Response of Nile Tilapia (*Oreochromis Niloticus*) Fingerlinges to Diets Containing Azolla Meal as a Source of Protein

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ABSTRACT

dried Azolla nilotica was ground and incorporated into experimental diets at various levels (10.6, 21.2, 31.8 and 42.2% of the diets) to replace about 50% of soybean meal protein in the control diet (about 30% of total protein in diet). All experimental feeds contained 30% crude protein, 300 Kcal digestible energy/100g and protein/energy ratio about 70 mg protein/Kcal. Diets were fed to Nile tilapia Oreochromis niloticus fingerlings with initial mean body weight of $8.1g \pm 0.3g$ at 3% of fish biomass daily for 90 days. The obtained results revealed that, Azolla meal (dried pellet form) is a suitable component for Nile tilapia fingerlings diets since, growth performance in all tested and control diets were nearly similar without significant differences. Also, hepatosomatic index and survival rate were not affected with increasing Azolla meal percentage in the diets. While, feed conversion ratio gradually increased with increasing Azolla meal percentage in the diets without significant differences until 31.8% inclusion level after that, significantly decreased. Body protein and fat content were significantly decreased with increasing Azolla meal percentage in the diets. But moisture and ash content were significantly increased with increasing Azolla meal percentage in the diets. Economical feed efficiency improved as the level of the dietary Azolla meal increased from 10.6 to 31.8% of the diet. These data suggested that, Azolla meal at a maximum percentage of 31.8% can replace about 50% of soybean meal protein (about 30% of total protein in diet) in fingerlings tilapia diet without any adverse effect on growth performance, feed efficiency and survival rate. In addition, Azolla meal was economically superior than soybean meal protein.

Keyword: Nile tilapia, Azolla meal, Growth performance, Feed conversion, Carcass composition, Economical efficiency.

INTRODUCTION species, artificial feed are an important In semi-intensive and nutrient source. The intensive culture systems of tilapia feeds be nutritionally must

adequate and economical for the culture system. Feed is the major cost variable in tilapia culture representing up to 60% of total variable cost, since protein is the most critical ingredient in tilapia diets from stand point of cost and growth response (Jose et al., 2007).

The high quality of soybean meal protein has resulted in its wide inclusion as the main plant protein source in diets of cultured fish. But, in the near future, the production of such protein may not be enough to cover the increasing demand. Therefore, it is necessary to find out other protein source.

In this regard, many attempts have been made to partially or totally replace soybean protein with less-expensive and available protein source or local untraditional protein sources in fish feeds.

Azolla is an ideal feed substitute, it is an aquatic fern (pteridophyte), floating on water surface of flooded rice fields, small ponds and canal. Its size is 1-5cm except for a giant Azolla nilotica (it size is 15cm approximately). Seven extant azolla species recognized taxonomists (some recognized species), 6 are distributions widely from temperature tropical regions. to Azolla has been used as a feed for pig, duck, and fish. Amit Biotech (2004) reported that, azolla high protein content (20-30% dry weight basis) rich in almost all essential amino acids, vitamin A, vitamin B-complex, beta-carotene and minerals (Calcium, phosphorus, potassium, copper and magnesium). The same author added that, nutritional value of Azolla to fish vary greatly on Azolla species. Azolla microphylla or Azolla nilotica are the best and palatability by fish are better than other species.

In applied, organic fertilization for 3 months followed by feeding on artificial feed

(25%CP) beside azolla at a rate of 10 kg/ton Nile for tilapia, **Oreochromis** niloticus reared earthen ponds was higher in body weight, weight gain, specific growth rate, total fish yield/feddan, fish body composition content (dry matter, protein & fat), average dressing percentage and the net returns/feddan than ponds were received standard diet (25% protein)only or with blue green algae at a rate 10kg/ton (Soltan et al., 2007). Also, Abdel-Fattah and Abdel-Aziz (1990)found that, azola meal replaced 25% of fish meal in practical diet for nile tilapia fingerlings (Oreochromis niloticus) without compromising tilapia growth and nutrient utilization. The authors added that, with increasing azolla level the experimental fish diets, performance was significantly reduced and the worst performance was associated with the highest level of Azolla in the diet (100%) a dietary as sole protien source. Santiago al., (1988) suggested that, azolla meal

is a suitable component of diets for Nile since, tilapia fry growth performance and feed conversion ratios were improved as the level of the dietary azolla meal increased from 8.5 to 42.45% of the diets In the same manner, less than 25% of substitution Azolla pinnata was possible for fishmeal replacement in Nile tilapia (O. niloticus) feeds (El-Sayed, 1992).when dried azolla meal was incorporated in practical diet for nile tilapia fingerlings up to Thrwat (1999) found that, growth and feed utilization of (O. niloticus) were not significantly reduced, while fish fed on fresh alone exhibited extremely poor growth performance.

The present study was conducted to evaluate the biological and economical effect of incorporated sun-dried azolla meal (dried pellet form) at various levels (10.6, 21.2 ,31.8 and 42.2% of the diets) to replace about 50% of soybean meal protein in the diet of

Nile tilapia fingerlings (Oreochromis niloticus).

MATERIALS AND METHODS

Preparation of Azolla meal

Azolla nilotica was collected from some ponds. rinsed with tap water and distributed on plastic sheet and sun dried for 6 days, then transfer to oven to be dried again at 105 C° for 6 hours, then crushed and grind through the feed grinder and finally kept in plastic jars at 5 C° until using experimental in diets. Chemical composition of azolla meal present in Table (1).

Experimental diets

Experimental diets were designed to contain 30% crude protein, 300 Kcal digestible energy /100gand protein/energy ratio protein/Kcal. about 70mg Table (2), presents the constituents and composition of tested diets. About 50% of soybean meal protein

Table 1: The chemical composition (on DM basis) of azolla meal.

Items			%		
Moisture content (Fresh Azolla)			94		
Crude protein C.P			24 - 30		
Crude lipid E.E			3 - 3.3		
Crude fiber C	Crude fiber C.F				
Ash			10.5		
Starch			6.5		
Soluble sugar			3.5		
Nitrogen			4.0 - 5.0		
Water holding capacity			360		
Color			Brownish		
Smell			Fishy		
Phosphorus	(%)		0.5-0.9		
Potassium	(%)		2 - 4.5		
Calcium	(%)		0.4 - 1		
Magnesium	(%)		0.5 - 0.6		
Manganese	(%)		0.11 - 0.16		
Iron	(%)		0.06 - 0.26		
Chlorophyll	(%)		0.34 - 0.55		
Source: P	ullin	and	Almazan		

Source: Pullin and Almazan (1983).

(equal about 30% of total protein in the control diet) was substituted by azolla meal.

Azolla meal is incorporated into the tested diets at levels, 10.6, 21.2, 31.8 and 42.2% of the diet.

Table 2: The formulation and chemical composition of the tested diets.

· · · · · · · · · · · · · · · · · · ·	Control diet	et Tested diets				
Ingredients						
	$\mathbf{T_1}$	$\mathbf{T_2}$	T_3	T_4	T_5	
Fish meal (59.1%CP)	17.0	17.0	17.0	17.0	17.0	
Soybean meal (49.77%CP)	40.1	35.2	30.1	25.1	20.0	
Azolla meal (23.60%CP)	_	10.6	21.2	31.8	42.4	
Dextrin	35.4	29.2	23.2	17.6	12.1	
Fish oil	2.0	2.0	2.0	2.0	2.0	
Vegetable oil	2	2.5	3	3	3	
Vitamin premix ¹	1.0	1.0	1.0	1.0	1.0	
Mineral premix ²	1.0	1.0	1.0	1.0	1.0	
Binder (CMC) ³	1.5	1.5	1.5	1.5	1.5	
Total	100	100	100	100	100	
Chemi	cal compositio	on (on DM	l basis)			
Dry matter (DM)	91.60	91.80	92.00	92.20	92.40	
Crude protein (CP)	30.00	30.30	30.00	30.40	30.00	
Crude lipid	7.90	8.00	8.25	7.90	7.60	
Crude fiber (CF)	3.1	3.5	3.7	4.0	4.7	
Ash	6.73	7.45	8.60	9.76	10.70	
N.F.E ⁴	43.87	42.55	41.45	40.14	39.40	
Gross energy/100g ⁵	433.9	432.9	430.0	424.5	419.6	
Protein energy ⁶	39.41	39.90	39.77	40.82	40.75	
Digestible energy/100g ⁷	315.00	315.60	314.55	311.38	306.60	
P:E ratio ⁸	69.1	70.0	69.8	71.6	71.5	

¹Vitamin premix: - each 2.5Kg contain Vit A 10MIU, D_3 1MIU, E 10gm, K gm, B_1 gm, B_2 4gm, B_6 1.5gm, B_{12} 10gm, Pantothenic acid 10gm, Nicotinic acid 20gm, Folic acid 1000gm, Biotin 50gm And Coline chloride 500gm.

²Mineral premix. No # 5 (tilapia) source: Jauncey and Ross, 1982.

 $^{^{3}}CMC = Carboxymethyl cellulose.$

 $^{^4}N.F.E = Nitrogen\ free\ extract = 100 - (\ moisture + protein + lipid + fiber + ash)$

⁵Gross energy in kcal/100g ,based on 5.7 kcal/g protein,9.5 kcal/g lipid,4.0 kcal/g carbohydrate.

⁶Protein energy = (energy in protein/gross energy) X 100.

⁷Digestible energy in kcal/100g based on 5.0 kcal/g protein,9.0 kcal/g lipid,2.0 kcal/g carbohydrate (Wee and Shu.1989).

 $^{^8}P/E$ ratio = Protein to energy ratio in mg protein/kcal of gross energy.

All experimental diets balanced in essential amino acids, essential fatty acids, digestible energy, P/E ratio and fiber content. vegetable oil mainly as a sources of omega 3 and omega 6 supplements. Dextrin was added a low-density as energy source to preclude the use of any nutritive filler. The control diet contained fish meal /soybean meal ratio (1:2) as a source of protein and dextrin as an energy supplement Binder, vitamin mineral premix were kept constant in all diets. All diets were pelleted and then crumbled before feeding to the fish.

Experimental fish and management

A total of 150 Nile tilapia fingerlings (Oreochromis niloticus) were obtained from the hatchery in Central Lab. for Aquaculture Research, Agriculture Research Center.

The fish obtained were apparently healthy, and free from

any infection. Fish with an average weight body of (8.1g/fish)0.3g), were placed in a fiberglass tank inside the wet lab, fed on control diet about two week for acclimation. The fingerlings were divided into 15 equal groups and transferred into glass aquaria, measured (40 X 50 X 60) and it supplied with dechlorinated aerated tap water. The aquaria were cleaned and water was changed weekly.

Dissolved oxygen was maintained at an acceptable level (5.5 - 6.6)mg / L), water temperature was thermostatically controlled at the range of 27 °C \pm 2 °C, with thermostatic heater and water pH adjusted at 7.4. Each replicates group with three and each aquarium contain 10 fish. **Oreochromis** niloticus fingerlings fed by 3% of body weight three times daily on experimental diets for 90 days. All fish per aquarium weighed and were counted biweekly intervals determine to growth rates and to adjust rations. At the end of the experiment, fish in each aquarium were counted and weighted, growth and feed utilization parameters were calculated. Also, analysis of both diet and fish fore moisture, crude protein, fat and ash were Standard determined by Methods According to (AOAC, 1984).

Economical analysis

Economical analysis was done at the end of the experiment. The net return and economical feed efficiency were calculated as follow: The net return (L.E) = $[Total\ return\ -\ (total\ variable\ costs\ +\ total\ fixed\ costs)]$. Economical feed efficiency (%) = $[Return\ (L.E)\ \div\ Feed\ cost\ (L.E)\ /\ kg\ fish\ body\ gain] \times 100$.

Statistical methods

The data obtained in the present study were analyzed statistically. Differences in means were compared by Duncan, s New

Multiple Range test (p< 0.05) (Duncan, 1955).

RESULTS AND DISCUTION

1- Growth performance

The results of the effect of feeding Nile tilapia fingerlings diets containing different levels of azolla meal on growth performance are shown in Table (3) .It could be noticed that, the initial body weight of tilapia in all treatments were approximately similar and the differences were insignificant .

Growth performance (final body weight, total weight gain, daily weight gain, specific growth rate and relative growth rate) were nearly similar in all treatments after 2 weeks, and there were not significant differences observed in all growth parameters between all treatments. Growth performance after feeding period (90 days) were slightly different as the level of azolla meal increased to 31.8% of the diet (diets T2, T3 and T4) Table (3).But at 42.2% azolla diet (T5),growth performance was slightly decreased. However, there were no significant differences observed in growth parameters (P< 0.05) among the tilapia fed diets containing 10.6, 21.2, 31.8 and 42.4% azolla meal and control diet.

In respect of Hepatosomatic index, It could be noticed that, Hepatosomatic index values ranged from 1.65 to 1.76, and did not differ significantly among .Concerning treatments with survival rates, the obtained resulted that. revealed survival rates ranging from 83.3 to 90%, did not differ significantly among treatments.

These results may be due to azolla available meal protein (25%). It is rich in almost essential amino acids, vitamin vitamin B complex, beta-carotene and minerals (calcium, phosphorus, potassium iron, copper and magnesium) Amit Biotech (2004). Also, the nutritional values

azolla to fish vary greatly on azolla species. Azolla nilotica is better than others species. Also, these results may be due to the diets which were nearly similar in protein, energy, P/E ratio , and fiber content.

The growth data are in agreement with those obtained by Santiago et al., (1988) Who suggested that, azolla meal is a suitable component of diets for Nile tilapia fry since, growth performance and feed conversion ratios were improved as the level of the dietary azolla meal increased from 8.5 to 42.45% of the diets. But, survival rates, were not affected by increased azolla meal from 8.5 to 42.45% of the diets.Pullin et al., (1983) reported that, azolla can be mixed up to 10% of the purchased animal feed. Balogun et al., (1995) Showed that, macadamia presscake was suitable as dietary protein supplement for tilapia when incorporated up to 50% replacement for soybean protein.

Table 3: The effect of feeding Nile tilapia fingerlings diets containing different levels of azolla meal on them growth performance.

Items	Control diet	Tested diets				
_	T_1	T_2	T_3	T_4	T_5	
Initial body weight (g/fish)	8.1±0.31 ^a	8.0 ± 0.49^{a}	8.1±0.68 ^a	8.3±0.27 ^a	8.0±0.62 ^a	
Final body weight (g/fish)	32.0 ± 1.2^{a}	31.0±1.1 ^a	31.6 ± 1.2^{a}	$30.8{\pm}1.4^a$	$27.7{\pm}1.5^a$	
Total body weight gain (g/fish)	23.9 ± 1.2^{a}	23.0 ± 1.1^a	23.5±0.97 ^a	$22.5{\pm}1.4^a$	$19.7{\pm}1.4^a$	
Daily body weight gain (g/fish) ¹	0.26 ± 0.12^{a}	0.25 ± 0.11^a	0.26 ± 0.10^{a}	0.25 ± 0.15^a	0.22 ± 0.14^a	
Specific growth rate (%) ²	1.95±0.26 ^a	1.93±0.21 ^a	2.10 ± 0.22^{a}	1.85±0.29 ^a	1.75 ± 0.27^a	
Relative growth rate (%) ³	294.9 ± 4.4^{a}	287.8 ± 3.5^{a}	292.6±2.4 ^a	269.8 ± 4.7^{a}	$243.8{\pm}4.0^a$	
Feed conversion ratio ⁴	2.00 ± 0.23^{b}	2.25 ± 0.33^{ab}	2.15 ± 0.33^{b}	2.40 ± 0.37^{ab}	$2.95{\pm}0.33^a$	
Hepatosomatic Index	1.65±0.19 ^a	1.70 ± 0.20^{a}	1.76±0.16 ^a	1.67 ± 0.22^{a}	1.66 ± 0.17^a	
$(H5SI)^5$						
Survival rate (%) ⁶	$86.7{\pm}1.3^{a}$	90 ± 0.0^{a}	86.7 ± 2.0^{a}	$86.7{\pm}1.8^a$	$83.3{\pm}1.3^a$	

Means with different superscript letters within a row are significantly different (P<0.05).

Where, Ln = natural log, $W_0 = Initial body weight (g)$, $W_1 = Final body weight (g)$ and T = Time(day)

Olevera-Novoa *et al.*, (1990) found that, alfalfa leaf protein could be included at levels of up to 35% of the dietary protein in feeds for tilapia. Nahid *et al.*, (2003) suggested that, moringa leaf meal can be used to substitute up to 10% of dietary protein in Nile tilapia without significant reduction in

growth .Bairagi *et al.*, (2002) found that, fermented lemma leaf meal can be incorporated into carp diets up to 30% level compared to 10% level of raw meal. Carter *et al.*, (2000) Showed, no significant differences observed in weight gain when replaced 25 and 33% of fish meal protein by soybean meal or

¹Daily weight gain = $(W_1 - W_o) \div T$

²Specific growth rate (%) = $[(Ln_{wl}-Ln_{w0}) \div T] \times 100$.

³Relative growth rate (%) = $[(W_1 - W_0) \div W_0] \times 100$.

⁴Feed conversion ratio = Feed consumed (g) / Total weight gain (g).

⁵Hepatosomatic Index (HSI) = [liver weight \div fish weight] \times 100

⁶Survival rate (%) = Fish No. at the end \div Fish No. stocked at the beginning.

concentrates made from narrowfield leafed lupine or peas extruded feeds for Atlantic salmon. De La Higuera etal.(1988)showed that, the possibility including crude lupine seed meal in trout diets at levels as high as 30% of dietary protein and Perla et al., (1998)found, significant differences observed in weight gain and specific growth rate between juvenile (penaeus indicus) shrimp fed on diets containing leguminous seeds meals (white cowpea) and leaf meals (papaya and cassava) comparing with control diet.

Concerning with feed conversion ratio. It could be noticed that, feed conversion ratio was not significantly affected by increasing azolla meal in the diets (2.0 to 2.4) except for tilapia fed on diet T_5 which contained 42.4% azolla meal (2.95). Values of FCR nearly similar those were to obtained by Santiago et al., (1988) who found that, feed conversion ratio ranged from 2.3 to 3.4 when fed fry of Nile tilapia on diet containing azolla meal.

2- Body composition

The carcass composition of the Nile tilapia at the beginning and end of the feeding trial are shown in Table (4). The obtained results revealed that, an increase in the dietary level of azolla meal resulted in a significant decrease in carcass fat content and generally an increase in carcass moisture and The carcass protein content ash. was not significantly affected by increasing azolla meal in the diets except for carcass protein of tilapia fed on T₄ and T₅ had a substantial reduction in body protein. These results showed the same trend of those obtained by Ng-Wing and Wee, (1989) who reported that, carcass composition of the Nile significantly tilapia was affected with increasing levels of cassava leaf meal in the diet, Nahid et al., (2003) and Bairagi et al., (2002) showed that, carcass composition

of the Nile tilapia was affected by dietary protein source.

3-Economical analysis

The effect of feeding Nile tilapia fingerlings diets containing various levels of azolla meal on costbenefit analysis are given in Table (5), The price of Kg experimental diets were gradually decreased by increasing azolla meal level by 5.90, 10.07 15.62 and 21.18% respectively compared with the control diet.

With the exception of diets T_3 , and T_4 the decrease of feed cost by increasing azolla meal was not reflect

on the gain cost, return and economical feed efficiency because feed conversion in these diets (T_2 and T_5) was gradually increased (not improved) than diets T_3 and T_4 . So, the diet T_3 and T_4 were gave the best gain cost, return and economical feed efficiency than other tested diets.

Similar results were reported with herring by- product (Ebrahim, 2007),corn gluten feed and meal (Wu et al., 1995) and cotton seed meal (EL-Sayed, 1990) Since these sources were economically superior than fish meal or soybean meal in tilapia diets.

Table 4: Body composition (on as fed basis) of Nile tilapia fingerlings fed diets containing different levels of azolla meal.

Chemica	Initial	Control diet	Tested diets				
Composi		T_1	T_2	T_3	T_4	T ₅	
Moisture	75.14±0.33°	76.19±0.36°	76.97 ± 0.66^{b}	76.73±0.46 ^b	79.20±0.25 ^a	79.20±0.16 ^a	
Crude	14.60±0.40 ^a	14.90±0.30 ^a	14.30 ± 0.33^a	14.70±0.28 ^a	13.30 ± 0.53^{b}	12.80 ± 0.27^{b}	
protein							
Crude lip	3.57 ± 0.25^{a}	3.88 ± 0.27^{a}	2.25 ± 0.27^{b}	1.76 ± 0.18^{c}	0.87 ± 0.11^{d}	0.74 ± 0.15^{d}	
Ash	4.51 ± 0.32^{bc}	4.20 ± 0.27^{c}	4.63 ± 0.27^{bc}	5.05 ± 0.28^{b}	5.50 ± 0.34^{ab}	5.98 ± 0.05^{a}	

Means with different superscript letters within a row are significantly different (p<0.05).

Table 5: The effect of feeding Nile tilapia fingerlings diets containing different levels of azolla meal on them economical parameters.

Items	Control diet		Tested diets		
·	T_1	T_2	T ₃	T_4	T ₅
Price/kg feed L.E*	2.88	2.71	2.59	2.43	2.27
Relative price to control diet (%)	100.00	94.10	89.93	84.38	78.82
Kg feed/kg gain	2.00	2.25	2.15	2.40	2.95
Feed cost/kg gain L.E	5.76	6.10	5.57	5.83	6.70
Relative economical to control diet (%)	100.00	105.90	96.70	101.22	116.32
Return L.E	2.24	1.90	2.43	2.17	1.30
Economical feed efficiency (%)	38.89	31.15	43.63	37.22	19.40

The price of each diet was estimated according to the price of ingredient, which were 5.0, 2.8, 0.60, 1.5,5.0,4.0,15 and 5.0 Egyptian pound (L.E) per one Kg of fish meal, soybean meal, Azolla meal, Dextrin fish oil, vegetable oil vitamin premix and mineral premix. The price of fish harvest was 8.0 L.E / one kg body weight.

In conclusion, the present study revealed that, azolla meal at a maximum level of 31.8% (dried pellet form) was suitable as a dietary protein supplement for tilapia when incorporated 50% replacement for soybean protein, without any adverse effect on growth performance, survival rate, feed utilization and economical parameters.

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دراسة مدى إستجابة إصبعيات البلطى النيلى للتغذية على علائق تحتوى على نبات الأزولا كمصدر من مصادر البروتين

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خــلال هــذه الدراســة تــم إضــافة نبــات الأزولا مــن جـنس منتتــة) بمعـدل المجفـف شمسـيا إلــى أربـع علائــق تجريبيــة (مجهـزة فــى صــورة مصــبعات مفتتــة) بمعـدل ٢٠٥٦, ٢٥٦, ١٢٥٠ مـــن وزن العليقـــة لتحـــل محـــل ١٢٥، ١٢٥، و٣٧٥, ٥٠٠ مــن بـروتين فــول الصــويا والــذى يغطــى حــوالى ٢٠% مــن إجمـالي بـروتين العليقــة الكنترول.

اشتملت الأربع علائق التجريبية والعليقة الكنترول على 70% بروتين خام -70% كيلو كالورى طاقة مهضومة -70% جرام عليقة وكانت نسبة البروتين للطاقة في العلائق هي 70% ملجرام بروتين / كيلو كالورى. غذيت أصبعيات البلطي النيلي ذو متوسط وزن 70% محرام مسمكة (70% معدل 70% من الوزن الحي يوميا حيث يتم ضبط كمية العلف كل 70% يوم طبقا للتغير في الوزن ولمدة 70% من الوزن الحيوم وهي فترة التجربة داخل 70% حوض زجاجي سعة الحوض (70% 70%) ومزود كل منها بمصدر مياة خالي من الكلور ومصدر للأكسجين وثرموستات لضبط درجة الحرارة عند 70% وضحت النتائج المتحصل عليها أن 70%

مسحوق الأزولا مكون مناسب في علائق أصبعيات البلطي النيلي كمصدر من مصادر بروتين العليقة حيث: -

- 1- لم يظهر التحليل الأحصائى أى إختلافات معنوية فى معدل النمو لأصبعيات البلطى النيلى والتى غذيت على العلائق التجريبية والعليقة الكنترول حيث كانت جميع قياسات النمو متقاربة فيما بينها.
- ٢- معامل التحويل الغذائي إنخفض تدريجيا بصورة غير معنوية بزيادة مستوى
 مسحوق نبات الأزولا في العلائق تحت الدراسة.
- ٣- معدل الأعاشة لم يتأثر بزيادة مسحوق نبات الأزولا بالعلائق حيث أوضح التحليل
 الأحصائي عدم وجود أي إختلافات معنوية فيما بين العلائق تحت الدراسة.
- 3- أوضح التحليل الإحصائي وجود إختلافات معنوية في تركيب جسم الأسماك حيث زاد معنويا محتوى جسم الأسماك من الرطوبة والرماد وإنخفض محتوى الدهن بزيادة مسحوق نبات الأزولا بالعلائق. بينما لم يتأثر معنويا محتوى الجسم من البروتين بزيادة نبات الأزولا بالعلائق فيما عدا الأسماك التي غذيت على العليقة الرابعة والخامسة حيث حدث لهما إنخفاض معنوى في المحتوى البروتيني.
- ٥- أوضحت العليقة المحتوية على نسبة ٨و ٣١% من وزن العليقة مسحوق أزولا أفضل كفاءة إقتصادية مقارنة بالعليقة الكنترول.

يستنتج من هذه الدراسة أن بروتين مسحوق نبات الأزولا يمكن أن يحل محل حوالى ٥٠% من بروتين العليقة) في علائق الصبعيات البلطي النيلي دون أي تأثير ضار أو معنوى على معدل النمو والإستفادة الغذائية ومعدل الإعاشة بالأضافة إلى إنة أرخص كثيرا وأكثر إقتصاديا.