

Trypsin-based diet for the growth indices of Spanish mackerel

Waleed K. Alkhafaje^{1*}, Holya A. Lafta², Ali Abdulhussain Fadhil³, Ali Hussein Adhab⁴, Ali Jalil Obaid⁵, Rahman S. Zabibah⁶, Enas R. Alwaily⁷, Doha Karim Khodir⁸, Heba Takleef al salami⁹, Mansour Almouh¹⁰, Hamdan Naef¹¹, Mahmoud M. Abbas¹²

1. Anesthesia Techniques Department, Al-Mustaqbal University College, Babylon, Iraq
2. Al-Nisour University College, Baghdad, Iraq
3. College of Medical Technology, Medical Lab Techniques, Al-farahidi University, Iraq
4. Department of Medical Laboratory Technics, Al-Zahrawi University College, Karbala, Iraq
5. Medical Laboratory Techniques Department, Hilla University College, Babylon, Iraq
6. Medical Laboratory Technology Department, College of Medical Technology, The Islamic University, Najaf, Iraq
7. Microbiology Research Group, College of Pharmacy, Al-Ayen University, Thi-Qar, Iraq
8. Department of Pharmacy, Ashur University College, Baghdad, Iraq
9. Altoosi University College, Najaf, Iraq
10. College of Veterinary Medicine, Hama University, Hama, Syria
11. College of Veterinary Medicine, Al Furat University, Deirez-Zor, Syria
12. Plant Nutrition Department, National Research Centre, Cairo, Egypt

* Corresponding author's E-mail: Waleed.khalid.mohammed@mustaqbal-college.edu.iq

ABSTRACT

To protect the sustainability of the aquaculture industry, fishmeal is being replaced with alternative feed ingredients such as plant-based protein components. However, most plant-based feedstuffs contain a wide array of anti-nutritional factors. These factors can potentially hinder nutrient consumption, which in turn can interfere with fish health and performance. Protease enzyme supplements can reverse the impacts of anti-nutritional factors and enhance fish growth. This study aimed to incorporate the trypsin enzyme into the food of Spanish mackerel and explore its effects on growth factors, body composition, and blood biochemical parameters. This study was a fully-randomized experiment with three treatments and three replications. This experiment was carried out as a completely randomized design with three treatments and three replications, and the trypsin enzyme was added to the fish diet at different levels: 0%, 0.015%, and 0.025%. For a timeframe of 60 days, the fish were given experimental diets. The growth indices considered were: specific growth rate (SGR), protein efficiency ratio (PER), condition factor (CF), feed conversion ratio (FCR), weight gain percentage (WGP), and hepatic steatosis index (HSI). The results showed that FCR, PER, SGR, and WGP at enzyme levels of 0.015% and 0.025% were substantially different from the control group.

Keywords: Protease, enzyme, Trypsin, Fish diet, Spanish mackerel.

Article type: Research Article.

INTRODUCTION

To ensure a steady supply of fish, the aquaculture industry has grown dramatically (Opiyo *et al.* 2018; Hodar *et al.* 2020). Furthermore, fish farming is receiving a lot of attention worldwide as a way to combat rising meat prices and meet consumer demand for animal protein sources (Janbakhsh *et al.* 2018; Shen *et al.* 2018; Wang *et al.* 2019; Fattah *et al.* 2020; Tan & Zheng 2020; Zahmatkesh *et al.* 2020). Protein is the most significant component in aquaculture feed (Gasco *et al.* 2018; Siddik *et al.* 2021). Therefore, when formulating fish diets, efforts are made to offer a specific amount of protein that is capable of providing vital amino acids for the excellent health and growth of the farm-raised fish (Kasozi *et al.* 2019; Li, Zheng, *et al.* 2021; Metwally *et al.* 2021). Due to their high protein content, palatability, well-balanced amino acids, and high digestibility, soybean and fish meal

are the principal protein sources for aquaculture diets (Gyan *et al.* 2019; Nogales-Mérida *et al.* 2019; Jingting *et al.* 2020; Kirimi *et al.* 2020). These are the most expensive protein sources. The need for soybean and fish meal will continue to rise, owing to the aquaculture sector's predicted continued growth. As a result, a worldwide research priority is the adoption of cheaper feed proteases or protein sources to partially or wholly substitute soybean and fish meal. Replacing soybean and fish meal with other, less expensive plant- or animal-protein sources or using protease enzymes is one feeding strategy for reducing the consumption of fish meal or soybean meal (Kumar *et al.* 2018; Samaddar 2018; Frempong *et al.* 2019; Ghafoor *et al.* 2020). Various enzymes, such as proteases, can boost the efficiency of plant protein components (Goda *et al.* 2020; Bui *et al.* 2021; Siddik *et al.* 2021). It has been reported that dietary protease can improve rainbow trout's nutritional digestibility fed a plant protein-based diet and lower dietary fish meal content without impacting white leg shrimp, Prussian carp, or tilapia performance (Hassaan *et al.* 2021; Li *et al.* 2021; Kaiser *et al.* 2022; Xu *et al.* 2022). Furthermore, proteases could be employed to enhance the number of digestible protein diets. When an enzyme is given to a diet, the nutrient matrix values reflect the number of nutrients that may be released. Due to the presence of anti-nutritional factors in plant foods, their utilization in aqua-diets is severely restricted (Kidd *et al.* 2021). In animals, some digested and unabsorbed food is expelled because all enzymes are not present or their number is insufficient to digest all of the food (Vogt 2021; Jagadeesan *et al.* 2022;). Since feed costs have the highest share in the livestock, poultry, and aquaculture industry, synthetic enzymes can reduce production costs (Edwards *et al.* 2019; Naylor *et al.* 2021). Furthermore, by disintegrating anti-nutrient components in food, optimal feed consumption, good health, and pollution reduction can be achieved. Enzyme supplements are used to improve nutrient utilization, maintain the performance of low-quality diets, reduce formulation costs, increase the spectrum of dietary raw materials, overcome maladaptive and anti-nutritional factors of raw material, reduce nutrient excretion in water and improve economic efficiency (Hassan *et al.* 2020; Maas *et al.* 2021). Peptidases are one of the most important groups of commercial enzymes, accounting for over 90% of the enzyme trade worldwide (Da Silva 2018). One of the significant peptidases in the gastrointestinal tract of fish is trypsin. A serine peptidase breaks the peptide bonds mainly at the carboxyl side of the amino acids (arginine or lysine). This enzyme is responsible for activating trypsinogen and other zymogens and digestion of ingested proteins (Wang & Ji 2019; Kuz'mina *et al.* 2022; Muhlia-Almazán & Fernández-Gimenez 2022). Given the positive effect of trypsin supplement on growth in various studies and the importance of fish in the aquaculture industry, in this study, the effect of adding trypsin supplement to the diet of the Spanish mackerel and its possible side effects are investigated.

MATERIALS AND METHODS

In a fish breeding complex, 120 Spanish mackerel with an average weight of 15.6 ± 0.5 g were prepared and adapted in 2500-L tanks with 1500 L of water and 10 L per minute water flow for 25 days. The experiment was carried out for 60 days. Following the bioassay, the fish were randomly allocated to one of three experimental groups, each with three replications. Every week, standard methods were used to test and record daily water temperature, acidity, and dissolved oxygen. For this study, Alltech Coppens commercial diet with 49% protein, 12% fat, 6.0% fibre, 1.5% calcium, 8% moisture, 1.5% phosphorus, and 8.0% ash along with 0%, 0.015%, and 0.025% trypsin enzyme were used as a source of food for Spanish mackerel (Table 1).

Table 1. Prepared different diets for various treatments.

Group	Diet
T ₁ (control group)	Basic commercial diet with 0.000% trypsin supplement
T ₂	Basic commercial diet with 0.015% trypsin supplement
T ₃	Basic commercial diet with 0.025% trypsin supplement

Sodium phosphate buffer with pH 7.4 was used to dissolve the enzyme. The solution containing the enzyme was sprayed on the diets. Finally, a constant amount of water-soluble jelly powder was sprayed on all diets to reduce leaching. Feeding was carried out every day at 10 AM and 7 PM at a rate of 3% body weight. The fish were weighed using a 0.01 g precision scale once every ten days to track their growth. The amount of food was adjusted according to weight gain. Using data obtained from bioassays, as well as the protein content in both food and carcasses, growth factors including specific growth rate (SGR), condition factor (CF), feed conversion ratio (FCR), the protein efficiency ratio (PER), weight gain percentage (WGP), and hepatic steatosis index (HSI) were calculated (Ye *et al.* 2011; Li *et al.* 2021; Smiley & Abedian 2021). According to AOAC recommendations, approximate fish carcass chemicals were analysed to assess moisture, fat, protein, and ash. To measure the moisture content of the diet, an oven of 115 °C was used for 20 hours, and to measure the crude protein; the

Kjeldahl method was used (Barlow *et al.* 1981). The Kjeldahl method for protein measurement consists of three steps: titration, distillation, and digestion. Soxhlet and ether solvent were used to measure the amount of crude fat. The amount of ash was measured by burning the samples in an electric oven at 600 °C. At the end of the rearing period, blood samples were taken from 3 fish in each experimental unit after anaesthesia. Blood was obtained by a sterile syringe, then transferred into a 3-mL tube, centrifuged at 3000 rpm for 15 min, and then transferred to a new sterile tube. Serum samples were stored at -95 °C until use. Blood biochemical indices were measured using commercial clinical kits, including glucose, blood urea nitrogen (BUN), total protein, albumin, globulin, and albumin/globulin (A/G) ratio. Three fish were euthanized from each replication and quickly dissected in a cold environment to minimize enzymatic activities. The Bradford protein assay determined the total protein concentration in a sample. Data were analysed using SPSS software by the one-way analysis of variance (ANOVA). Duncan's multiple domain test at a 95% confidence level was used to compare the means between treatments.

RESULTS AND DISCUSSION

Physicochemical parameters of water were normal throughout the rearing period, and no mortality was recorded between treatments. At the end of 60 days of rearing, the indices such as final weight, WGP, SDR, and PER in fish-fed diets containing trypsin supplement (T_2 and $T_3 = 0.015$ and 0.025%) were significantly higher than the control group ($p < 0.05$). There was no significant difference between T_2 and T_3 ($p > 0.05$). FCR was higher in the control (T_1) than in the other groups ($p > 0.05$). CF in different treatments did not significantly differ ($p > 0.05$). HSI in T_3 was significantly higher than in the other groups ($p < 0.05$; Fig. 1).

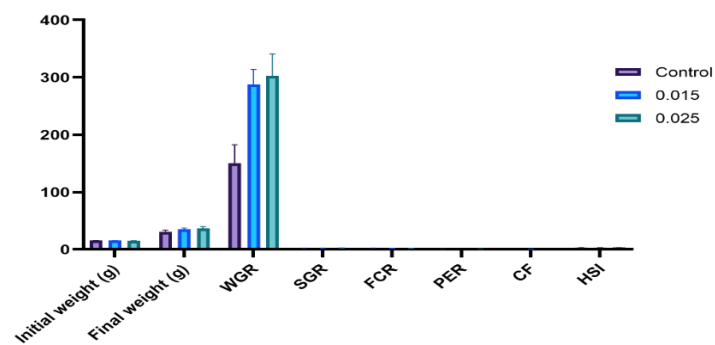


Fig. 1. Growth indices of farmed Spanish mackerel in different treatments.

Fig. 2 depicts the results related to adding different amounts of trypsin in the diet on the farmed Spanish mackerel's body composition. The highest amount of protein belonged to T_3 , which was significantly higher than the control treatment (T_1 ; $p < 0.05$). Moisture and fat values did not show significant differences between different treatments. The ash in T_3 was significantly higher than in the other treatments ($p < 0.05$).

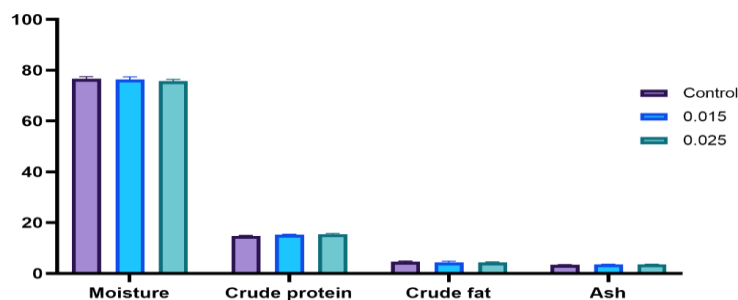


Fig. 2. Biochemical composition of fish carcasses in different treatments (based on percentage).

Fig. 3 shows the biochemical factors of blood, including glucose, blood urea nitrogen (BUN), total protein, albumin, globulin, and A/G ratio in different treatments. Based on the results, no significant difference was observed between treatments fed with diets containing different levels of trypsin supplementation enzyme ($p > 0.05$).

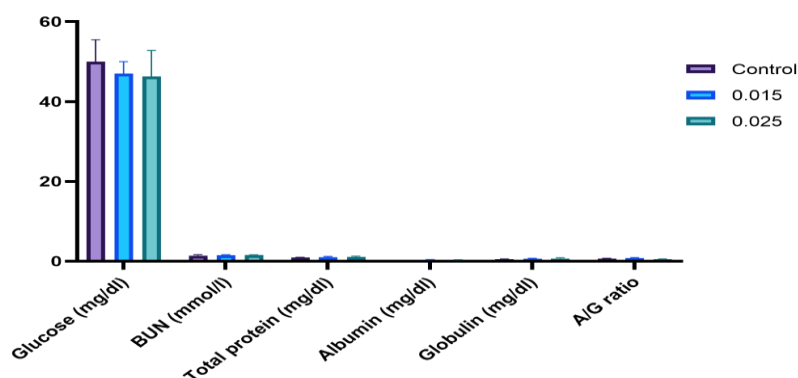


Fig. 3. Biochemical variables in the blood of fish given various diets.

The results of this study showed that using trypsin supplementation in the Spanish mackerel diet, along with reducing the conversion ratio, improves growth and increases the amount of protein and carcass ash, however, exhibits no significant effect on biochemical blood parameters. In the present study, by elevating the amount of trypsin in the diet, growth raised, so that the best growth rate was observed in T₃. In addition, this group exhibited the best feed conversion ratio. In this treatment, HSI was significantly higher than in the other groups. Similar results were obtained in a study on rohu (*Labeo rohita*). So that, the fish-fed porridge containing 0.02% trypsin showed more growth rate than in the control group (Kumari *et al.* 2013). Also, using Avizyme (containing protease) in the diet of rainbow trout improved growth and survival indices (Kanani *et al.* 2014; Elbesthi *et al.* 2020). The results of the present study showed that using trypsin supplements in the Spanish mackerel diet did not affect the moisture and fat content of fish carcasses. Still, in T₃, the amount of ash and protein in fish carcasses was higher than in the control group. Also, it was revealed that the trypsin supplement in the Spanish mackerel diet does not affect biochemical blood factors.

CONCLUSION

In general, the present study showed that trypsin supplementation in the Spanish mackerel diet increases the efficiency of the diet and improves growth indices. Using higher amounts of this enzyme or other application methods may exhibit better results, however, its confirmation will require additional studies. On the other hand, using trypsin did not harm the survival rate of the fish and exhibited no side effects. Further studies on the safety of this enzyme for Spanish mackerel may be performed in the future.

REFERENCES

- Barlow, SM, Bimbo, A, Jensen, OB, & Smith, GL 1981, International collaborative study of an automated method for the determination of crude protein in fish-meals. *Journal of the Science of Food and Agriculture*, 32: 732-736.
- Bui, XD, Vo, CT, Bui, VC, Pham, TM, Bui, TTH, Nguyen-Sy, T, Nguyen, TDP, Chew, KW, Mukatova, MD, & Show, PL 2021, Optimization of production parameters of fish protein hydrolysate from Sarda Orientalis black muscle (by-product) using protease enzyme. *Clean Technologies and Environmental Policy*, 23: 31-40.
- Da Silva, RR 2018, Enzymatic synthesis of protein hydrolysates from animal proteins: Exploring microbial peptidases. *Frontiers in Microbiology*, 9: 735.
- Edwards, P, Zhang, W, Belton, B, & Little, DC 2019, Misunderstandings, myths and mantras in aquaculture: its contribution to world food supplies has been systematically over reported. *Marine Policy*, 106: 103547.
- Elbesthi, RTA, Özdemir, KY, Taştan, Y, Bilen, S, & Sönmez, AY 2020, Effects of ribwort plantain (*Plantago lanceolata*) extract on blood parameters, immune response, antioxidant enzyme activities, and growth performance in rainbow trout (*Oncorhynchus mykiss*). *Fish Physiology and Biochemistry*, 46: 1295-1307.
- Fattah, S, Gani, A, Ahmedy, I, Idris, MYI, & Targio Hashem, IA 2020, A survey on underwater wireless sensor networks: Requirements, taxonomy, recent Advances, and open research challenges. *Sensors*, 20 (18) :5393.
- Frempong, NS, Nortey, TN, Paulk, C, & Stark, CR 2019, Evaluating the Effect of replacing fish meal in broiler diets with either Soybean meal or poultry by-product Meal on Broiler Performance and total feed cost per kilogram of gain. *Journal of Applied Poultry Research*, 28: 912-918.

- Gasco, L, Gai, F, Maricchiolo, G, Genovese, L, Ragonese, S, Bottari, T, & Caruso, G 2018, Fishmeal alternative protein sources for aquaculture feeds. In: *Feeds for the Aquaculture Sector*, Springer, pp. 1-28.
- Ghafoor, F, Maqsood, Z, & Ghafoor, A 2020, Importance of living diversity: A way towards a less-expensive aquaculture. *Global Scientific Journals*, 8(9).
- Goda, AM-S, Ahmed, SR, Nazmi, HM, Baromh, MZ, Fitzsimmons, K, Rossi Jr, W, Davies, S, & El-Haroun, E 2020, Partial replacement of dietary soybean meal by high-protein distiller's dried grains (HPDDG) supplemented with protease enzyme for European seabass, *Dicentrarchus labrax* fingerlings. *Aquaculture Nutrition*, 26: 842-852.
- Gyan, WR, Ayiku, S, & Yang, Q 2019, Effects of replacing fishmeal with soybean products in fish and crustaceans performance. *Journal of Aquatic Research Development*, 10: 573.
- Hassaan, MS, Mohammady, EY, Soaudy, MR, Elashry, MA, Moustafa, MM, Wassel, MA, El-Garhy, HA, El-Haroun, ER, & Elsaied, HE 2021, Synergistic effects of *Bacillus pumilus* and exogenous protease on Nile tilapia (*Oreochromis niloticus*) growth, gut microbes, immune response and gene expression fed plant protein diet. *Animal Feed Science and Technology*, 275:114892.
- Hassan, A, Gado, H, Anele, UY, Berasain, MA, & Salem, AZ 2020, Influence of dietary probiotic inclusion on growth performance, nutrient utilization, ruminal fermentation activities and methane production in growing lambs. *Animal Biotechnology*, 31: 365-372.
- Hodar, AR, Vasava, RJ, Mahavadiya, DR, & Joshi, NH 2020, Fish meal and fish oil replacement for aqua feed formulation by using alternative sources: A review. *Journal of Experimental Zoology, India*, 23: 13-21.
- Jagadeesan, Y, Meenakshisundaram, S, Saravanan, V, & Balaiah, A 2022, Greener and sustainable biovalorization of poultry waste into peptone via Bacto-enzymatic digestion: a breakthrough chemical-free bioeconomy waste management approach. *Waste and Biomass Valorization*, 1-23.
- Janbakhsh, S, Hosseini Shekarabi, SP, Shamsaie Mergan, M 2018, Nutritional value and heavy metal content of fishmeal from the Southwest Caspian Sea. *Caspian Journal of Environmental Sciences*, 16: 307-317.
- Jingting, Y, Danting, G, Chun, K, Min, J, & Xueming, H 2020, Effect of soybean antigenic protein on feed palatability of fishmeal replaced diets for obscure puffer (*Takifugu fasciatus*) and the alternation of diet preference by domestication. *Aquaculture Reports*, 17:100332.
- Kaiser, F, Harbach, H, & Schulz, C 2022, Rapeseed proteins as fishmeal alternatives: A review. *Reviews in Aquaculture*.
- Kanani, HG, Ramezani, S, & Zoriezahra, SJ 2014, Effects of two dietary exogenous multi-enzyme supplementation, Natuzyme® and beta-mannanase (Hemicell®), on growth and blood parameters of Caspian salmon (*Salmo trutta caspius*). *Comparative Clinical Pathology*, 23: 187-192.
- Kasozi, N, Iwe, G, Sadik, K, Asizua, D, & Namulawa, VT 2019, Dietary amino acid requirements of pebbly fish, *Alestes baremoze* (Joannis, 1835) based on whole body amino acid composition. *Aquaculture Reports*, 14:100197.
- Kidd, MT, Maynard, CW, & Mullenix, GJ 2021, Progress of amino acid nutrition for diet protein reduction in poultry. *Journal of Animal Science and Biotechnology*, 12: 1-9.
- Kirimi, JG, Musalia, LM, Magana, A, & Munguti, JM 2020, Protein quality of rations for Nile tilapia (*Oreochromis niloticus*) containing oilseed meals. *Journal of Agricultural Science*, 12 (2): 82, DOI: 10.5539/jas.v12n2p82.
- Kumar, Y, Mahilang, KKS, Khare, N, Tiwari, S, & Patel, Y 2018, A review of fish food product processing and development. *Journal of Pharmacognosy and Phytochemistry*, 7: 2406-2407.
- Kumari, R, Gupta, S, Singh, AR, Ferosekhan, S, Kothari, DC, Pal, AK, & Jadhao, SB 2013, Chitosan nanoencapsulated exogenous trypsin biomimics zymogen-like enzyme in fish gastrointestinal tract. *PLoS one*, 8(9): e74743.
- Kuz'mina, VV, Slynko, EE, Kulivatskaya, EA, Karpova, EP, & Nguyen, DC 2022, Activity of peptidases and glycosidases of the digestive tract in some species of bony fish of Vietnam. *Marine Biological Journal*, 7: 55-64.
- Li, M, Liang, H, Xie, J, Chao, W, Zou, F, Ge, X, & Ren, M 2021, Diet supplemented with a novel *Clostridium autoethanogenum* protein have a positive effect on the growth performance, antioxidant status and immunity in juvenile Jian carp (*Cyprinus carpio* var. Jian). *Aquaculture Reports*, 19:100572.

- Li, X, Zheng, S, & Wu, G 2021, Nutrition and functions of amino acids in fish. In: *Amino Acids in Nutrition and Health*. Springer, pp. 133-168.
- Maas, RM, Verdegem, MC, Debnath, S, Marchal, L, & Schrama, JW 2021, Effect of enzymes (phytase and xylanase), probiotics (*B. amyloliquefaciens*) and their combination on growth performance and nutrient utilisation in Nile tilapia. *Aquaculture*, 533:736226.
- Metwally, RA, Soliman, SA, Latef, AAHA, & Abdelhameed, RE 2021, The individual and interactive role of arbuscular mycorrhizal fungi and *Trichoderma viride* on growth, protein content, amino acids fractionation, and phosphatases enzyme activities of onion plants amended with fish waste. *Ecotoxicology and Environmental Safety*, 214:112072.
- Muhlia-Almazán, AT, & Fernández-Gimenez, AV 2022, Understanding the Digestive Peptidases from Crustaceans: from Their Biochemical Basis and Classical Perspective to the Biotechnological Approach. *Marine Biotechnology*, 1-12.
- Naylor, RL, Kishore, A, Sumaila, UR, Issifu, I, Hunter, BP, Belton, B, Bush, SR, Cao, L, Gelcich, S, & Gephart, JA 2021, Blue food demand across geographic and temporal scales. *Nature communications*, 12: 1-14.
- Nogales-Mérida, S, Gobbi, P, Józefiak, D, Mazurkiewicz, J, Dudek, K, Rawski, M, Kierończyk, B, & Józefiak, A 2019, Insect meals in fish nutrition. *Reviews in Aquaculture*, 11: 1080-1103.
- Opiyo, MA, Marijani, E, Muendo, P, Odede, R, Leschen, W, & Charo-Karisa, H 2018, A review of aquaculture production and health management practices of farmed fish in Kenya. *International Journal of Veterinary Science and Medicine*, 6: 141-148.
- Samaddar, A 2018, A review of fish meal replacement with fermented biodegradable organic wastes in aquaculture. *International Journal of Fisheries and Aquatic Studies*, 6: 203-208.
- Shen, Y, Greco, M, Faltinsen, OM, & Nygaard, I, 2018, Numerical and experimental investigations on mooring loads of a marine fish farm in waves and current. *Journal of Fluids and Structures*, 79: 115-136.
- Siddik, MA, Howieson, J, Fotedar, R, & Partridge, GJ 2021, Enzymatic fish protein hydrolysates in finfish aquaculture: a review. *Reviews in Aquaculture*, 13: 406-430.
- Smiley, A, & Abedian, A 2021, Effect of fucoïdan (MariVet) on growth Performance, blood biochemical factors and body composition in rainbow trout (*Oncorhynchus mykiss*). *Journal of Aquaculture Development*, 15: 31-40.
- Tan, K, & Zheng, H 2020, Ocean acidification and adaptive bivalve farming. *Science of the Total Environment*, 701:134794.
- Vogt, G 2021, Synthesis of digestive enzymes, food processing, and nutrient absorption in decapod crustaceans: A comparison to the mammalian model of digestion. *Zoology*, 147:125945.
- Wang, J, & Ji, H 2019, Influence of probiotics on dietary protein digestion and utilization in the gastrointestinal tract. *Current Protein and Peptide Science*, 20: 125-131.
- Wang, J, Beusen, AH, Liu, X, & Bouwman, AF 2019, Aquaculture production is a large, spatially concentrated source of nutrients in Chinese freshwater and coastal seas. *Environmental Science & Technology*, 54: 1464-1474.
- Xu, S-D, Zheng, X, Dong, X-J, Ai, Q-H, & Mai, K-S 2022, Beneficial effects of phytase and/or protease on growth performance, digestive ability, immune response and muscle amino acid profile in low phosphorus and/or low fish meal gibel carp (*Carassius auratus gibelio*) diets. *Aquaculture*, 555:738157.
- Ye, J, Liu, X, Wang, Z, & Wang, K 2011, Effect of partial fish meal replacement by soybean meal on the growth performance and biochemical indices of juvenile Japanese flounder *Paralichthys olivaceus*. *Aquaculture International*, 19: 143-153.
- Zahmatkesh, A, Karimzadeh, K, Faridnia, M 2020, Effect of dietary selenium nanoparticles and chitosan oligosaccharide on biochemical parameters of Caspian roach (*Rutilus caspicus*) under malathion stress. *Caspian Journal of Environmental Sciences*, 18: 59-71.

Bibliographic information of this paper for citing:

Alkhafaje, W,K, Lafta, H,A, Fadhil, A,A, Adhab, A,H, Obaid. A,J, Zabibah, R,S, Alwaily, E,R, Khodir, D,K, Takleef al salami, H, Almouh, M, Naef, H, Abbas, M,M 2022, Trypsin-based diet for the growth indices of Spanish mackerel. *Caspian Journal of Environmental Sciences*, 20: 821-826.
