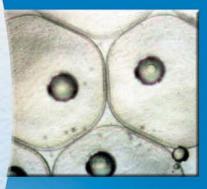
# Manual on Hatchery Production of Seabass and Gilthead Seabream

Volume 1











Food and Agriculture Organization of the United Nations

# Manual on Hatchery Production of Seabass and Gilthead Seabream Volume 1

by

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#### **PREPARATION OF THIS DOCUMENT**

This is the first of two volumes of a Manual on hatchery production of seabass and gilthead seabream. It is part of the programme of publications of the Inland Water Resources and Aquaculture Service. The manual has been written based on the direct experience of technicians and managers of commercial hatcheries operating in the Mediterranean. It is intended to assist both technicians entering this field as well as investors interested in evaluating the complexity of hatchery production of seabass and gilthead seabream.

The manual has been prepared by the authors under the overall coordination of Mario Pedini, Senior Adviser (Aquaculture Development), and with the collaboration of numerous colleagues contributing comments to sections of the manual, ideas, and who assisted in its finalization. The contributions to this volume of Massimo Caggiano (Ittica Ugento Spa), Pepino Candreva (INVE Aquaculture), Béatrice Châtain (IFREMER), Licinio Corbari (Ittica Ugento Spa), Brigitte Loix (STM Aquaculture Srl) and Marlène Dehasque (INVE Technologies) are greatly appreciated. The assistance in the editorial work and final presentation and graphics given by André Coche, Rine Sola, Magda Morales, José Castilla and Emanuela D'Antoni has also been invaluable. Moretti, A.; Pedini Fernandez-Criado, M.; Cittolin, G.; Guidastri, R. Manual on hatchery production of seabass and gilthead seabream. Volume 1. Rome, FAO. 1999. 194 p.

#### ABSTRACT

Seabass and gilthead seabream are the two marine fish species, which have characterized the development of marine aquaculture in the Mediterranean basin in the last two decades. The substantial increase in production levels of these two high value species has been possible thanks to the progressive improvement in the technologies involved in the production of fry in hatcheries. As a result of this technological progress more than one hundred hatcheries have been built in the Mediterranean basin, working on these and other similar species. At present the farmed production of these two species that is derived from hatchery produced fry is far greater than the supply coming from the wild.

The development of these techniques, based originally on Japanese hatchery techniques has followed its own evolution and has resulted in what could be called a Mediterranean hatchery technology that is still evolving to provide higher quality animals and to reduce cost of production. This is a dynamic sector but it can be judged that it has reached a level of maturity that merits the production of a manual for hatchery personnel. The preparation of the manual has taken several years, also due to the progress of the sector that led to substantial revisions of sections. This has lengthened its preparation beyond what was originally expected. The manual is not intended to be the final word on hatchery production but rather a publication on how the industry produces in the late nineties. We preferred to include proven procedures rather than orient this publication to research on hatchery produced fry, as there is plenty of academic literature on this subject.

The manual has been divided in two volumes, with this first one divided in three parts. The first part dealing with the historical background which has led to the present status of this practice, and a discussion of the main factors that affect fish seed production. The second main section of the first volume has been devoted to the life history and biology of the species that enter in the production cycle of seabass and gilthead seabream fry. This includes also a short section on microalgae, rotifers and brine shrimp. The third main section of the first volume, which is the longer one, deals with hatchery production procedures, from broodstock management to production of live feed, egg management, larval rearing weaning, fry transport, and diseases.

The second volume will include sections on architecture and design of the hatchery systems, engineering aspects, financial aspects of hatchery operation and will provide some example of real cases of different commercial hatcheries that in recent years have approached hatchery production of these two species.

Key words: marine aquaculture, fry production, Mediterranean aquaculture, seabass, gilthead seabream.

## CONTENTS

### **SUMMARY & INTRODUCTION**

Part	1		
HISTORICAL BACKGROUND AND PRESENT SITUATION			
1.1 -	HISTORICAL BACKGROUND	3	
	The fishery of wild fish fry in the Mediterranean Fish seed demand from controlled reproduction Technological evolution of Mediterranean fish breeding	3 3 5	
1.2 -	PRESENT SITUATION	7	
	Vertical integration: the hatchery as a part of the "Farming System" Production strategies Multispecific hatcheries Monospecific hatcheries Multipurpose hatcheries	7 8	
1.3 - MAIN FACTORS AFFECTING FISH SEED PRODUCTION			
	Technologies Environmental conditions Marketing	10 11 11	

### Part 2 BIOLOGY AND LIFE HISTORY

2.1 -	GILTHEAD SEABREAM	15
	Family Description Family Sparidae Biology Geographic distribution Reproduction Fishery	15
2.2 -	THE EUROPEAN SEABASS	18
	Family Description Family Moronidae Biology Feeding Geographic distribution Reproduction Fisheries	18

20
21 23
26
33
33
39
44
44 46

	Protocol for purification of algal strains Sterilization Upscaling culture conditions Scaling up protocol Monitoring algal populations Counting microalgae	
Ma	ss culture of rotifers Population dynamics Mass production systems Mass culture facilities for rotifers Preparation of the culture medium Pure strain culture Upscaling rotifer cultures Mass culture Cleaning culture Harvest High density rotifer culture Enrichment Monitoring rotifer populations	61
Pro	Deduction of the brine shrimp Artemia Artemia cyst strains Disinfection and decapsulation of brine shrimp cysts Incubation Harvesting of nauplii Counting and evaluating Artemia nauplii Enrichment and storage	75
3.3 - FISI	HEGG MANAGEMENT	83
Se	thead seabream eggs and larvae development abass eggs and larvae development g harvest Quality controls Weighing, disinfecting and counting eggs	83 83 85
Inc	ubation of eggs Egg incubation in dedicated facilities Egg incubation in the larval rearing tanks	88
	ubation of eggs Egg incubation in dedicated facilities	88 90
Ha	ubation of eggs Egg incubation in dedicated facilities Egg incubation in the larval rearing tanks tching Viability of newly hatched larvae	

	Feeding seabass and gilthead seabream post-larvae First feeding Transition from live feeds to artificial food	98
	Feeding protocol Daily distribution of live feed Daily storage of live feed Hygiene in the larval rearing environment Monitoring and controls Quantitative evaluation of feeding performance Qualitative evaluation of stress Control of swim bladder development	101 103 104 105 106
3.5 -	WEANING	110
	The rearing system Preparation of the weaning unit Fry culture Rearing parameters Transferring fish from larval to weaning section	110 111 112
	Feeding Feeding live-food Feeding moist food Feeding dry feed Feed distribution	116
	Management of the weaning section Staff Daily operations	118
	Control of environmental and biological parameters Fish behaviour Controlling growth and deformity rate Fry grading Sorting fry with skeletal deformities Swim-bladder control Cleaning Hygiene and sanitary conditions in the rearing environment	118
3.6 -	FRY TRANSPORT	125
	Transport equipment Vehicles Tanks Oxygenation systems Monitoring oxygen	125
	Water quality Dissolved oxygen Salinity pH Temperature Ammonia Carbon dioxide	127

	Turbidity Foam	
	Stocking density for transport Fry handling Transport conditions Loading Controls during transport Unloading and precautions at point of arrival	129 129
	Fry counting Individual counting Counting based on sub-samples Counting by weight Automatic counting	131
3.7 -	Fry diseases: introduction to their observation, analysis and first treatment	133
	Studying lesions at the skin surface Observing internal organs of diseased fish	
3.8 -	Morphoanatomic and morphometric standards	135
	Morphoanatomic performance Urinary calculosis Swim-bladder development Skeletal deformities Deformities in newly hatched larvae Jaw and opercula deformities Backbone deformities	
ANN	EXES 1-31	141

## **SUMMARY & INTRODUCTION**

By far and large only two fish species, the gilthead seabream (*Sparus aurata*) and the seabass (*Dicentrarchus labrax*), account for the bulk of marine aquaculture production in the Mediterranean Sea. As a direct consequence, the greatest share of the Mediterranean hatchery output is formed by these two species.

This manual deals with mass production of gilthead seabream and seabass fry for the aquaculture industry. It focuses only on well-established practices that have reached a standardised industrialisation and can be considered as reliable. In some cases, import difficulties, shortage of adequate funding and unavailability of technical assistance and maintenance services, could limit the adoption of the latest and more capital intensive techniques that are described in this manual. These constraints may be overcome by the adoption of less recent technologies in sections of the hatchery, that are simpler and more labour intensive. When available, these methods are also briefly described in this manual. New developments such as genetic manipulations and hybridization with other species are not covered because they have not yet reached a commercial level. The manual has attempted to provide information on what are current practices in commercial hatcheries and the case study section of the second volume is included to show that different commercial hatcheries may establish different protocols for production that suit better the conditions of their sites or the markets they are supplying. The case study section in particular is not supposed to be up to date as the preparation of the manual has taken considerable time, but is included to show different approaches to production organization.

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