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1 **Microalgae *Scenedesmus* sp. as a potential ingredient in low fishmeal diets for Atlantic**
2 **salmon (*Salmo salar* L.)**

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28 **Abstract**

29 Salmonid feeds can be formulated with high quality microalgae to maintain sustainability in the
30 aquaculture industry. But, the suitability of different microalgae species as potential feed
31 ingredients needs to be documented to enable ready acceptance by the farming industry. The aim
32 of the present study is to investigate the potential of the microalga *Scenedesmus* sp. as a major
33 ingredient in low fishmeal feeds of Atlantic salmon. Three feeds were formulated with
34 *Scenedesmus*/fishmeal, at inclusion levels of 0/10, 10/5 and 20/2.5% (CT, SCE 10 and SCE 20,
35 respectively); to investigate the effect of the ingredient on the weight gain, growth rate, feed
36 conversion ratio, nutrient retention and chemical composition and nutrient digestibility in Atlantic
37 salmon. In addition, the physical characteristics of feeds were investigated to assess the impact of
38 the alga-incorporation on the quality of the feeds. Fish (initial average weight of 229 g) in 6
39 replicate tanks were fed one of the experimental feeds for 65 days. The results showed that fish
40 fed SCE 20 had significantly lower weight gain, specific growth rate, thermal growth coefficient
41 and feed conversion ratio than the CT group, which did not receive the microalga. Furthermore,

42 the condition factor and protein efficiency ratio of the microalga-fed groups were lower than the
43 CT group. Hepatosomatic and viscerosomatic indices of the groups did not differ significantly.
44 Ash and protein content of whole fish fed SCE 20 were significantly higher, but dry matter, lipid,
45 and energy of this group were lower than either the CT or the SCE 10 group. Retention of lipid
46 and energy of all groups differed significantly, while that of protein was significantly different in
47 the *Scenedesmus*-fed groups. Compared to the CT feed, digestibility of dry matter, protein, and
48 energy in the algal feeds were significantly reduced. The highest fat leakage observed for the feed
49 devoid of the alga and the hardness of the SCE 20 feed points to the better physical stability of the
50 alga-containing feeds. Higher contents of n-3 fatty acids and PUFAs were found in the whole body
51 of fish fed SCE 10. In conclusion, *Scenedesmus* sp. can be incorporated in low fishmeal diets for
52 Atlantic salmon, at inclusion levels below 10%.

53 **Keywords:** Microalgae, *Scenedesmus* sp., Atlantic salmon, Apparent Nutrient Digestibility, Feed
54 Conversion Ratio; Fatty Acid Composition

55

56 **Introduction**

57 Global aquaculture production is increasing year-over-year (FAO, 2018) and to sustain the trend
58 in the future, industry should depend on high quality feed ingredients. Considering sustainability
59 issues and high price of fishmeal and fish oil, the European fish feed industry has reduced its
60 reliance on marine ingredients by employing more plant ingredients (Shepherd et al., 2017;
61 Ytrestøyl et al., 2015). Consequently, feed sustainability measured in terms of fish in:fish out has
62 improved considerably (Bendiksen et al., 2011; Crampton et al., 2010; Sanden et al., 2011;
63 Ytrestøyl et al., 2015). According to Tacon and Metian (2015), more than 70% of the global
64 aquaculture production depends on formulated feeds or feed input. The need for high quality

65 ingredients will increase with the growth of the aquaculture sector. Therefore, future feed
66 ingredients should be derived from sustainable and scalable sources. Furthermore, the use of plant
67 ingredients should not jeopardize human food security. High levels of plant oils in feeds have
68 changed the lipid profile in the flesh of farmed Atlantic salmon (Sprague et al., 2016). Since 2006,
69 the contents of 18:2n-6 (linoleic acid, LA), 18:3n-6 (γ -linolenic acid, GLA) and C18:1n-9 (oleic
70 acid, OA) has increased while C20:5n-3 (eicosapentaenoic acid, EPA) and C22:6n-3
71 (docosahexaenoic acid, DHA) have been reduced (Sprague et al., 2016). This reduction in EPA
72 and DHA levels in the fish flesh is raising concerns about the nutritional benefits of Atlantic
73 salmon. As microalgae are primary producers of EPA and DHA in the food web, there is increasing
74 interest for their use in supplementing fish feeds (Kousoulaki et al., 2015; Sørensen et al., 2016).

75 Microalgae can play a pivotal role in both freshwater and marine aquaculture because they contain
76 high quality protein and can accumulate EPA and DHA. All essential amino acids are present in
77 microalgae, though the level of individual amino acids may vary with growth medium composition
78 and environmental conditions (Brown, 1991; Safafar et al., 2016). Although strain- and species-
79 specific variations in the fatty acid composition are evident, some microalgae may be promising
80 sources of PUFA, especially EPA and DHA (Lang et al., 2011). *Scenedesmus* sp. is a commercially
81 available microalga, and it is grown in photobioreactors. The content of protein, lipid and
82 carbohydrate in *Scenedesmus obliquus* dry matter is in the range 50-56%, 12-14% and 10-17%,
83 respectively (Becker, 2007). Palmitic acid (16:0), OA, LA and α -linolenic acid (18:3n-3, ALA)
84 are the dominant fatty acids in *Scenedesmus* sp. (Tibbetts et al., 2015).

85 Growth, feed utilization and nutrient digestibility of carnivorous fish fed microalgae depends on
86 the microalgal type (Burr et al., 2011; Gong et al., 2018; Kiron et al., 2016; Vizcaíno et al., 2014)
87 as well as inclusion level (Sørensen et al., 2016; Sørensen et al., 2017). Therefore, the effects of

88 potential fishmeal replacements have to be evaluated by conducting feeding and digestibility trials
89 with candidate microalgae.

90 Sørensen et al. (2016, 2017) have already shown the potential of other microalgae as fishmeal
91 replacements in feeds for Atlantic salmon. The aim of the present study was to investigate the
92 weight gain, growth rate, feed conversion ratio, nutrient retention, chemical composition of whole
93 body and nutrient digestibility of Atlantic salmon fed low fishmeal diets where microalga
94 *Scenedesmus* partly replaced fishmeal, a mix of plant protein concentrates and wheat.

95

96 **Materials and methods**

97 **Experimental design and feeds**

98 The feeding trial was approved by the National Animal Research Authority (FDU:
99 Forsøksdyrutvalget ID-5887) in Norway. The animal handling procedures were according to
100 approved protocols.

101 The test microalgae *Scenedesmus* sp. (5.6% moisture, 45.7% protein, 9.1% fat, 15.8% fiber and
102 8.3% ash) used in the feeds was cultured in closed photobioreactors, dewatered by centrifugation
103 and spray drying at Algafarm (Pataias, Portugal) and commercialized by Allmicroalgae – Natural
104 Products® (Lisbon, Portugal). The study comprised three experimental diets: a control diet (CT)
105 with a low level of fishmeal (10%) and relatively high levels of soy, pea and potato protein
106 concentrates (1:1:1 blend), wheat gluten and corn gluten as major protein sources; a diet containing
107 10% *Scenedesmus* and 5% fishmeal (SCE10); and a diet with 20% *Scenedesmus* and 2.5% fishmeal
108 (SCE20) (Table 1). In order to balance the protein, lipid, carbohydrates and energy contents of the
109 feeds, the gradual increase of the microalgae incorporation level was made at the expenses of

110 fishmeal, but implied also some minor changes on the level of the various plant protein sources
111 and a pronounced reduction of wheat meal. In all diets, the major lipid source was a blend of fish
112 oil and rapeseed oil (1:1). All diets were supplemented with crystalline amino acids (L-histidine
113 and DL-methionine) and inorganic phosphate. Diets contained also 0.02% yttrium oxide as an inert
114 marker for digestibility measurements.

115

116 The experimental extruded diets were manufactured by SPAROS LDA (Olhão, Portugal). All
117 powder ingredients were mixed accordingly to the target formulation in a double-helix mixer
118 (model 500L, TGC Extrusion, France) and ground (below 400 µm) in a micropulverizer hammer
119 mill (model SH1, Hosokawa-Alpine, Germany). Diets (pellet size: 3.0 mm) were manufactured
120 with a twin-screw extruder (model BC45, Cletral, France) with a screw diameter of 55.5 mm.
121 Extrusion conditions: feeder rate (78 kg/h), screw speed (235 rpm), water addition (approximately
122 295 ml/min), temperature barrel 1 (28-31°C), temperature barrel 3 (118-121°C). Extruded pellets
123 were dried in a vibrating fluid bed dryer (model DR100, TGC Extrusion, France). After cooling,
124 oils were added by vacuum coating (700 mbar, for approximately 50 sec) (model PG-10VCLAB,
125 Dinnissen, The Netherlands). Immediately after coating, diets were packed in sealed plastic
126 buckets and shipped to the research site.

127

128 **Fish and experimental set up**

129 The experimental fish, Atlantic salmon (*Salmo salar*), were obtained from a commercial producer
130 (Sundsfjord Smolt, Nygårdsjøen, Norway) and maintained at the Research Station, Nord
131 University, Bodø, Norway for approximately 4 months before the start of the feeding trial. At the

132 start of the experiment, a total number of 450 fish (Initial weight 229 ± 3.8 g, total length $27.0 \pm$
133 0.2 cm) (mean \pm SD) were randomly allocated to the experimental units (n = 6 tanks per treatment
134 group) .

135 The feeding experiment was carried out in a flow-through system. In total, 18 circular fiberglass
136 tanks (800 L and 0.9 m deep) were used for the study. Each tank was supplied with 740 L of water
137 pumped from Saltenfjorden, from a depth of 250 m. During the experiment, water flow rate was
138 maintained at 1000 L per hour, and the average temperature and salinity of the rearing water were
139 $7.4 \pm 0.1^\circ\text{C}$ and 35 ‰, respectively. Oxygen saturation was always above 85% saturation measured
140 at the water outlet. A 24-h photoperiod was maintained throughout the experimental period.

141

142 **Feeding regime**

143 The fish were fed ad libitum using automatic feeders (Arvo Tech, Finland); two feedings per day
144 were administered from 08:00-09:00 and 14:00-15:00. The fish was fed 10% in excess based on
145 the feed intake of the previous week. Approximately 30 min before each feeding, all the tanks were
146 flushed to remove faeces from the tanks and minimize the risk of contaminating uneaten feed with
147 faeces. The uneaten feeds were removed from the feed collection traps of each tank shortly after
148 every feed delivery. These leftover feeds were stored at -20°C and the amount gathered weekly
149 was later oven-dried at 110°C to determine the dry matter that was used for calculating the actual
150 feed consumption of the fish.

151

152 **Fish sampling and data collection**

153 At the beginning and end of the experiment, all fish (450) were individually weighed and their total
154 lengths recorded. Before handling, fish were anesthetized using tricainemethanesulfonate (MS 222,
155 160 mg/L). From the initial stock, 6 fish were sampled to assess the initial chemical composition
156 of the fish. Upon termination of the experiment, 6 fish per tank were pooled to assess the final
157 chemical composition. These fish were packed in plastic bags, immediately frozen and kept at -
158 20°C until analyses. The fecal matter from the remaining fish in the tanks was obtained by stripping
159 individual fish. The fish and fecal samples were immediately transferred to -20 °C storage prior to
160 further analyses.

161

162 **Biochemical analyses**

163 The frozen fish samples were thawed for approximately 24 h at 4°C, and each fish was
164 homogenized using an industrial food processor (Foss Tecator, 2096 homogenizer, Denmark)
165 before analyzing the whole body chemical composition. Frozen fecal samples were freeze dried
166 (VirTis benchtop, U.S.A.) for 72 h at -76°C and at a pressure of 20 bar. The freeze-dried fecal
167 samples from two tanks of a particular feed group were pooled prior to the analysis of their
168 chemical composition. The chemical composition of the feed pellets was also determined.

169 The moisture, protein, ash, and energy contents of the fish, feed and freeze-dried faeces were
170 determined as described below. Total dry matter content was determined by oven drying the
171 samples at 105°C for 24 h until consistent results were obtained (ISO 6496-1999). Protein content
172 was analyzed by using the Kjeldahl method (Kjeltech Auto Analyser, Tecator, Höganäs, Sweden,
173 Crude protein = N × 6.25, ISO 5983–1987). Ash content was measured gravimetrically by
174 combusting the samples using a flame at 550°C for 12-16 h until constant weights were registered

175 (ISO 5984–2002). Energy content was measured using a bomb calorimeter (IKA, c200, GmbH &
176 Co. KG, Germany) (ISO 9831–1998).

177 Total lipid content of the fish was determined by the ethyl-acetate extraction method. Eurofins®
178 (Moss, Norway) analyzed the total lipid content of the feed and faeces, employing the Soxhlet
179 method with acid hydrolysis (Soxtec HT 6209, Tecator, Höganäs, Sweden: modified AOAC
180 method 954.020). Fatty acid composition of fish and feed was measured by gas chromatography
181 (GC) of methyl-ester derivatives in the samples. For this, the homogenized samples were
182 lyophilized for 72 h before the lipids were extracted and analyzed in duplicate. Total lipid from
183 the samples was extracted based on the method of Bligh and Dyer (1959). The fatty acid methyl
184 esters (FAMES) were prepared following the AOCS Official Method Ce 1b-89. FAMES were
185 separated and quantitated using a Scion 436 GC (Bruker, USA) equipped with a flame ionization
186 detector, a splitless injector and a DB-23 column (Agilent Technologies, USA). Standard mixtures
187 of FAMES were used for identification and quantitation of common fatty acids in samples (GLC-
188 473, Nu-Chek Prep, Elysian, MN, USA). Yttrium contents in both faeces and feeds were analyzed
189 by Eurofins (Moss, Norway) as described by Sørensen et al. (2016).

190

191 **Physical quality of feed**

192 The method described by Sørensen et al. (2011) was employed to analyze susceptibility of pellets
193 to leak fat, which may reduce the nutrient quality of feeds during storage or in automatic feeders.

194 Pellet hardness was determined by using TA-XT2 analyzer (Stable Micro Systems Ltd, Surrey,
195 England). Feed pellets (n = 120) from a particular feed group were randomly selected and their
196 hardness values were determined in 6 replicates (20 pellets per replicate). Each pellet was placed

197 horizontally and hardness was measured using a cylindrical probe (SMP/0.5, 1.2 cm width) at 60%
198 compression rate and at a velocity of 1 mm sec⁻¹. Hardness value was registered in Newtons (N),
199 as the peak force during the first compression.

200 Pellet length was measured using Vernier caliper (Biltema® Art. 16-105). 120 feed pellets from
201 each feed group were randomly selected and analyzed in 6 replicates (20 pellets per replicate).
202 Pellet diameter was measured using a TA-XT2 analyzer (Stable Micro Systems Ltd, Surrey,
203 England).

204 To determine the physical stability of the feeds in water, pellet samples from each feed group were
205 placed into a pre-weighed embedding cassette (M 512 Macrosette™, Simport®, Canada, 40.1 x
206 28.5 x 13 mm). Briefly, 3 g of pellets were incubated in a water bath (Julabo™, SW22, Seelbach,
207 Germany) at 25°C. Four shaking regimes were employed to determine the pellet stability: 100
208 shakings of the cassette per minute over 15, 30, 45 and 60 min. The test was carried out in 6
209 replicates for each treatment. After incubation, cassettes were placed on tissue paper and gently
210 dried and placed in a pre-heated oven at 80°C for 48 h. Residual dry matter weight of each cassette
211 was determined after drying. The weight difference of dry matter before and after incubation,
212 divided by dry matter weight of the feeds before incubation was calculated to determine the pellet
213 stability.

214

215 **Calculations and statistical analysis**

216 Fish growth performance was analyzed using the following equations.

217
$$\text{Weight gain (\%)} = \left(\frac{W_f - W_i}{W_i} \right) \times 100$$

218 Where, W_f = final body weight of fish (g/fish) and W_i = initial body weight of fish (g/fish)

219 Specific Growth Rate (% day⁻¹) = $\left(\frac{\ln(W_f) - \ln(W_i)}{\text{No. of feeding days}} \right) \times 100$

220 Feed intake (% BW day⁻¹) = $\frac{\text{Daily feed intake in dry basis (g)}}{\sqrt{W_f \times W_i}} \times 100$

221 Feed conversion ratio (FCR) = $\frac{\text{Total feed intake in dry basis (g)}}{\text{Weight gain (g)}}$

222 Protein efficiency ratio (PER) = $\frac{\text{Weight gain (g)}}{\text{Total protein ingested (g)}}$

223 Thermal growth coefficient (TGC) = $\frac{(W_f)^{1/3} - (W_i)^{1/3}}{(T \times d)} \times 1000$

224 where T is the temperature in °C and d is time in days.

225 Hepato – somatic index (%) = $\frac{\text{Liver weight of fish (g)}}{W_f \text{ (g)}} \times 100$

226 Viscero – Somatic Index (%) = $\frac{\text{Visceral Weight (g)}}{W_f \text{ (g)}} \times 100$

227 Condition factor (g/cm³) = $\frac{W_f \text{ (g)}}{FL^3 \text{ (cm)}} \times 100$

228 where FL (cm) = Fork length of fish

229 Apparent Digestibility Coefficient (ADC) and nutrient and energy retention were calculated

230 according to following equations.

231 ADC (%) = $\left[1 - \frac{(\text{marker in feed} \times \text{nutrient in faeces})}{(\text{marker in the faeces} \times \text{nutrient in feeds})} \right] \times 100$

232 Nutrient (or Energy) retention efficiency(%) =
$$\frac{(W_f \times N_f \text{ (or } E_f) - W_i \times N_i \text{ (or } E_i))}{NI \text{ (or EI)}} \times 100$$

233 where N_f =final nutrient content of the body; N_i =initial Nutrient content of the body, E_i =Initial
 234 Energy content of the body, E_f =Final Energy content of the body, NI =Nutrient intake or EI =Energy
 235 Intake. Retention of a digested nutrient was calculated based on values for each tank:

236
$$\text{Nutrient (or Energy) retention efficiency}_{\text{digested}}(\%) = \frac{\text{Nutrient (or Energy) retention}(\%)}{\text{ADC}(\%)} \times 100$$

237

238 In this study, tank was used as the experimental unit. Statistical analyses were performed by using
 239 R v3.3.1 (R Development Core Team, 2016), employing packages stats v3.5.0 (R Development
 240 Core Team, 2016) and dunn.test package (v1.3.5) (Dinno, 2016). Data were checked for normality
 241 by the Kolmogorov-Smirnov test. For parametric data, one way analysis of variance (ANOVA)
 242 was performed after checking for equal variance using Bartlett’s test. Tukey’s multiple comparison
 243 test was used to identify the significant differences among the means of the 3 groups. For non-
 244 parametric data, the Kruskal-Wallis test, followed by Dunn’s multiple comparison test, was
 245 performed to decipher the significant differences between the groups. A significance level of
 246 $p < 0.05$ was chosen to indicate the differences.

247

248 **Results**

249 **Chemical composition and quality of pellets**

250 The chemical composition of the feeds (dry matter basis) is given in Table 2. Fatty acid composition
 251 of the feeds is provided in Table 3. Palmitic acid in the feed increased with increasing inclusion of

252 *Scenedesmus*. The fatty acids α -Linolenic acid (ALA) and Eicosapentaenoic acid (EPA) were
253 higher in the SCE 20 feed while Docosahexaenoic acid (DHA) decreased with increasing inclusion
254 of the alga.

255 Physical characteristics of the experimental feeds are given in Table 4. The color of the CT feed
256 was light-brown, and those of the alga-incorporated feeds were light (SCE 10) and dark black
257 (SCE 20) (Figure 1). Fat leakage was least from the SCE 20, though this feed appeared to have an
258 oilier surface than the other feeds. Hardness values of the feeds varied from approximately 23 to
259 40 N. The SCE 20 had significantly higher hardness, while no differences were noted between CT
260 and SCE 10. Length of pellets varied from 4.1 to 4.4 mm. The SCE 20 feed had significantly
261 shorter pellets than CT, while SCE 10 tended to be longer than the SCE 20 but shorter than the
262 CT.

263 Results of the pellet stability test are shown in Figure 2. The lowest stability ($P<0.05$) was observed
264 for the CT feed compared with the SCE 10 and SCE 20 at 15, 45 and 60 min. The stability of SCE
265 10 and SCE 20 were not significantly different.

266

267 **Apparent digestibility coefficients (ADC)**

268 Digestibility values of dry matter, lipid, and energy decrease with increasing inclusion level of the
269 alga-fed groups (SCE 10 and SCE 20) were significantly different compared to the CT group
270 (Table 5). Digestibility of protein in fish fed the SCE 20 was significantly lower compared to the
271 CT group, but no significant differences were noted between SCE 10 and the CT group. ADCs of
272 ash of all three groups were negative but increasing the inclusion of microalgae did not make the
273 values significantly different.

274

275 **Growth performance**

276 The weight gain, growth rate, feed intake, feed conversion ratio, protein efficiency ratio, and
277 condition indices (condition factor and somatic indices) are given in Table 6. The fish grew from
278 an initial average weight of 229.1 g to a final average body weight of 447.0 g during the
279 experimental period of 85 days. Significant reduction in the final mean body weight, weight gain,
280 specific growth rate, and thermal growth coefficient was noted in fish fed the SCE 20, compared
281 to the fish in the CT group. No differences in feed intake were found among dietary treatments.
282 Feed conversion ratios of the fish fed the algae feeds were poorer than the control group. As for
283 the protein efficiency ratio, fish fed the CT feed had higher values than groups fed SCE10 and
284 SCE 20. Condition factor was significantly higher in fish fed the control feed than fish fed the
285 *Scenedesmus*-incorporated feeds. No significant differences were recorded between the hepato-
286 somatic and viscero somatic indices of the three study groups.

287

288 **Nutrient retention**

289 Retention efficiency of lipid, protein, and energy is given in Table 7. Retention efficiency of lipid
290 in the three feed groups differed significantly, with the highest retention detected in fish fed the
291 CT feed and lowest in those fed the SCE 20 feed. Fish fed the SCE 20 also showed significantly
292 lower retention of protein and energy compared to CT fed groups, while fish fed SCE 10 tended
293 to have values lower than the CT group, but higher than the SCE 20 group. Retention efficiency
294 of digested lipid differed significantly, and the lowest value was found in the SCE 20 group and
295 highest in the CT group. The retention efficiency of digested protein and energy of the SCE 20

296 group was lower than that of the CT group. No differences in retention efficiency of digested
297 protein and energy were noted for the fish fed CT vs SCE 10.

298

299 **Chemical composition of fish**

300 The chemical composition of fish from the initial population and those sampled at the termination
301 of the experiment are presented in Table 8. Values from the initial population were excluded from
302 the statistical analysis.

303 At the end of the experimental period, protein was highest in fish fed SCE 20 and lowest in those
304 fed SCE 10, while the lipid content was significantly lower in fish fed SCE 20 compared with the
305 other two groups. The ash content was significantly lower in the CT fed fish and highest in fish
306 fed SCE 20, and the energy was significantly higher in CT and lowest in fish fed SCE20.

307

308 **Fatty acid composition of whole body**

309 Fatty acid composition of the whole body is given in Table 9. The saturated fatty acids (Σ SFAs)
310 tended ($P=0.092$) to decrease with increasing inclusion level of algae in the feeds, though
311 significant reduction was observed for stearic acid, C18:0. Monounsaturated fatty acids were not
312 significantly different among feed groups. Linoleic acid (LA), C18:2 n-6 dominated the n-6 fatty
313 acids and LA was lower in fish fed the CT feeds than those fed the algal feeds, but a significant
314 difference was noted only between the CT and SCE 10. The ALA ($P=0.050$), EPA ($P=0.070$) and
315 DHA ($P=0.097$) were higher in fish fed *Scenedesmus*-containing feeds compared to those on the
316 control feed. This resulted in an overall higher content of Σ n-3 FAs and Σ PUFA in the whole body
317 of fish fed algae feeds, though significantly higher content was noted only for those fed SCE 10.

318

319 **Discussion**

320 **Experimental feeds**

321 Most studies performed to investigate the suitability of microalgae for Atlantic salmon have
322 employed high fishmeal feeds (Kiron et al., 2012; Kiron et al., 2016; Kousoulaki et al., 2016;
323 Kousoulaki et al., 2015; Sørensen et al., 2016; Sørensen et al., 2017). The present study was
324 designed to investigate the potential of the microalga *Scenedesmus* sp. in high plant protein–low
325 fishmeal feeds. The fishmeal inclusion level in the control feed of the present experiment was
326 based on an earlier study in which Atlantic salmon grew from 137 g to approximately 400 g on
327 feeds containing 10 or 30% fishmeal (Kousoulaki et al., 2009). Although the authors did not
328 observe any differences in weight gain or feed utilization they emphasized the importance of the
329 quality of the fishmeal when its inclusion level is low (Kousoulaki et al., 2009). Later studies with
330 rainbow trout have shown that marine protein ingredients (krill products) can be incorporated at 5%
331 level, but to avoid negative effects on growth and feed utilization the protein quality must be
332 secured by supplementation of amino acids (Zhang et al., 2012). In the present experiment, we
333 have seen a nonsignificant reduction in growth and feed utilization in SCE 10 compared to the
334 control group. Reducing fishmeal to 2.5% in combination with 20% of the microalga *Scenedesmus*
335 sp. significantly compromised growth and feed utilization compared to fish fed the SCE 20.

336 Protein content of the microalga was lower while lipid content was comparable to a high-quality
337 fishmeal. To balance the lipid component, fish oil and rapeseed oil were slightly reduced with the
338 incorporation of the microalga in the feed. Palmitic acid, oleic acid, LA and ALA are the dominant
339 fatty acids in *Scenedesmus* sp. (Tibbetts et al., 2015). The fatty acid composition of the

340 experimental feeds was mainly reflected by the composition of fish oil and rapeseed oil, but LA
341 and ALA content were slightly higher in the SCF 20 feeds.

342 The differences in the pellet quality observed in the present study could be due to the ingredients
343 and processing parameters in the extrusion process, as reported by Sørensen (2012). Furthermore,
344 Samuelsen et al. (2018) has indicated that for better extruder performance, feed hardness and
345 durability, the optimal inclusion level of high lipid microalgae such as *Schizochytrium* sp. is 13.2%.
346 Fat leakage was higher in the CT feeds; this can possibly be explained by the microstructure and
347 the ingredient composition of the feed. Earlier studies have indicated that different pellet
348 microstructure is dependent on the feed ingredients (Draganovic et al., 2013; Sørensen et al., 2009).

349 Hardness values observed in the present experiment were higher than those recorded by Morken
350 et al. (2012), but lower than the values reported by Samuelsen et al. (2018). The hardness of the
351 pellets is positively correlated with pellet diameter (Samuelsen et al., 2018). Diameter of the pellets
352 from the different feed types used in the present experiment were similar, but was lower than those
353 employed in other studies, e.g. 8-11 mm (Samuelsen et al., 2018). The hardness of pellets may be
354 affected by the functional components such as carbohydrate fractions, starch source, amount of
355 starch, as well as the type of the plant protein ingredients in the feeds (Sørensen, 2012). Although
356 the starch and non-starch polysaccharides contents were not analyzed in the experimental diets,
357 the content and composition probably varied widely. Increasing the content of non-starch
358 polysaccharides result in harder pellets (Hansen and Storebakken, 2007; Sørensen et al., 2011).

359 The stability of the CT feeds was lower than the SCE 10 and SCE 20 feeds, at all the assessed time
360 points, except for 30 min. Water stability values recorded in the present study were higher than
361 those reported by Aas et al. (2011). Higher pellet stability has been associated with reduced feed

362 intake in rainbow trout (Aas et al., 2011). However, in the present experiment we did not observe
363 any significant differences in feed intake.

364

365 **Apparent digestibility coefficients**

366 In general, with the incorporation of the microalga the ADC values of dry matter, protein and lipid
367 were reduced significantly. The results are in line with findings reported for Nile tilapia
368 (*Oreochromis niloticus*) and African catfish (*Clarias gariepinus*) fed diets containing 30%
369 *Scenedesmus dimorphus* (Teuling et al., 2017). Overall, the ADC values of protein were lower
370 than those reported for 10 and 20% incorporation of *Desmodesmus* sp. (Kiron et al., 2016) or
371 *Nannochloropsis oceania* (Sørensen et al., 2017) in feeds for Atlantic salmon. Lipid digestibility
372 was also lower in the present study than that reported by Kiron et al. (2016) and Sørensen et al.
373 (2017). Therefore, nutrient digestibility, depends on the microalgal type. The variation in ADC
374 values of protein, lipid and energy of different microalgae species was reported earlier by us and
375 others (Gong et al., 2018; Skrede et al., 2011; Teuling et al., 2017).

376 The microalga used in the present study were centrifuged and spray-dried without any further
377 processing. The cell walls of the alga were assumed to be more intact, in contrast to the oil-
378 extracted microalgae biomass used in the studies of Kiron et al. (2016) and Sørensen et al. (2017).
379 This could be one reason for the lower nutrient digestibility recorded in this study compared to our
380 above-mentioned studies. Teuling et al. (2017) reported that 10 min bead milling of *Scenedesmus*,
381 *Chlorella* and *Nannochloropsis* can disrupt 11-39% of the algal cell walls and significantly
382 increase the soluble protein fraction of the algae, which in turn is likely to improve protein
383 digestibility. Teuling et al. (2019) confirmed that there is a high correlation between nutrient
384 digestibility and the accessibility of nutrients from the microalga *Nannochloropsis gaditana* by

385 Nile tilapia. The authors also observed different effects on cell wall integrity and digestibility by
386 using various pre-treatments. The difference in digestibility of the *Desmodesmus* sp. (Kiron et al.,
387 2016) and *N. oceania* (Sørensen et al., 2017) and the *Scenedesmus* sp. in the present experiment
388 could be attributed to the discrepancies in pretreatment-induced nutrient availability.

389 The negative digestibility of ash may be associated with drinking of seawater (Thodesen et al.,
390 2001). The digestibility value of the hardest feed in the present study, SCE 20 feed decreased
391 further compared to the CT feed. Gastro-evacuation time for pellets with higher value for hardness
392 or water stability will be longer (Aas et al., 2011), and during such circumstances, fish may drink
393 seawater to soften the pellets or prevent dehydration (Sørensen et al., 2016). This results in high
394 intake of elements present in seawater. The ash digestibility values were lower than those reported
395 by Sørensen et al. (2016, 2017).

396

397 **Growth Performance of the fish**

398 There were no mortalities during the course of the experiment and the fish performed well. The
399 present findings suggest that in spite of relatively low levels of fishmeal in the experimental diets
400 (2.5-10%), the overall growth performance and feed utilization were similar to those reported by
401 Kiron et al. (2016), or even better compared to Atlantic salmon of comparable size fed fishmeal-
402 based feeds (Sørensen et al., 2017). However, inclusion of *Scenedesmus* up to 20% in the 2.5%
403 fishmeal diet could not sustain the growth and feed utilization of fish. Feeding Atlantic salmon
404 with 20% *Desomdesmus* sp. (Kiron et al., 2016) or 10% defatted *Nannochloropsis oceania*
405 (Sørensen et al., 2017) had no negative effect on final mean body weight, weight gain, specific
406 growth rate, and thermal growth coefficient – in these studies fishmeal inclusion level was 10%.

407 On the other hand, weight gain and specific growth rate of Atlantic salmon were negatively
408 affected when fish were fed 11% *Schyzochytrium* sp. (Sprague et al., 2016) or 12%
409 *Phaeodactylum tricornutum* (Sørensen et al., 2016). The responses, however, also depend on fish
410 size, microalgae species, ingredient and chemical composition of feeds, as well as the nutrient
411 digestibility and physical quality (e.g. hardness) of feeds (Glencross et al., 2007).

412 Feed conversion ratio recorded in the present experiment was in line with the results of Kiron et
413 al. (2016). Fish fed the SCE10 and SCE 20 feed had significantly higher feed conversion ratio
414 compared with the CT group, but lower than the values reported by both Burr et al. (2012) and
415 Sprague et al. (2015). Poor feed conversion ratio recorded for the SCE 10 and SCE 20 feed may
416 indicate lower bioavailability of nutrients from the microalga compared with the CT feed.
417 However, feed intake of all the study groups was not significantly different, suggesting that
418 incorporation of the microalga had no negative effect on palatability. In contrast to our findings,
419 Palmegiano et al. (2009) reported increased feed intake and improved feed conversion ratio when
420 70% *Isochrysis* sp. was fed to gilthead sea bream (*Sparus aurata*) juveniles.

421 Condition indices are used to evaluate the general well-being or fitness of fishes (Bolger and
422 Connolly, 1989). Condition indices were not affected in the present study; this result is
423 corroborated by the study of Vizcaíno et al. (2014), in which the authors fed gilthead sea bream
424 (*Sparus aurata*) 12 and 20% *Scenedesmus almeriensis*.

425 Protein efficiency ratio was significantly lower in the algae-fed fish compared to the fish fed the
426 CT feed. However, values were within the 2-2.7% range reported in other studies in which Atlantic
427 salmon were fed microalgae-incorporated feeds (Kiron et al., 2012; Kiron et al., 2016;
428 Norambuena et al., 2015). The reduced protein efficiency ratio obtained in our study could be due
429 to the low bioavailability of nutrients from the microalgal feeds.

430

431 **Energy and nutrient retention efficiency**

432 Protein, lipid, and energy retention efficiencies were reduced in fish fed the microalga-containing
433 feed; protein and lipid values in the present experiment were higher than those reported by
434 Sørensen et al. (2016) and Aas et al. (2015). Energy retention efficiency was in line with values
435 (42-50%) reported by Sørensen et al. (2016). The reduced retention of digested lipid and protein
436 from the diet SCE 20 indicates that the utilization of lipid and protein from the microalga might
437 be lower than that from LT fishmeal and other high quality plant ingredients.

438

439 **Chemical composition of the fish**

440 Earlier studies have reported changes in the chemical composition of fish fed microalgae feeds
441 (Dallaire et al., 2007; Mustafa et al., 1994). Although weight gain, protein efficiency ratio as well
442 as protein retention of fish fed the SCE 20 feed was lower compared to the other study groups,
443 whole body protein content was high in this fish group. As for the whole body lipid content, the
444 apparently higher ($p>0.05$) values observed in fish fed the SCE 10 feeds cannot be explained based
445 on the feed lipid content, as reported by others (Dallaire et al., 2007; Watanabe, 1982). The lower
446 lipid content in fish fed the SCE 20 feed can be explained by lower utilization of energy.
447 Consequently, only marginal differences were observed in whole body energy level of the feed
448 groups. Whole body lipid content of fish in the present study was higher than values (29-32%)
449 reported for Atlantic salmon fed microalgae feed (Kiron et al., 2012; Kiron et al., 2016;
450 Norambuena et al., 2015; Sørensen et al., 2016).

451 The ash content of fish in the present study was in line with the value reported for fish fed with
452 microalgae (Kiron et al., 2016). The non-significant higher whole-body ash values observed in the
453 algae fed fish were noteworthy and suggest improved utilization of the elements in fish fed the
454 algae incorporated feeds.

455 In spite of the low fishmeal level and 50% replacement of fish oil with rapeseed oil, the calculated
456 content of EPA + DHA was 2.6%, 2.7% and 2.0% of the CT, SCE 10 and SCE 20 feeds,
457 respectively. These levels are in the nutritional requirement range recently suggested by Bou et al.
458 (2017a, 2017b) . When Atlantic salmon are fed feeds devoid of fishmeal or fish oil, the requirement
459 of 1% EPA + DHA (National Research Council, 2011) seems to be too low. The significantly
460 increased contents of LA, ALA and EPA in the whole body of fish fed SCE 10 feed points to an
461 improved utilization and deposition of fatty acids. However, higher incorporation of the
462 microalgae did not result in any significant differences in the fatty acids. In salmonid fish, the fatty
463 acid composition of the flesh is closely related to the composition in feed (Sprague et al., 2016;
464 Teimouri et al., 2016). The increased Σ n-6 FAs content in whole body of fish fed *Scenedesmus*
465 feed was mainly attributed to the higher content of LA in the feed. The increase in Σ n-3 FAs and
466 Σ PUFA observed in fish fed the SCE 10 feeds is also noteworthy. The modest increase in whole
467 body EPA and DHA, in spite of reduced content of DHA in the SCE 10 and SCE 20, may have
468 been stimulated by slightly higher LA and ALA in the microalgae. The pathways are well known
469 for the endogenous production of EPA and DHA from n-3 or n-6 C₁₈ PUFA (Tocher, 2015). Earlier
470 studies have shown that substrate-specific acyl elongases and desaturases can be modulated by the
471 dietary fatty acid composition to stimulate the production of EPA and DHA from ALA (Tocher et
472 al., 2003; Zheng et al., 2005). Furthermore, it has been shown that high levels of dietary EPA and
473 in particular DHA reduce endogenous production of EPA and DHA (Bou et al., 2017a; Thomassen

474 et al., 2012). The CT-fed fish had lower EPA and DHA content while the microalga-fed fish had
475 similar or higher values compared to the initial EPA and DHA content. The tendency of increased
476 EPA and DHA content as well as increased PUFA contents of Atlantic salmon induced by an
477 ingredient such as *Scenedesmus* sp. is favorable from a nutritional point of view.

478

479 **Conclusion**

480 The present study indicates that incorporation of microalgae *Scenedesmus* sp. of up to 10% in low
481 fishmeal diet did not affect the feed intake, growth and chemical composition of salmon. However,
482 the inclusion of the microalga, particularly at 20% in low fishmeal diets, significantly reduced the
483 digestibility, nutrient retention efficiency and feed conversion ratio in Atlantic salmon.
484 *Scenedesmus* sp. at 10% in the diet improved the total n-3 and PUFA content in salmon. Inclusion
485 of the microalga up to 10% also did not significantly alter the physical quality of the diet.

486 The microalga *Scenedesmus* has the potential to be used as feed ingredient in diets for Atlantic
487 salmon. However, novel, cost-effective methods for cell wall destruction may be essential for
488 increasing the bioavailability of nutrients.

489

490 **Declarations**

491 **Abbreviations**

492 CT – Control group

493 DHA - Docosahexaenoic Acid

494 EPA – Eicosapentaenoic Acid

495 FAO – Food and Agricultural Organization of the United Nations

496 IFFO – The Marine Ingredients Association

497 PUFA – Poly Unsaturated Fatty Acid

498 SCE 10 – Low alga group

499 SCE 20 – High alga group

500 SFA – Saturated fatty acids

501

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518

519 **Availability of data and materials**

520 **All the data are presented in the article. Any additional information required from the**
521 **authors will be available upon request.**

522 **Author's contributions**

523 Yangyang Gong: Execution; Investigation; Methodology; Writing original draft

524 Tharindu Bandara: Execution; Investigation; Methodology; Writing original draft

525 Mark Huntley: Conception; Project administration; Review and editing

526 Zackary Johnson: Conception; Project administration; Review and editing

527 Jorge Dias: Methodology; Review and editing

528 Mette Sørensen: Conception; Design of experiment; Execution, Writing the manuscript

529 Viswanath Kiron: Conception; Design of experiment; Execution, Writing the manuscript

530

531 **Ethical approval and consent to participate**

532 The National Animal Welfare Authority (Mattilsynet) approved the conduct of animal experiment
533 and the animals were handled according to the sanctioned protocols. All persons associated with
534 the project scientifically are authors on the paper and have approved the final version of the
535 manuscript submitted for review. All data gathered during the study formed the basis of this
536 manuscript and is presented in its entirety.

537 **Consent for publication**

538 Not applicable.

539 **Competing interests**

540 The authors declare that they have no competing interests.

541

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701

702

703 Figure legends:

704 Figure 1: Physical appearance of the three different feeds. Control (CT), SCE 10, SCE 20: low
705 fishmeal control diet, *Scenedesmus* 10% diet, *Scenedesmus* 20% diet, respectively.

706

707 Figure 2: Water stability test for CT, SCE 10 and SCE 20 feeds. Control (CT), SCE 10, SCE 20:
708 low fishmeal control diet, *Scenedesmus* 10% diet, *Scenedesmus* 20% diet, respectively. Four
709 shaking regimes were employed to determine the pellet water stability: 100 shakings of the cassette
710 per minute over 15, 30, 45 and 60 minutes. Water stability values are expressed as percentage of
711 dry matter that is retained from the initial dry weight. Error bars depict standard deviations.



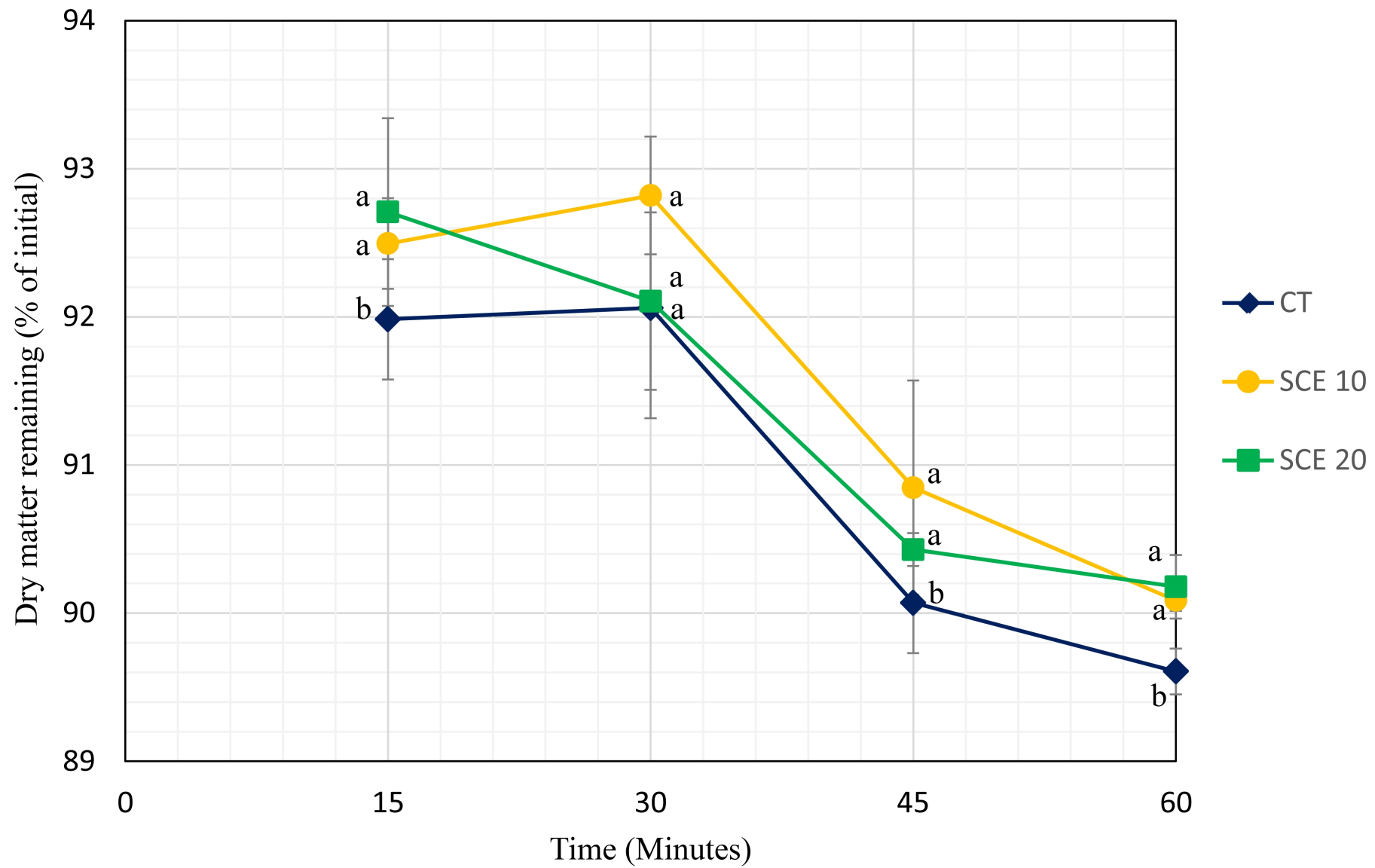
Control



SCE 10



SCE 20



1 Table 1: Ingredient composition (%) of the control (CT), low algae (SCE 10) and high algae
 2 (SCE 20) feeds

3

Ingredients	CT	SCE 10	SCE 20
	%	%	%
Fishmeal 70 LT FF (SKAGEN) ^a	10.0	5.0	2.5
<i>Scenedesmus</i> sp. – (Allma [®]) ^b	0.0	10.0	20.0
Soy protein concentrate (SOYCOMIL [®]) ^c	12.0	11.7	10.9
Pea protein concentrate ^d	12.0	11.7	10.9
Potato concentrate ^e	12.0	11.7	10.9
Wheat Gluten ^f	8.5	8.3	7.7
Corn gluten ^g	7.0	6.8	6.3
Wheat meal ^h	14.5	11.0	7.6
Fish oil (SAVINOR) ⁱ	10.0	9.8	9.5
Rapeseed oil ^j	10.0	9.8	9.5
Vitamin & Mineral Premix PV01 ^k	1.0	1.0	1.0
Soy lecithin ^l	0.5	0.5	0.5
MCP ^m	2.0	2.0	2.0
L-Histidine ⁿ	0.1	0.1	0.1
DL-Methionine ^o	0.3	0.3	0.3
Yttrium oxide ^p	0.02	0.02	0.02

4 a Sopropêche, France

5 b Allmicroalgae, Portugal

6 c ADM, The Netherlands

7 d ROQUETTE Frères, France

8 e AVEBE, The Netherlands

9 f ROQUETTE Frères, France

10 g COPAM, Portugal

11 h Casa Lanchinha, Portugal

- 12 i SAVINOR UTS, Portugal
- 13 j Henry Lamotte Oils GmbH, Germany
- 14 k PREMIX Lda, Portugal.
- 15 l Lecico P700IPM, LECICO GmbH, Germany
- 16 m Fosfitalia, Italy
- 17 n Ajinomoto Eurolysine SAS, France
- 18 o Evonik Nutrition & Care GmbH, Germany
- 19 p Sigma-Aldrich, Spain
- 20
- 21

22 Table 2: Analyzed chemical composition (%) of the feeds

Parameter	CT	SCE 10	SCE 20
Moisture	6.3	6.2	6.9
Dry matter, %			
Protein	49.2	49.3	48.9
Lipid	21.1	22.5	21.0
Ash	5.8	5.6	5.9
Energy (KJ g ⁻¹)	24.5	24.8	24.9

23 CT: Control; SCE 10: incorporation of 10% *Scenedesmus* in the diet; SCE 20: incorporation of 20%
 24 *Scenedesmus* in the diet. Values are expressed as mean of 4 replicate samples per diet.

25 Table 3 Analyzed fatty acid composition (% of total fatty acids) of the experimental feeds

Fatty acid %	CT	SCE 10	SCE 20
C14:0	3.11	2.90	2.48
C15:0	0.42	0.40	0.53
C16:0	13.05	13.62	14.21
C16:1n-7	3.53	3.43	2.86
C18:0	3.26	3.38	3.87
C18:1n-9	36.46	37.06	36.61
C18:1n-7	3.43	3.48	3.29
C18:2n-6	14.33	14.06	15.08
C18:3n-6	0.35	0.34	0.21
C18:3n-3	4.94	4.69	6.33
C20:0	0.37	0.36	0.65
C20:1n-9	3.45	3.43	1.83
C20:5n-3	3.35	3.29	4.15
C20:4n-6	0.72	0.64	0.50
C22:6n-3	9.12	8.85	7.27
C24:0	0.12	0.08	0.14
Saturates (SFAs)	20.33	20.74	21.88
Monounsaturates (MUFAs)	46.87	47.40	44.59
n-6 PUFAs	15.40	15.04	15.79
n-3 PUFAs	17.41	16.83	17.75

PUFAs

31.81

31.87

33.54

26 CT: Control; SCE 10: incorporation of 10% *Scenedesmus* in the diet; SCE 20: incorporation of 20%

27 *Scenedesmus* in the diet. Values are expressed as mean value of 2 replicate samples per diet.

28 SFAs, Saturated fatty acids; MUFAs, Monounsaturated fatty acids; n-6 PUFAs, Omega-6 polyunsaturated

29 fatty acids; n-3 PUFAs, Omega-3 polyunsaturated fatty acids; PUFAs, Polyunsaturated fatty acids

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33 Table 4: Physical characteristics of the experimental feeds

Parameter	CT	SCE 10	SCE 20	p value
Fat leakage (%)	6.2 ± 0.6 ^a	5.3 ± 0.3 ^b	3.9 ± 0.4 ^c	< 0.001
Hardness (N)	22.9 ± 4.8 ^b	22.2 ± 5.0 ^b	39.6 ± 8.1 ^a	< 0.001
Length (mm)	4.4 ± 0.5 ^a	4.2 ± 0.5 ^{ab}	4.1 ± 0.6 ^b	<0.001
Diameter (mm)	3.0 ± 0.2	3.0 ± 0.1	3.1 ± 0.2	0.4634

34 CT: Control; SCE 10: incorporation of 10% *Scenedesmus* in the diet; SCE 20: incorporation of 20%
 35 *Scenedesmus* in the diet. Fat leakage is expressed as mean ± SD (n=6 replicates). Hardness, length
 36 and diameter are reported as an average value of 6 means ± SD, each mean value is an average of
 37 20 pellets. Values in the same row with different superscript letters indicate significant difference
 38 (p<0.05)

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40 Table 5: Apparent digestibility coefficients (ADC, %) of dry matter, lipid, protein, ash and
41 energy in the experimental feeds

Parameter	CT	SCE 10	SCE 20	p value
Dry matter	67.6 ± 0.8 ^a	62.5 ± 0.2 ^b	54.5 ± 3.1 ^c	<0.001
Lipid	90.9 ± 0.2 ^a	88.1 ± 0.4 ^b	79.4 ± 1.8 ^c	0.001
Protein	82.3 ± 1.1 ^a	77.6 ± 0.9 ^a	69.2 ± 3.4 ^b	< 0.001
Ash	-22.9 ± 8.6	-31.6 ± 8.4	-42.9 ± 7.1	0.061
Energy	77.6 ± 0.4 ^a	72.6 ± 0.1 ^b	63.8 ± 2.5 ^c	< 0.001

42 CT: Control; SCE 10: incorporation of 10% *Scenedesmus* in the diet; SCE 20: incorporation of 20%
43 *Scenedesmus* in the diet. Values are expressed as mean ± SD (n=6 replicate tanks). Values in the
44 same row with different superscript letters indicate significant difference (p<0.05)

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47 Table 6: Weight gain, growth rate, feed conversion ratio, and somatic indices of Atlantic salmon
 48 for the experimental period

Parameter	CT	SCE 10	SCE 20	p value
Growth parameter				
Initial body weight (g)	228.4 ± 4.6	230.8 ± 2.2	228.1 ± 4.1	0.418
Final body weight (g)	473.6 ± 47.7 ^a	451.0 ± 23.4 ^{ab}	416.7 ± 21.8 ^b	0.030
Weight gain (%)	107.1 ± 17.2 ^a	95.4 ± 10.3 ^{ab}	82.6 ± 7.2 ^b	0.013
Specific growth rate (% day ⁻¹)	1.12 ± 0.13 ^a	1.03 ± 0.08 ^{ab}	0.93 ± 0.06 ^b	0.014
Feed intake (% BW day ⁻¹)	0.86 ± 0.05	0.90 ± 0.04	0.89 ± 0.05	0.363
Feed conversion ratio	0.76 ± 0.09 ^c	0.88 ± 0.04 ^b	0.97 ± 0.04 ^a	<0.001
Protein efficiency ratio	2.69 ± 0.23 ^a	2.36 ± 0.11 ^b	2.13 ± 0.12 ^b	<0.001
Thermal growth coefficient	3.48 ± 0.47 ^a	3.19 ± 0.27 ^{ab}	2.8 ± 0.22 ^b	0.015
Condition indices				
Hepato-somatic index (%)	1.6 ± 0.2	1.5 ± 0.2	1.5 ± 0.2	0.781
Viscero-somatic-Index (%)	10.1 ± 1.2	10.4 ± 0.9	11.1 ± 1.4	0.282
Condition factor (g cm ⁻³)	1.42 ± 0.04 ^a	1.35 ± 0.02 ^b	1.32 ± 0.03 ^b	<0.001

49 CT: Control; SCE 10: incorporation of 10% *Scenedesmus* in the diet; SCE 20: incorporation of 20%
 50 *Scenedesmus* in the diet; BW, body weight. Values are expressed as mean ± SD (n=6 replicate tanks).
 51 Values in the same row with different superscript letters show significant differences (p<0.05)

53 Table 7: Nutrient retention efficiency (%) of lipid, protein and energy (gross) and retention
 54 efficiency of the digested nutrients (%) in Atlantic salmon fed the experimental diets

Parameter	CT	SCE 10	SCE 20	p value
Gross				
Lipid	85.7 ± 2.9 ^a	73.0 ± 3.5 ^b	63.0 ± 5.1 ^c	< 0.001
Protein	47.6 ± 3.9 ^a	41.1 ± 2.5 ^b	37.8 ± 2.1 ^b	< 0.001
Energy	49.6 ± 2.7 ^a	43.1 ± 3.7 ^b	36.4 ± 2.1 ^c	< 0.001
Digested				
Lipid	99.2 ± 5.6 ^a	85.4 ± 6.6 ^b	73.2 ± 4.8 ^c	0.020
Protein	62.3 ± 8.7 ^a	54.8 ± 6.8 ^{ab}	49.8 ± 4.1 ^b	< 0.001
Energy	69.1 ± 4.8 ^a	61.4 ± 7.1 ^a	51.2 ± 4.2 ^b	< 0.001

55 CT: Control; SCE 10: incorporation of 10% *Scenedesmus* in the diet; SCE 20: incorporation of 20%
 56 *Scenedesmus* in the diet. Values are expressed as mean ± SD (n=6 replicate tanks). Values in the
 57 same row with different superscript letters indicate significant difference (p<0.05)

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61 Table 8: Chemical composition of the whole body (g kg⁻¹ dry matter) of Atlantic salmon at the end
 62 of the feeding period

Parameter	Initial	CT	SCE 10	SCE 20	p value
Moisture (g kg ⁻¹)	71.3	68.7 ± 5.6 ^{ab}	68.5 ± 4.7 ^a	69.3 ± 3.4 ^b	0.017
g kg⁻¹ dry matter					
Protein	593.0	556.2 ± 12.3 ^{ab}	546.4 ± 13.3 ^b	565.6 ± 7.3 ^a	0.032
Lipid	332.6	373.1 ± 8.6 ^a	374.2 ± 7.0 ^a	357.0 ± 4.9 ^b	<0.001
Ash	66.3	56.2 ± 3.3 ^b	58.5 ± 3.2 ^{ab}	63.7 ± 4.8 ^a	0.012
Energy (KJ g ⁻¹)	25.8	26.6 ± 0.1 ^a	26.2 ± 0.6 ^{ab}	26.0 ± 0.2 ^b	0.029

63 CT: Control; SCE 10: incorporation of 10% *Scenedesmus* in the diet; SCE 20: incorporation of 20%
 64 *Scenedesmus* in the diet. Values are expressed as mean ± SD (n=6 replicate tanks). Values in the
 65 same row with different superscript letters indicate significant difference (p<0.05)

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68 Table 9 Fatty acid composition (% of total fatty acids) in fish at the start (initial) and at the end
 69 of the feeding period

Fatty acid %	Initial	CT	SCE 10	SCE 20	p value
Saturates (SFAs)					
C14:0	4.06	3.11 ± 0.47	2.96 ± 0.15	3.05 ± 0.23	0.716
C15:0	0.37	0.44 ± 0.03	0.47 ± 0.08	0.43 ± 0.05	0.501
C16:0	12.56	13.79 ± 0.47	13.57 ± 0.26	13.36 ± 0.26	0.123
C18:0	3.18	3.62 ± 0.07 ^a	3.45 ± 0.17 ^{ab}	3.33 ± 0.08 ^b	0.002
C20:0	0.37	0.42 ± 0.06	0.45 ± 0.13	0.33 ± 0.06	0.087
C24:0	0.11	0.12 ± 0.03	0.12 ± 0.04	0.12 ± 0.03	0.954
ΣSFAs	20.65	21.50 ± 0.86	21.02 ± 0.53	20.61 ± 0.47	0.092
Monounsaturates (MUFAs)					
C16:1n-7	4.29	3.41 ± 0.20	3.22 ± 0.34	3.50 ± 0.12	0.154
C18:1n-9	34.91	37.46 ± 0.89	36.95 ± 0.84	36.88 ± 1.07	0.509
C18:1n-7	3.42	3.45 ± 0.06	3.37 ± 0.10	3.42 ± 0.06	0.217
C20:1n-9	5.16	3.70 ± 0.06	2.95 ± 0.88	3.49 ± 0.15	0.065
ΣMUFAs	47.78	48.03 ± 0.81	46.49 ± 1.97	47.28 ± 1.14	0.204
n-6 PUFAs					
C18:2n-6	13.98	13.95 ± 0.17 ^a	14.54 ± 0.42 ^b	14.28 ± 0.21 ^{ab}	0.010
C18:3n-6	0.36	0.31 ± 0.11	0.34 ± 0.11	0.36 ± 0.05	0.689
C20:4n-6	0.82	0.63 ± 0.08	0.64 ± 0.06	0.70 ± 0.05	0.183
Σn-6 FAs	15.15	14.89 ± 0.30 ^a	15.52 ± 0.38 ^b	15.34 ± 0.20 ^{ab}	0.008

n-3 PUFAs					
C18:3n-3	4.49	4.48 ± 0.29 ^a	5.18 ± 0.71 ^b	4.88 ± 0.25 ^{ab}	0.050
C20:5n-3	3.61	2.91 ± 0.15	3.58 ± 0.76	3.24 ± 0.21	0.070
C22:6n-3	8.32	8.19 ± 0.30	8.22 ± 0.34	8.65 ± 0.48	0.097
Σn-3 FAs	16.42	15.58 ± 0.55 ^a	16.97 ± 1.22 ^b	16.77 ± 0.89 ^{ab}	0.041
ΣPUFAs	31.57	30.47 ± 0.68 ^a	32.49 ± 1.56 ^b	32.11 ± 1.00 ^{ab}	0.017
n-3/n-6	1.08	1.05 ± 0.04	1.09 ± 0.06	1.09 ± 0.05	0.202

70 CT: Control; SCE 10: incorporation of 10% *Scenedesmus* in the diet; SCE 20: incorporation of 20%
71 *Scenedesmus* in the diet. SFAs, Saturated fatty acids; MUFAs, Monounsaturated fatty acids; n-6 PUFAs,
72 Omega-6 polyunsaturated fatty acids; n-3 PUFAs, Omega-3 polyunsaturated fatty acids; PUFAs,
73 Polyunsaturated fatty acids. Values are expressed as mean ± SD (n=6 replicate tanks). Values in the
74 same row with different superscript letters indicate significant difference (p<0.05)

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