

What awaits the Fish Feed Industry towards 2030?

Current Trends & Expectations



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Outline



Global aquaculture & Challenges in the Aquaculture



Same old story and «new love story» Strategic ingredients and future direction



Future challenges and expectations

Global aquaculture & challenges



Global macro trends

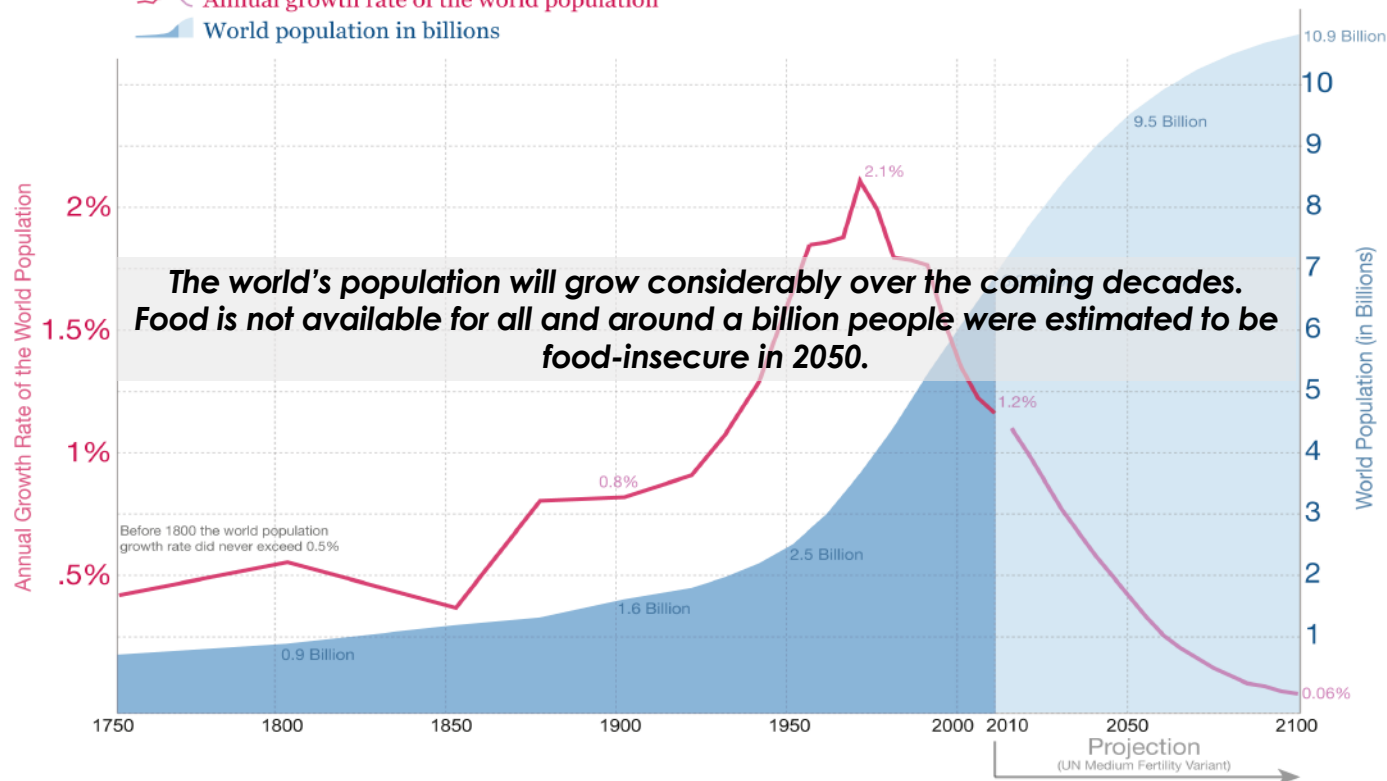


Population Growth in 2050

Our World
in Data

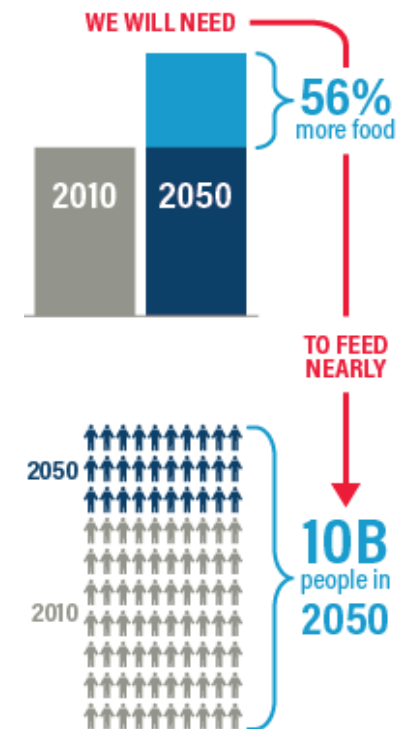
World population growth, 1750-2100

Annual growth rate of the world population
World population in billions

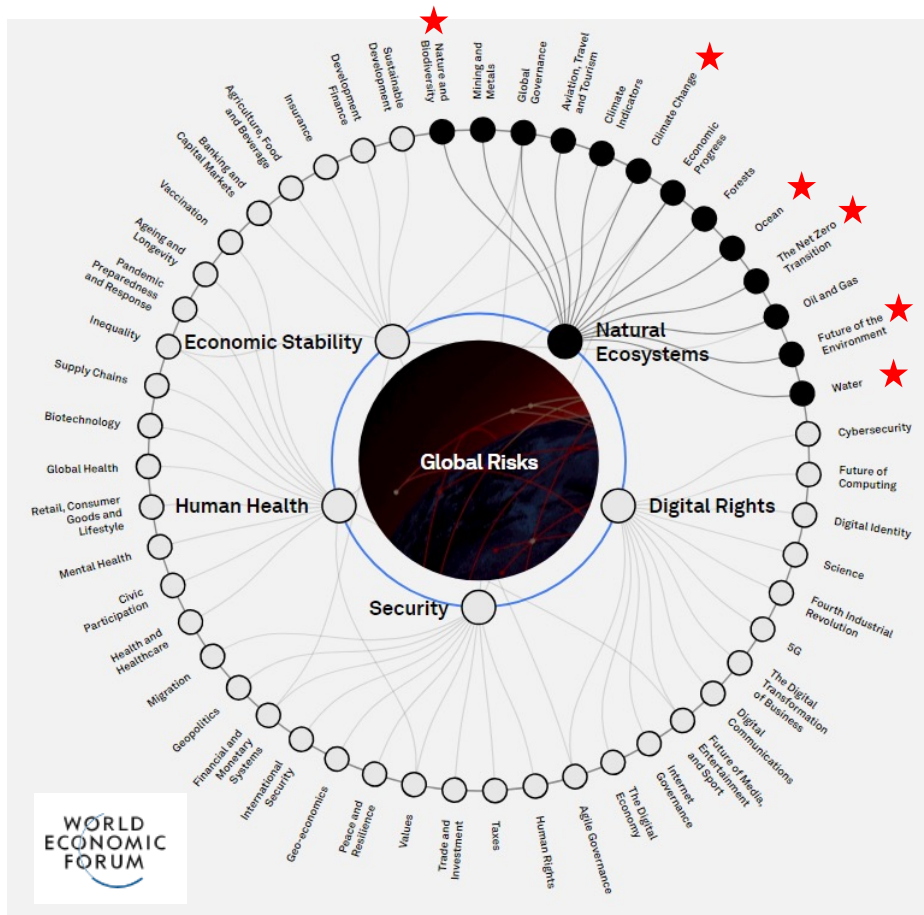


Data sources: Before 1940: Kremer (1993) – "Population Growth and Technological Change: One Million B.C. to 1990"; After: UN Population Division (2012), including population projection (medium variant). The data visualization is taken from [OurWorldinData.org](https://ourworldindata.org). There you find the raw data and more visualizations on this topic. Licensed under CC-BY-SA by the author Max Roser.

How do we feed 10 billion people...



Global problems



Global Risks Report 2023



Top 10 Risks

"Please estimate the likely impact (severity) of the following risks over a 2-year and 10-year period"

2 years

1	Cost of living crisis
2	Natural disasters and extreme weather events
3	Geoeconomic confrontation
4	Failure to mitigate climate change
5	Erosion of social cohesion and societal polarization
6	Large-scale environmental damage incidents
7	Failure of climate-change adaption
8	Widespread cybercrime and cyber insecurity
9	Natural resource crises
10	Large-scale involuntary migration

10 years

1	Failure to mitigate climate change
2	Failure of climate-change adaption
3	Natural disasters and extreme weather events
4	Biodiversity loss and ecosystem collapse
5	Large-scale involuntary migration
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Risk categories

■ Economic
 ■ Environmental
 ■ Geopolitical
 ■ Societal
 ■ Technological

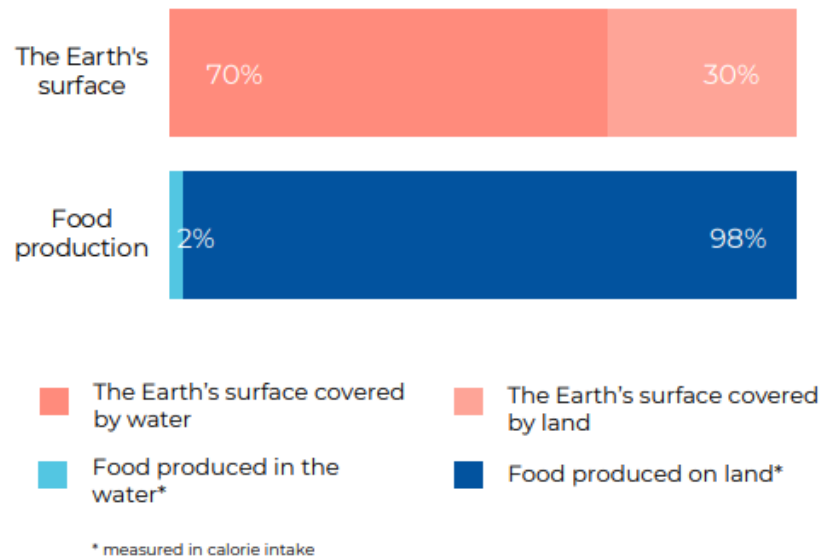
Source: World Economic Forum, Global Risks Perception Survey 2022-2023

Food supply security – Blue solution

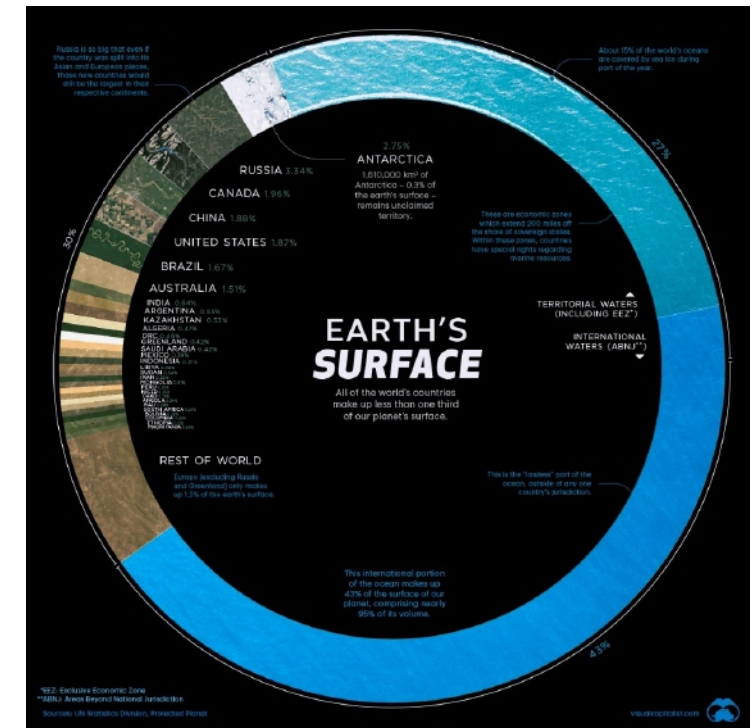
Oceans to become key to resolving «global protein needs»

70% of the Earth is covered by oceans, but only 2% of our food is obtained from the sea.

Aquaculture will be key in future food supply!



Source: NCE Seafood Innovation



Source: Statista 2022; WRI, 2022

Blue transformation- 3 objectives



BlueTransformation



OBJECTIVE 1

Sustainable aquaculture intensification and expansion satisfies global demand for aquatic food and distributes benefits equitably.



OBJECTIVE 2

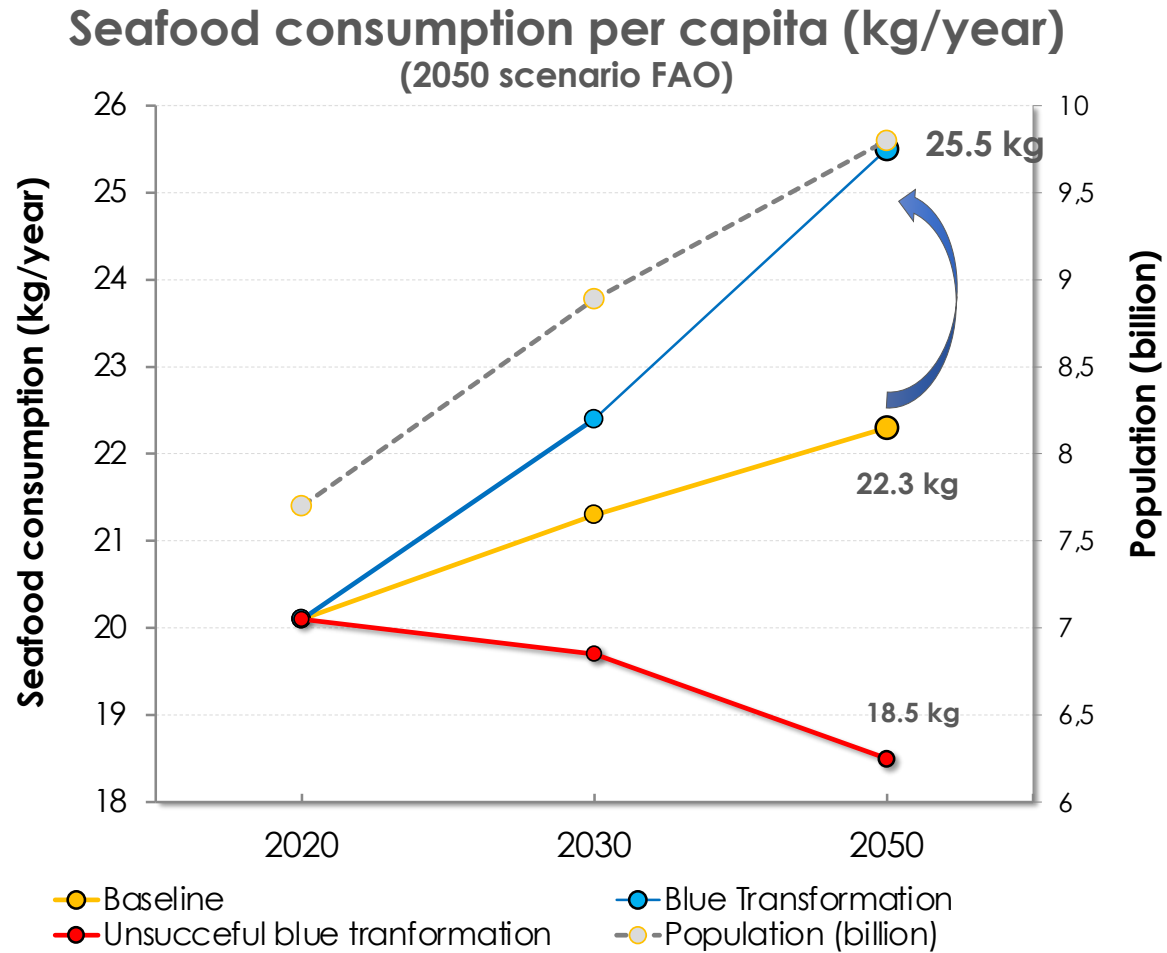
Effective management of all fisheries delivers healthy stocks and secures equitable livelihoods.



OBJECTIVE 3

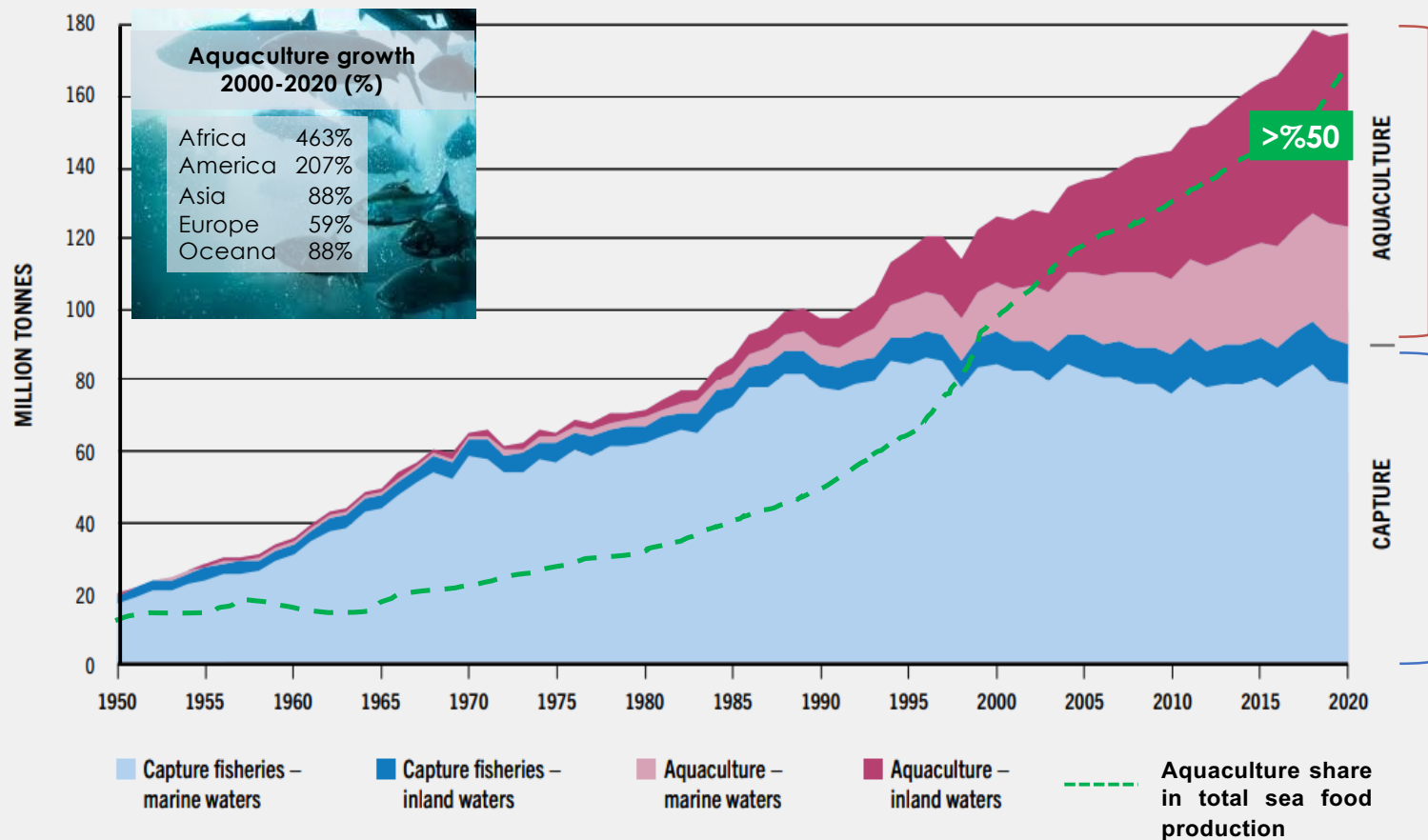
Updated value chains ensure the social, economic and environmental viability of aquatic food systems.

Blue transformation: «meeting expectations»



Source: FAO 2022

Total fisheries and aquaculture production «a new record 218 million ton» in 2022



NOTES: Excluding aquatic mammals, crocodiles, alligators, caimans and algae. Data expressed in live weight equivalent.
SOURCE: FAO.

Fisheries = 90.3 Mt 2.1% ↓

Aquaculture = 87.5 Mt 2.7% ↑

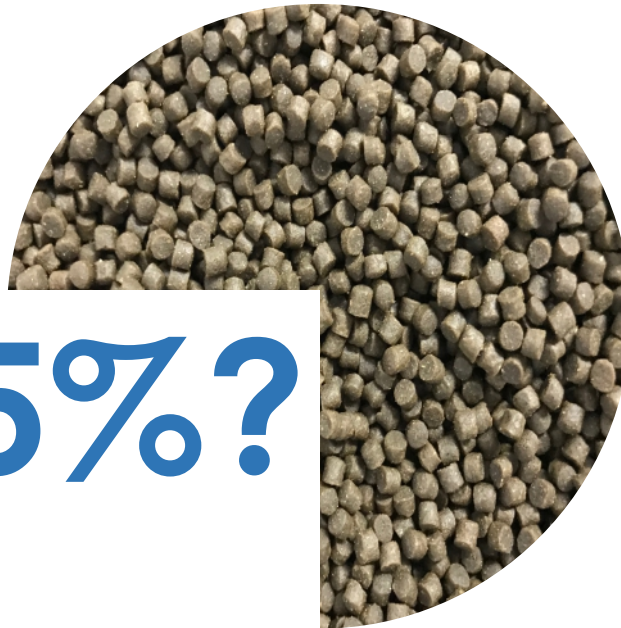
Algae production = 36 Mt 1.4% ↑

**Total: 218 million ton
in 2022**

Source: FAO 2022

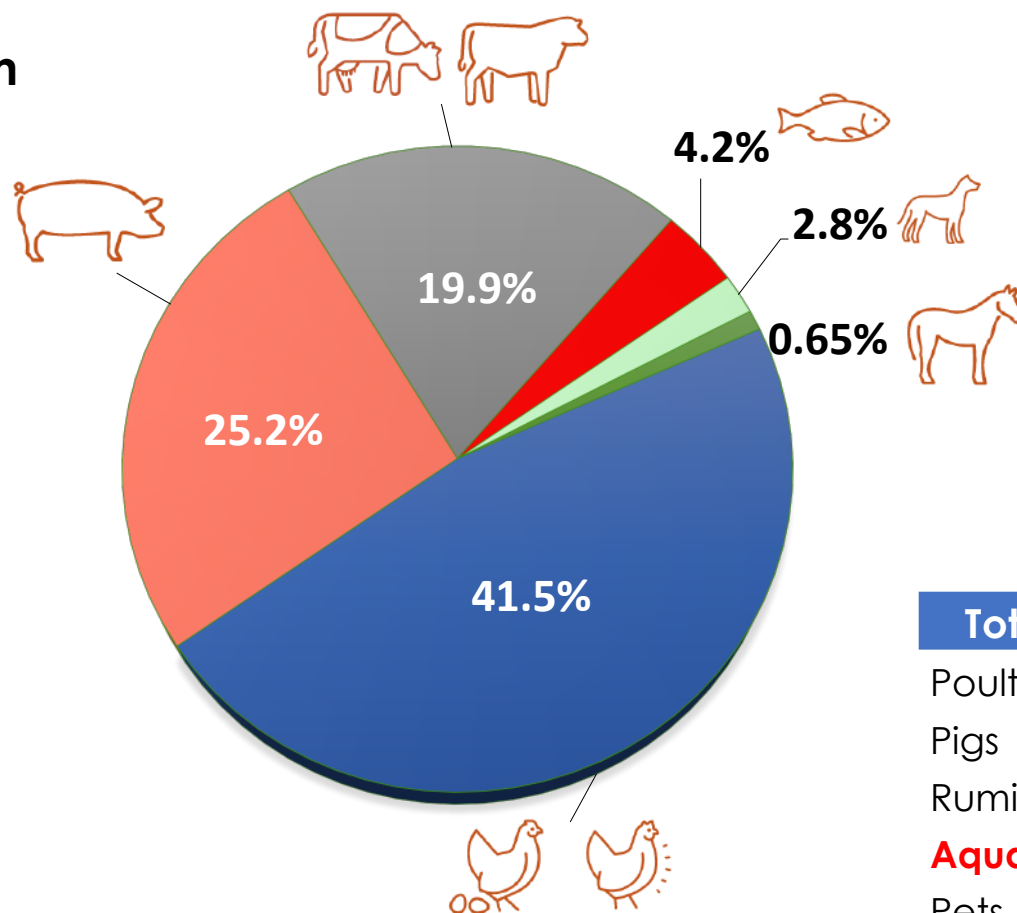
Total production cost «Aquafeed»

70-75%?



Global compound feed production in 2022

Total feed production
1,266 billion ton in
2022

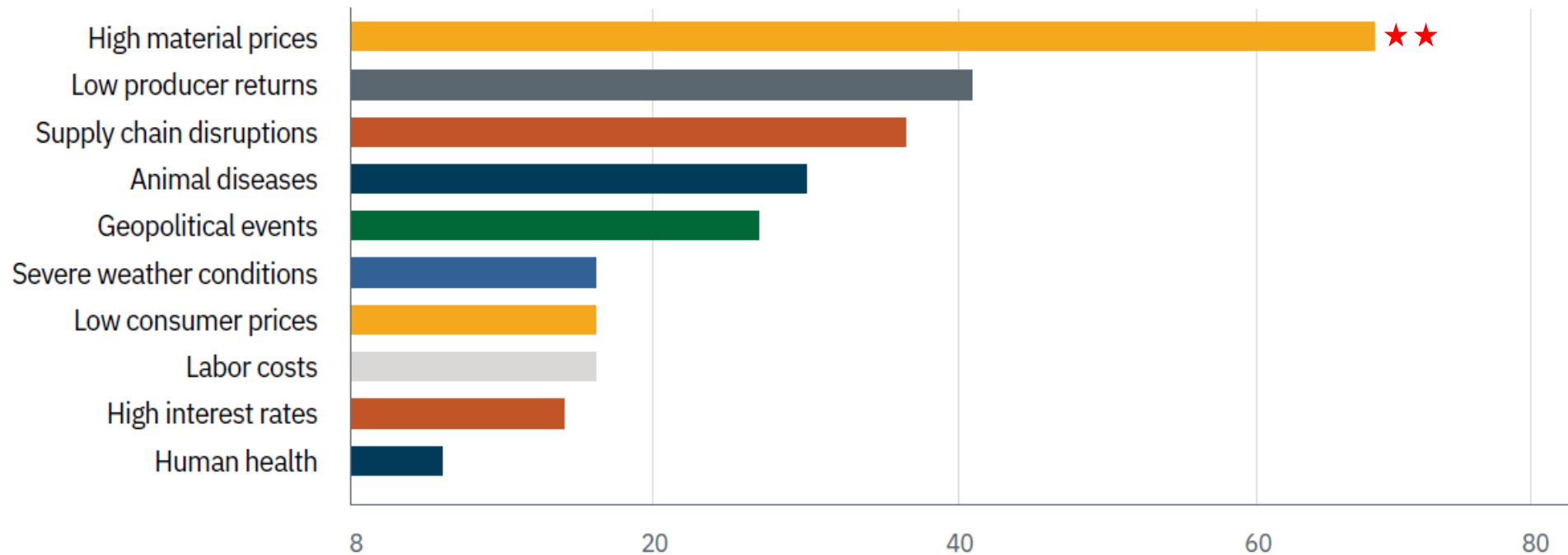


Total Feed (MMT) by species

Poultry	525.8
Pigs	319.4
Ruminants	251.8
Aquaculture	52.9
Pets	35.3
Horses	8.2

Main constraints for global compound feed production

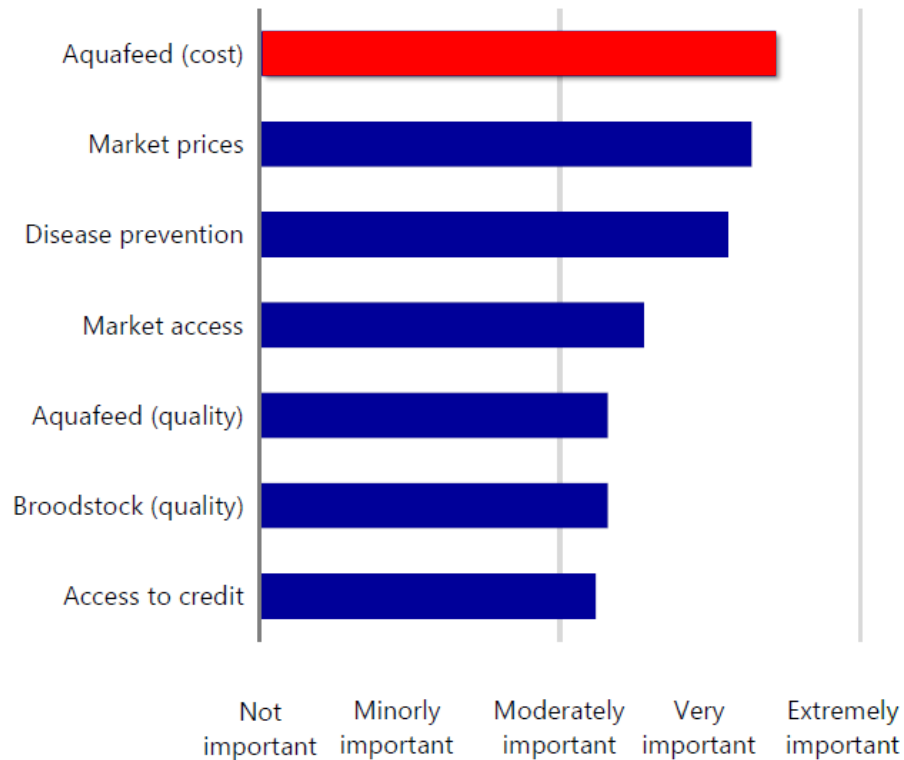
Survey respondents identified the biggest agri-related challenges in their country.



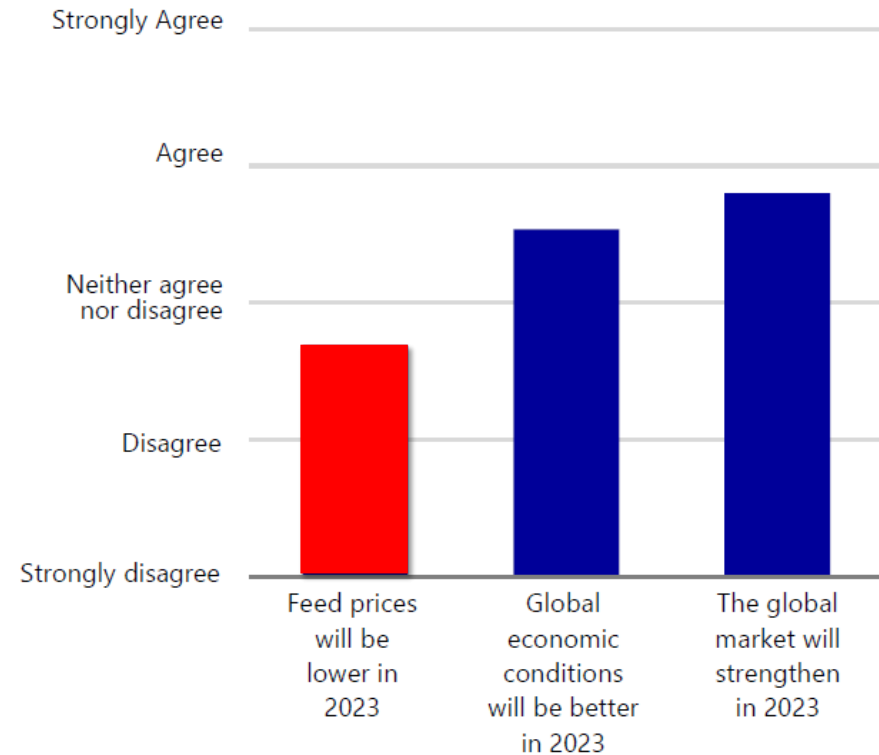
**Multiple choice question: Numbers indicate number of times the option was selected.*

Main constraints for global compound feed production

Feed cost back as the top concern for industry participants, 2022

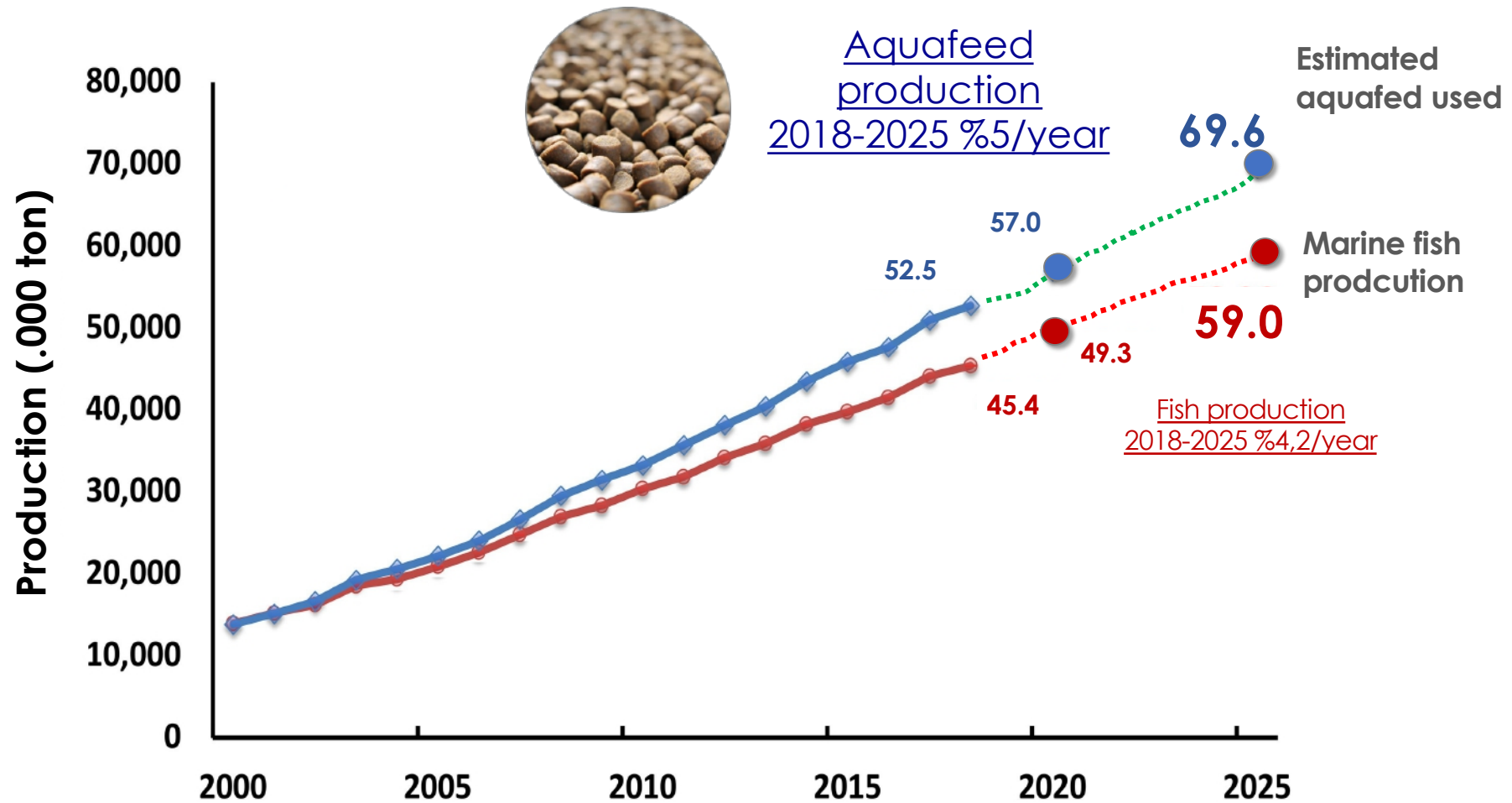


Industry pessimism due to economic and market uncertainties, 2022



Source: GOAL Survey 2022, Rabobank 2022

Global commercial aquafeed and marine fish production

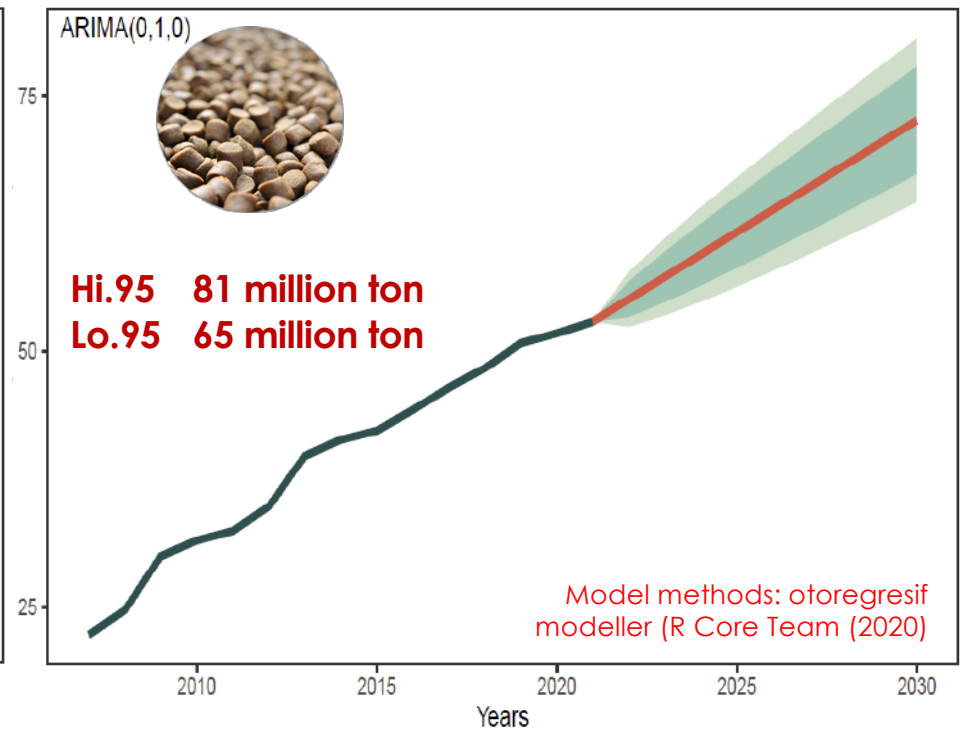
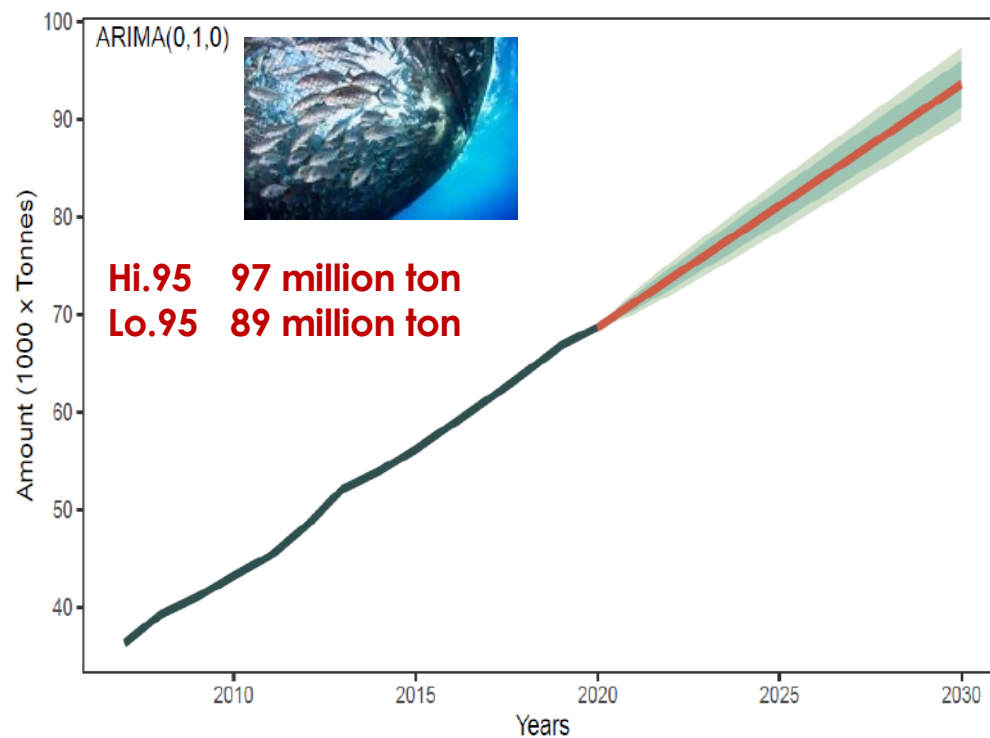


Source: Tacon et al. 2022

2020→2030 aquaculture and aquafeed production – Global*

Production	Ort.	Confidence interval (80% & 95%)*			
		Lo.80	Hi.80	Lo.95	Hi.95
2030	93.604	91178	96031	89893	97315

Feedx1000	Ort.	Confidence interval (80% & 95%)*			
		Lo.80	Hi.80	Lo.95	Hi.95
2030	72.596	67361	77831	64590	80603



*The quantities of fish & crustacean species farmed in freshwater and sea water are taken into account.

Source: Eroldoğan et al. (in preparation)

Same old story and «**new love story**»
Strategic ingredients and future direction

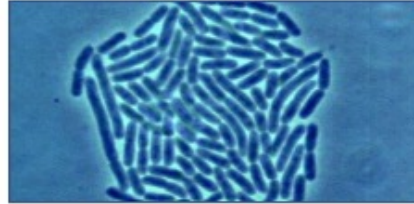


«Alternative» raw material for the current growth

GMO Crops



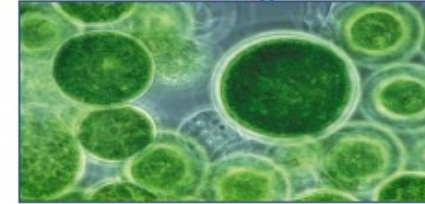
Bacterial



Macroalgae



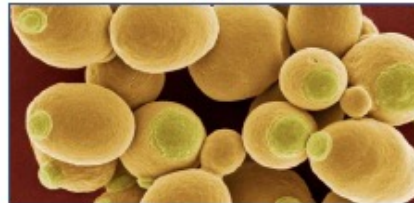
Microalgae



Insects



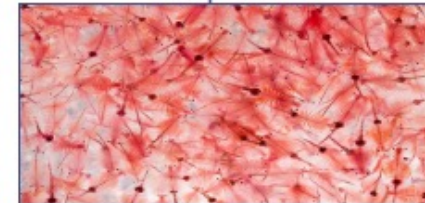
Yeast



Sunflower



Zooplankton



Poultry ByProducts



Rapeseed



Faba Bean



Fish ByProducts



Cereals



Soybean



Herring



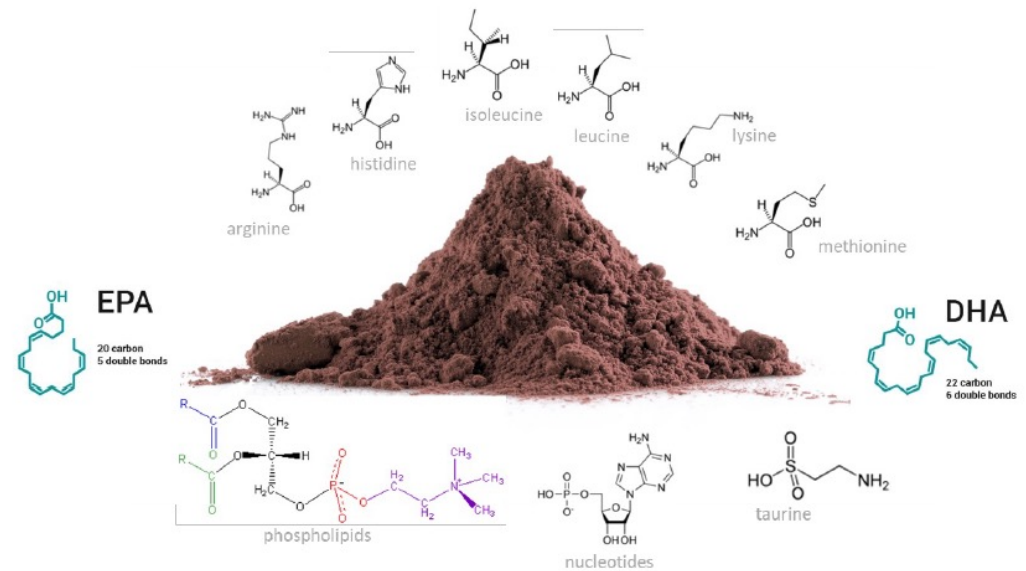
Anchoveta



Source: Brett Glencross, IFFO

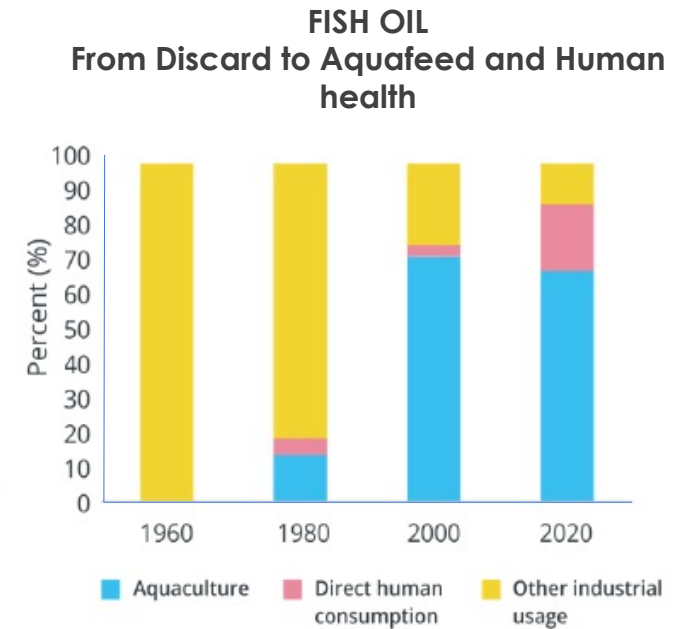
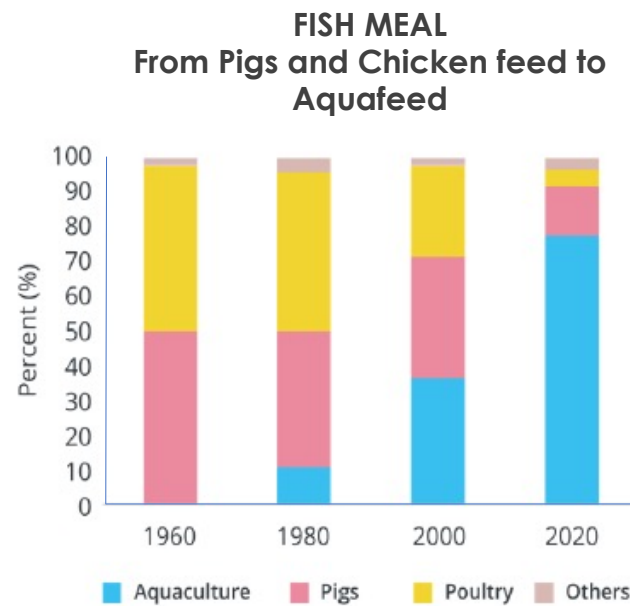
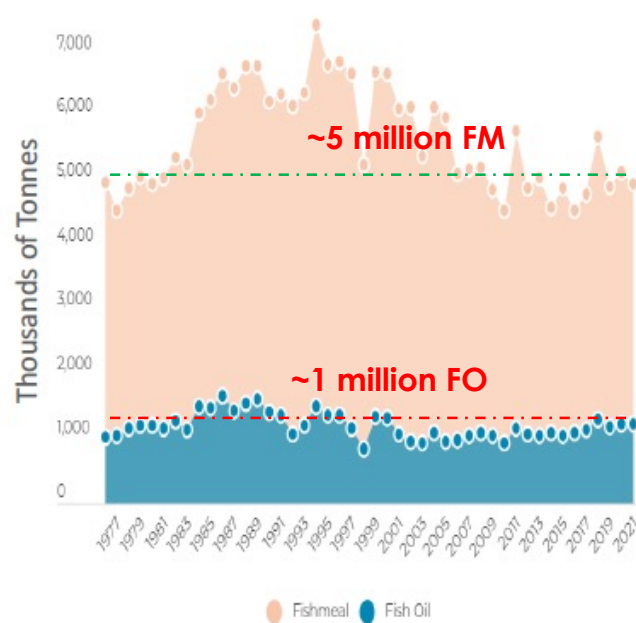
Ingredient evaluation – raw ingredient quality

- 1) Sustainability
- 2) Compositional analysis
 - Nutrients, protein, energy, AA, FA etc.
 - Anti-nutrients, evolved in a protective or developmental role
- 3) Palatability & Feed intake
- 4) Digestibility, Apparent digestibility coefficients
- 5) Functionality, durability, expansion, oil absorption, water stability
- 6) Growth, gain, FCR, fecal production, product quality



**Fish meal & Fish Oil meet all
these criteria**
**Most certainly a finite or an endangered
resource**

Ingredient evaluation – raw ingredient quality

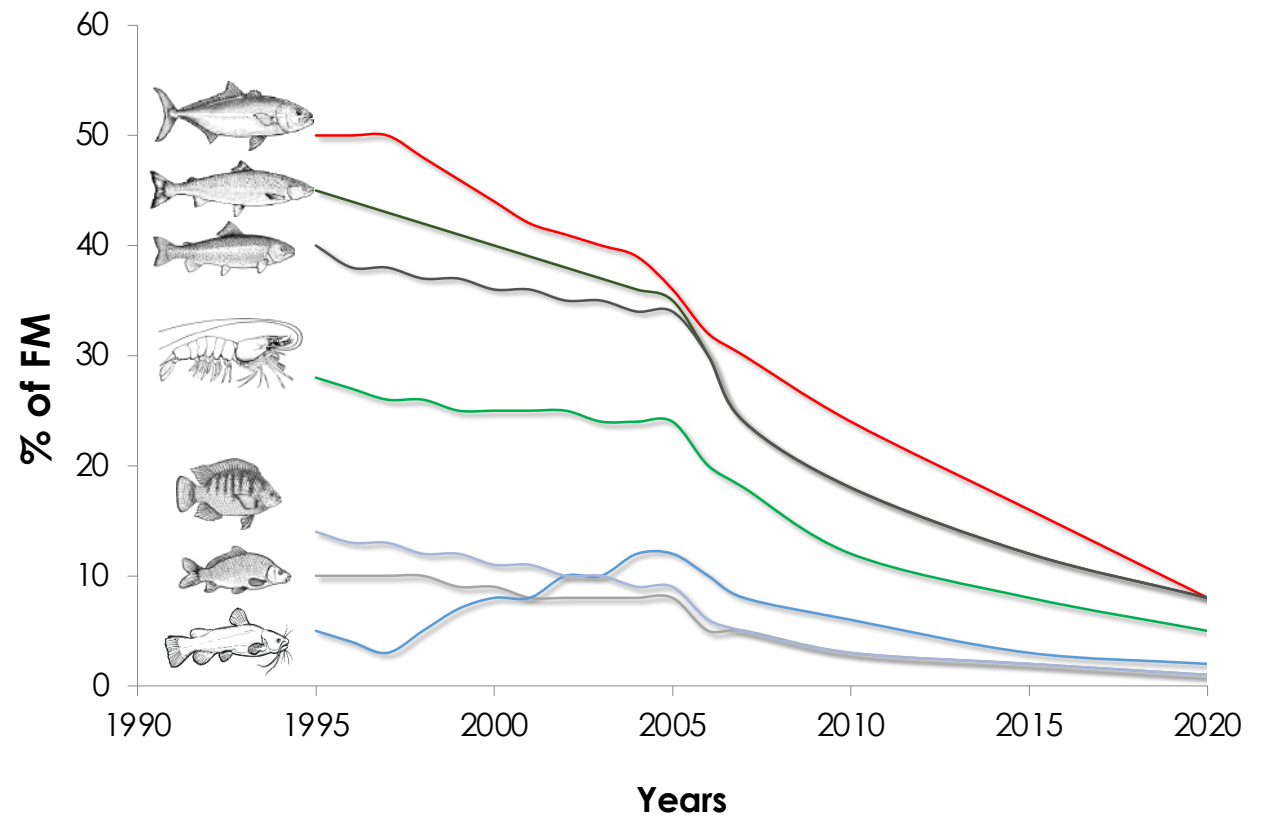


The FM&FO with the greatest purchasing power takes a growing share of the supply.

FM substitutes – Percentage of FM used in aquafeeds 1995-2020

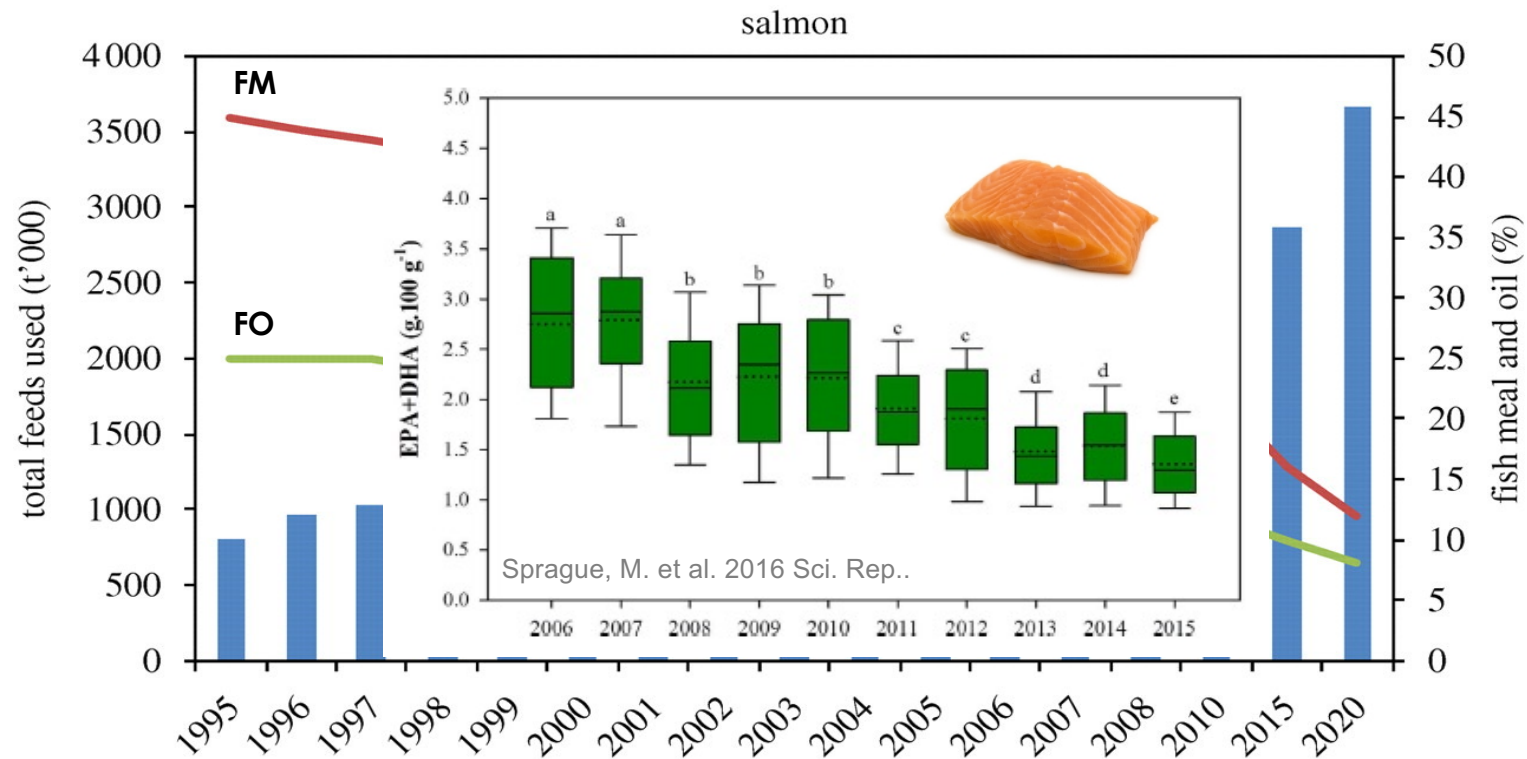
There are several factors to consider when using feed ingredients to replace fishmeal including:

- ☐ Nutritional value
- ☐ Customer acceptability
- ☐ Availability
- ☐ Price or cost
- ☐ Effects on growth
- ☐ Effects on health status



Source: Tacon & Metian 2008

«same old story» replacement of FM & FO in aquafeed



Source: John Bostock et al. (2010)

Current literature – try to find functional raw ingredients

North American Journal of Aquaculture 81:13–39, 2019
© 2019 American Fisheries Society
ISSN: 1522-2055 print / 1548-8454 online
DOI: 10.1002/naaq.10067

FEATURED PAPER

Thoughts for the Future of Aquaculture Nutrition: Realigning Perspectives to Reflect Contemporary Issues Related to Judicious Use of Marine Resources in Aquafeeds

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Received: 28 February 2020 | Revised: 29 May 2020 | Accepted: 15 June 2020
DOI: 10.1111/naaq.13138

REVIEW

A feed is *still* only as good as its ingredients: An update on the nutritional research strategies for the optimal evaluation of ingredients for aquaculture feeds

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Abstract
The choice of strategies used to assess ingredients can have a strong impact on the interpretation of their quality. In an attempt to standardize the assessment process, a structured approach using five steps for assessing the quality of ingredients was proposed over a decade ago. Since then, there has been considerable progress in the

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Review

The Application of Single-Cell Ingredients in Aquaculture Feeds—A Review

Brett D. Glencross ^{1,*} , David Huyben ^{1,2} and Johan W. Schrama ³

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Received: 1 June 2020; Accepted: 30 June 2020; Published: 16 July 2020

Abstract: Single-cell ingredients (SCI) are a relatively broad class of materials that encompasses bacterial, fungal (yeast), microalgal-derived products or the combination of all three microbial groups into microbial bioflocs and aggregates. In this review we focus on those dried and processed single-cell



REVIEWS IN FISHERIES SCIENCE & AQUACULTURE
2020, VOL. 28, NO. 1, 43–56
<https://doi.org/10.1080/23308249.2019.1649634>

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Trends in Global Aquaculture and Aquafeed Production: 2000–2017

Albert G. J. Tacon
AquaHana LLC, Kailua, Hawaii, USA

Global aquaculture production reported in 2017 valued at US\$ 139.7 billion (Figure 1)

REVIEWS IN Aquaculture

Reviews in Aquaculture (2021) 13, 1156–1158
doi: 10.1111/raq.12567

Editorial

'Aquafeed 3.0': creating a more resilient aquaculture industry with a circular bioeconomy framework

As aquaculture continues to grow, so does the requirement for environmentally sustainable and cost-effective aquafeed. With an expected increase in aquafeed all about valorization – and keeping the value of biomass cascading. The extensive organic biomass and waste streams from agriculture, forestry, fisheries, food and feed

REVIEWS IN FISHERIES SCIENCE & AQUACULTURE
2022, VOL. 30, NO. 2, 271–279
<https://doi.org/10.1080/23308249.2021.1898539>

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NOTE

Future Feeds: Suggested Guidelines for Sustainable Development

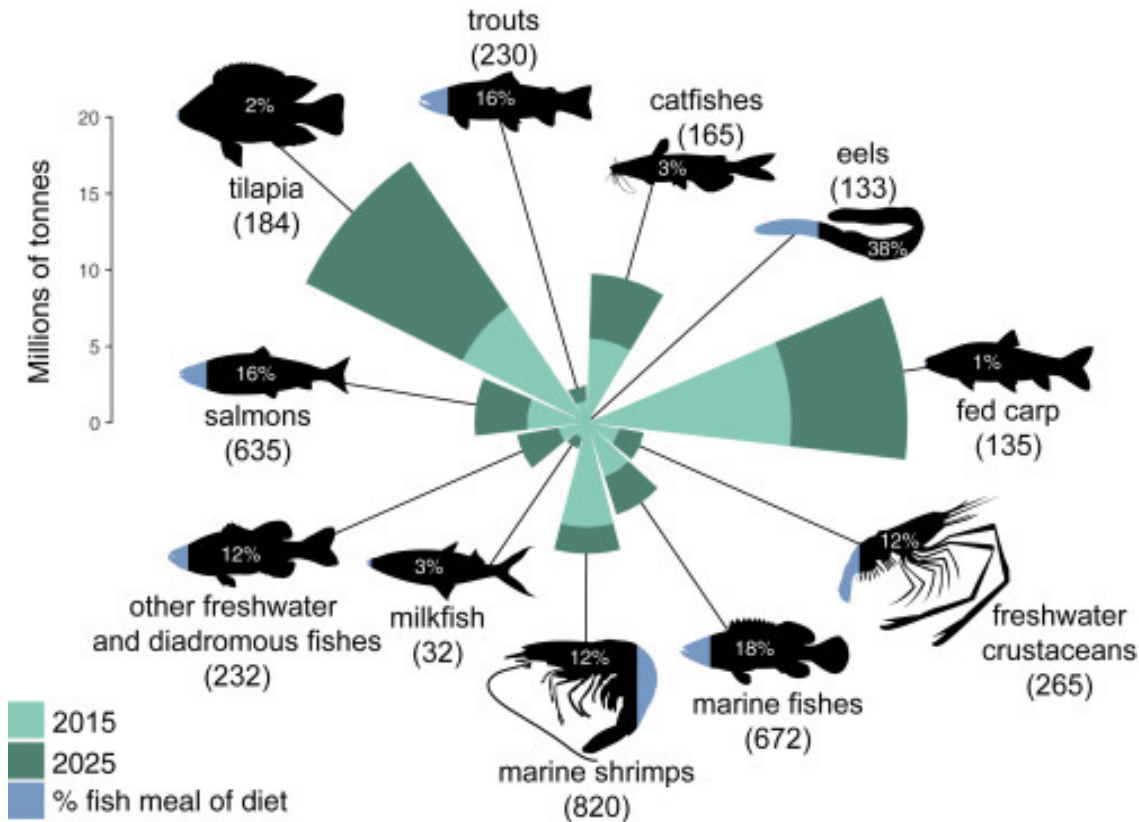
Albert G. J. Tacon^a, Marc Metian^b , and Aaron A. McNevin^c

^aAquaHana LLC, Kailua, Hawaii, USA; ^bInternational Atomic Energy Agency, Monaco, Principality of Monaco; ^cWorld Wildlife Fund, Washington, DC, USA

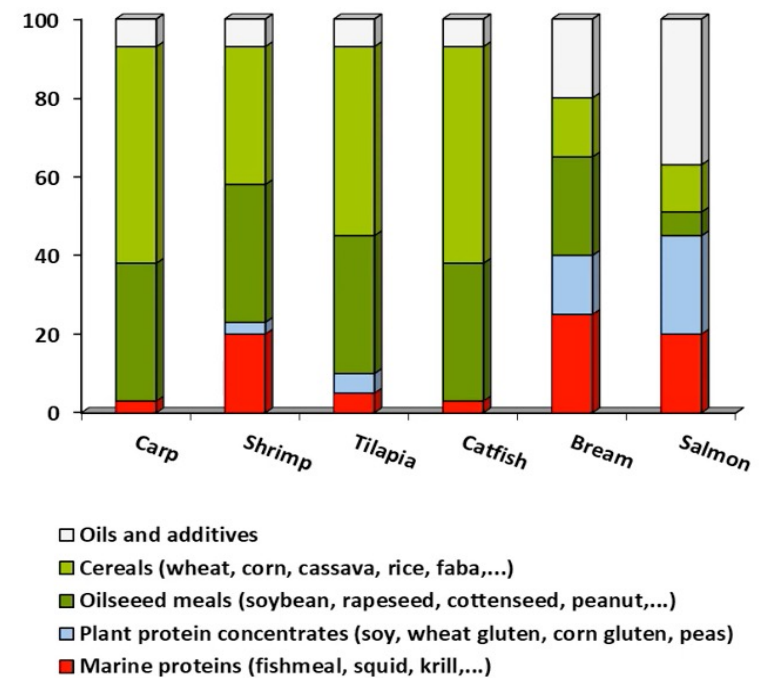
ABSTRACT
Whilst the aquaculture sector continues to grow and make an ever increasing contribution to world food supplies, there is a need to ensure that the sector continues to develop in a socially, economically and environmentally sustainable manner, in line with the United Nations sustainable development goals. The present paper focusses on the major perceived sustainability issues related to feed inputs for finfish and crustacean aquaculture species, including sustainability issues related to feed formulation and ingredient selection, feed manufacture and feed quality, on-farm feed use and impacts, and fish quality and food safety.

KEYWORDS
Aquaculture; sustainable aquafeeds; fish-in fish-out (IFFO); sustainable development; feed manufacture; on-farm management

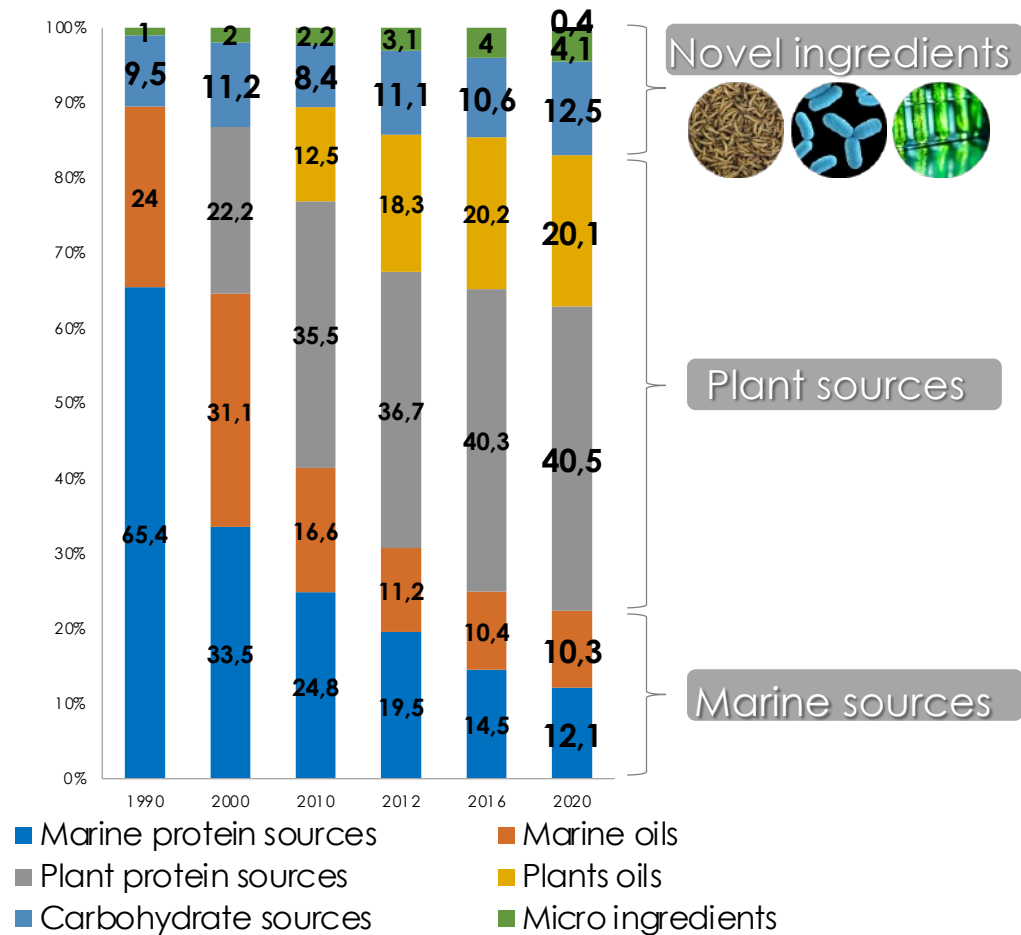
«Current» aquafeed in diverse species cultivated



Raw materials in formula vary with species



Changes in Norwegian Salmon feed formulation 1990-2020

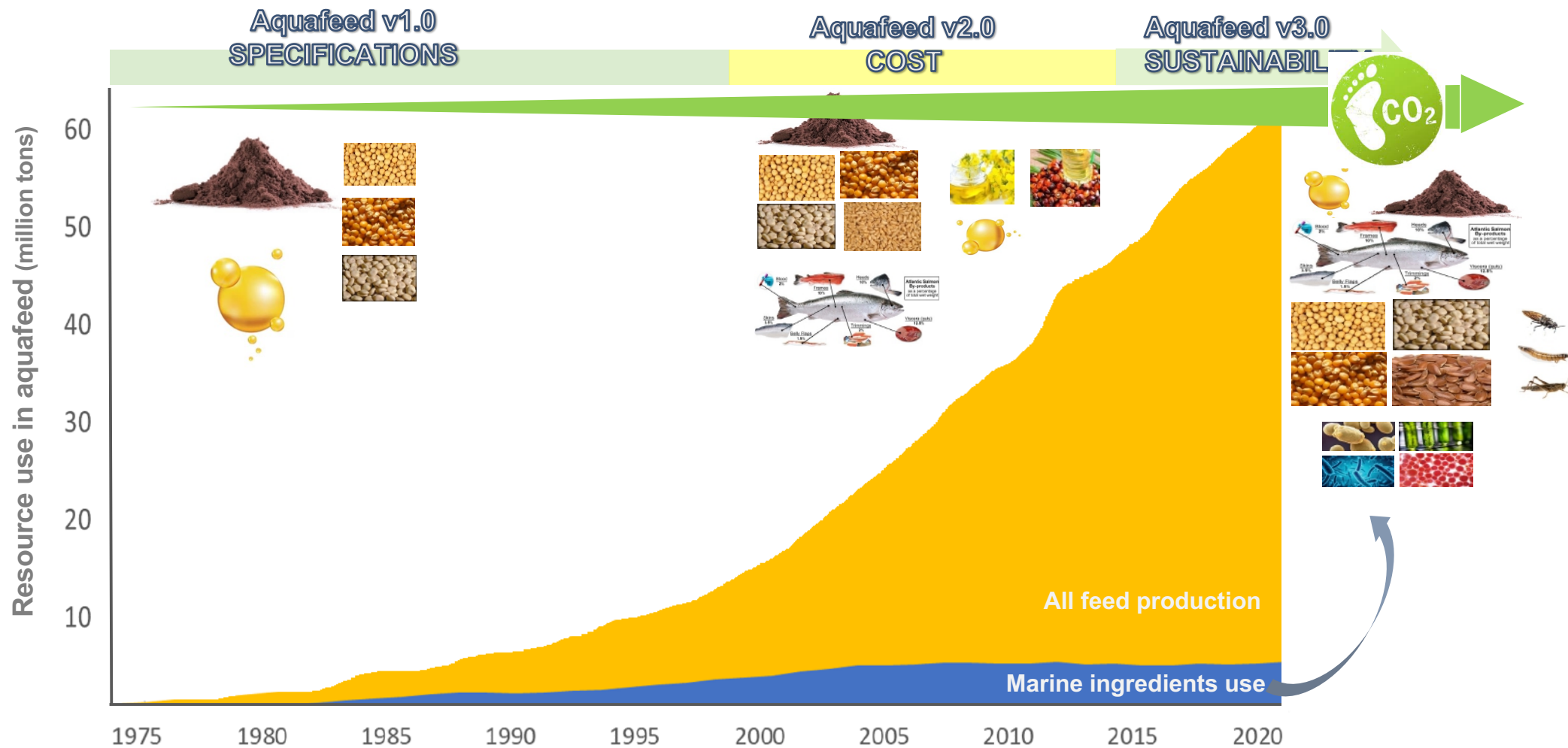


- 71% of Norwegian salmon feed consists of plant sources.

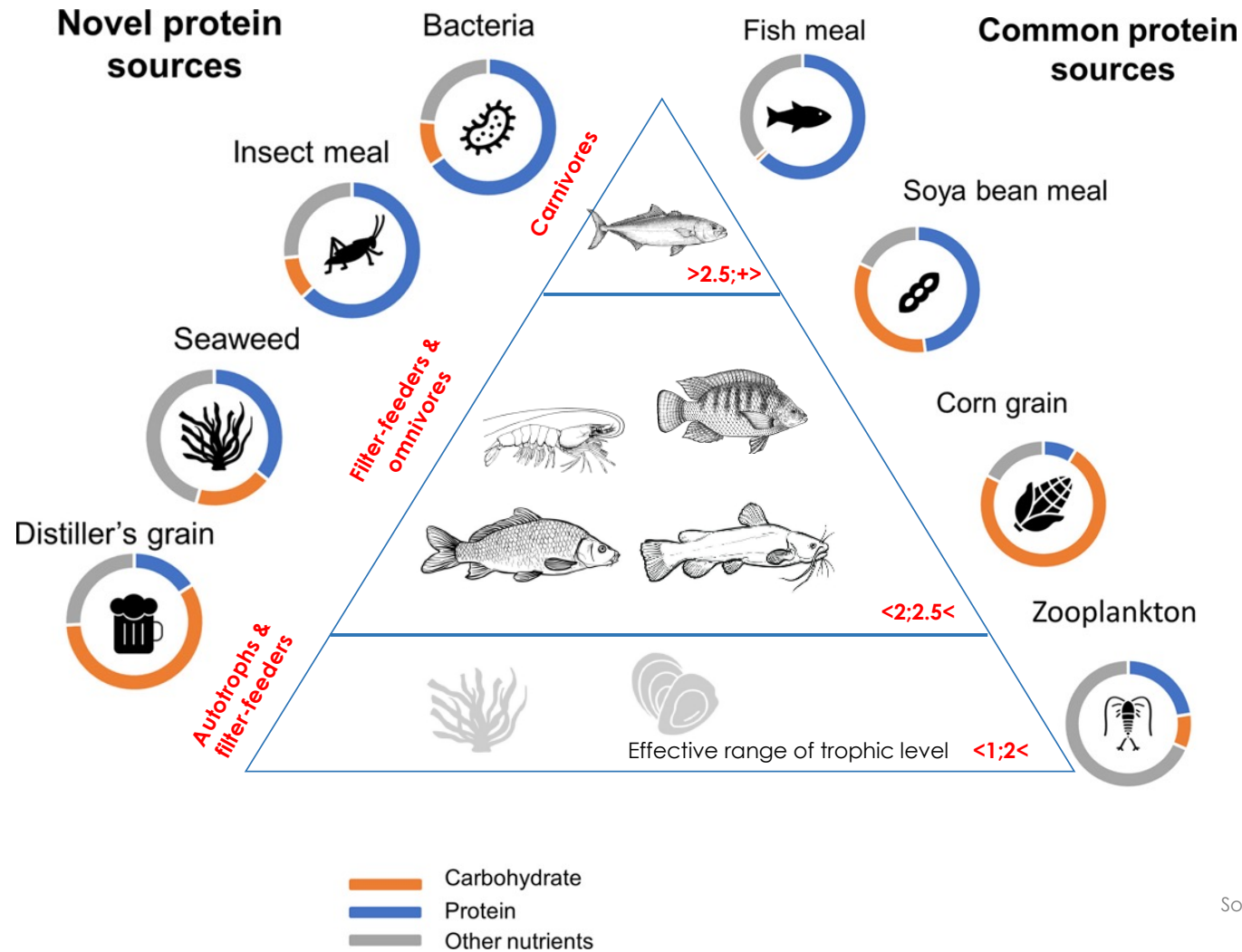
- >95% of salmon feed raw materials are imported.

- By 2030, all raw materials are aimed to be from sustainable sources.

Evaluation of aquafeed formulation

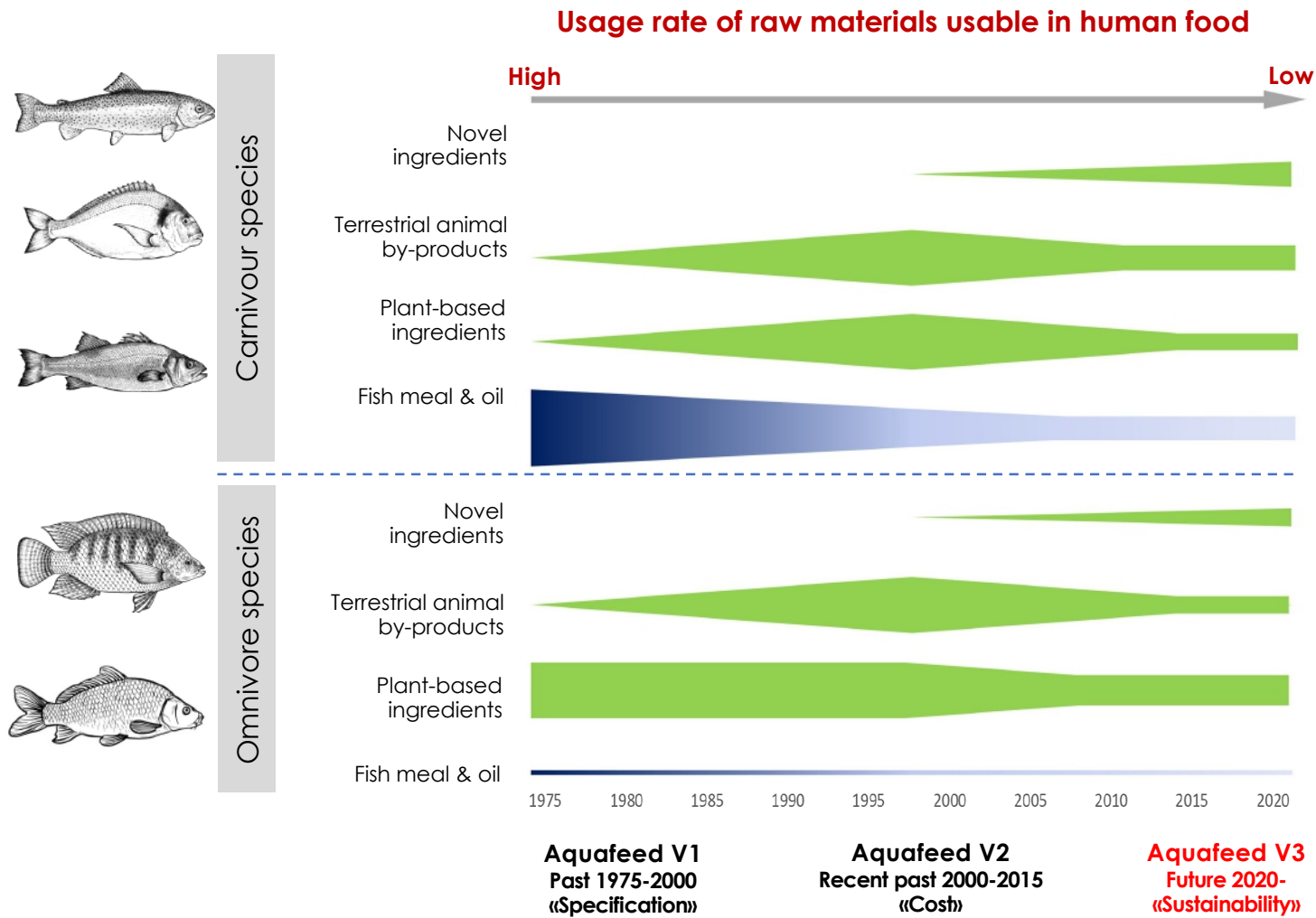


Changes in ingredient vs. trophic levels of cultured species



Source: modified from van Riel et al., 2023

Alternative- there will be a need for «circular raw materials»



Source: modified from Chary et al. (2023)

Novel «blue» feed ingredients

For novel ingredients to become relevant, they must be sustainable, meet well-established nutritional needs, and have high technical qualities

Sustainability should be measured along the entire value chain and include measures for both resource use, emissions and economical viability



Minimize use of natural resources

- Energy
- Area (incl. competition for food crops and land from bioenergy)
- Freshwater
- Fully utilize all bioresources (incl. animal by-products)



Minimize emissions and toxic materials

- GHG and local emissions
- Biodiversity and environmental ecosystem degradation
- Waste



Maximize sustainable economic growth

- Competitive prices in a global market
- National, sustainable value creation
- New value chains and circular business models

A common denominator for success with sustainability will be to establish production in circular hubs with shared resources.

Source: Future ingredients for Norwegian salmon feed Report 2022

Current & future potential blue raw materials

Harvested resources



Novel marine ingredients

- Mesopelagic fish
- *Calanus finmarchius*
- Krill



Plant-based ingredients**

- Grass
- Tree biomass

Farmed organisms



Insects

- Black soldier fly
- Mealworms



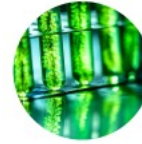
Marine low-trophic species

- Blue mussels***
- Polychaeta
- Gammaridae
- Tunicate
- Seaweed



Microbial ingredients

- Bacteria
- Yeast
- Fungus
- Heterotrophic microalgae



Photoautotrophic microalgae****



Land animal by-products*****

- Poultry
- Pork

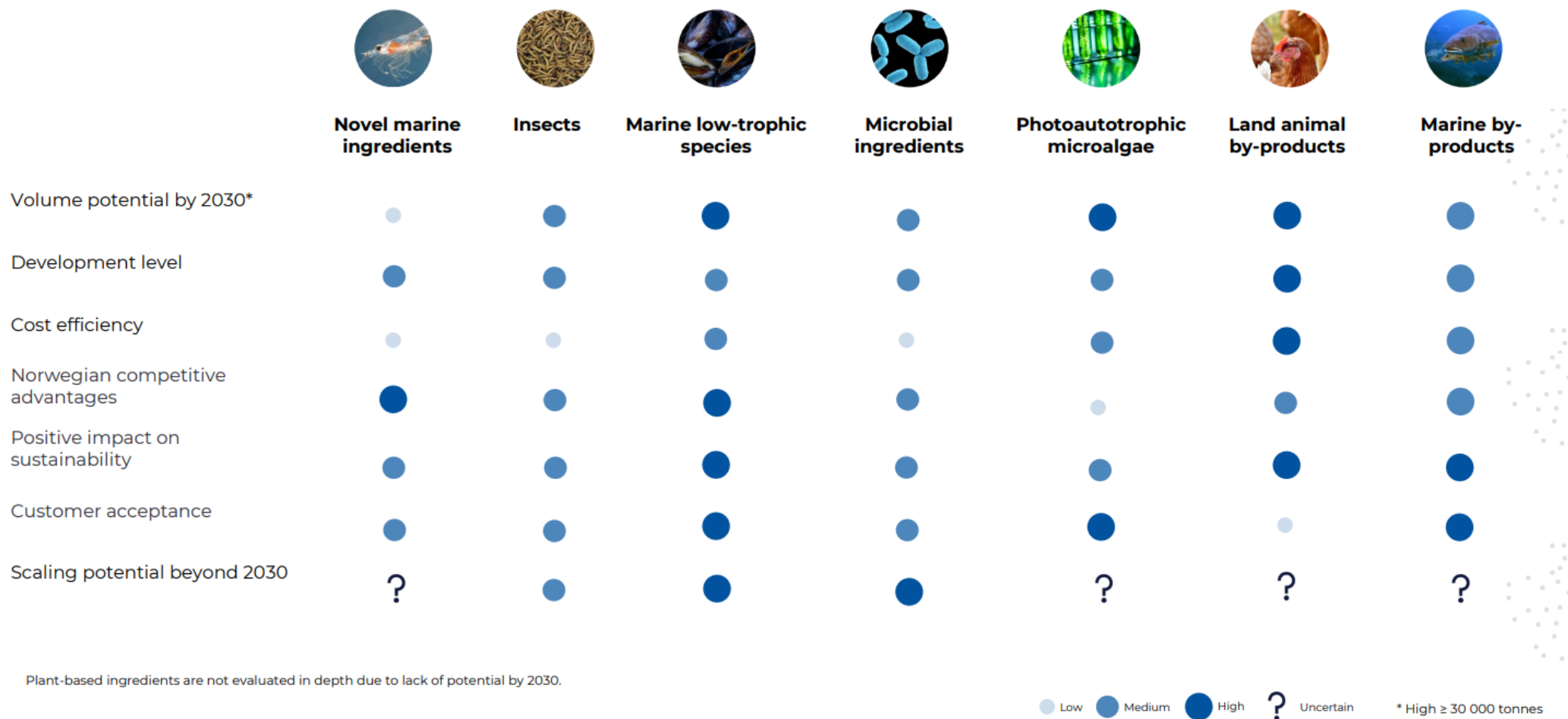


Marine by-products

- Whitefish
- Pelagic fish
- Aquaculture*

Source: Future ingredients for Norwegian salmon feed Report 2022

Production potential summarized



Source: Future ingredients for Norwegian salmon feed Report 2022

Future challenges & expectations

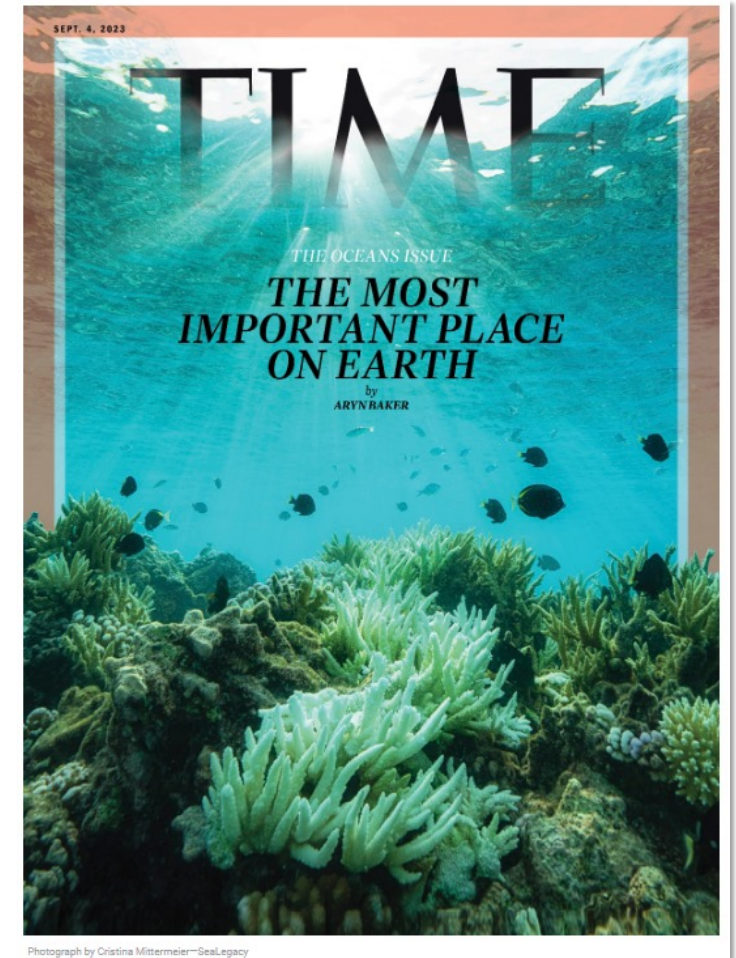


Future challenges & expectations

Protecting Oceans while thinking alternative feed ingredients.

What is often overlooked in many studies of future food security is:

- ☐ Economic impact of changes in supply
- ☐ Demand due to changes in food prices, household income,
- ☐ Consumer preferences.



«feed cost» ve «global» expectations towards 2030



- Rational growth (production and aquafeed) strategies should be implemented...
- By-products are no longer a niche, **circularity is going to become increasingly vital.**
- Blue alternative sources should be used. **No competition with human food sources / food-competing ingredients!**
- A general strategy should be developed for regional biological resources. **Local raw materials to be used...**
- Importance of «**sustainability**» will grow and become more objective...

Thank you for your attention



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www.fao.org/gfcm