IOP Conference Series
Earth and Environmental Sciences

ASEAN-FEN
7th International Fisheries Symposium

Projecting ASEAN FEN-Plus for Sustainable Aquaculture, Fisheries and Aquatic Ecosystem

Batu City, Indonesia. November 07-09, 2017

IOP Proceeding

ASEAN-FEN INTERNATIONAL FISHERIES SYMPOSIUM – 2017

Preface

The 7th ASEAN-FEN International Fisheries Symposium was successfully held in Batu, East Java, Indonesia 7 – 9 November 2017. The conference was hosted by Faculty of Fisheries and Marine Science, Brawijaya University Malang Indonesia. The theme of this symposium was "Projecting ASEAN FEN Plus for Supporting Sustainable Aquaculture, Fisheries and Aquatic Ecosystems", with focus on the advanced innovation to address to the newly emerged issues in aquaculture, fisheries and aquatic ecosystems for the synergies between socioeconomic development and protecting natural resources and the environment**.**

The conference was attended by over 500 researchers from different countries, who presented and discussed the results of their work within the framework of five main areas: 1. Aquaculture, 2. Sustainable fisheries and management, 3. Seafood processing and biotechnology, 4. Aquatic resources, biodiversity and environment, and 5. Fisheries Economic.

ASEAN-FEN IFS 2017 Committee received more than 120 manuscripts from participated universities and research institutes, and 106 manuscripts were accepted for publication. All of the papers were subjected to peer-review by qualified experts in the field selected by the conference committee. The papers selected depended on their quality and their relevancy to the conference.

We would like to thank all the authors who have contributed to this volume and also to the board members, organizing committee, reviewers, speakers, chairpersons, sponsors and all the conference participants for their support to the ASEAN-FEN IFS 2017.

Warm Regards,

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Effect of earthworm (*Lumbricus rubellus*) in feed formulation to improve fatty acids profile in eel (*Anguilla bicolor*) meat

IOP Conf. Series: Earth and Environmental Science **137** (2018) 012032 doi:10.1088/1755-1315/137/1/012032

Effect of earthworm (*Lumbricus rubellus*) in feed formulation to improve fatty acids profile in eel (*Anguilla bicolor*) meat

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Abstract. Eel requires unsaturated fatty acids of linolenic acid for growth. Which can be supplied from earthworms. In this study, addition of earthworm in formulation feed aimsed to improve the fatty acid profile eel meat. This research used experimental method and randomized complete design method with five treatments. Each treatment was repeated four times. The use of earthworms in feeding treatment formulation was done for 21 days with different level i.e: 0 % (P0), 25 % (P1), 50 % (P2), 75 % (P3) and 100 % (P4). The result showed that the addition of eartworm significantly influenced the omega 3 contents (EPA & DHA) of eel meat.

1. Introduction

Eel (*Anguilla bicolor*) is a freshwater fish that has a large potential to be developed. According to Hameed *et al.* [1], eel contains 48.430 % saturated fatty acids, 50.639% unsaturated fatty acids. In addition, there is a 0.461 % EPA, 1.294 % DHA, 9.134 % linoleic acid and 0.472 % arachidonic acid. Eelcontains 1.337 mg/100 g DHA and 742mg/100g EPA. Consumers' demand for eels has increased due to its high nutrient content. Demand for eels in international markets has reached 300,000 tons/year. The market demand for eels is increasing because people consider the meat is savory and rich beneficial for the body [2]. Eels areknown as a fishery commodity that is rich in protein, fat, minerals, and vitamins compared to other fish species [3].

Polyunsaturated fatty acids functions as a nutrient in the body, such as EPA and DHA that give benefits to human health. EPA and DHA contained in fatty fish and they cannot be synthesized in the human body [4]. The ratio between omega-3 and omega-6 fatty acidsis a good indicator for comparing the relative nutritional value of different species of fish. The ratio of omega-3 and omega-6 fatty acids helps to prevent coronary heart disease by reducing the levels of plasma lipids and risk of cancers[5]. Omega-3 and omega-6 fatty acids are polyunsaturated are important components of cell membranes and are precursors to many other substances in the body such as those involved with regulating blood

pressure and inflammatory responses, thus theymust be obtained through food [6]. Therefore, this research was aimed to know effect of addition of earthworms (*Lumbricus rubellus*) in feed formula on fatty acid profile of eels.

2. Methodology

2.1 Preparation of earthworm (Lumbricus rubellus)

Earthworms were obtained from Malang, East Java. They were mixed with feed formulation (commercial fishmeal) in doses of 0, 25, 50, 75, and 100 % and shaped like pasta. The feed then went through proximate analysis as shown in table 1.

Table 1. Nutritional feed ingredients.

Feed Ingredients	Dry Ingredients	Crude Protein (%)	Crude Fat (%)	Crude Fiber (%)	Ash (%)	NFE (%)
Formulation Feed	80.029	42.067	13.011	6.806	14.228	3.916
Earthworms	22.896	13.634	5.749	0.548	1.589	1.376

2.2 Experimental design

Eels used were from fingerling stage weighing 20-25 g with the total of 100 g and they were supplied from Malang, East Java. Eelswere selected and then acclimatized for 30 min. Furthermore,eels wasadapted for a week. For 21 days, the eels were given feed containing 0 %, 25 %, 50 %, 75 %, and 100 % earthworm.

2.3 Fish composition

The levels of fat, protein, fiber, and energy ingredients without nitrogen (BETN) in eel meat were analyzed based on AOAL methods [7].

2.4 Fatty acid derivatisation

Eel meat was cut, chopped, weighed for 1 g, and put into test tubes. Sodium chloride (0.5 g) and 4 mL hexane were added and the mixture was vortexed for 2 min until it was clear. Clear hexane layer was taken and transferred into the next derivatisation tube and drained with stream of nitrogen. NaOH 2 % (2 mL) was added to methanol then close to temperate at 90 ºC for 5 min. The result was left to cool before added with 2 mL methanol in BF3 further heated again for 30 min. Samples were then extracted with 3 mL of hexane to final stage. Extract was analyzed by GC-MS[8].

2.5 Gas chromatography (GC)

Sampleswere analyzed using gas chromatogram Shimadzu GC-2014 with helium as a carrier gas and SGE forte BPX 70 column (film thickness of 30 m x 0.25 mmID x 0.25µm) (SGE Europe Ltd. Milton Keynes.UK) as the analytical column. The peaks were identified using standardmix of 38 external FAME (FAME Mix C4-C24. Supelco; Sigma – Aldrich). Initial column temperature was set at 50°C for 1 min. Temperature was raised at 2 °C/min until it reached 188 °Cand maintained for 10 min. next, the temperature was increased further to 240 °C and maintained for 4 minbefore it was returned to the initial temperature [9].

2.6 Statistical analysis

The data were expressed as mean ± standard deviation. The data were analyzed using SPSS version 16.0 (SPSS Inc., Chicago, IL). Differences between means were analyzed by Analysis of Variance followed by Duncan's multiple comparison test. Significantdifferent was set at $p < 0.05$.

3. Results

3.1 Proximate analysis of eel meat

ANOVA showed that there were no significant effect of different feed formulations ($p>0.05$) (Figure 1) on nutritional content of eel meat. The use of earthworms led to increasing levels of fat on eel meat with 1.612 % in P0, 1.242 % in P1, 1.256 % in P2, 1.690 % in P3, and 1.505 % in P4.Protein levels in eel meat were 17.073 % in P0, 16.957 % in P1, 16.599 % in P2, 17.413 % in P3, and17.846 % in P4. Meanwhile, ash content ranged from 0.083 % to 1.148 % and the energy content was within the range of 0.95 to 1.014 %.

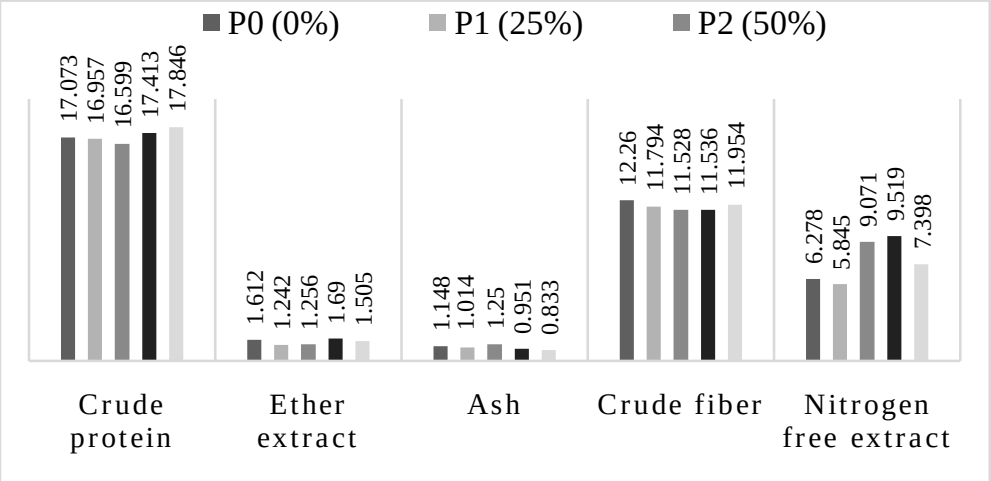

Figure 1. Proximatecomposition of eel meat as affected by different feed formula added with earthwormson the feed formulation against fish eel meat content.

3.2 Fatty acid profile

There were no significant effect given by the different feed formula on saturated fatty acids, unsaturatedfatty acids, and omega 6 fatty acids of eel meat. Meanwhile, the treatments gave significant differences in EPA and DHA content of eel meat, where P4 had significantly higher EPA and DHA contents than P0 (table 1).

Table 2. Fatty acid profile of eel meat.

FAMEs	Treatment (%)				
	P0	P1	P2	P3	P4
C12:0 Lauric acid	0.347	1.003	0.624	0.397	0.830
C14:0 Myristic acid	5.291	5.417	5.507	4.942	5.465
C13:0 Pentadecanoic acid	0.665	0.696	0.629	0.701	0.739
C16:0 Palmitic acid	25.347	25.057	25.410	24.529	25.164
C18:0 Stearic acid	5.317	5.471	5.010	5.834	5.552
∑Saturated Fatty Acid (SFA)	36.967	37.644	37.180	36.403	37.750
C16:1Palmitoleic acid	6.219	6.217	6.445	5.699	6.070
C18:1 Oleic acid (ώ9)	32.478	31.880	32.177	32.193	31.859
C18:1 Elaidic acid	3.894	4.179	3.978	3.898	4.099
C20:1 cis 11 Eicosenoic acid	2.268	2.648	2.521	3.403	2.638

C22:1 Erucic acid	0.293	0.256	0.372	0.458	0.273
∑Mono Unsaturated Fatty Acid (MUFA)	45.152	45.180	45.493	45.651	44.939
C18:2 Linoleic acid (LA) (ώ6)	8.139	8.946	8.593	9.1635	8.661
C20:4 Arachidonic acid (ώ6)	1.432	1.481	1.314	1.488	1.392
C20:5 Eicosapentaenoic acid (EPA) (ώ3)	1.243[a]	1.014[c]	1.194[ab]	1.101[abc]	1.073[bc]
C20: 3 Cis 8. 11. 14 Eicosatrienoic acid (hGLA) (ώ6)	0.712	0.771	0.673	0.792	0.749
C18:3 α Linolenic (ώ3)	0.600	0.541	0.577	0.600	0.543
C22:6 Docosahexaenoic (DHA) (ώ3)	4.599[a]	3.257[b]	4.045[ab]	3.655[ab]	3.790[ab]
∑Poly Unsaturated Fatty Acid (PUFA)	16.725	16.010	16.396	16.799	16.208
∑Unsaturated Fatty Acid (UFA)	61.877	61.190	61.889	62.450	61.147
SFA/UFA	0.597	0.615	0.600	0.582	0.617
UFA/SFA	1.673	1.625	1.664	1.715	1.619
∑n3	6.442	4.812	5.816	5.356	5.406
∑n6	10.283	11.198	10.580	11.443	10.802
n3/n6	0.626	0.429	0.549	0.468	0.500
n6/n3	1.596	2.327	1.819	2.136	1.998
EPA	1.243[a]	1.014[c]	1.194[ab]	1.101[abc]	1.073[bc]
DHA	4.599[a]	3.257[b]	4.04[5ab]	3.655[ab]	3.790[ab]
EPA/DHA	0.270	0.311	0.295	0.301	0.283

P0 = commercial feed and earthworm (100%: 0%). P1 = commercial feed and earthworm (75%: 25%). P2: commercial feed and earthworm (50%: 50%). P3 = commercial feed and earthworms (25%: 75%). P4 = commercial feed and earthworm (0%: 100%)

4. Discussion

Figure 1 is in accordance with the results of Litzow *et al.* [10] who stated the fat content in fish feed should be about 15%.Fat content in eel meat is highly correlated with the content of essential fatty acids. Moreover, Kandemir and Polat [11] stated that the content of fatty acids in aquatic organisms can be influenced by the living condition, either wild in nature or in captivity. There was lack of linolenic acid found in feed formula although the fatty acid was found in the earthworms.

The fatty acid profile of eel meat as shown Table 2 is in accordance with Oku *et al.* [12] who reported fatty acid content of Japanese eel (*Anguilla japonica*) fresh meat consisted mostly of monounsaturated fatty acids (MUFA), while unsaturated fatty acids (PUFA) appeared in low amount. Variation of fatty acids in aquatic organisms can be influenced by seasons, geographical location, and environment salinity [13].

Different doses of earthworms in eel feed formula could increase EPA and DHA contents in eel meat. The content of the omega-3 fatty acids EPA and DHA was affected by the presence or absence of earthworms in the feed formulation. According to Robin *et al.* [14] stated that when feed isrich in omega-3 fatty, Then the fish meat composition would beinfluenced. This is in accordance with the results of Huang *et al.* [15] stating that fatty acids contained in fish meat is derived from the fatty acids consumed by the fish.

Omega 3 and omega 6 fatty acids arepolyunsaturated fatty acids (PUFA). Omega 6 in eel meat showed a higher percentage compared with omega 3 [1]. Extremely high Omega 6 can negatively affect the body. The number and ratio of omega 3 and omega 6 fatty acids are important to be considered in formulating fish feed. A good ratio of omega 3: omega 6 is 10:1, which means there should be higher omega 3 content compared with omega 6 [3]. The best ratio was found in treatment P1 (75 %: 25 %) that was 1: 1.8. The composition of fatty acids in feed formulation can affect the ratio of omega 3 and omega 6 [16].

Fatty acids n-3 and n-6 are required in fat biosynthesis, so that in the event of a shortage or excess of one of the fatty acids,it will inhibit the rate of biosynthesis of other fatty acids and eventually it will

affect the composition of fatty acids in fish. an imbalance ratio of omega 3 and omega 6 can lead to competition inutilizing enzymes in fat metabolism, which can affectgrowth. As a conclusion, the use of earthworms in eel feed did not significantly affect fatty acid profile in eel meat.

5. Conclutions

Additions of earthworm in eel feed formula increase EPA and DHA contents in eel meets. The best EPA and DHA ratio of commercial feed and earthworm ws oin treatment P1 (75 %: 25%).

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