

# Potencial de los microorganismos unicelulares como fuentes alternativas de macro y micronutrientes en las dietas para peces

P. Dantagnan\*, P. Díaz, L. Marileo, J. Ruiz, P. Orellana y A. Hernández

Laboratorio de Nutrición y Fisiología de Peces, Núcleo de Investigación en Producción Alimentaria, Doctorado en Ciencias Agropecuarias, Facultad de Recursos Naturales, Universidad Católica de Temuco, Temuco

\*dantagna@uct.cl

- Cho, C., Slinger, S., & Bayley, H. 1982. Bioenergetics of salmonid fishes: energy intake, expenditure and productivity. *Comparative Biochemistry and Physiology Part B: Comparative Biochemistry*, 73(1), 25-41.
- Gholizadeh Zare Tavana B ; Banaee M ; Yousefi Jourdehi A.; Nematdoost Haghi B. ; Seyed Hassani M.H. Effects of selenium (Sel-Plex) supplement on blood biochemical parameters of juvenile Siberian sturgeon (*Acipenser baerii*) (2018). *Iranian Journal of Fisheries Sciences* 17(2):300-312.DOI:10.22092/IJFS.2018.115481
- Hansen, J.Ø., Lagos, L., Lei, P., Reveco-Urzuza, F.E., Morales-Lange, B., Hansen, L.D., Schiavone, M., Mydland, L.T., Arntzen, M.Ø, Mercado, L., Tavares, R., Øverland, M. (2021). Down-stream processing of baker's yeast (*Saccharomyces cerevisiae*)—Effect on nutrient digestibility and immune response in Atlantic salmon (*Salmo salar*). *Aquaculture*, 530: 735707
- Kieliszek, M., Błażej, S., Piwowarek, K., & Brzezicka, K. (2018). Equilibrium modeling of selenium binding from aqueous solutions by *Candida utilis* ATCC 9950 yeasts. *3 Biotech. Springer Berlin Heidelberg*, 8(9), pp. 1–13. doi: 10.1007/s13205-018-1415-8.
- Long, M., Lin, W., Hou, J., Guo, H., Li, L., Li, D., ... & Yang, F. (2017). Dietary supplementation with selenium yeast and tea polyphenols improve growth performance and nitrite tolerance of Wuchang bream (*Megalobrama amblycephala*). *Fish & Shellfish Immunology*, 68, 74-83. doi: 10.1016/j.fsi.2017.07.017.
- Pacitti D, Lawan MM, Sweetman J, Martin SAM, Feldmann J, Secombes CJ (2015) Selenium Supplementation in Fish: A Combined Chemical and Biomolecular Study to Understand Sel-Plex Assimilation and Impact on Selenoproteome Expression in Rainbow Trout (*Oncorhynchus mykiss*). *PLoS ONE* 10(5): e0127041. doi:10.1371/ journal.pone.0127041
- Ponce de Leon, M.M. Bayon, C. Paquin and J.A. Caruso. (2002). "Selenium incorporation into *Saccharomyces cerevisiae* cells: a study of different incorporation methods" pp. 602–610.
- Schrauzer G. N. (2006). Selenium yeast: Composition, quality, analysis, and safety. *Pure Appl. Chem.*, vol. 78 pg. 105-109
- Vidakovic, A., Huyben, D., Sundh, H., Nyman, A., Vielma, J., Passoth, V., Kiessling, A., Lundh, T. (2020). Growth performance, nutrient digestibility and intestinal morphology of rainbow trout (*Oncorhynchus mykiss*) fed graded levels of the yeasts *Saccharomyces cerevisiae* and *Wickerhamomyces anomalus*. *Aquaculture Nutrition*, 26(2): 275-286.
- Sevgili, H., Sezen, S., Yılayaz, A., Aktaş, Ö., Pak, F., Aasen, I.M., Inge, K., Sandmann, M., Rohn, S., Turan, G., Kanyılmaz, M., 2019. Apparent nutrient and fatty acid digestibilities of microbial raw materials for rainbow trout (*Oncorhynchus mykiss*) with comparison to conventional ingredients. *Algal Res.* 42, 101592.
- Hart, B., Schurr, R., Narendranath, N., Kuehnle, A., Colombo, S.M. 2021. Digestibility of *Schizochytrium* sp. whole cell biomass by Atlantic salmon (*Salmo salar*). *Aquaculture* 533, 736156.
- Ruiz y col. (2022) Effect of cell disruption on apparent digestibility of macronutrients from *Aurantiocytrium acetophilum* in *Salmo salar* pre-smolts. *Algal Research* 64:102711.
- Morais, S., Monroig, O., Zheng, X., Leaver, M.J., Tocher, D.R., 2009. Highly unsaturated fatty acid synthesis in Atlantic salmon: Characterization of ELOVL5- and ELOVL2-like elongases. *Mar. Biotechnol.* 11, 627–639.
- Tocher, D.R., Fonseca-Madrugal, J., Bell, J.G., Dick, J.R., Henderson, R.J., Sargent, J.R., 2002. Effects of diets containing linseed oil on fatty acid desaturation and oxidation in hepatocytes and intestinal enterocytes in Atlantic salmon (*Salmo salar*). *Fish Physiol. Biochem.* 26, 157–170.