version 0.3-19. <u>https://CRAN.R-project.org/package=rgeos</u>
- Bivand, R. & Lewin-Koh, N. (2016). maptools: Tools for Reading and Handling Spatial
   Objects. R package version 0.8-39. <u>https://CRAN.R-</u>
   project.org/package=maptools
- Budge, S.M., Iverson, S.J. and Koopman, H.N. (2006) Studying trophic ecology in
   marine ecosystems using fatty acids: a primer on analysis and interpretation.
   *Marine Mammal Science*, 22(4), 759-801.

574 575	Carss, D. N. (1990). Concentrations of wild and escaped fishes immediately adjacent to fish farm cages. <i>Aquaculture</i> , <i>90</i> , 29–40.
576	Christie, W. W. (1982). In: Lipid Analysis (ed. by Christie, W. W.), pp. 17-23. Oxford:
577	Pergamon Press.
578 579 580	<ul> <li>Dalsgaard, J., St.John, M., Kattner, G., Müller-Navarra, D. C. &amp; Hagen, W. (2003).</li> <li>Fatty acid trophic markers in the pelagic marine food environment. <i>Advances in</i> <i>Marine Biology</i>, 46, 226–340.</li> </ul>
581 582	Davies, I. M. & Slaski, R. J. (2003). Waste production by farmed Atlantic halibut ( <i>Hippoglossus hippoglossus</i> L.). <i>Aquaculture</i> , 219, 495–502.
583	Diana, J. S., Egna, H. S., Chopin, T., Peterson, M. S., Cao, L., Pomeroy, R., Verdegem,
584	M., Slack, W. T., Bondad-Reantaso, M. G. & Cabello, F. (2013). Responsible
585	aquaculture in 2050: valuing local conditions and human innovations will be key
586	to success. <i>BioScience</i> , 63(4), 255–262.
587 588 589	Edwards, A. & Sharples, F. (1986). Scottish sea lochs: a catalogue. Edinburgh, Scotland: Nature Conservancy Council.
590 591 592 593 594	<ul> <li>Eveleigh, E. S., McCann, K. S., McCarthy, P. C., Pollock, S. J., Lucarotti, C. J., Morin, B., McDougall, G. A., Strongman, D. B., Huber, J. T., Umbanhowar, J. &amp; Faria, L. D. B. (2007). Fluctuations in density of an outbreak species drive diversity cascades in food webs. <i>Proceedings of the National Academy of Sciences</i>, 104, 16976–16981.</li> </ul>
595	Fernandez-Jover, D., Martinez-Rubio, L., Sanchez-Jerez, P., Bayle-Sempere, J. T.,
596	Jimenez, J. A. L., Lopez, F. J. M., Bjørn, P-A., Uglem, I. & Dempster, T.
597	(2011a). Waste feed from coastal fish farms: a trophic subsidy with
598	compositional side-effects for wild gadoids. <i>Estuarine, Coastal and Shelf</i>
599	Science, 91, 559–568.
600 601 602 603 604	Fernandez-Jover, D., Arechavala-Lopez, P., Martinez Rubio, L., Tocher, D.R., Bayle-Sempere, J.T., Lopez-Jimenez, J.A., Martinez-Lopez, F.J. and Sanchez-Jerez, P. (2011b) Monitoring the influence of marine aquaculture on wild fish communities: benefits and limitations of fatty acid profiles, Aquaculture Environment Interactions, 2(1), pp. 39-47.
605	Folch, J., Lees, M. & Sloane-Stanley, G. H. (1957). A simple method for the isolation
606	and purification of total lipids from animal tissues. <i>The Journal of Biological</i>
607	<i>Chemistry</i> , 226, 497–509.
608	Gillibrand, P. A. (2001). Calculating exchange times in a Scottish fjord using a two-
609	dimensional, laterally-integrated numerical model. <i>Estuarine, Coastal and Shelf</i>
610	<i>Science, 53 (4), 437–449.</i>
611	Gillibrand, P., Gubbins, M., Greathead, C. & Davies, I. M. (2002). Scottish Executive
612	Locational Guidelines for Fish Farming: Predicted Levels of Nutrient
613	Enhancement and Benthic Impact. Fisheries Research Service Marine
614	Laboratory, Aberdeen. Scottish Fisheries Research Report number 63.

615	Harrell Jr, F. E. (2016). with contributions from Charles Dupont and many others.
616	(2016). Hmisc: Harrell Miscellaneous. R package version 3.17-4. Available:
617	<u>https://CRAN.R-project.org/package=Hmisc</u>
618 619	Hawkins, A.D., Soofiani, N.M. and Smith, G.W. (1985) Growth and feeding of juvenile cod ( <i>Gadus morhua</i> L.). <i>ICES Journal of Marine Science</i> , <i>42</i> ( <i>1</i> ), 11-32.
620	Holmer, M. (2010). Environmental issues of fish farming in offshore waters:
621	perspectives, concerns and research needs. <i>Aquaculture Environment</i>
622	<i>Interactions</i> , 1, 57–70.
623	Iverson, S. J. (2009). Tracing aquatic food webs using fatty acids: from qualitative
624	indicators to quantitative determination. In: Lipids in aquatic ecosystems (ed. by
625	Arts, M. T., Brett, M. T., & Kainz, M. eds.), pp. 281–307. New York: Springer,
626	Izquierdo-Gómez, D., González-Silvera, D., Arechavala-López, P., López-Jiménez,
627	J.A., Bayle-Sempere, J. T. & Sánchez-Jerez, P. (2015). Exportation of excess
628	feed from Mediterranean fish farms to local fisheries through different targeted
629	fish species. <i>ICES Journal of Marine Sciences</i> , 72, 930–938.
630	Juell, J. E., Holm, J. C., Hemre, G. I. & Lie, Ø. (1998). Growth and feeding behaviour
631	of caged Atlantic mackerel, <i>Scomber scombrus</i> L. <i>Aquaculture research</i> , 29(2),
632	115–122.
633	Kelly, J. R. & Scheibling, R. E. (2012). Fatty acids as dietary tracers in benthic
634	foodwebs. <i>Marine Ecology Progress Series</i> , 446, 1–22.
635 636	Lenth, R. V. (2016). Least-Squares Means: The R Package Ismeans. Journal of Statistical Software, 69(1), 1–33.
637	Mangiafico, S.S. (2015). An R Companion for the Handbook of Biological Statistics,
638	version 1.3.2. https://rcompanion.org/rcompanion/. (Pdf version:
639	rcompanion.org/documents/RCompanionBioStatistics.pdf.)
640 641 642	Mente, E., Pierce, G. J., Santos, M. B. & Neofitou, C. (2006). Effect of feed and feeding in culture of salmonids on the marine aquatic environment: a synthesis for European aquaculture. <i>Aquaculture International</i> , <i>14</i> , 499–522.
643 644 645	<ul> <li>Mente, E., Pierce, G. J., Spencer, N. J., Martin, J. C., Karapanagiotidis, I., Santos, M. B., Wang, J. &amp; Neofitou, C. (2008). Diet of demersal fish species in relation to aquaculture development in Scottish sea lochs. <i>Aquaculture</i>, 277, 263–274.</li> </ul>
646	Oro, D., Genovart, M., Tavecchia, G., Fowler, M. S. & Martínez-Abraín, A. (2013).
647	Ecological and evolutionary implications of food subsidies from humans.
648	<i>Ecology letters</i> , 16(12), 1501–1514.
649	Parrish, C. C. (2013). Lipids in marine ecosystems. ISRN Oceanography, pp. 1-16.
650 651 652	Price, C., Black, K. D., Hargrave, B. T. & Morris, J. A. (2015). Marine cage culture and the environment: effects on water quality and primary productivity. <i>Aquaculture Environment Interactions</i> , <i>6</i> , 151–174.
653 654 655	R Development Core Team (2019). R: A language and environment for statistical computing. R Foundation for Statistical Computing, Vienna, Austria. Available: <u>https://www.R-project.org/</u>

656	RStudio Team (2019). RStudio: Integrated Development for R. RStudio, Inc., Boston,
657	MA URL. Available: <u>http://www.rstudio.com/</u>
658 659 660 661 662	<ul> <li>Sanchez-Jerez, P., Fernandez-Jover, D., Uglem, I., Arechavala-Lopez, P., Dempster, T., Bayle-Sempere, J.T., Pérez, C.V., Izquierdo, D., Bjørn, P-A. &amp; Nilsen, R. (2011). Coastal fish farms as fish aggregation devices (FADs). In: S.A. Bortone, F. Pereira Brandini, G. Fabi and S. Otake, eds. <i>Artificial reefs in fisheries management</i>. Boca Raton, FL: CRC Press.</li> </ul>
663	Skog, T. E., Hylland, K., Torstensen, B. E. & Berntssen, M. H. G. (2003). Salmon
664	farming affects the fatty acid composition and taste of wild saithe <i>Pollachius</i>
665	<i>virens</i> L. <i>Aquaculture Research</i> , 34, 999–1007.
666	Sprague, M., Dick, J. R. & Tocher, D. R. (2016). Impact of sustainable feeds on omega-
667	3 long-chain fatty acid levels in farmed Atlantic salmon, 2006–2015. Scientific
668	Reports, 21892.
669	Tacon, A. G. J. & Metian, M. (2008). Global overview on the use of fish meal and fish
670	oil in industrially compounded aquafeeds: trends and future prospects.
671	<i>Aquaculture</i> , 285, 146–158.
672	Tocher, D. R. & Harvie, D. G. (1988). Fatty acid compositions of the major
673	phosphoglycerides from fish neural tissues; (n-3) and (n-6) polyunsaturated fatty
674	acids in rainbow trout ( <i>Salmo gairdneri</i> ) and cod ( <i>Gadus morhua</i> ) brains and
675	retinas. <i>Fish Physiology and Biochemistry</i> , <i>5</i> , 229–239.
676 677	Turchini, G. M., Torstensen, B. E. & Ng, W-K. (2009). Fish oil replacement in finfish nutrition. <i>Reviews in Aquaculture</i> , <i>1</i> , 10–57.
678 679 680	Uglem, I., Karlsen, O., Sánchez-Jerez, P. & Saether, B. J. (2014). Impacts of wild fishes attracted to open-cage salmonids farms in Norway. <i>Aquaculture Environmental Interactions</i> , <i>6</i> , 91–103.
681	Venables, W. N. & Ripley, B. D. (2002). Modern Applied Statistics with S. Fourth
682	Edition. Springer, New York. H. Wickham. ggplot2: elegant graphics for data
683	analysis. Springer New York, 2009.
684 685 686	White, C. A., Woodcock, S. H., Bannister, R. J. & Nichols, P. D. (2019). Terrestrial fatty acids as tracers of finfish aquaculture waste in the marine environment. <i>Reviews in Aquaculture</i> , 11(1), pp.133–148.
687	Wickham, H. (2009). ggplot2: Elegant Graphics for Data Analysis. New York:
688	Springer-Verlag.
689 690	Wickham, H. (2011). The Split-Apply-Combine Strategy for Data Analysis. <i>Journal of Statistical Software</i> , 40(1), 1–29.
691 692 693 694	<ul> <li>Wilding, T. &amp; Hughes, D. (2010). A review and assessment of the effects of marine fish farm discharges on Biodiversity Action Plan habitats. ISBN: 978-1-907266-27-0. Available: <u>http://www.sarf.org.uk/cms-assets/documents/28814-36718.sarf036final-report.pdf</u></li> </ul>
695	Wilding, T. A. & Nickell, T. D. (2013). Changes in Benthos Associated with Mussel
696	( <i>Mytilus edulis</i> L.) Farms on the West-Coast of Scotland. <i>PLoS ONE</i> , 8(7):
697	e68313.

- Wilke, C. O. (2015). cowplot: Streamlined Plot Theme and Plot Annotations for
   'ggplot2'. R package version 0.4.0. <u>http://CRAN.R-project.org/package=cowplot</u>
- Zuur, A. F., Elena, N. I. & Elphick, C. S. (2010). A protocol for data exploration to
  avoid common statistical problems. *Methods in Ecology and Evolution*, 1 (1), 3–
  14.