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Nofima

Whole body proximate, amino acid, fatty acid and elemental composition of Atlantic salmon (*Salmo salar*) at harvest size from commercial farming in Norway

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Salmon fed commercial feeds, sampled from commercial productions and harvest through 2017, show an average content of (g/100 g): protein, 16.9; lipid, 21.5; ash, 1.8; lysine, 1.20; methionine, 0.45 and (mg/kg) phosphorus, 3101; calcium, 3274; zinc, 35 in whole fish. Compared to harvest sized whole fish data presented by Shearer et al., (1994) the lipid level is slightly higher and ash content slightly lower but similar to values given by Ytrestøyl et al., (2015).

Harvest sized whole fish composition

There are few data available on whole fish composition of average harvest size from the salmon industry. Both feed composition, the genetic material of fish and management of production are changing (Ytrestøyl et al., 2015, Gjedrem, 2000). Data from field experiments also indicate that difference in chemical composition may exist depending on location, time of year and feed content. Feed resources needed for culturing salmon is primarily determined by the composition of the fish and the losses the fish has related to digestion and metabolism. Many of an animal's nutrient requirements can be calculated if the composition of body mass added through growth, the maintenance requirement, and utilization of the specific dietary nutrient is known.

Table 1. Chemical content in average harvest sized Atlantic salmonin Norway 2017.

New data on chemical content in salmon

To be able to create an updated resource utilisation budget for Norwegian salmon industry, new data on chemical composition of fish was collected. Salmon of average harvest size, given commercial feeds, was sampled from commercial farms at three locations, south, middle and north of Norway at three different times of 2017, end of April, mid August and late November.

At each sampling 10 fish of 5.3±0.3 kg were sampled from processing line, after electroshocking but before bleeding, and killed by stunning and transported fresh to Sunndalsøra for analysis. There the fish was frozen at -20 °C, cut in slices by meat saw, pooled and ground two times by a 7.5 hp meat grinder, mixed and a sample of 100 g taken for freeze-drying for further analysis according to standard procedures. Whole fish was analyzed for proximates, amino acids, fatty acids and some selected elements (Table 1).

Proximates (g or J/ kg, As is) Dry matter Energy N x 6.25 Lipid 1) Ash Sum AA 409 12.71 169 215 18 135 Image: State Stat									
Dry matter	Energy	N x 6.25	Lipid 1)	Ash	Sum AA				
409	12.71	169	215	18	135				
Amino acids,	essentials (dehy	drated g/ kg, As	is)						
Met	Thr	Val	lle	Leu	Phe	His	Lys	Arg	Trp
4.5	6.1	7.5	6.1	10.1	6.2	3.8	12.0	9.1	1.6
Amino acids,	nonessentials (d	lehydrated g/ kg	, As is)						
Cys	Tau	Asp	Ser	Glu	Gly	Ala	Tyr	Pro	
1.4	1.1	13.3	5.5	19,8	9.1	8.4	4.8	6.0	
Fatty acids (g/	′ kg, As is)								
18:1n-9	18:2n-6	18:3n-3	20:1n-9	20:5n-3	22:6n-3	Σ sat.	Σn-3	Σn-6	Σn-3/Σn-6

67.7	24.2	11.4	7.4	4.4	7.2	25.9	27.0	28.0	0.96
Elements (I	mg/ kg, As is)								
Са	Р	K	Na	Mg	Zn	Fe	Cu	Mn	Мо
3274	3101	2730	775	253	35	21	2.6	1.5	0.12

1) Soxhlet

References

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Shearer, K.D., Åsgård, T., Andorsdottir, G., Aas, G.H., 1994. Whole body elemental and proximate composition of Atlantic salmon (*Salmo salar*) during the life cycle. J. Fish. Biol. 44, 785-797. Ytrestøyl, T., Aas, T.S., Åsgård, T., 2015. Utilisation of feed resources in production of Atlantic salmon (*Salmo salar*) in Norway. Aquaculture 448, 365-374.



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