COURSE CODE: COURSE TITLE:

NUMBER OF UNITS: 3 U

**FIS409** 

**Fish Nutrition** 

COURSE DURATION:

3 Units Three hours per week

# COURSE DETAILS:

Course Coordinator:	Dr. S.O.Obasa
Email:	samoluobasa@yahoo.com
Office Location:	Room D211, COLERM
Other Lecturers:	Dr. (Mrs.) F.O.A. George and Dr. W.O. Alegbeleye

### COURSE CONTENT:

Nutrient requirements for fish. Factors affecting nutrient requirements of fish. Chemistry and nutritive values of materials used in fish feed. Feed formulation for fish utilization. General methods of feeding fish. Various fish product development, their economic value and implication.

### COURSE REQUIREMENTS:

. This is a compulsory course for all students in Department of Aquaculture & Fisheries Management. In view of this, students are expected to participate in all the course activities and have minimum of 75% attendance to be eligible to write the final examination.

## READING LIST:

## LECTURE NOTES

Fish products a) Food products b) Non-food products Definitions: Raw material----->Product Defined Process Factors to consider in the development of fish products i) Consumer needs ii) Quality (products should meet desired standards)

#### iii) Safety

Food products

- · Canned fish products, manufacturing;
- · Fish and chip dinners, frozen, manufacturing;
- · Fish canned, manufacturing;
- · Fish cured, manufacturing;
- · Fish dinners, pre-cooked, frozen, manufacturing;
- · Fish fillets, steaks, blocks, etc., manufacturing;
- · Fish roe, processed, manufacturing;
- · Fish, chilled or frozen, manufacturing;
- · Fish, processed or prepared, manufacturing;
- · Fish, salted or dried, manufacturing;
- $\cdot$  Fermented fish products
- · Lobster, processing;
- · Mollusc processing;
- · Oyster canning;
- · Ready-to-serve frozen fish products, manufacturing;
- · Seaweed processing;
- · Shellfish canning, manufacturing;
- · Shellfish, processed or prepared; and
- · Smoked fish, manufacturing

Non-food products:

- · Fish liver oil extraction, crude, and manufacturing;
- · Fish meal, manufacturing
- · Marine animal oil extraction, manufacturing;
- · Seaweed processing

Economic value and implications of fish products

1. Feed formulation

i. Definition. Calculation of different ingredients to be mixed together to form a balance ration.

ii. Requirements of feed formulation.

iii. Different methods of feed formulation.

Pearson's square

Least cost and

Algebraic.

Example 1.

Using the Pearson's square method, formulate a ration (100 kg) containing 30% crude protein (CP), using fish meal (72% CP) and maize, (10% CP). Calculate each ingredient contribution by

weight and by protein.

72 20

x 100 = 32.26 62 30 42  $10 \_ x 100 = 67.74$  62Contribution of fish meal by weight = 32.26 Contribution of maize by weight = 67.74

Total = 100.0 "" fish meal by protein = 32.26/100 x 72 = 23.23 "" maize "" = 67.72/100 x 10 = 6.77 Total = 30.00 %Example 2 Formulate a ration containing 30% CP using fish meal (72% CP), soybean meal (43% CP) in the ratio 1:2. Use maize (10% CP) as energy source.. (Ratios are assigned when using more than one source of nutrient). Fish meal 72% CP Ratio 1 1x72 = 72 Soybean meal 43% CP Ratio 2 2 x 43 = 86

3 158/3 = 52.67 52.67 20/42.67 x100 = 46.87 30  $10\ 22.67/42.67\ x100 = 53.13$ Protein sources contribution by weight = 46.87Individual source = 46.87/3 = 15.62Fish meal =  $15.62 \times 1 = 15.67$ Soybean meal = 15.62 x2 = 31.24Maize = 53.13Contribution by protein: Fish meal =  $15.62/100 \times 72 = 11.25$ Soybean meal = 31.24x43 = 13.43Maize = 53.13/100 x 10 = 5.31 Total = \_\_\_\_ 29.99 or 30.00%. 3. Different methods of feeding. 1. Point/spot feeding. This is when feed is dispensed to fish at a point or spot in the culture system. Advantages and disadvantages 2, Broadcast feeding. This is when feed is dispensed to fish by spreading or broadcasting in the culture system. Advantages and disadvantages. 2. Mechanical feeding Feeding equipments Stationary feeding equipment e. g. Demand feeder Mobile feeding equipment e. g. Automatic feeder. Mode of feeding 1. Feeding at percentage body weight.

2. Feeding to satiation.