

6th Forum

of the EU Strategy for the Adriatic and Ionian Region **Along the coasts of the shared sea** Izola, 11–12 May 2021









USE OF PROBIOTIC ADDED IN FOOD FOR CARP (Cyprinus carpio), REARED IN INTENSIVE CAGE SYSTEM IN ACCUMULATION KOZJAK

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Acumulation cage system of freshwater fishes rearing......

Is a recent and contemporary intensive technology of rearing.....which makes it more market demanded and more competitive, compared to fish reared in conventional fish ponds as extensive method of rearing.



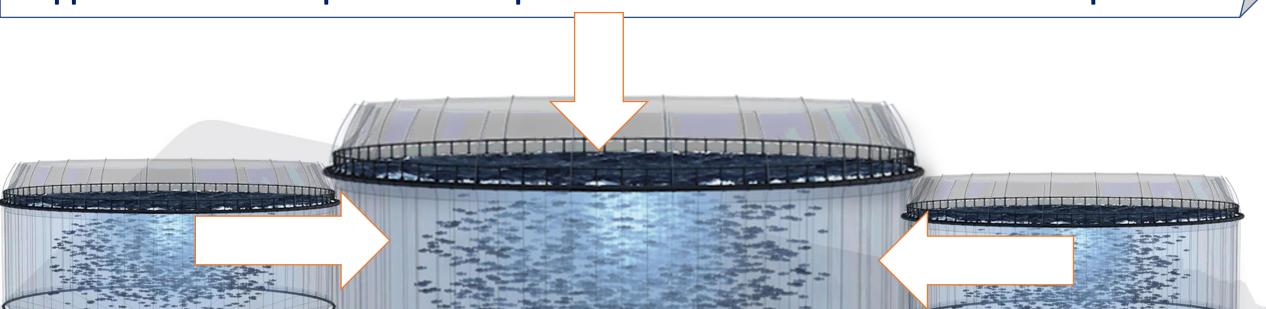
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.....rearing of freshawater fish in acumulations into cages made from various materials and surrounded from each side......recently, it is a technology delivering more demands for increasing production, meat quality and fish health. Novel research and scientific surveys present new alternative methods for advancing and improvement of fish feeding, commercial performances as well as fish healt and environment. Feed aditives and supplements as current application tools in aquaculture are proved as successfull and sustainable in fish production.





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Probiotics in Aquaculture

application of probiotics in carp food is novel alternative feeding method in intensive aquaculture production



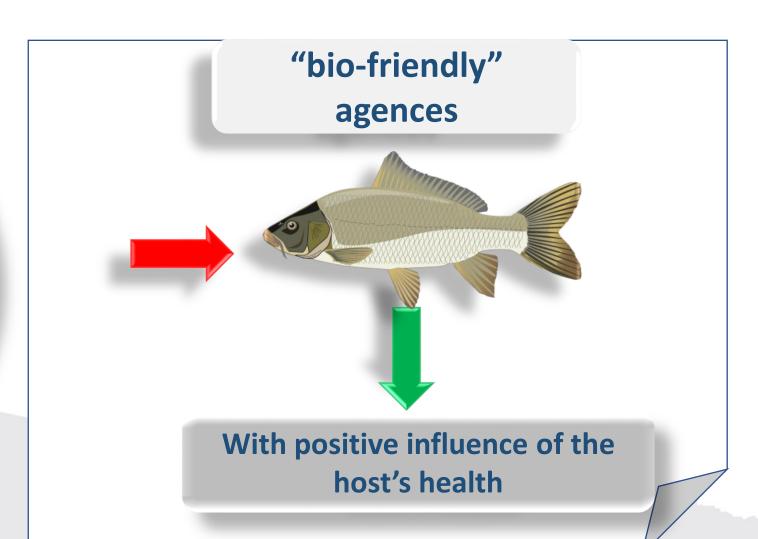
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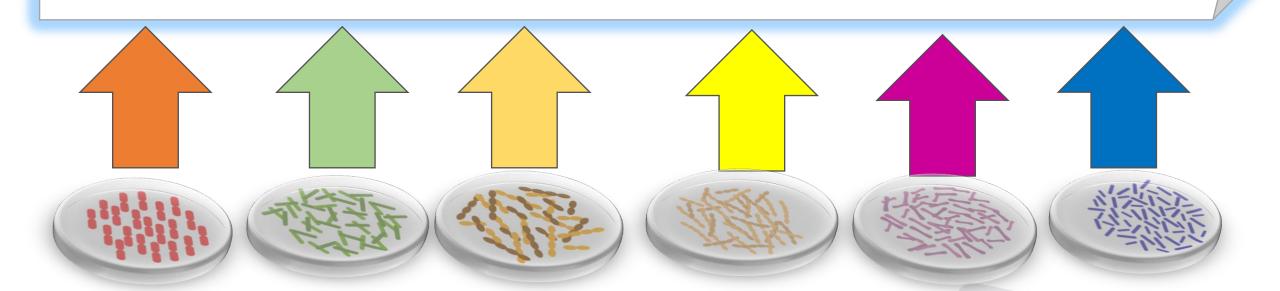








.....Resistent on physical and ambiental influences and factors such as heat, dessication, UV radiation.....into proceedings of pelleting, keeping and food storage and manipulation.......





In the frame of intensive cage carp production technology they have positive influence on commercial parameters and carp's immune system

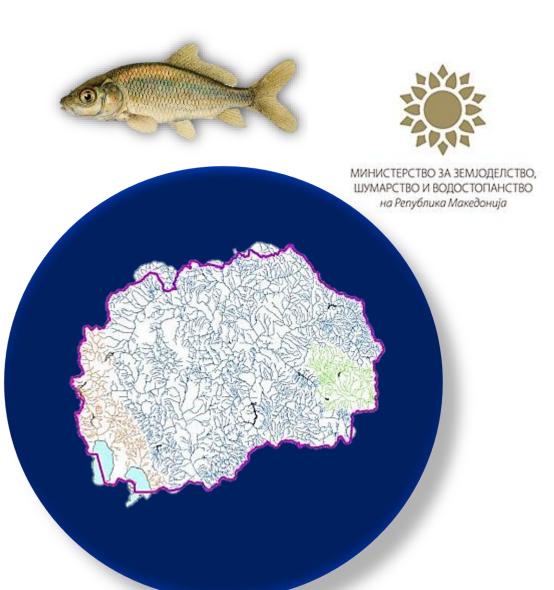












Cage culture rearing in Republic of North Macedonia has a long tradition, based on several technology advances such as: high densities rearing, increased fish production, easy manipulation and possibilities for automatization.

Carp production reared in intensive cage aquaculture is about 500-1000 tonnes/year



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Accumulation "TIKVES"

21 aquaculture capacity (cages), with annual carp production of 400 tonnes





Accumulation "Mantovo"

With registered 3 aquaculture capacities, with annual production of 48 tonnes





Acumulation "KOZJAK"

Registered one aquaculture capacity with annual production of 60 tonnes





USE OF PROBIOTIC ADDED IN FOOD FOR CARP (Cyprinus carpio), REARED IN INTENSIVE CAGE



......for the first time in the Republic of
North Macedonia was made an attempt of
intensive cage system carp rearing, without
use of antibiotics and chemical treatments,
carp production i.e. carp feeding with
probiotic application......
....as well as delivering a healthy and eco
product.....



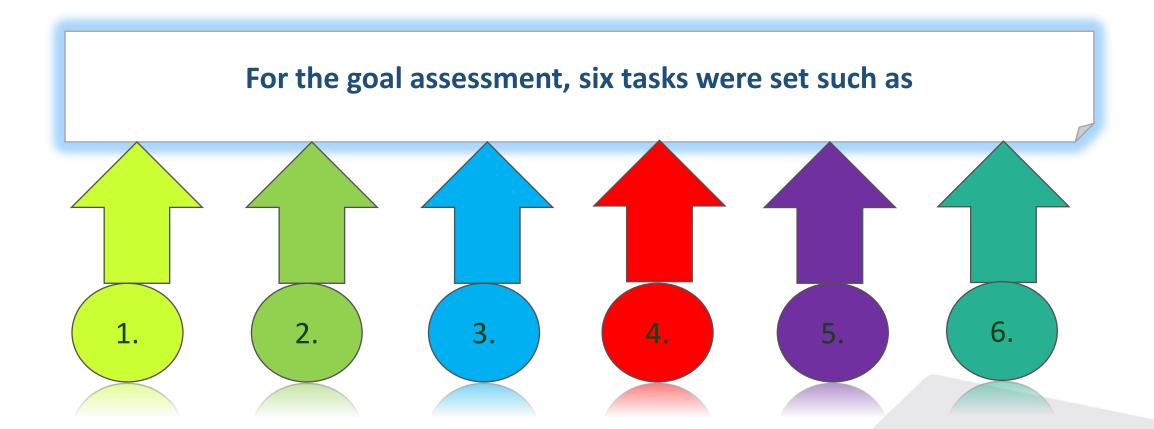
Probiotic application carp food on the intensive cage farm in open water KOZJAK



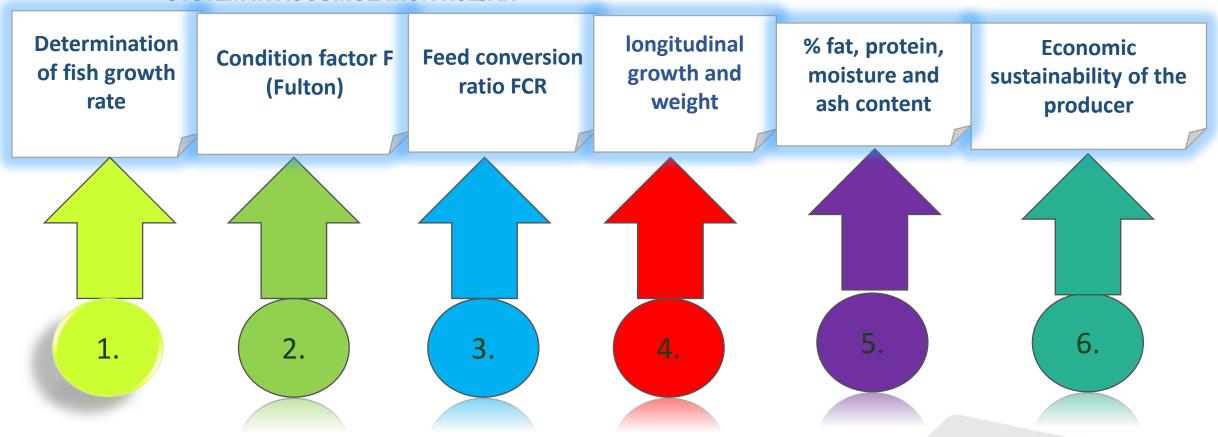


This research project was funded by Ministry of Agriculture, Forestry and Water economy-Republic of North Macedonia









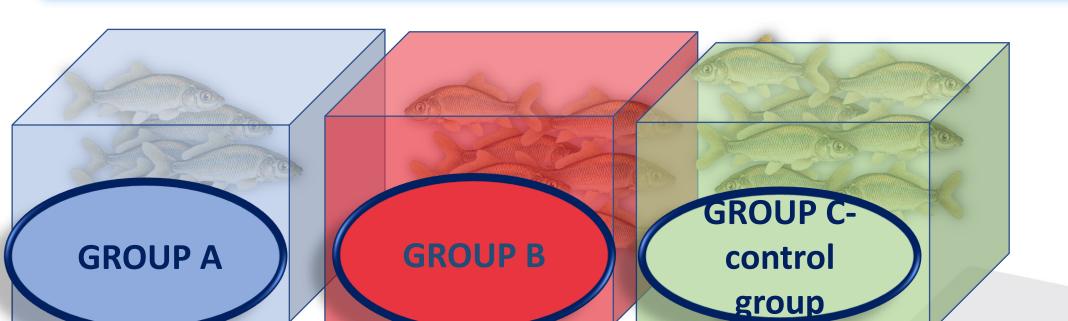


For the purpose of the experiment 3 cages were installed with dimensions of 5x5x5m, i.e. 3x125 m3 volume of the fish farm





Into each cage were set the same number of carp individuals, with the initial mean weight of 170 g





GROUP A

LOWER PROBIOTIC CONCENTRATION ADDED IN FOOD

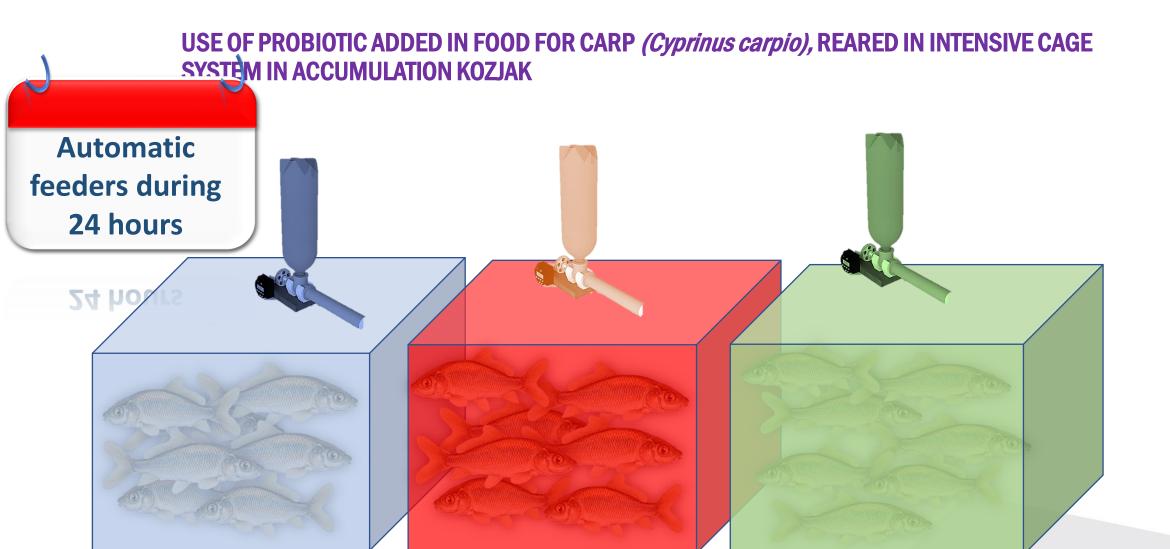
GROUP B

HIGHER PROBIOTIC CONCENTRATION ADDED IN FOOD

GROUP C

COMMERCIAL FOOD WITHOUT PROBIOTIC ADDED

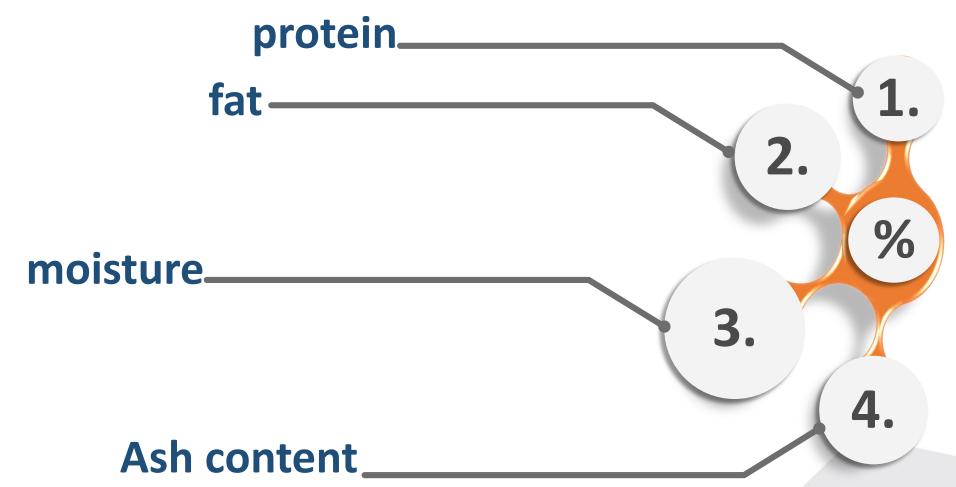




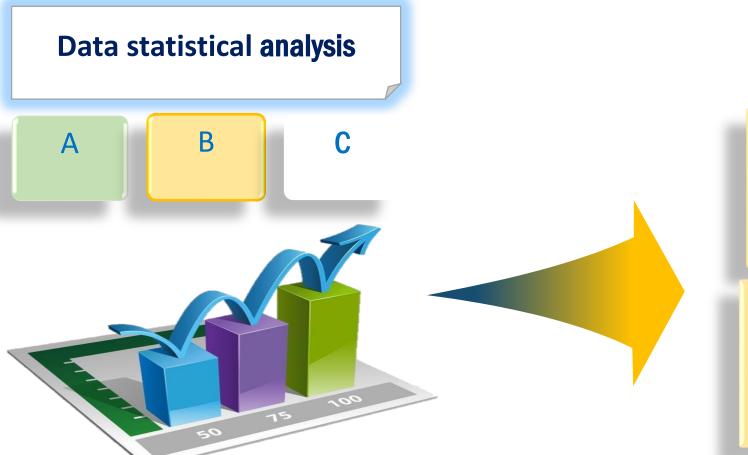












Statistical methods

descriptive statistics
central tendency
dispersion

multivariant statistics
ANOVA
PCA



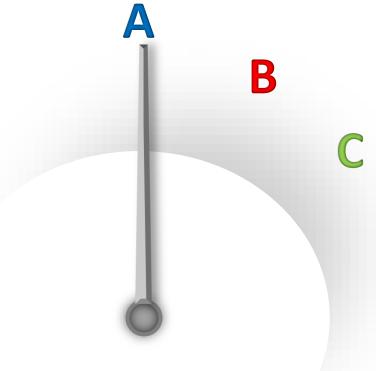
RESULTS







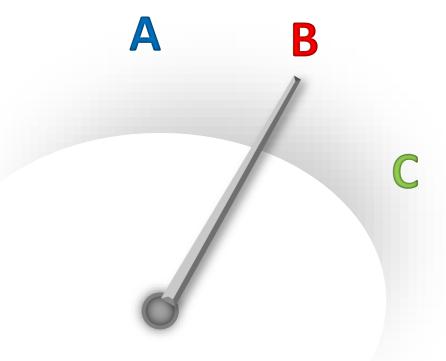
Total weight gain	Total food	FCR
262912 g	362500 g	1,4





Total weight gain	Total food	FCR
262912 g	362500 g	1,4

Total weight gain	Total food	FCR
241800 g	362500 g	1,5





USE OF PROBIOTIC ADDED IN FOOD FOR CARP (Cyprinus carpio), REARED IN INTENSIVE CAGE

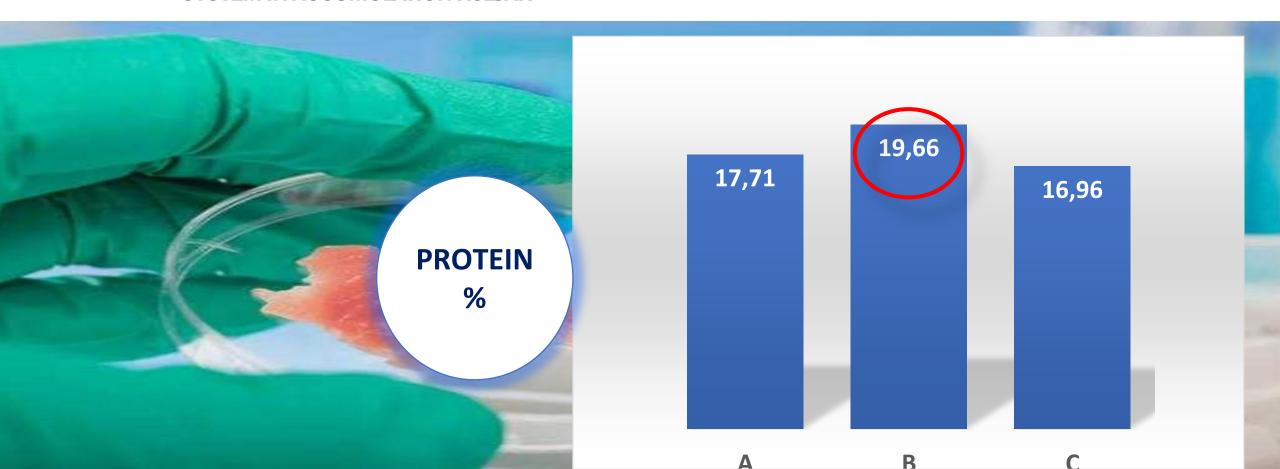
SYSTEM IN ACCUMULATION KOZJAK

Total weight gain	Total food	FCR
262912 g	362500 g	1,4

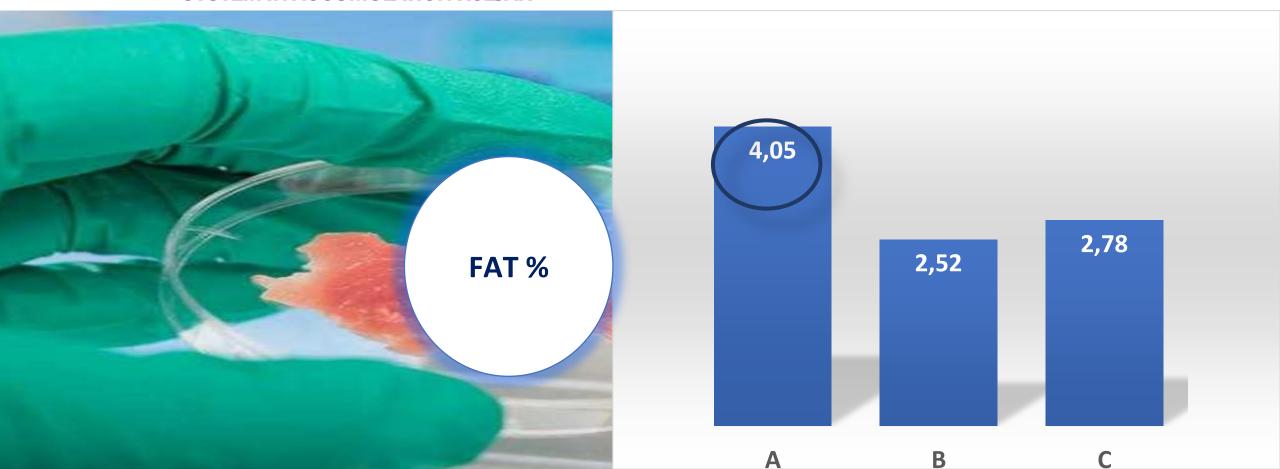
Total weight gain	Total food	FCR
241800 g	362500 g	1,5

Total weight gain	Total food	FCR
207600 g	362500 g	1,7

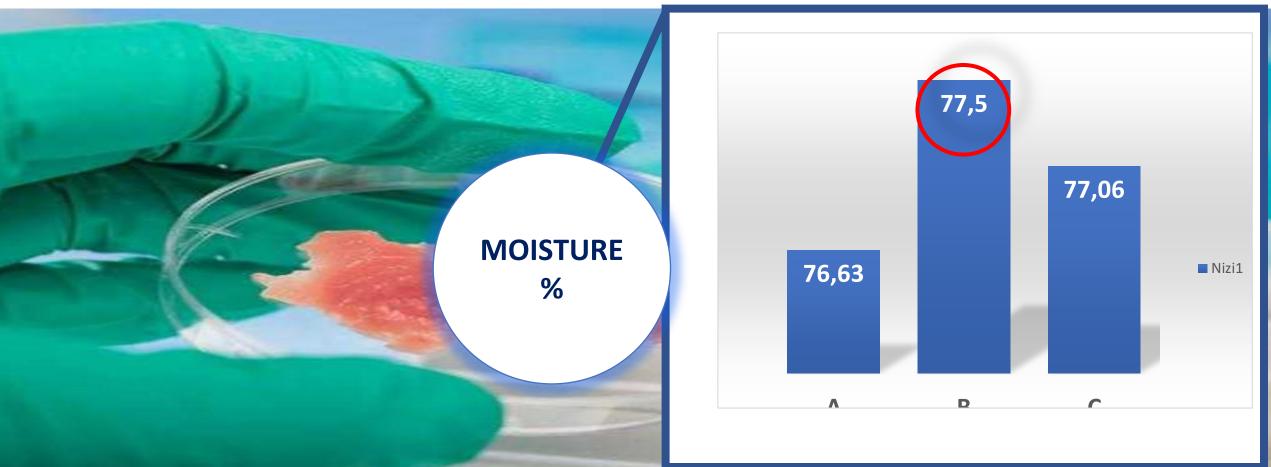




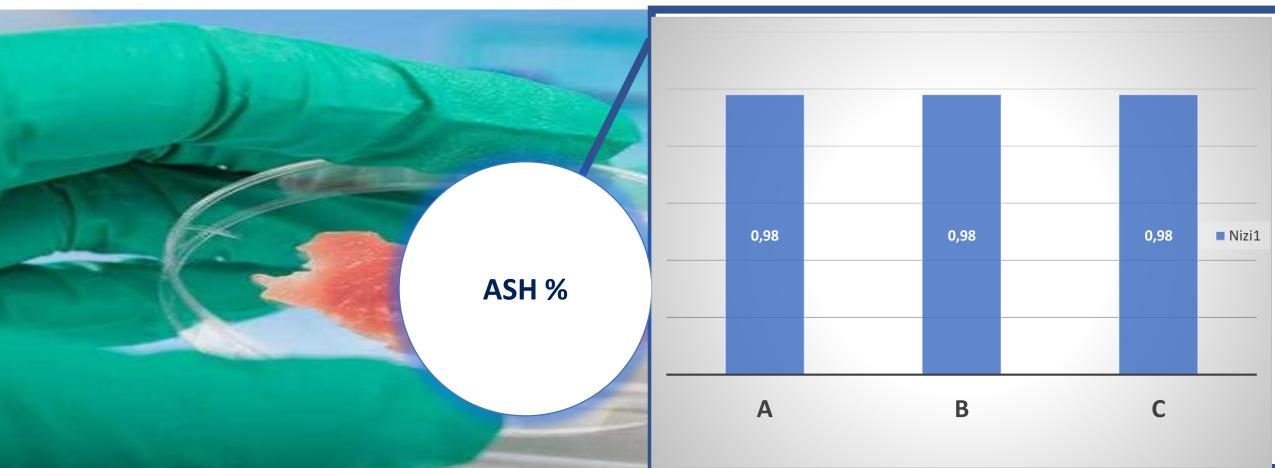












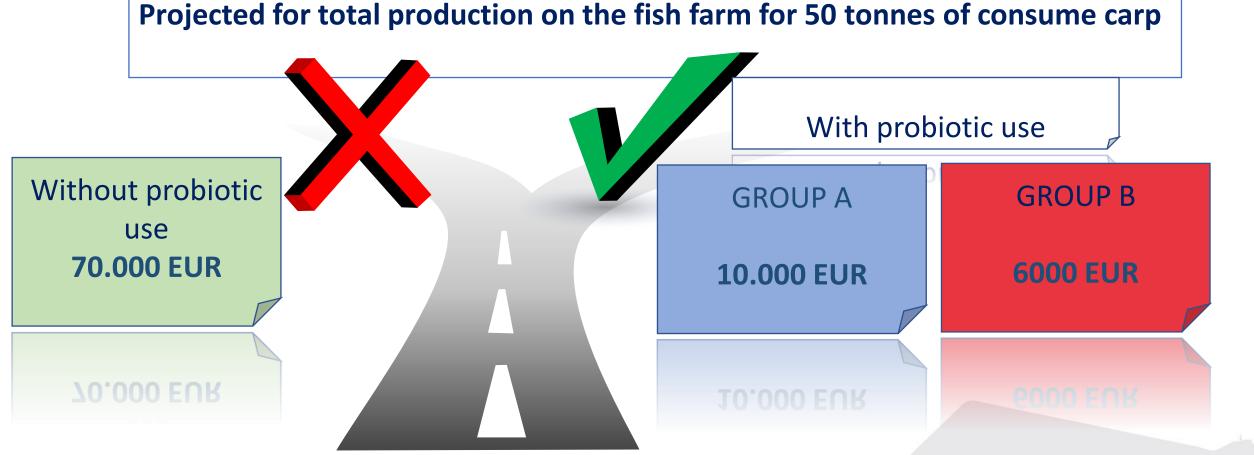




ECONOMIC SUSTAINABILITY



SYSTEM IN ACCUMULATION KOZJAK BUDGET VARIANCE FOR THE PRODUCER

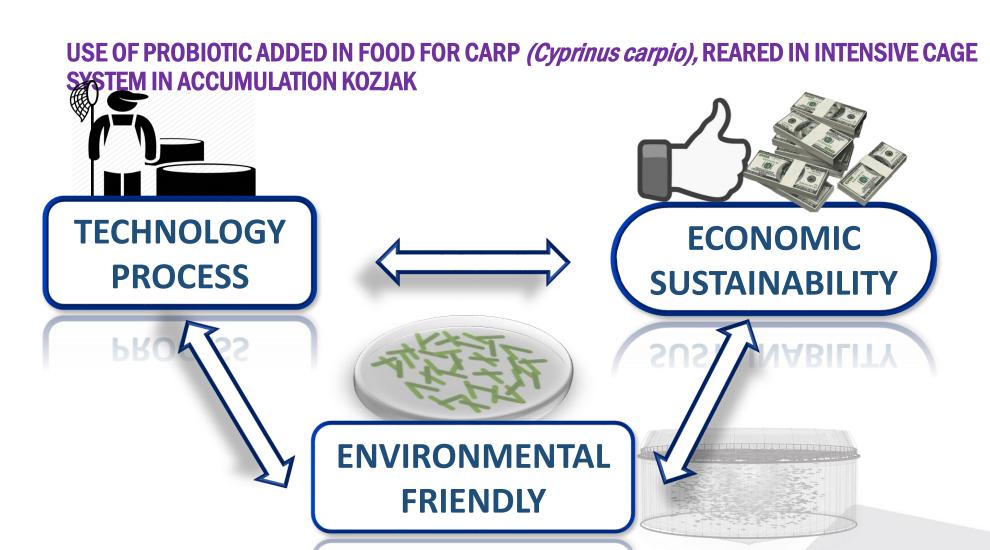




- 1. Mean weight in A group presented a significant higher values (p<0,05), comparing to the control group C, as in second phase with 29,58% between A and C group.
- 2. Individual (daily) growth of the carp individuals from group A, presented higher values, compared to control group C (34,15%) in the first phase and (40,39%) difference in the second phase of th experiment.
- 3. FCR in group A during the first phase presented lower values (1,6), compared to control group C (2,3), as in the second phase with significant lower values (1,4 in group A amd 1,7 in control group)
- 4. Condition factor (F) in group A, presented significant higher values in individuals in group A 1,89 (p<0,05), compared to control group (1,49)
- 5. It could be concluded that the lower probitic concentration added in food, presented higher fat content in carp meat.
- 6. Economic sustainability is much more effective in lower probiotic concentration added in carp feed. Probiotic use in carp feed in intensive cage system aquaculture technology is profitable and plausible.

CONCLUSIONS











Along the coasts of the shared sea

Izola, 11-12 May 2021





REPUBLIC OF SLOVENIA











Co-funded by the European Union



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Title

Subtitle



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