

# Animal Feed Science and Technology

## Technical feed quality influences health, digestion patterns, body mineralization and bone development in farming of the stomachless cleaner fish ballan wrasse (*Labrus bergylta*)

--Manuscript Draft--

<b>Manuscript Number:</b>	ANIFEE-D-20-00062R2
<b>Article Type:</b>	Research Paper
<b>Section/Category:</b>	Non-ruminant
<b>Keywords:</b>	ballan wrasse; bone morphology; fish deformities; Feed Technology; mineralization.
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<b>Abstract:</b>	<p>Farmed ballan wrasse ( <i>Labrus bergylta</i> ) is an efficient cleaner fish used for non-medicinal delicing of Atlantic salmon in sea cages replacing to an increasing degree wild wrasse due to considerations for biodiversity and risk of overfishing local wrasse populations. Farming of ballan wrasse has been hampered by low growth rates, high prevalence of skeletal deformities and other welfare related pathologies. In this study we investigated how diets identical in composition but differing in their technical characteristics, by being prepared using different feed production technologies, affect fish performance, mineralization, bone development and gut health of the ballan wrasse larvae and juveniles. The different production technologies include the commonly used 'high temperature' extrusion, cold extrusion, and agglomeration, resulting in feed pellets with distinctive physicochemical properties. The results revealed that prolonged feeding periods with extruded pellets during ballan wrasse larvae weaning result in low body mineralization and the development of severe skeletal deformities. In juvenile ballan wrasse, the extruded pellet treatment resulted in higher mortality rates, fish with larger livers, indication for increased serum TAG and cholesterol in a similar manner, and increased activity of the digestive enzymes LAP and maltase, most probably as a compensatory mechanism to the assumed reduced availability of protein and carbohydrates of extruded pellets for this fish species. Smaller dietary effects were identified in terms of intestinal morphology and gene transcription rates.</p>
<b>Suggested Reviewers:</b>	Harald Kryvi Professor, Universitetet i Bergen harald.kryvi@uib.no Expert in fish anatomy, bone morphology, independent of the current study  André Dumas, PhD Research Director, Centre National de Recherche et de Developpement de la Peche et de l'Aquaculture

	adumas@aquatechcenter.com Independent of the current study fish nutrition and feed technology expert.
<b>Opposed Reviewers:</b>	
<b>Response to Reviewers:</b>	

Manuscript Number: ANIFEE-D-20-00062R1

Response to reviewer

The authors want to thank again the reviewer for her/his work in reviewing our manuscript.

**Reviewer #1:** Authors have addressed all the comments and provided logical explanation and rebuttals wherever required. However, I do not agree with the following comment with the authors- "After waiting for 5 months for the outcome of this review, we regret that the reviewer spent his/her time on that instead of focusing on the methods used, the obtained results and their discussion. We assume that correcting grammar and phrasing is optional and not the main duty of a reviewer." I can understand that it is very difficult to wait for such long period to get the reviewer's response. But, I have taken only 5 days to do the review (Review invitation received and accepted on August 27, 2020 and submitted the review report on September 01, 2020). If there is delay in the system, I cannot do anything about that. Authors are requested discuss about this issue directly with Editor and not with reviewer. However, these personal comments on the reviewer (me) will not affect my decision and observation on the paper.

Authors' response: Apologies for the comment, it was out of line. We do appreciate the meticulous work of the reviewer which helps us improve our manuscript.

**Reviewer #1:** I must appreciate that authors have clearly explained the hypothesis (effect of source of raw material and feed preparation methods) and provided sufficient data to address the hypothesis. But, authors need to work on the following minor issues-

**Reviewer #1:** L23: ballan wrasse (*Labrus bergylta*) or *Labrus bergylta*

Authors' response: Where mistaken, corrected to *Labrus bergylta*.

**Reviewer #1:** L78-81: Need to provide reference

Authors' response: The following missing reference was added:

Le, H.T.M.D., Shao, X., Krogdahl, Å., Kortner, T.K., Lein, I., Kousoulaki, K., Lie, K.K. and Sæle, Ø., 2019. Intestinal Function of the Stomachless Fish, Ballan Wrasse (*Labrus bergylta*). *Front. Mar. Sci.* 6:140. doi: 10.3389/fmars.2019.00140

**Reviewer #1:** L102-103: Make it simple without adding the 1, 2, 3

Authors' response: 1, 2 and 3 removed as suggested.

**Reviewer #1:** L129: Remove the "Treatments were"; for example- .....used: (1) WEx: fish were fed weaning and juvenile diets produced by extrusion; (2) CEx: juvenile fish were fed a .....and so on

Authors' response: Changed as suggested.

**Reviewer #1:** L261: Though the authors have mention that few primers were self-designed using Primer3web software and few obtained from existing literature, but did not mention which primers were self-designed and which were taken from literature. In the later case, authors need to provide references from where they have taken the primers.

Authors' response: All primers were designed by the researchers participating in the study presented in the current manuscript. Explanation was given at footnote in Table 4, and now also corrected in the text (removed: or taken from the literature).

**Reviewer #1:** L272:  $55\pm 62^{\circ}\text{C}$  (depending on the primers 273 used, 10 s; see Table 4)! I don't know is it my job to address this :  $55-62^{\circ}\text{C}$ . There are also few other grammatical issues and I believe authors will work on those issues.

Authors' response: Corrected. We thank the reviewer for noticing.

**Reviewer #1:** Tables and Figures: In the titles the fish name is mentioned as ballan wrasse and also B. wrasse; follow either one.

Authors' response: Changed to ballan wrasse.

**Reviewer #1:** Figures: The representation of XY-axis in the Figure 10 looks better and you may follow the same style for Figure 4, 9 and 11.

Authors' response:

**Reviewer #1:** Table 4: Footnote- Mention as- gapdh2, glyceraldehyde-3-phosphate de.....

Authors' response: Corrected

**Reviewer #1:** Tables: Authors must have to provide the actual P-values instead of ns (non-significant)

Authors' response: We believe that mentioning p values higher than the provided thresholds does not provide valuable information and is difficult to read. However, will have to provide all values if the magazine requires it.

**Reviewer #1:** Table-6: The components of proximate compositions need to be written as the following sequence and terms-

- \* Moisture
- \* Crude protein (no need of N X 6.25)
- \* Crude fat
- \* Total ash

Authors' response: Moisture is placed above Protein and Nx6.25 removed.

**Reviewer #1:** Table-8: Initial body weight and Final body weight; Mention the significance level ( $P<0.05$ ) in the footnote as mentioned in case of other tables.

Authors' response: Corrected

**Reviewer #1:** Table-9: The dry matter row should come first as per the Title.

Authors' response: Corrected

## **Highlights**

Use of harder, hot extruded weaning feeds results in skeletal deformities in Ballan wrasse larvae.

Softer feed particles allow higher mineral uptake in ballan wrasse larvae.

Extruded feeds lead to higher HSI and increased juvenile ballan wrasse mortality rates.

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Technical feed quality influences health, digestion patterns, body mineralization and bone development in farming of the stomachless cleaner fish ballan wrasse (*Labrus bergylta*)

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Submitted to Animal Feed Science and Technology in April 2020

Revised and re-submitted in October 2020.

## Abstract

Farmed ballan wrasse (*Labrus bergylta*) is an efficient cleaner fish used for non-medicinal delicing of Atlantic salmon in sea cages replacing to an increasing degree wild wrasse due to considerations for biodiversity and risk of overfishing local wrasse populations. Farming of ballan wrasse has been hampered by low growth rates, high prevalence of skeletal

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27 deformities and other welfare related pathologies. In this study we investigated how diets  
28 identical in composition but differing in their technical characteristics, by being prepared using  
29 different feed production technologies, affect fish performance, mineralization, bone  
30 development and gut health of the ballan wrasse larvae and juveniles. The different production  
31 technologies include the commonly used ‘high temperature’ extrusion, cold extrusion, and  
32 agglomeration, resulting in feed pellets with distinctive physicochemical properties. The results  
33 revealed that prolonged feeding periods with extruded pellets during ballan wrasse larvae  
34 weaning result in low body mineralization and the development of severe skeletal deformities.  
35 In juvenile ballan wrasse, the extruded pellet treatment resulted in higher mortality rates, fish  
36 with larger livers, indication for increased serum TAG and cholesterol in a similar manner, and  
37 increased activity of the digestive enzymes LAP and maltase, most probably as a compensatory  
38 mechanism to the assumed reduced availability of protein and carbohydrates of extruded pellets  
39 for this fish species. Smaller dietary effects were identified in terms of intestinal morphology  
40 and gene transcription rates.

41 *Keywords:* ballan wrasse; bone morphology; fish deformities; feed technology; mineralization.

42 *Abbreviations:* AA, amino acids; EGC, eosinophilic granular cells; IAA, indispensable amino  
43 acids; WB, whole body

## 44 **1. Introduction**

45 Over the last decade, both wild and farmed cleaner fish, including ballan wrasse (*Labrus*  
46 *bergylta*), have been used as a tool in combating infestations of farmed salmon with sea lice, a  
47 parasitic copepod (*Lepeophtheirus salmonis*). To assure cleaner fish welfare and avoid a decline  
48 in wild wrasse stocks, the industry needs to phase out using wild caught wrasses. To this end,  
49 appropriate diets and feeding regimes accommodating fish needs at all life stages is of utmost  
50 importance.

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In praxis, during weaning from live to dry feed, ballan wrasse larvae are fed crustacean meal based formulated diets (Skiftesvik & Bjelland, 2003), often devoid of conventional fishmeal. Dietary inclusion of full fishmeal from the onset of weaning to artificial diets significantly reduces feed acceptance and weaning survival in this species (Kousoulaki et al., 2014b). Bogevik et al. (2016) suggested that ethoxyquin present in fishmeal and/or the secondary metabolites of fish oil oxidation may act as feeding repellents for the fussy ballan wrasse larvae, or mask the attractants deriving from the crustacean feed components. Nevertheless, though reaching up to 95% weaning survival, feeding ballan wrasse larvae a fishmeal-free common ‘high temperature’ extruded weaning diet crumbles over a longer period resulted in almost 100% head/jaw deformities (Kousoulaki et al., 2014b). This deformity may further hinder the ability of the fish to grow and become capable of removing salmon lice effectively. The mechanisms behind the development of these skeletal deformities are not yet understood. The feeding apparatus of marine fish larvae ossifies first (Sæle et al., 2004; Koumoundouros et al., 2009) and it can be expected that nutritional deficiencies during early development will first become evident in the mouthparts and related head structures. Additional sporadic observations have revealed that ballan wrasse larvae jaw-cranial deformities may not occur, or be less prominent, when agglomerated pellets are used instead of extruded crumbled pellets, or when fishmeal or the water soluble part of fish meal (stickwater) is included in the diet (Kousoulaki et al., 2014a;b). The water-soluble part of whole fish meal contains soluble phosphorus and free amino acids which are key micronutrients for the development of organisms as well as other metabolites stimulating feed intake and growth such as nucleotides, trimethylamine oxide (TMAO), creatine, organic acids (Carr et al., 1996; Wu and Bechtel, 2012). Moreover, it has also been shown that different fish meals and stickwater qualities affect the technical quality of extruded feeds considerably (Kousoulaki et al., 2014c; Samuelson et al., 2014). Wild ballan wrasse consume only marginal amounts of fish in nature, while its diet was



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76 found to mainly be composed of Echinodermata (45.1%), decapods (26.7%) and molluscs  
77 (11.1%) (Figueiredo et al., 2005). Thus, it is unlikely, that they have a specific requirement for  
78 fish derived components. On the other hand, as ballan wrasse have basic pH along their short  
79 digestive track (pH 7.7-8.2) they may lack the ability of efficient hydration and digestion of  
80 extruded feed pellets thus not being able to cover their nutritional needs during the fast-growing  
81 larvae stages (Le et al., 2019). The extrusion process involves relatively high temperature and  
82 pressure, which alters the physicochemical properties of the dietary nutrients. Ballan wrasse  
83 larvae are very sensitive to small dietary freshness differences which may also result from  
84 processing (drying, pelleting) on otherwise high quality marine raw materials (Kousoulaki &  
85 Opstad, 2012).

86           As in earlier stages, ballan wrasse juveniles do not accept well feeds without significant  
87 levels of full crustacean meals (Kousoulaki et al., 2014c), and still their growth rates are  
88 generally low at the same time as feed cost is very high, which threatens the economic viability  
89 of commercial ballan wrasse production. More economical ballan wrasse grow-out feeds need  
90 to be developed and the reason behind the slow growth of the fish fed commercial feeds requires  
91 investigation. Several efforts have been made to address this problem with little success so far.  
92 Feeds containing other marine raw materials as attractants, such as shrimp shell meal, blue  
93 mussel meal and squid meal seem clearly inferior because they give significantly higher  
94 mortality rates compared to a shrimp meal-based diet (Nordgreen et al., 2013). The answer may  
95 again lay thus on the negative effects of dietary fishmeal on feed intake in ballan wrasse.  
96 Moreover, slow growth may be also due to inefficient utilisation of feeds produced by common  
97 ‘high temperature’ extrusion which is the most common production technology due to a  
98 combination of the digestive physiology limitations of this species and the physical quality of  
99 the pellets.

100 The objective of this study was to elucidate the influence of feed production technology,  
101 and thus technical quality of feed crumbles and pellets on ballan wrasse larvae and juvenile  
102 general performance, skeletal development, mineralization, and digestive physiology. The  
103 technologies tested where: common ‘high temperature’ extrusion hereafter referred to as  
104 extrusion, cold extrusion, and agglomeration.

## 105 **2. Materials and Methods**

### 106 *2.1. Feeding regime, feed formulation and preparation*

107 Two trials with ballan wrasse were performed, firstly a larva weaning trial, and secondly  
108 a juvenile feeding trial. In both experiments, test diets were produced using similar raw material  
109 formulations but different processing technologies; extrusion (common ‘high temperature’ and  
110 cold) and agglomeration. In addition, an extruded weaning diet was produced exchanging major  
111 feed ingredients to test the hypotheses that raw materials and production technology can affect  
112 the physical quality of the diets which in turn is important for nutrient release, feed uptake,  
113 mineralization and general performance in ballan wrasse.

114 In the larval weaning trial, a commercial weaning protocol was used as positive control.  
115 This protocol includes brief co-feeding with Artemia, and extruded wrasse diet crumbles  
116 produced by Nofima (7-10 days), followed by introduction of a cold extruded commercial diet  
117 (OTOHIME, purchased by the supplier (PTAqua, Dublin, Ireland). The Nofima-wrasse diet  
118 contains cod muscle meal, shrimp meal, krill, and squid meals, no conventional fish meal or  
119 fish oil and has been tested in numerous trials in the past by the current manuscript’s authors’  
120 groups securing sufficient feed intake in ballan wrasse weaning larvae. Moreover, the  
121 background knowledge of the current study is that feeding this extruded diet over prolonged  
122 weaning periods results in the development of severe fish head deformities (Kousoulaki et al.,  
123 2014b). Thus, the treatment of feeding this diet alone was used as negative control. A second  
124 larval diet was produced with identical formulation and raw materials as the extruded one, by

125 agglomeration. Last a third larval diet was produced by exchanging cod muscle meal with  
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2 126 poultry byproduct meal (Table 1).  
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4 127 For the juvenile fish feeding experiment we produced three diets from the same raw  
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7 128 material mix using different production technologies: 1) extrusion 2) cold extrusion and 3)  
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9 129 agglomeration.  
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11 130 The following dietary treatment abbreviations are used: (1) WEx: fish were fed weaning  
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14 131 and juvenile diets produced by extrusion. (2) CEx: juvenile fish were fed a diet produced by  
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17 132 cold extrusion and identical formulation to the respective CEx juvenile diet; (3) Agg: fish were  
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19 133 fed weaning and juvenile diets produced by agglomeration and identical formulation to the  
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22 134 respective CEx diets; and (4) WExPB: fish were fed an extruded weaning diet containing  
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24 135 poultry byproduct meal instead of cod muscle meal. Poultry byproduct meal is a more economic  
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26 136 animal-based alternative to cod muscle meal used in the Nofima wrasse diet, with potential to  
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29 137 affect the technical quality of the extruded pellets, as fishmeal does, but without causing feeding  
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32 138 refusal in the fish, which is what farmers experience when attempting offering fishmeal based  
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34 139 diets to ballan wrasse larvae. All diets contained shrimp meal as attractant.  
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36 140 The experimental diets were produced at the Feed Technology Center of Nofima in  
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39 141 Bergen, Norway. The agglomerated feed was produced as described in Kousoulaki et al.  
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41 142 (2014a). The extruded feeds were produced using a Wenger TX-52 co-rotating twin-screw  
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44 143 extruder with 150 kg/h capacity. The settings of the extruder were “normal” *i.e.* the production  
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46 144 can be up scaled to a feed factory. The considered extrusion conditions were: screw  
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49 145 configuration (D), die opening (2 mm), knife speed (2908 rpm for the WEx and 3377 rpm for  
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51 146 the WExPB), SME (6.8-7 kW for the WEx and 5.4 kW for the WExPBS), feed rate (125 kg/h  
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54 147 for the WEx and 130 kg/h for the WExPB) and amount of steam (0 kg/h) and water (0.21-0.23  
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56 148 kg/min for the WEx and 0.14 kg/min for the CExPB). The cold extruded feeds were produced  
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58 149 using the same equipment with some modifications in the production settings. Those were lower  
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150 feed mass temperature in the preconditioner, lower screw speed, cooling and less steam in the  
151 extruder (Table 2).

152 The measured feed mass temperatures along and exiting the extruder differed by 10-  
153 55°C in different extrusion processes tested. The measured feed mass temperatures along and  
154 at the exit of the extruder were similar for the three 'high temperature' extruded test feeds and  
155 lower in the case of the production of the cold extruded control feed used in the juvenile trial  
156 (Figure 1). The feed masses contained all lipids according to the formulations and and no  
157 additional oils were coated on the pellets which had a diameter of 1.5-2 mm following  
158 extrusion. The moist pellets were dried in a tray dryer following extrusion. For the larval trial  
159 the pellets and agglomerates were ground and sieved to different crumble size fractions given  
160 to the fish according to the development of their mouth opening during the duration of the trial  
161 (pellet diameters used: 0.15-0.3 and 0.3-0.45 mm). The agglomerated feed particles produced  
162 for the juvenile fish feeding trial were dried using a fluid bed dryer and sieved to collect particle  
163 sizes between 1.2 and 2 mm.

## 164 2.2. Weaning trial

165 Ballan wrasse larvae feeding on Artemia were transferred from a single production tank at  
166 MOWI in Øygarden, Norway, to 15 200 l experimental tanks in the same facility.  
167 Approximately 200 fish were counted in each experimental tank and randomly attributed 1 of  
168 4 feeding regimes. At experiment start the fish were 40 days old post hatching and weighed  
169 34.5 mg. At first feeding and during weaning, fish were fed in excess. Until day 14 the fish  
170 were co-fed with 25,000 Artemia per tank and then onwards only with the experimental diets.  
171 The tank system was open flow through, with no aeration. Natural photoperiod was used with  
172 natural light from roof windows. The water flow rate was increased from 0 to 400 ml min<sup>-1</sup> on  
173 day 20. The larvae were fed by hand three times a day in the beginning of the experiment and  
174 by automatic belt feeder after it was observed that they had started to eat the artificial diets. The

175 bottom of the tanks was cleaned every day and oxygen and temperature measurements were  
176 also taken daily. The water oxygen saturation levels in the experimental tanks ranged between  
177 96% and 100%. The mean water temperature during the feeding trial was  $16\pm 0.5^{\circ}\text{C}$ . The  
178 experimental diets were fed to the fish the same day as they were transferred to the experimental  
179 tanks, and the trial lasted for 34 days. No intermediate sampling was done. Fish growth rates  
180 (final body weight, SGR), survival, and deformity rates were calculated at the end of the trial.  
181 The larval weaning diets as well as whole fish at start and end of the trial were analysed for  
182 their content in a.o. protein, lipids, minerals, fatty acids and total and free amino acids  
183 (Supplementary tables 1 and 2, respectively).

#### 184 *2.2.1. Bone morphology evaluation by CT scanning*

185 Micro-CT scanning was performed in fish from the larval trial by a SkyScan 1275 X-ray  
186 microtomograph (Bruker MicroCT, Kontich, Belgium). The scan parameters were adjusted for  
187 each sample to optimize the pictures. A typical scan was done with no filter, a source voltage  
188 of 26-40 keV and the source current maximized. The scans were high resolution, had a pixel  
189 size of 10-12  $\mu\text{m}$ , a  $360^{\circ}$  rotation, a frame averaging of 2 and rotation steps of 0,2-0,4 degrees.  
190 The scans were reconstructed using NRecon (v 1.7.3.1 Bruker MicroCT, Kontich, Belgium).  
191 The smoothing was set to 0, the beam hardening correction was set to 36% and the ring artifact  
192 reduction was set to 3-6. The CT analyzer (CTAn 1.17.7.2+, Bruker MicroCT, Kontich,  
193 Belgium) was used to choose the fish bones as a volume of interest (VOI). The VOI was studied  
194 in a 3D visualization program (CTvox 3.3.0, Bruker MicroCT, Kontich, Belgium).

#### 195 *2.3. Juvenile trial*

##### 196 *2.3.1. Physical properties of the feeds*

197 The hardness of the agglomerated pellets, extruded and cold extruded pellets produced  
198 for the juvenile fish trial was measured using a texture analyzer (TA-HDi®, Stable Micro  
199 Systems Ltd, Surrey, UK) consisting of a load arm, equipped with a cylindrical flat-ended

200 aluminum probe (70 mm diameter). The pellets were broken individually between the probe  
201 and the bottom plate, and the major break of the pellet (the peak force) was measured and  
202 presented in Newton (N). Measurements were conducted for 20 pellets from each of the feed  
203 samples and reported as the average (Table 3).

### 204 *2.3.2. Juvenile fish trial setup and measurements*

205 Ballan wrasse used in the juvenile feeding trial were provided by MOWI, Norway. After  
206 transport the fish were acclimatized at the land-based trial facilities of Nofima at Sunndalsøra,  
207 Norway for two weeks before the start of the trial, and then distributed into 150 l flat-bottomed  
208 experimental tanks (150 fish per tank). The mean body weight of the fish was  $11.4 \pm 0.02$  g at  
209 trial start. Each tank was equipped with a transparent lid and a small lamp above the lid. The  
210 photoperiod was 24 hours light. The mean water temperature was  $15^{\circ}\text{C}$ , and oxygen saturation  
211 was kept at  $90 \pm 6.6\%$ . Small hides were placed in all tanks during the entire experimental  
212 period of 126 days to provide resting places as these fish like to rest for longer periods. The fish  
213 were fed continuously and in excess using automatic belt feeders. At start and end of the trial  
214 the weight of 25 fish per tank was recorded individually, thereafter the remaining fish in each  
215 tank were bulk weighed. Five fish per tank were sampled and frozen for whole-body analyses  
216 at trial end. Before sampling, fish were firstly anaesthetized, and then euthanized immediately  
217 by cervical dislocation. Blood samples were collected with heparinized vacutainers from caudal  
218 vein of fish for plasma preparation prior to tissue sampling. The abdominal cavity was opened  
219 to obtain the whole intestine which was then separated into four segments as defined in Lie et  
220 al. (2018), that were named IN1, IN2, IN3 and IN4, respectively. Samples for histology, RNA  
221 extraction and brush border membrane enzyme activity assessment were collected from each  
222 intestinal segment and the liver. Samples for histological evaluation were placed in 4%  
223 phosphate-buffered formaldehyde solution for 24 h, and subsequently stored in 70% ethanol  
224 until further processing. Samples for RNA extraction were placed in RNAlater (Ambion,

225 Carlsbad, CA) at 4 °C for 24 h, and were stored at -20 °C. The remaining tissue of each segment  
226 was collected and snap-frozen in liquid nitrogen and then stored at -80 °C for brush border  
227 digestive enzyme activity assessment.

### 228 2.3.3. Blood chemistry

229 Photometric analyses were used to determine the content of lactate, glucose, magnesium,  
230 cholesterol and triacylglycerols in blood serum from 20 individuals per tank in the end of the  
231 juvenile trial using a Pentra C400 HORIBA, HORIBA Medical, Montpellier, France.

### 232 2.2.1.1. Gut mucosa enzyme activities

233 Intestinal tissues of fish from the end of the juvenile trial were homogenized in cold tris-  
234 mannitol buffer (1:20 w/v) containing the serine protease inhibitor (24 µg/ml), 4-(2-  
235 aminoethyl)benzenesulfonyl fluoride HCl (Pefabloc® SC; Pentapharm Limited, Basel,  
236 Switzerland), using an Ultra Turrax® homogenizer (IKA, Staufen, Germany) followed by  
237 sonication at 4 °C for 15 s. The homogenates were frozen in liquid N<sub>2</sub> in aliquots and stored at  
238 -80 °C prior to analysis. The leucine aminopeptidase (LAP) and maltase activities were  
239 determined as described by Krogdahl and Bakke-McKellep (2005). The enzyme activities are  
240 expressed as specific activity, per mg protein in the homogenate, as well as total activity per  
241 unit of body weight of the fish. The protein concentration of homogenates was determined using  
242 the BioRad® Protein Assay kit based on the Bradford dye-binding method (BioRad  
243 Laboratories, Munich, Germany).

### 244 2.3.4. Gut mucosa gene expression

245 Expression profiling of a panel of 12 genes with key roles in intestinal immune and digestive  
246 function was conducted in fish tissues from the end of the juvenile trial using quantitative real-  
247 time PCR according to the MIQE guidelines (Bustin et al., 2009). Total RNA was extracted in  
248 a randomized order from 20-30 mg IN1 and IN4 tissue samples from 4 fish per tank replicate,  
249 *i.e.* 12 individual fish per diet by using Trizol reagent (Invitrogen™, Thermo Fisher Scientific,

250 Waltham, MA, USA) and purified with PureLink (Invitrogen™) including an on-column  
1  
2 251 DNase treatment according to the manufacturer's protocol. RNA purity and concentration were  
3  
4 252 measured using Take3 micro-volume plates and Epoch microplate spectrophotometer (BioTek  
5  
6  
7 253 Instruments). The integrity of the RNA samples was verified by the 2100 Bioanalyzer in  
8  
9 254 combination with RNA Nano Chip (Agilent Technologies, Santa Clara, CA, USA). RNA  
10  
11 255 integrity numbers (RIN) were >8 for all samples, with an average RIN of 8.9. Total RNA was  
12  
13 256 stored at -80°C until use. First-strand complementary DNA was synthesized from 0.5 µg total  
14  
15 257 RNA from all samples using SuperScript1III First-Strand Synthesis SuperMix for qRT-PCR  
16  
17 258 (Invitrogen™). Individual RNA samples were pooled two and two within a tank replicate in the  
18  
19 259 cDNA synthesis. Negative controls were performed in parallel by omitting RNA or enzyme.  
20  
21 260 All qPCR primers used for amplification of gene-specific PCR products were designed for the  
22  
23 261 current study using Primer3web software version 4.1.0 (<http://primer3.ut.ee/>). The primer  
24  
25 262 details are shown in Table 4. All primer pairs were first used in gradient reactions to determine  
26  
27 263 optimal annealing temperatures. To confirm amplification specificity, the PCR products from  
28  
29 264 each primer pair were subjected to melting curve analysis and visual inspection of the PCR  
30  
31 265 products by agarose gel electrophoresis. PCR efficiency for each gene assay was determined  
32  
33 266 using 2-fold serial dilutions of randomly pooled cDNA. The expressions of individual gene  
34  
35 267 targets were analyzed using the LightCycler 96 (Roche Diagnostics, Basel, Switzerland). Each  
36  
37 268 10 µl DNA amplification reaction contained 2 µl PCR grade water, 2 µl of 1:10 diluted cDNA  
38  
39 269 template, 5 µl LightCycler 480 SYBR Green I Master (Roche Diagnostics) and 0.5 µl (10mM)  
40  
41 270 of each forward and reverse primer. Each sample was assayed in duplicate, including a no-  
42  
43 271 template control. The three-step qPCR run included an enzyme activation step at 95°C (5 min),  
44  
45 272 forty to forty-five cycles at 95°C (10 s), 55-62°C (depending on the primers used, 10 s; see  
46  
47 273 Table 4) and 72°C (15 s) and a melting curve step. Target gene expression was normalized to  
48  
49 274 the geometric average of glyceraldehyde-3-phosphate dehydrogenase 2 (*gapdh2*), 14-3-3  
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275 protein epsilon (*ywhae*) and topoisomerase II alpha (*top2a*) expression after evaluation of their  
276 stability across and within the treatments as described by Kortner et al. (2011). Mean  
277 normalized expression of the target genes was calculated from raw Cq values by relative  
278 quantification (Muller et al., 2002).

#### 279 *2.3.5. Histology liver/gut*

280 Histology sections of the intestinal tract and the liver from 36 individuals from the end of  
281 the juvenile trial were prepared and stained with H&E stain. The sections consisted 36 each  
282 from 4 intestinal regions labelled as IN1 (proximal region), IN2, IN3, and IN4 (distal region).  
283 Histological sections were prepared following standard histological methods at the NMBU  
284 Faculty of Veterinary Medicine. The intestinal tissue sections were evaluated by light  
285 microscopy. The histological evaluation was focused on morphological changes associated with  
286 inflammatory reaction in the intestinal mucosa guided by our extensive experience of grading  
287 the severity of mucosal changes associated with soybean meal-induced enteritis (SBMIE) in  
288 the distal intestine of salmonids. Therefore, the morphological features that were evaluated  
289 included mucosal fold length, width and cellularity of the submucosa and lamina propria,  
290 enterocyte supranuclear vacuolization, as well as the frequency of intra-epithelial lymphocytes,  
291 mitotic figures and apoptotic bodies within the epithelial layer. Other morphological features  
292 unique to the ballan wrasse were also noted and graded during the histological evaluation. The  
293 degree of change for the different morphological characteristics evaluated were graded using a  
294 scoring system with a scale of 0-4 where 0 represented normal; 1, mild changes; 2, moderate  
295 changes; 3, marked changes, and 4, severe changes. The histological evaluation was conducted  
296 blind.

#### 297 *2.4. Chemical analyses*

298 The larval trial diets and whole fish were analyzed for their chemical composition using  
299 standard methods: Kjeldahl protein (N x 6.25) (ISO 5983-1997), moisture (ISO 6496-1999),

1 ash (ISO 5984-2002), lipid (Bligh and Dyer, 1959), fatty acid profile (AOCS Ce 1b-89 FA),  
2 salt (AOAC 937.09), Ca, Mg, Na and K (Julshamn et al., 1999; ISO 6869:2000), P (ISO 6491),  
3  
4 total amino acids (Cohen & Michaud, 1993) and free amino acids including taurine and anserine  
5  
6  
7 (Bidlingmeyer et al., 1987). The water-soluble protein fraction of the diets was extracted with  
8  
9 boiling water, the extract was then filtered using paper filter and the crude protein content in  
10  
11 the water phase was determined by the Kjeldahl method. Astaxanthin mono- and di- esters in  
12  
13 whole fish were analysed using a method which determines the content of astaxanthin-esters in  
14  
15 aquatic animals known to only contain carotenoids in the form of astaxanthin esters. The  
16  
17 method is also used to determine any content of free trans-, 9cis- and 13cis-astaxanthin (Schüep  
18  
19 and Schierle, 1995). Total starch and degree of starch gelatinisation were measured in diets  
20  
21 using a modification of the glucoamylase methodology described by Chiang and Johnson  
22  
23 (1977) and Samuelsen and Oterhals (2016). The juvenile trial diets were not analyzed as all  
24  
25 three were produced from the same feed mix which was in turn similar to the recipe used in the  
26  
27 larval weaning diets (WEx and Agg). All chemical measurements were based on averages of  
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29 duplicate analyses.  
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### 36 2.5. *Statistics*

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39 The biological performance and analytical data were subjected to one-way analysis of  
40  
41 variance (ANOVA) using Microsoft Excel and SPSS 10.0 for Windows. When significant  
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43 differences among groups were identified, multiple comparisons among means will be made  
44  
45 using the Duncan's test. Treatment effects will be considered at a significance level of  $P < 0.05$ ,  
46  
47 indication of difference was discussed at  $P < 0.1$ . Differences in histological scores for the  
48  
49 various evaluated morphological characteristics of the DI tissue were analysed for statistical  
50  
51 significance using ordinal logistic regression run in the R statistical package (version 3.6.2;  
52  
53 2019) within the RStudio interphase (version 1.2.5033; 2019). Differences were examined  
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55 based on odds ratios and confidence intervals of other diet groups being allocated higher  
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325 histology scores than samples from fish fed the agglomerated diet. For gene expression  
326 statistical data analysis Graphpad Prism version 8.1.2. was used. Diet and intestinal region (IN1  
327 and IN4) were evaluated as class variables in a two-way ANOVA with interaction and further  
328 evaluated with a post-hoc Sidak's multiple comparisons test. All data were evaluated for  
329 homogeneity of variance and normality of residuals using the “residual by predicted” plot and  
330 histogram, respectively. When necessary, data were transformed to meet the statistical  
331 assumptions, and then refitted for a second evaluation. The level of significance was set at  
332  $P=0.05$ , with  $0.05 < P < 0.1$  reported as trends.

### 333 **3. Results and Discussion**

#### 334 *3.1. Weaning trial*

##### 335 *3.1.1. General performance*

336 The larval weaning performance results are presented in Table 5. There were no  
337 significant differences in final larval body weight between the feeding treatments. However,  
338 this result largely depends on the survival rates and presence of ‘looser fish’. These fish were  
339 surviving but nearly not feeding and had a very low body weight at the time of sampling. Thus,  
340 they were not expected to survive further on. Fish grown under the commercial control regime  
341 (WEx 8 days + OTOHIME 26 days) where numerically the largest in body weight but also with  
342 the lowest survival rate among the four experimental treatments. As previously observed  
343 (Kousoulaki et al., 2018), a large percentage (>40%) of the fish fed continuously on the  
344 extruded cod muscle based feed (WEx) displayed obvious skeletal deformities after 34 days  
345 feeding with this extruded diet (Figure 3) whereas the fish weaned under the commercial  
346 protocol showed normal skull development (Figure 2). Fish weaned under the commercial  
347 feeding regime and fish fed the agglomerated diet (Agg) showed almost no skull deformities.  
348 Last, only 13.1% of the fish fed the extruded WExpB diet, displayed similar skull deformities  
349 as fish in the WEx treatment. The WExpB diet contained poultry byproduct meal instead of cod

1 350 muscle meal as major dietary protein source (Figure 2). Lower prevalence of skull deformities  
2 351 has previously been observed in ballan wrasse larvae fed extruded feeds containing full  
3  
4 352 fishmeal compared to fishmeal free diets (Kousoulaki et al., 2018). Thus, it appears, that the  
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6  
7 353 dietary inclusion of poultry byproduct meal, as fishmeal, exerts positive effects on larvae  
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9 354 skeletal development during weaning. This may be due to nutritional, but most probably due to  
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11  
12 355 the technical properties of the resulting extruded weaning feeds.  
13

### 14 356 *3.1.2. Whole body mineralization*

16 357 We observed several significant differences in the chemical composition among the  
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18  
19 358 weaned larvae from the different experimental treatments, some of those as expected, were  
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21  
22 359 related to the chemical composition of the experimental feeds, as for instance their fatty acid  
23  
24 360 profile. The experimental feeds were rather similar in composition, with some differences,  
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26  
27 361 mainly in total lipid levels (OTOHIME was 4-6% higher in lipids) and the higher levels of  
28  
29 362 omega 6 fatty acids in the WExPB diet compared to the rest. The OTOHIME diet contained the  
30  
31  
32 363 highest total P levels among all test diets. Although WEx and Agg feeds were similar in  
33  
34 364 formulation regarding total P, Ca and Mg, major minerals in bone structure, the fish fed these  
35  
36 365 two diets were significantly different in terms of whole body P and Ca at the end of the weaning  
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38  
39 366 trial. The fish fed the WEx diet contained lower total whole body P levels as compared to the  
40  
41 367 start of the feeding trial, whereas significantly higher levels of both P and Ca were found in  
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43  
44 368 the whole bodies of fish fed the Agg diet ( $P < 0.05$ ) (Table 6; Supplementary table 2). Whole  
45  
46 369 body levels of Mg, Zn and Fe followed the same pattern as P and Ca, and that of Cu the reverse,  
47  
48  
49 370 but the differences were not always statistically significant. The fish groups with in lower  
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51 371 whole body mineral levels also displayed higher prevalence of skeletal deformities compared  
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54 372 to fish groups with higher whole body mineral levels (Table 5), and there was a significant  
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56 373 positive correlation between whole body P and fish population deformity rate (Figure 4).  
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2 374 Cephalic deformities have also been reported in common carp fed low phosphorus diets (Ogino  
3 375 and Takeda, 1976).

4  
5 376 Fish take up Ca mainly from seawater through the gills, and the Ca dietary levels are  
6  
7 377 thus considered as less important (Flik and Verbost 1993), except in periods with high demands,  
8  
9 378 such as during reproduction and skeletal development, or when the water levels are low  
10  
11 379 (Sundell and Björnsson 1988; Guerreiro et al. 2002). From our data it appears that the rate of  
12  
13 380 Ca uptake is regulated by P uptake, as fish with significantly higher total whole body P levels  
14  
15 381 had also significantly higher whole body Ca levels as well as whole body Ca/P ratio.  
16  
17 382 Magnesium can also be taken up by drinking sea water and deposited by endocrine homeostasis  
18  
19 383 regulation mechanisms (Bijvelds et al., 1996), apparently aiming at optimal tissue levels in  
20  
21 384 relation to e.g. the P levels in bones and other fish body tissues. However, there is evidence that  
22  
23 385 stomach is the primary region for magnesium absorption in fish (Bucking and Wood, 2007),  
24  
25 386 and ballan wrasse is lacking that. Thus, in our study, as Ca and Mg could be supplied by sea  
26  
27 387 water, the cephalic deformities observed were most probably caused by P deficiency due to  
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29 388 lower uptake in the gut as a result of the differences in pellet technical quality and not due to  
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31 389 the dietary P amounts or forms present, as these factors were constant in the test diets.  
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### 39 390 *3.1.3. Bone morphology*

40  
41 391 The morphology of the head and spine deformities of the fish fed the extruded diets  
42  
43 392 during the whole weaning trial were elucidated using CT-scanning. Fish from the commercial  
44  
45 393 protocol (Figure 5 A and Figure 7 A-B), the Agg treatment (Figure 7 E-F) and most fish in the  
46  
47 394 WExpB treatment (Figure 7 G-H), had long heads with the anterior part of the frontal bone  
48  
49 395 descending at low angle towards the ethmoid and the upper jaw (premaxillary and vomer). On  
50  
51 396 the contrary, fish from the WEx treatment (Figure 5 B and Figure 7 C-D) had shorter heads,  
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53 397 compressed mouth area, with descending frontal bone at sharper angle towards the mouth, lower  
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55 398 apparent mineralization degree, and most characteristically deformed or even broken  
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399 parasphenoid. In individuals with fractured parasphenoid, it appears that the fracture is along  
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2 400 the fusion area between the parasphenoid and vomer. As this arises during ossification of the  
3  
4 401 neurocranium, it is likely that the fusion area represents a weak zone prone to break easily  
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6  
7 402 due to physical stress when mineralization is compromised.

8  
9 403 The parasphenoid is the median bone forming the ventral basis of the neurocranium and  
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11  
12 404 is connected with the vomer rostrally, a median bone forming the anterior part of the roof of  
13  
14 405 the mouth of the fish (Figure 5), and the basioccipital caudally (not visible). The parasphenoid  
15  
16 406 bone being the ventral basis of the neurocranium is supporting the viscerocranium, *i.e.* the upper  
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18  
19 407 and lower jaw and their supporting bones, which transfer forces from the jaws to the  
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21  
22 408 neurocranium. Obviously, the parasphenoid bone of fish with low mineralization status is weak,  
23  
24 409 being deformed by the muscle adductor mandibulae forces applied during jaw movement, e.g.  
25  
26  
27 410 during feeding and breathing. As in other teleosts, the ethmoid group is among the last  
28  
29 411 neurocranial bones to ossify (Sæle et al., 2004, 2017). The ethmoid group of bones is not fully  
30  
31  
32 412 mineralized at this larval stage, further weakening the rostro-dorsal support of the neurocranium  
33  
34 413 structure to the parasphenoid bone.

35  
36 414 Moreover, fish in the WEx treatment had shorter and deformed neural and hemal spines  
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38  
39 415 with bending tips (Figure 6B) and very weakly mineralized pleural ribs and pterygiophores and  
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41 416 invisible (non-mineralized) false ribs, as compared to the fish with better bone mineralization  
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44 417 status (Figure 6A), also signs of P deficiency in fish. The combination of low P availability in  
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46 418 the extruded diets fed rapid growing larvae lead to the development of weaker bones and  
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48  
49 419 multiple skeletal deformities in weaned ballan wrasse fish, as seen before in several farmed  
50  
51 420 species (Bæverfjord et al., 1998; Ogino and Takeda, 1976, 1978; Ogino et al., 1979; Watanabe  
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53  
54 421 et al., 1980). A three dimensional view of the head and backbone area of well and low  
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56 422 mineralized ballan wrasse larvae can be seen in the supplementary video materials.

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58 423 *3.1.4. Whole body amino acids and lipids (Table 6 & Supplementary Table 2)*  
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424 Ballan wrasse larvae in the end of the weaning trial contained significantly higher  
1  
2 425 protein ( $P < 0.001$ ) and numerically lower lipid ( $P > 0.05$ ) levels in whole body as compared to  
3  
4 426 trial start, and the extrusion treatments WEx & CExPB resulted in fish with significantly higher  
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6  
7 427 whole body protein as compared to the commercial control and Agg treatments. Fish with  
8  
9 428 higher levels of the analyzed minerals (except Cu) also had higher levels of total ash, and  
10  
11 429 inversely related levels of protein. Irrespective of total whole body protein level, the  
12  
13 430 concentrations of most essential amino acids in whole body of ballan wrasse larvae at the end  
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16 431 of the trial did not differ between treatments, and increased during the experimental period.  
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18 432 Whole body analysis showed significant differences between dietary treatments in whole body  
19  
20 433 levels of non-essential amino acids e.g. hydroxyproline, glycine, alanine and proline, being at  
21  
22 434 significantly higher amounts in the extrusion treatments CEx and CExPB indicating lower  
23  
24 435 dietary essential amino acid and hence protein availability, and higher relative *de novo*  
25  
26 436 production of non essential aminoacids which are present in the most abundant connective  
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29 437 tissue body protein collagen.  
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33  
34 438 Several treatment effects were observed in the whole body levels of free amino acids.  
35  
36 439 For instance, fish fed according to the commercial weaning protocol (WEx+OTOHIME), had  
37  
38 440 the highest final body weight (not significantly different from the other treatments) in the last  
39  
40 441 period of weaning but also 2 or 3 times more free whole body free methionine, leucine,  
41  
42 442 isoleucine and phenylalanine compared to start and end of the other feeding treatments. This  
43  
44 443 can not be explained by the levels present in the diets, but may still demonstrate better nutritional  
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46 444 status of these fish. The same fish had also higher whole body levels of free lysine and total  
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49 445 free amino acids but not significantly different compared to the other treatments.  
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### 53 446 3.1.5. Technical properties of experimental diets

54  
55 447 Although WEx and Agg feeds had similar formulation, they performed very differently  
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57 448 as weaning feeds. The difference between these two feeds was the production process. WEx  
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2 450 resulted in mineral deficiency and consequently high level of ballan wrasse larvae skeletal  
3 deformities whereas Agg scored highest for all weaning performance parameters as compared  
4  
5 451 to WEx. The two best performing feeding regimes were the commercial weaning protocol and  
6  
7 452 Agg. OTOHIME, fed during the last  $\frac{3}{4}$  of the weaning period in the commercial weaning  
8  
9 453 treatment, and Agg are softer feeds produced at low temperatures with low levels of gelatinized  
10  
11 454 starch and easily dissolved in water as compared to the feed used in the extruded weaning  
12  
13 455 regimes WEx and WExpB (Table 7; Figure 8).

### 16 456 *3.2. Juvenile fish trial*

#### 19 457 *3.2.1. General performance*

21  
22 458 Rearing juvenile ballan wrasse diets with identical dietary formulations manufactured  
23  
24 459 using different production technologies yielded some significant physiological effects (Table  
25  
26 460 8). Fish body weight tripled during the experimental period and there were no significant  
27  
28 461 differences in growth among the dietary treatments. Fish fed the extruded diet performed poorer  
29  
30 462 in terms of survival as compared to the fish fed agglomerated or cold extruded diets.  
31  
32  
33 463 Furthermore, fish fed the extruded diet had significantly higher HSI compared to the other two  
34  
35 464 groups, which is a sign of suboptimal lipid metabolism. Relative fish liver weight is often seen  
36  
37 465 to be affected by variation in diet composition, e.g. in ingredients, content of essential nutrients,  
38  
39 466 antinutrients and other adventitious compounds (Caballero-Solares et al., 2018; Hansen et al.,  
40  
41 467 2020). Overall, liver weight averaged 1.9% of body weight, a weight somewhat higher than  
42  
43 468 often observed in healthy Atlantic salmon (Caballero-Solares et al., 2018; Hansen et al., 2020;  
44  
45 469 Krogdahl et al., 2015).

#### 51 470 *3.2.2. Juvenile whole body composition*

53 471 There were no significant differences in fish whole-body mineralization, although  
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55 472 tendencies for differences between the dietary groups were present at end of the experimental.  
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57 473 These findings contrast with our findings during the weaning stage, except for K, which was  
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1 474 lower in the WEx diet fed fish than in the CEx groups (Table 9). The same trend was observed  
2 475 for the other analyzed minerals, with higher mineral content in whole body of the CEx fed fish  
3  
4 476 followed by intermediate content in the Agg fed fish, and lowest mineral content in WEx fed  
5  
6  
7 477 fish with (pair sample T test:  $P < 0.01$ ) (Table 10).

### 8 9 478 3.2.3. *Serum chemistry*

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11  
12 479 Blood serum analyses showed no significant differences among the dietary groups, but  
13  
14 480 a tendency for higher triglyceride levels in the WEx diet fed groups ( $P = 0.1$ ) (Table 11).  
15  
16 481 Moreover, there was a significant correlation between serum triglycerides and cholesterol  
17  
18 482 ( $R^2 = 0.668$ ) (Figure 9) which indicates that this fish group was using lipids for energy at higher  
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20  
21 483 proportion as compared to the other dietary groups. This result in combination with the  
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23  
24 484 suboptimal mineralization and lower relative essential to non-essential amino acid levels in fish  
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26 485 whole body of the extruded dietary treatment suggests that both proteins and minerals are less  
27  
28 486 available in extruded pellets for this fish species, whereas lipid availability may be higher. In  
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31 487 extrusion, pellets expand more and generate more air and potential channels in the pellet that  
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33  
34 488 digestive enzymes may easier reach the lipids as compared to the proteins that may form less  
35  
36 489 digestible molecules, including metalloproteins, when being processed at higher temperatures.  
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38  
39 490 The serum analyses results agree with the obtained higher HSI in fish fed the CEx diet  
40  
41 491 indicating higher lipid accumulation in the liver of the fish in this treatment. Nevertheless,  
42  
43 492 Hamre et al. (2013) found that ballan wrasse juveniles exhibit better growth performance on  
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45  
46 493 diets with relatively lower lipids to protein levels, and the present observation of higher HSI in  
47  
48  
49 494 the fish of the extrusion treatments may indicate suboptimal capacity of the fish to utilize dietary  
50  
51 495 lipids.

### 52 53 496 3.2.4. *Intestinal section weight*

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55  
56 497 Figure 10 presents the results regarding relative weight of the four intestinal sections.  
57  
58 498 The weight of the intestinal sections, as divided during sectioning, differed significantly,

499 decreasing from the proximal most to the distal most section, from 0.55 to 0.28%. In sum, the  
1  
2 500 intestine comprised 1.6% of body weight, a number much lower than most often observed in  
3  
4 501 Atlantic salmon (Kortner et al., 2016; Li et al., 2019). No significant diet effect was observed  
5  
6  
7 502 for the intestinal weights. In Atlantic salmon relative weights of intestinal sections have been  
8  
9  
10 503 observed to vary with variation in level of nutrients and antinutrients in the diet and may serve  
11  
12 504 as a useful biomarker for diet induced responses (Hansen et al., 2020; Krogdahl et al., 2020; Li  
13  
14 505 et al., 2020).

### 16 506 3.2.5. *Gut mucosa enzyme activities*

17  
18  
19 507 As representatives of the digestive functions in the intestine, LAP and maltase capacity  
20  
21  
22 508 of the different sections were investigated (Figure 11). Overall, the activities and capacities in  
23  
24 509 the fish of the present study were similar to those in our previous studies (Krogdahl et al., 2014)  
25  
26 510 for all sections. A diet effect was seen for specific activity of LAP (U/mg protein) and maltase,  
27  
28  
29 511 being higher in fish fed the CEx diet. The results for the enzymes' capacity (U/kg fish) did not  
30  
31 512 show significant diet effect. The intestine is a highly dynamic organ system which adapts to  
32  
33  
34 513 changes in diet composition, to optimize the digestives processes. Our present results may  
35  
36 514 support our hypothesis that proteins in the extruded diet (CEx), but now also suggesting the  
37  
38  
39 515 same for the carbohydrate fraction, were less available to the fish which may have responded  
40  
41 516 in a compensative manner by the production of higher proteolytic and maltose digestive enzyme  
42  
43  
44 517 amounts.

### 45 518 3.2.6. *Histo-morphological observations*

46  
47  
48 519 Inflammatory morphological changes were the most notable observations in the  
49  
50  
51 520 histological assessment of the ballan wrasse observed in the current histological assessment.  
52  
53 521 Changes were observed predominantly in the IN-3 and IN-4 intestinal regions, but a few fish  
54  
55  
56 522 were also observed with mild to moderate inflammation in the proximal regions of IN-1 and  
57  
58 523 IN-2. The inflammatory changes were characterized by increased cellular content of the  
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524 submucosal and lamina propria compartments as well increased infiltration of the intraepithelial  
1  
2 525 space (Figure 12). The inflammatory responses appeared to involve eosinophilic granular cells  
3  
4 526 (EGCs) and lymphocytic cells with both cell types observed to increase in numbers in the  
5  
6  
7 527 submucosa, lamina propria and the intra-epithelial space of the mucosal barrier.  
8

9  
10 528 Section IN-1: Results of the histological investigation are presented in Supplementary  
11  
12 529 Figure 1. The morphology of the IN-1 sections was largely normal and healthy. Mild to  
13  
14 530 moderate inflammatory responses characterized by an increased cellularity of the lamina  
15  
16  
17 531 propria was observed in a total of 4 fish (1 fish each from the Agg and WEx feeds, and 2 fish  
18  
19 532 in the CEx; see Figure). Mild to moderate supranuclear vacuolization of enterocytes was  
20  
21  
22 533 observed in a few fish (Supplementary Figure 1 c). No statistically significant differences were  
23  
24 534 observed between any of the feed groups in their influence on the occurrence and severity of  
25  
26  
27 535 the observed histological changes.  
28

29 536 Section IN-2: Similar to the IN-1 sections, IN-2 sections were observed with  
30  
31  
32 537 predominantly normal and healthy mucosal appearance. The most changes observed were also  
33  
34 538 inflammatory responses in the lamina propria compartment (Supplementary Figure 1 b) with a  
35  
36  
37 539 total of 8 of the 36 fish observed with mild to marked changes. Fish fed the CEx diet showed  
38  
39 540 the most fish affected (4 fish) but differences between the groups were not statistically distinct.  
40

41 541 Section IN-3: More fish were observed with inflammatory responses in the IN-3  
42  
43  
44 542 intestinal segment. Mild to moderate changes were observed in the submucosa and lamina  
45  
46 543 propria with the most changes (almost 50% of the fish assessed) observed in the lamina propria  
47  
48  
49 544 compartment (see Supplementary Figure 1 a and b). Infiltration of the epithelial layer was also  
50  
51 545 observed in several fish especially from groups Agg and WEx while significantly fewer fish  
52  
53  
54 546 from the CEx group exhibited this response (Supplementary Figure 1 d).  
55

56 547 Section IN-4: IN-4 sections were observed with the most fish showing changes for all  
57  
58 548 the morphological features assessed. Most of the IN-4 sections showed mild to moderate  
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1  
2 550 inflammation particularly in the lamina propria. Intraepithelial infiltration ranging from mild to  
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4  
5 551 marked was observed in 27 of the 36 fish evaluated. No significant dietary effects on the  
6  
7 552 occurrence and severity of the morphological changes were discernible, however.

### 8 9 553 3.2.7. Gene expression

10  
11 554 The intestinal gene expression results are presented in Supplementary Figures 2 and 3.

12  
13 555 In general, no apparent differences between dietary groups were found for expression levels of  
14  
15 556 important intestinal immune and digestive related genes. The only exception was increased  
16  
17 557 levels of the innate immune responder and antimicrobial agent lysozyme (*lyz*) in IN4 for fish  
18  
19 558 fed the extruded diet (CEx), coinciding with the higher observed mortality in this treatment. As  
20  
21 559 such, the gene expression results seem to be in accordance with the other gut related analytical  
22  
23 560 endpoints, indicating few effects of diet on the general health and functional status of the gut.

24  
25 561 Expression levels of many of the profiled genes showed clear spatial differences between the  
26  
27 562 proximal (IN1) and distal (IN4) gut segment, probably reflecting the different functions of the  
28  
29 563 ballan wrasse intestine segments. Genes related to nutrient digestion, such as the vitamin C  
30  
31 564 transporter (*slc23a1*), the membrane fatty acid transporter (*cd36*) and the cholesterol  
32  
33 565 biosynthesis genes *sqle* and *cyp51a1* were expressed at higher levels in IN1 than IN4. These  
34  
35 566 observations are in accordance with the study of Lie et al. (2018), which demonstrated that  
36  
37 567 digestion-related genes were expressed more abundantly in the proximal segment with a  
38  
39 568 gradient decrease along the intestine. Accordingly, Le et al reported that the ballan wrasse  
40  
41 569 proximal intestine accounted for 74%, 86% and 50% absorption of protein, carbohydrate and  
42  
43 570 total lipid, respectively (Le et al., 2019). On the contrary, the immune related *lyz*, the tissue  
44  
45 571 remodelling related genes matrix metalloproteinase 13 (*mmp13*) and proliferating cell nuclear  
46  
47 572 antigen (*pcna*), and, in particular, the water channel aquaporin 8 (*aqp8*) displayed higher  
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1 of Le et al (2019), and probably reflect an important role of this gut segment in both water  
2 absorption and ammonia excretion.  
3

#### 4 575 **4. Conclusions**

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6  
7 576 Extrusion, commonly used in aquaculture feed production technology involving high  
8  
9 577 temperature processing of the feed raw materials, has a negative effect on the uptake rate of  
10  
11 578 minerals in stomachless ballan wrasse larvae. The reduced uptake of minerals when fed  
12  
13 579 extruded feeds had in turn negative effect on the skeletal development of the fish. Introduction  
14  
15 580 of whole vertebrate meal, such as poultry by-product meal, alleviates this effect, resulting in  
16  
17 581 lower incidences of skeletal deformities in weaned ballan wrasse larvae. Agglomeration and  
18  
19 582 cold extrusion, *i.e.* feed production technologies using lower processing temperatures, resulted  
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21 583 in feed particles that apparently allow higher uptake rate of minerals (e.g. P and Zn) in ballan  
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23 584 wrasse larvae.  
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28  
29 585 Juvenile ballan wrasse appears to become less robust demonstrated by higher mortality  
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31 586 rates and develop larger and thus probably more fatty liver with concomitant higher TAG and  
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33 587 cholesterol levels in the blood, when fed extruded as compared to cold extruded or  
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35 588 agglomerated diets. Fish fed the extruded diet in our study demonstrated higher intestinal LAP  
36  
37 589 and maltase activity. Comparing the larval *vs* the juvenile fish trials, this last observation, may  
38  
39 590 be compensatory and related to the assumed reduced availability of proteins, minerals and  
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41 591 carbohydrates in the extruded diets for the stomachless ballan wrasse with short intestine and  
42  
43 592 lack of acid digestion intestinal process.  
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48  
49 593 Based on the performance comparison of fish fed the test *vs* the commercial control, we  
50  
51 594 recommend that ballan wrasse weaning diets should have higher levels of lipids and total P  
52  
53 595 compared to the levels in the test diets of the present study. Moreover, diets prepared for  
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55 596 farming ballan wrasse in all stages should be processed in relatively low temperatures, as for  
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57 597 instance cold extrusion, using the same equipment as the one used for the commonly produced  
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598 extruded diets. It is though important in this case to bear in mind that the dietary starch used  
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2 599 should be pre-gelatinized in order to be digestible. Moreover, pellet endurance of cold extruded  
3  
4  
5 600 feeds may be inferior to commonly extruded diets and should thus be handled with more care.  
6

## 7 601 **Acknowledgments**

8  
9 602 The authors acknowledge the contributions of the laboratory collaborators from Nofima  
10  
11 603 AS BioLab and Aqualab, IMR (Institute of Marine Research in Norway) and NMBU  
12  
13  
14 604 (Norwegian University of Life Sciences), for the execution of chemical analyses in feeds, fish  
15  
16 605 and raw materials, the staff of the Feed Technology Center of Nofima in Bergen for the  
17  
18  
19 606 production of the experimental feeds as well as the staff of MOWI and Nofima Aquaculture  
20  
21  
22 607 Research Center Sunndalsøra for the execution of the fish feeding trials.  
23

## 24 608 **Conflict of Interest**

25  
26 609 The authors declare that the research was conducted in the absence of any commercial  
27  
28  
29 610 or financial relationship that could be construed as a potential conflict of interest.  
30

## 31 611 **Author Contributions**

32  
33  
34 612 Conceptualization: KK, EG, GMB, ØS, IL, ÅK; Data curation: KK, EG, TMK, GMB,  
35  
36 613 HN, ØS, IL; Formal analysis: KK, TMK, GH, NH, EMC; Funding acquisition: KK, EG, TMK,  
37  
38  
39 614 ÅK, ØS, IL; Investigation: KK, EG, TMK, GMB, ÅK, HN, ØS, IL; Methodology: KK, EG,  
40  
41 615 TMK, GMB, GH, ÅK, HN, ØS, IL; Project administration: KK, EG, ÅK, ØS, IL; Resources:  
42  
43  
44 616 KK, EG, ÅK, ØS, IL, Software: KK, TMK, GH, EMC, Supervision: KK, EG, GMB, ÅK, ØS,  
45  
46 617 IL, Validation: KK, EG, TMK, GMB, ÅK, ØS, IL, Visualization: KK, TMK, GH, HN, ØS,  
47  
48  
49 618 Roles/Writing - original draft: KK, Writing - review & editing: KK, EG, TMK, GMB, GH, ÅK,  
50  
51 619 HN, ØS, IL.  
52

## 53 620 **Ethics statements**

54  
55  
56 621 The feeding experiment followed the Norwegian animal welfare act guidelines, in  
57  
58 622 accordance with the Animal Welfare Act of 20<sup>th</sup> December 1974, amended 19<sup>th</sup> of June 2009.  
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65

623 The trial facilities were granted permission by the Norwegian Food Safety Authority to run the  
1  
2 624 experiments. The decision was made on the basis of Regulations 18. June 2015 on the use of  
3  
4 625 animals in experiments, §§ 6, 7, 9, 10 and 11.  
5  
6

#### 7 626 **Data availability statement**

8

9  
10 627 Generated Statement: This manuscript contains previously unpublished data.  
11

#### 12 628 **Funding**

13

14 629 The larval weaning trial of the current study was funded by MOWI and Nofima AS  
15  
16 630 whereas the juvenile trial was funded by the Norwegian Seafood Research Fund (FHF) as part  
17  
18 631 of the project CleanFeed (#901331)  
19  
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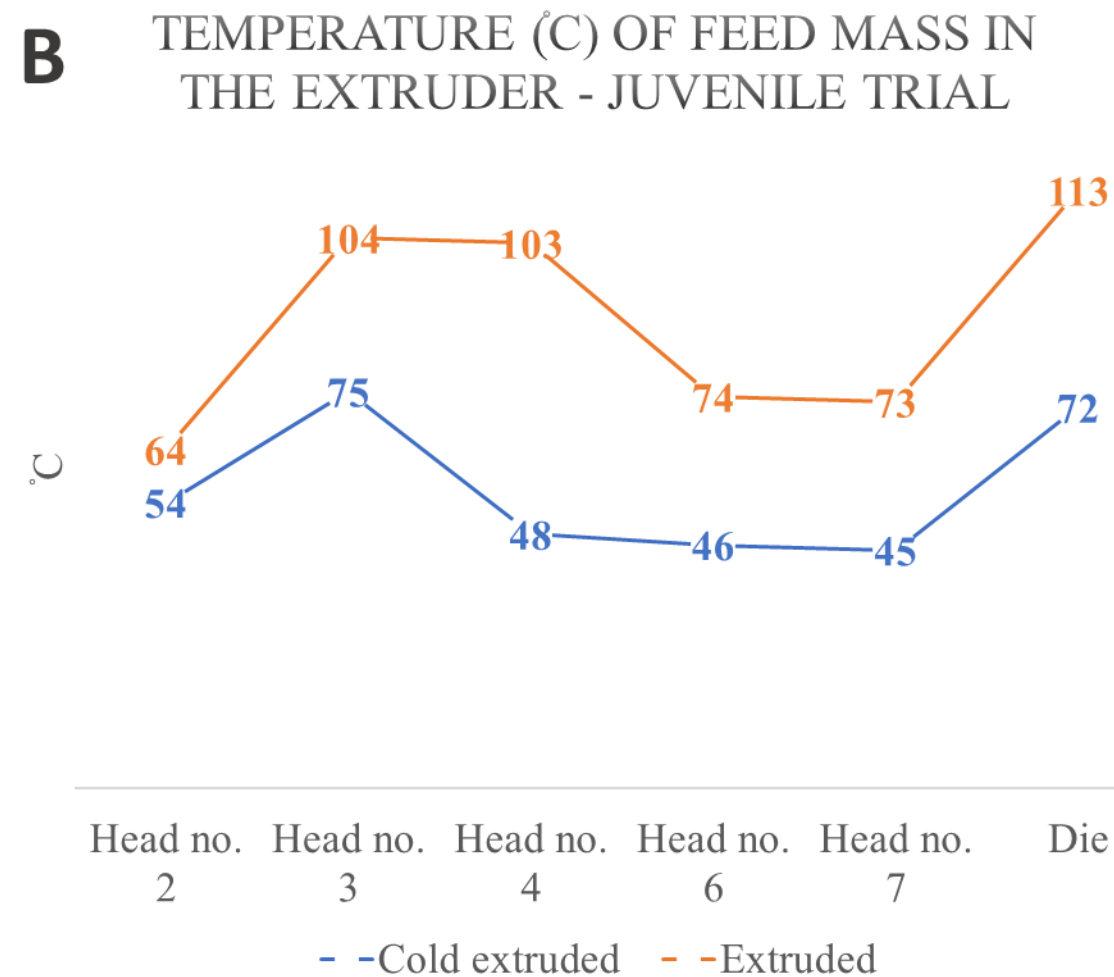
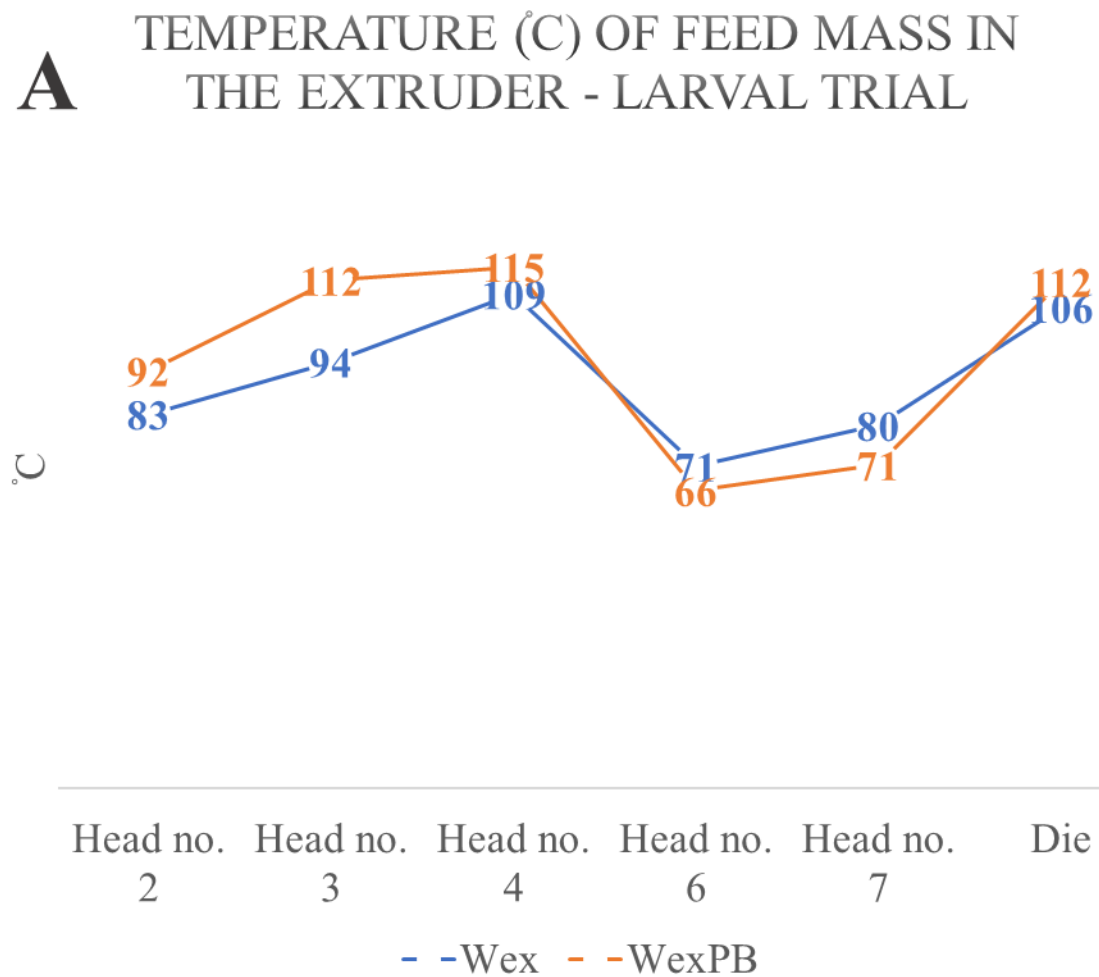
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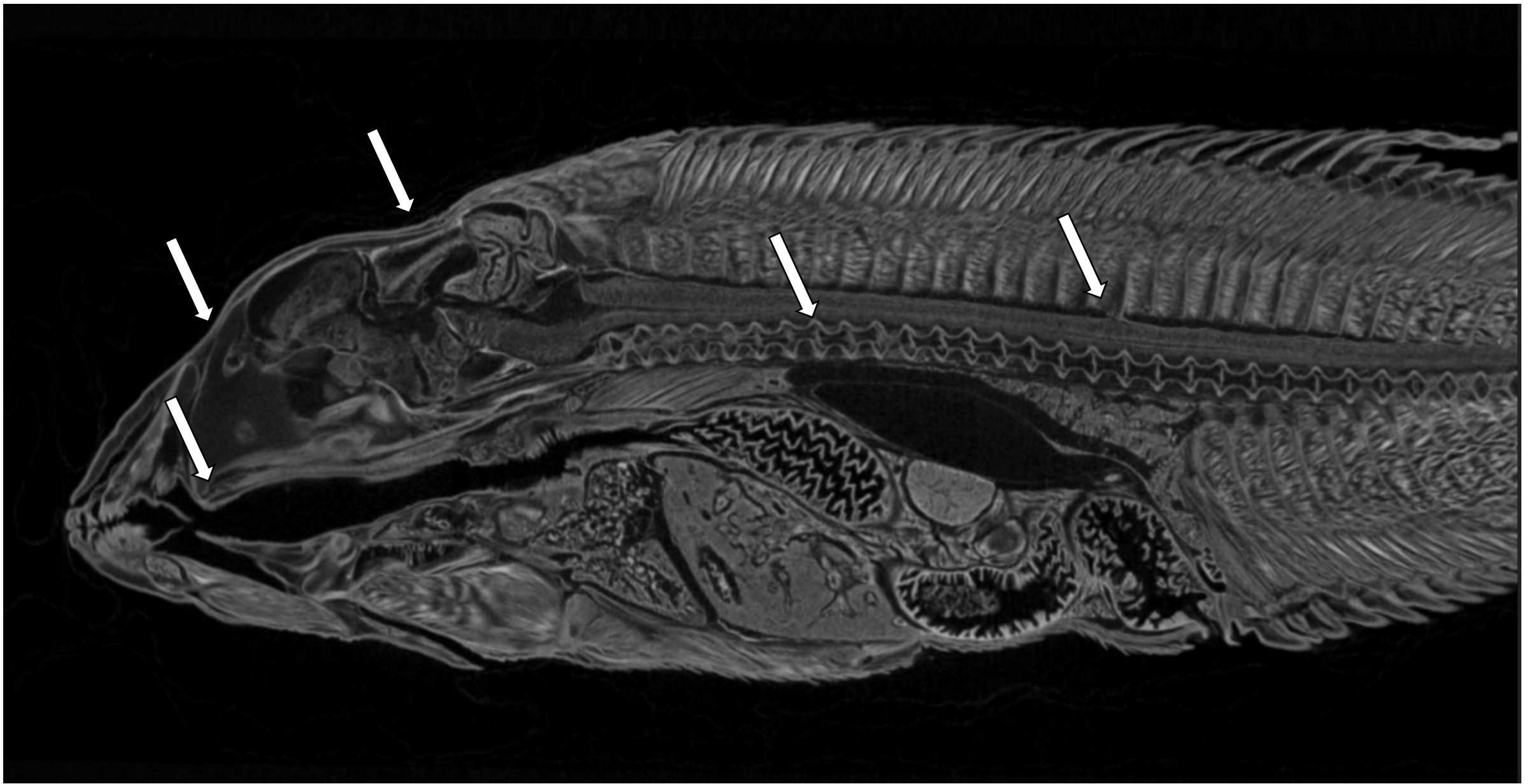


*Fig 1. Temperature measurements of feed masses in the extruder during production of the two extruded larval diets (A) and (B) the extruded (orange line) and cold extruded (blue line) juvenile trial experimental diets.*

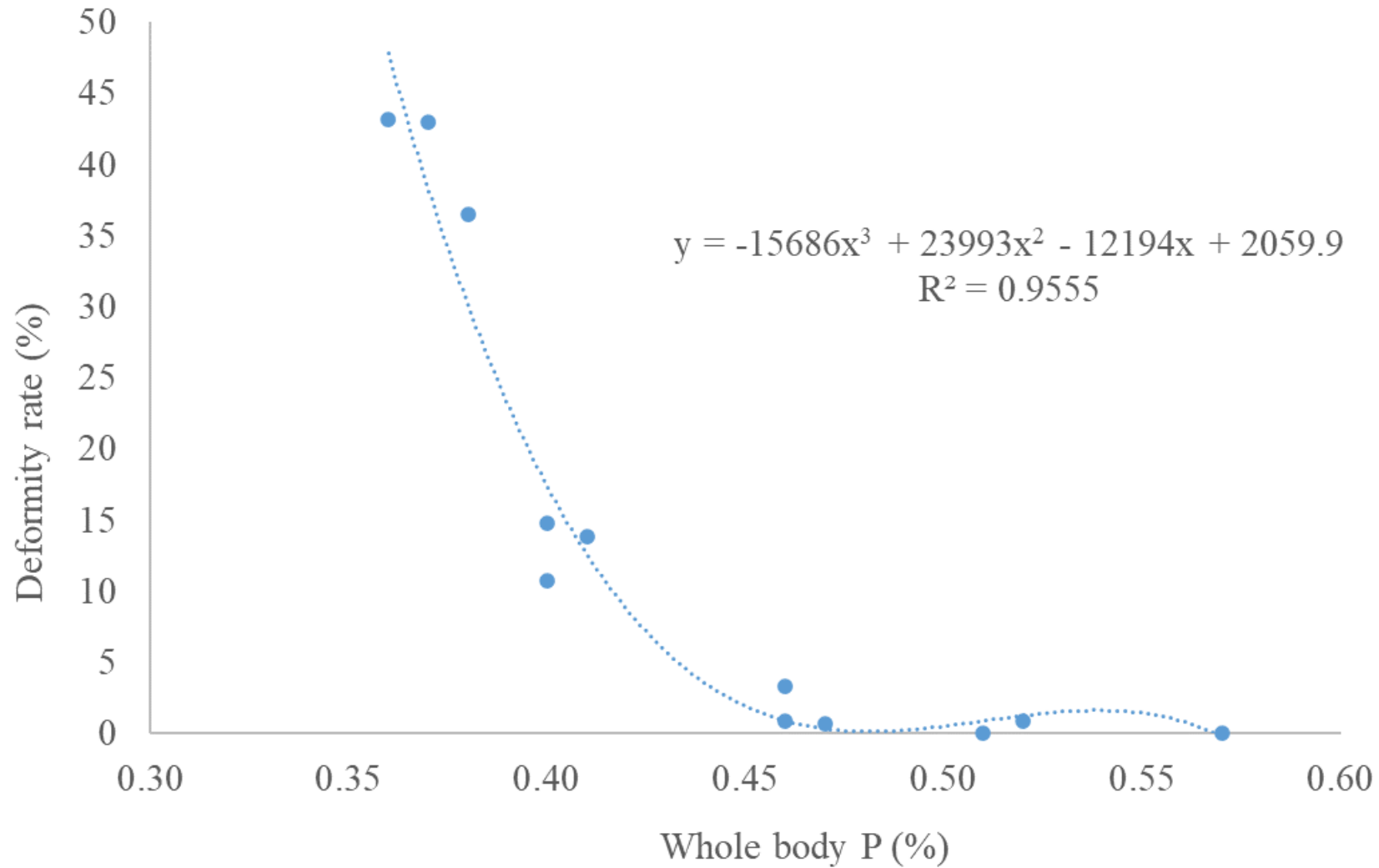


*Fig. 2 CT scanner-X-ray picture using contrast liquid of ballan wrasse larvae with normal skeletal development.*

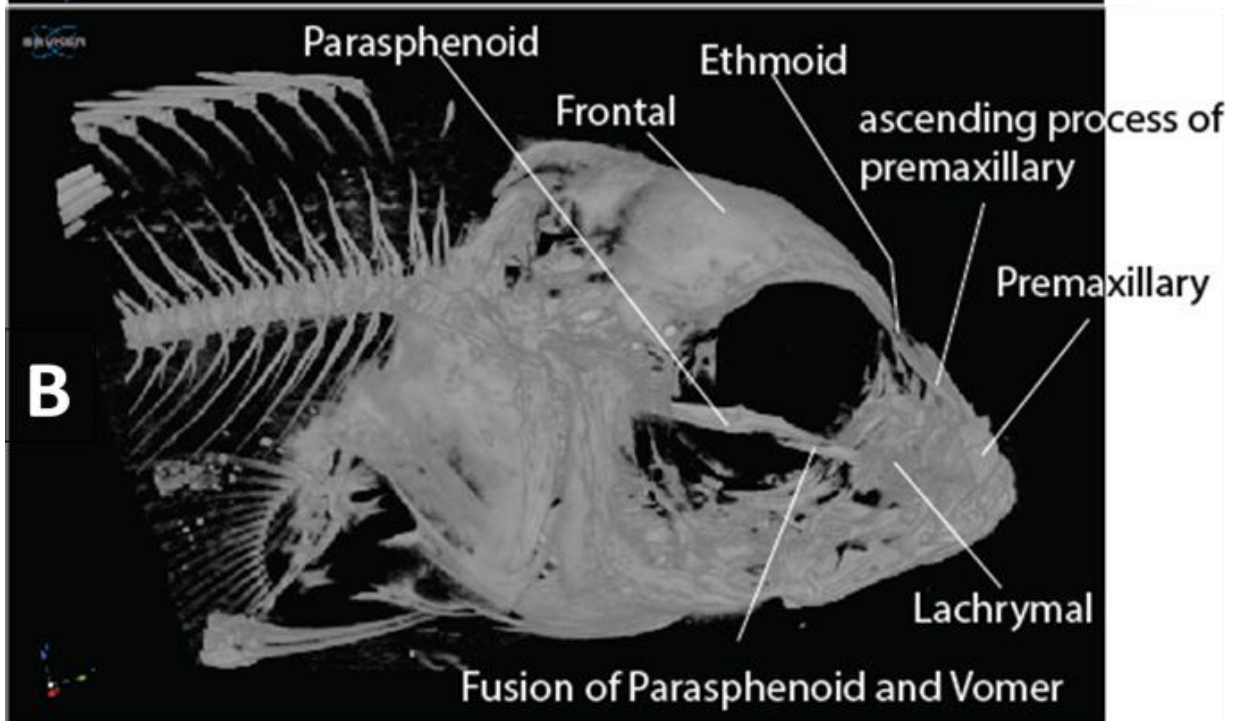
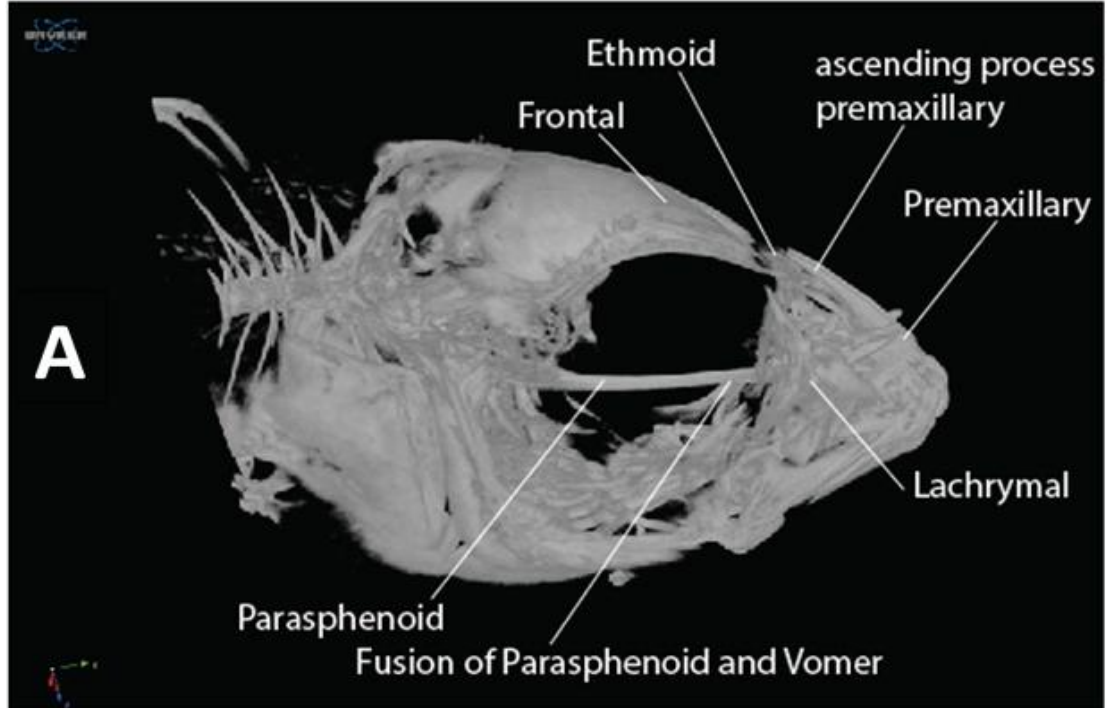




*Fig. 3 CT scanner-X-ray picture using contrast liquid of deformed ballan wrasse larvae. Deformities are obvious both on the head and spinal cord areas (white arrows).*



*Fig. 4 Relationship between total phosphorous levels in the whole body (WB) of weaned ballan wrasse larvae and occurrence of skeletal deformities to the skull.*



*Fig. 5 CT-scan pictures of the ballan wrasse larvae cranium skeleton from A: well mineralized fish and B: poorly mineralized fish. A: Healthy frontal, ethmoid, premaxillary, lachrymal and parasphenoid bones marked. B: Curved frontal, compressed mouth area and fractured parasphenoid bone.*

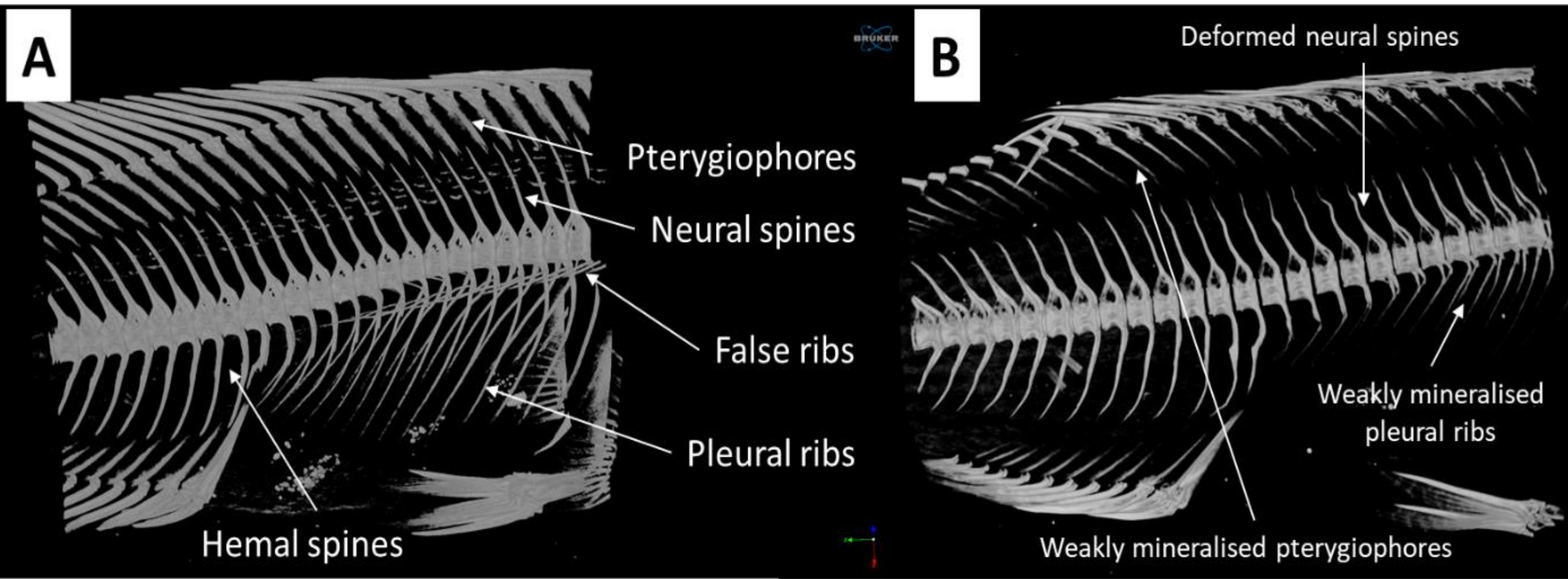
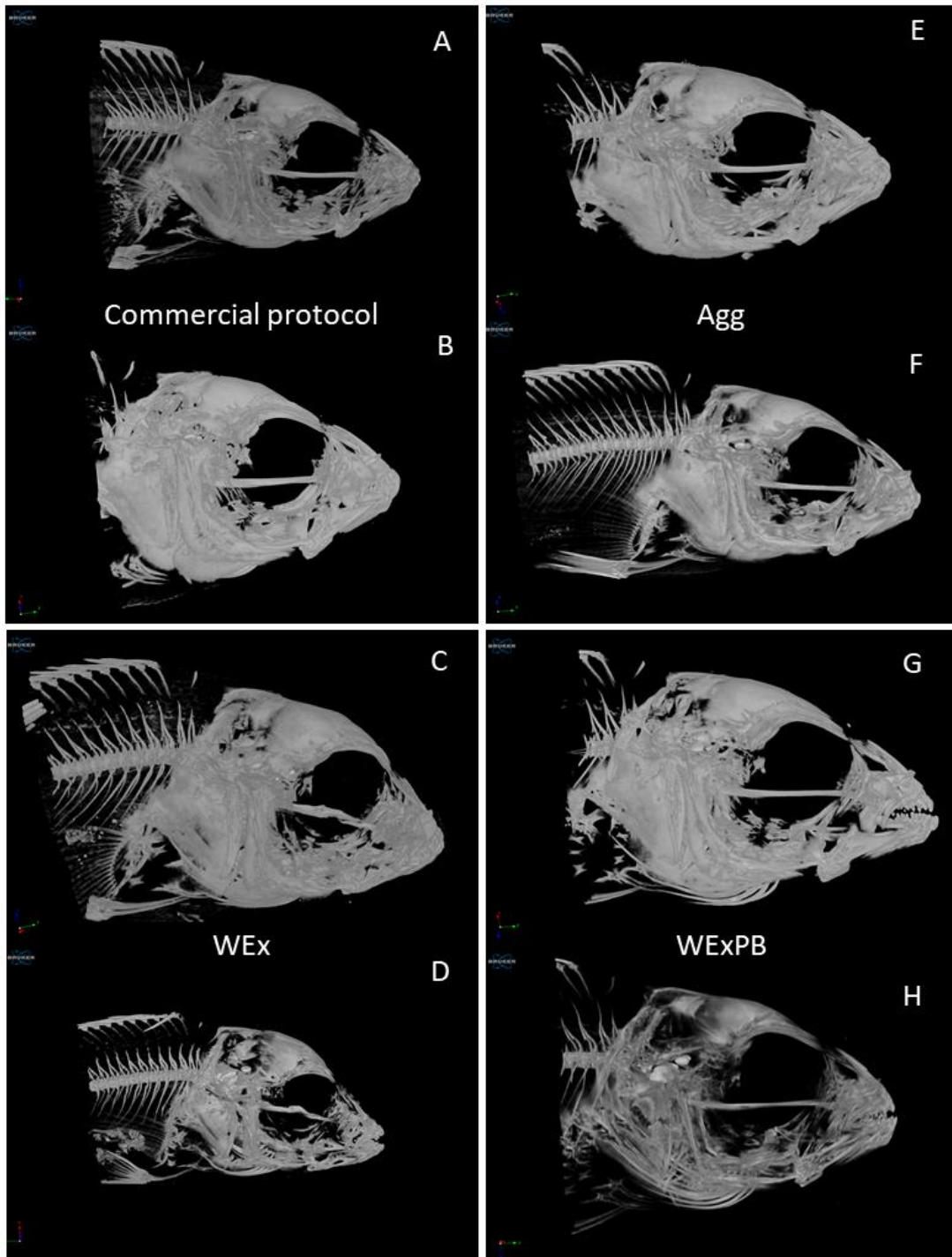
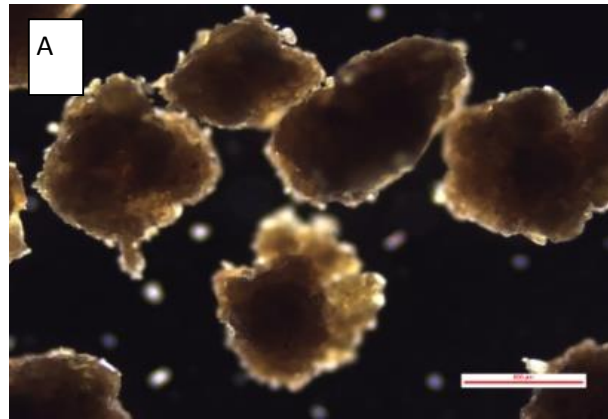


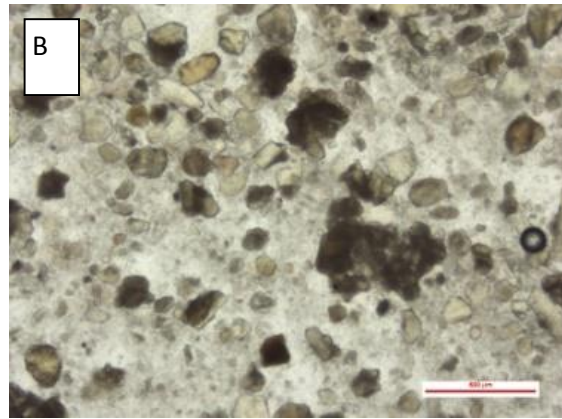
Fig. 6 CT-scan pictures of the ballan wrasse larvae main body skeleton area from A: well mineralized fish and B: poorly mineralized fish. A: long healthy well mineralized pterygiophores, neural and hemal spines and pleural and false ribs. B: short, poorly mineralized pterygiophores, short, deformed and poorly mineralized pleural ribs and neural spines and invisible false ribs.



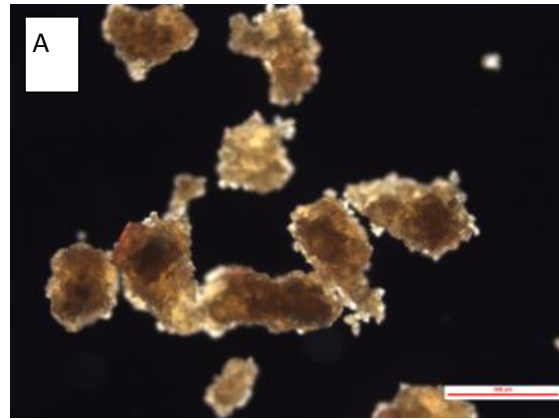
*Fig. 7 CT-scan pictures of the ballan wrasse larvae cranium skeleton area from representative fish of each dietary treatment. A-B: +Commercial protocol including use of the warm extruded feed WEx for 8 days and 24 days OTOHIME (cold extruded); C-D: WEx; E-F: Agg (agglomerated); G-H: WExPB warm extruded feed where cod muscle meal in the wrasse feed formulation is substituted with poultry byproduct meal.*



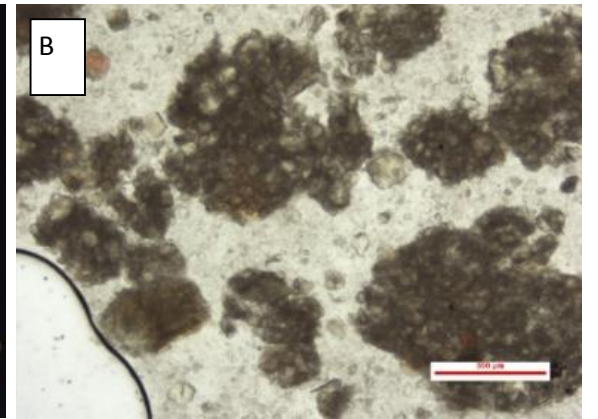
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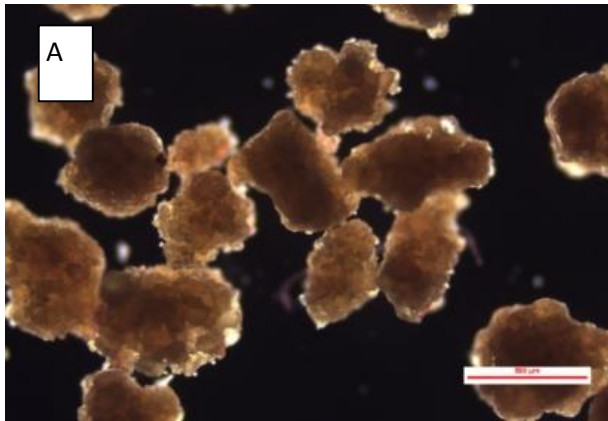
OTOHIME – solubilized



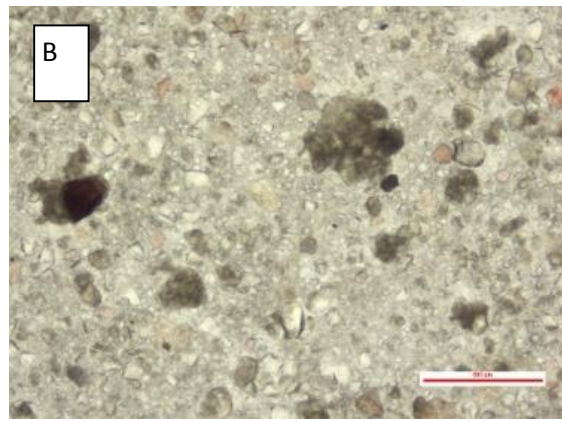
WEx dry



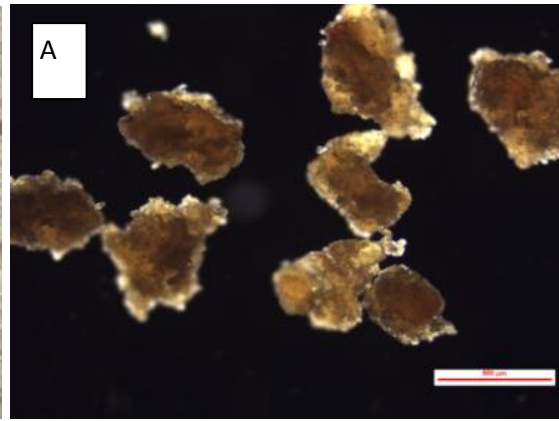
WEx – solubilized



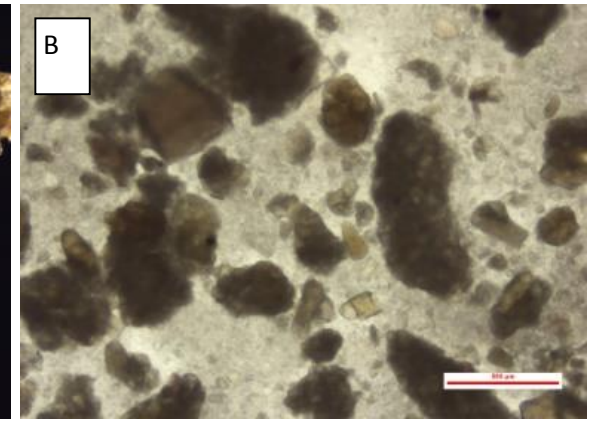
Agg - dry



Agg – solubilized

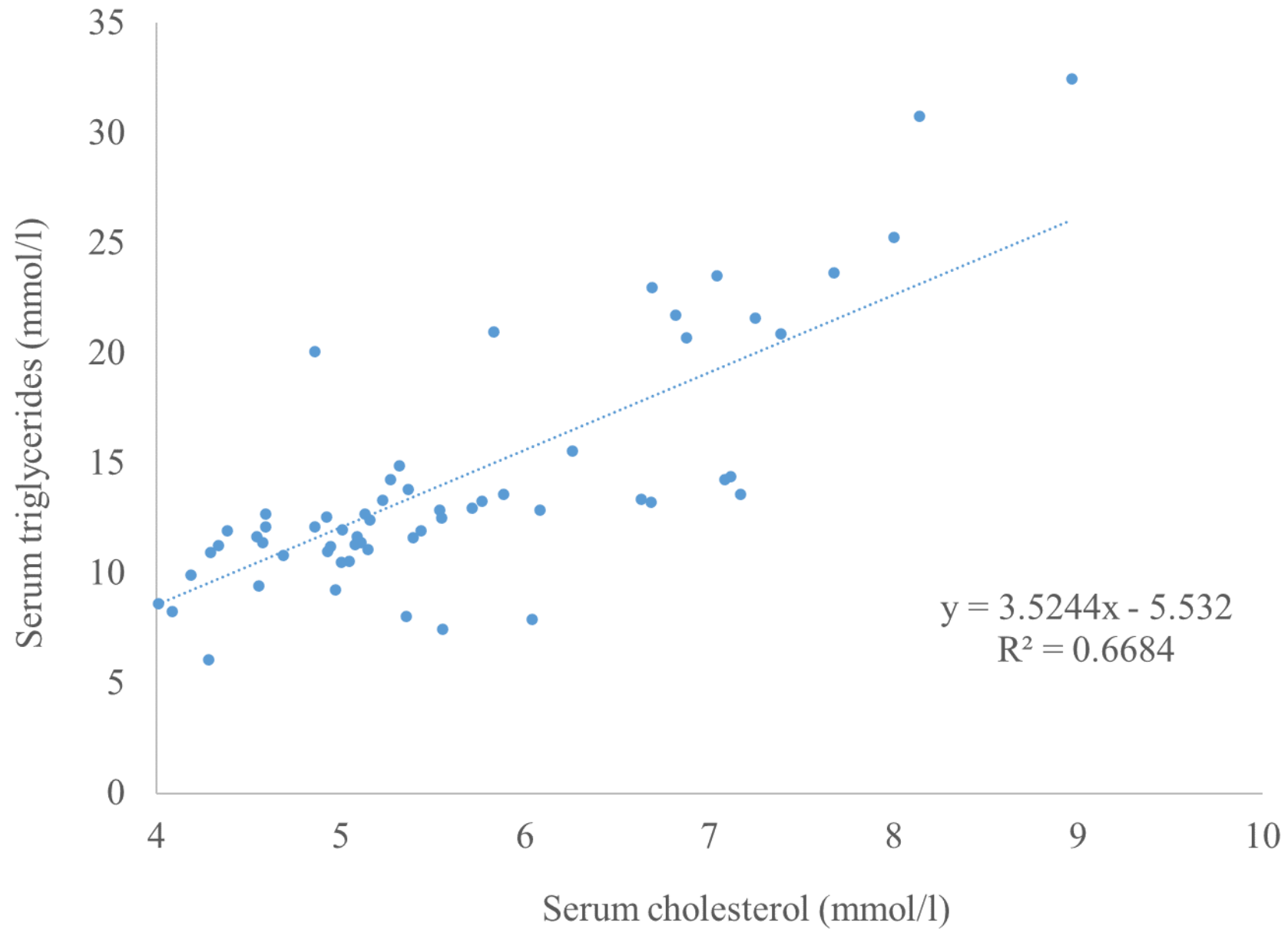


WExPB - dry

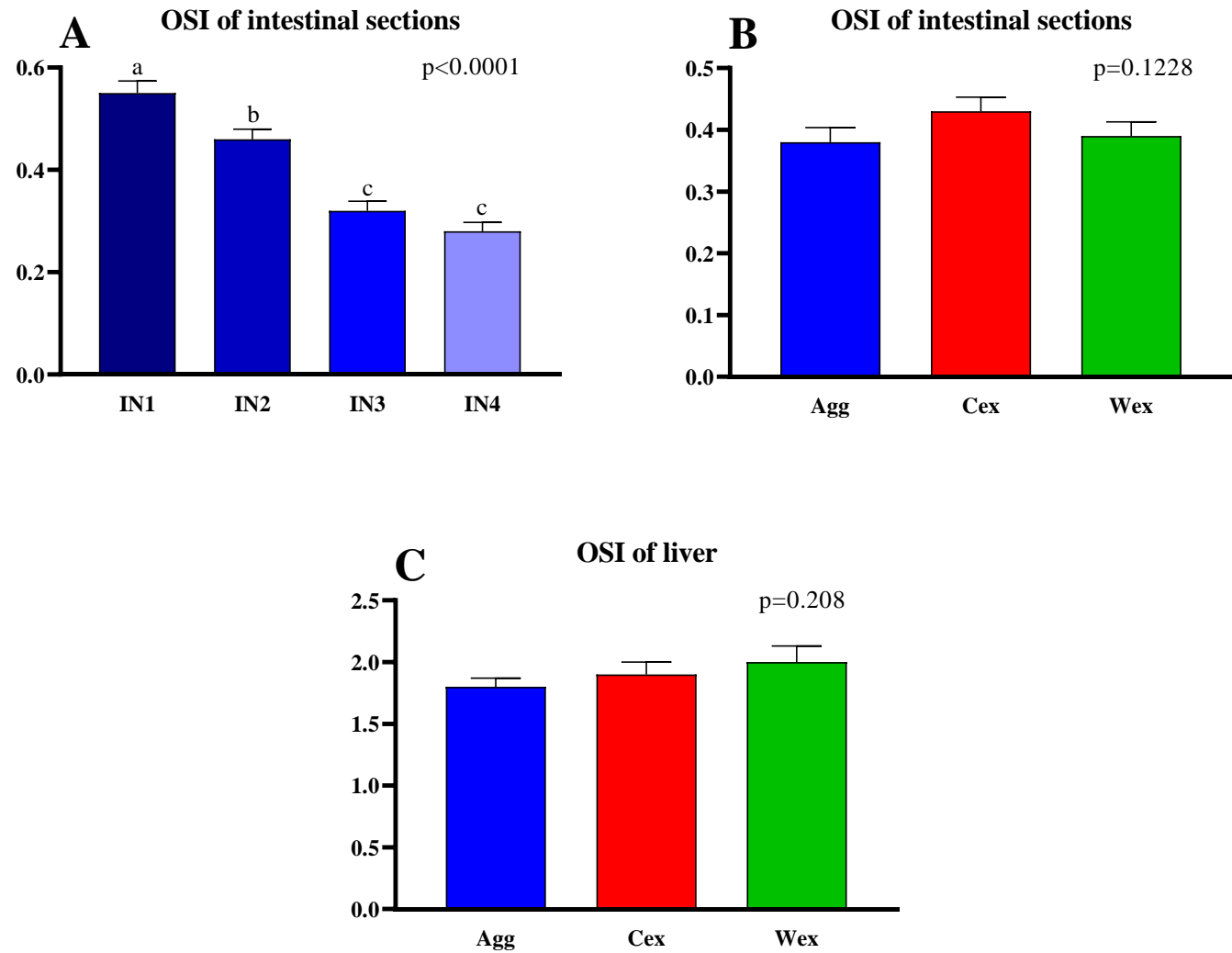


WExPB – solubilized

*Fig. 8 Experimental diets in dry form (A) and wet form (B) following a solubilization test. Pictures taken under the microscope. Solubilization test: feed samples (0.5 g in 5.0 ml water) after 1 hour in the water, with vigorous shaking every 20 minutes (at 20, 40 and 60 min in the water).*

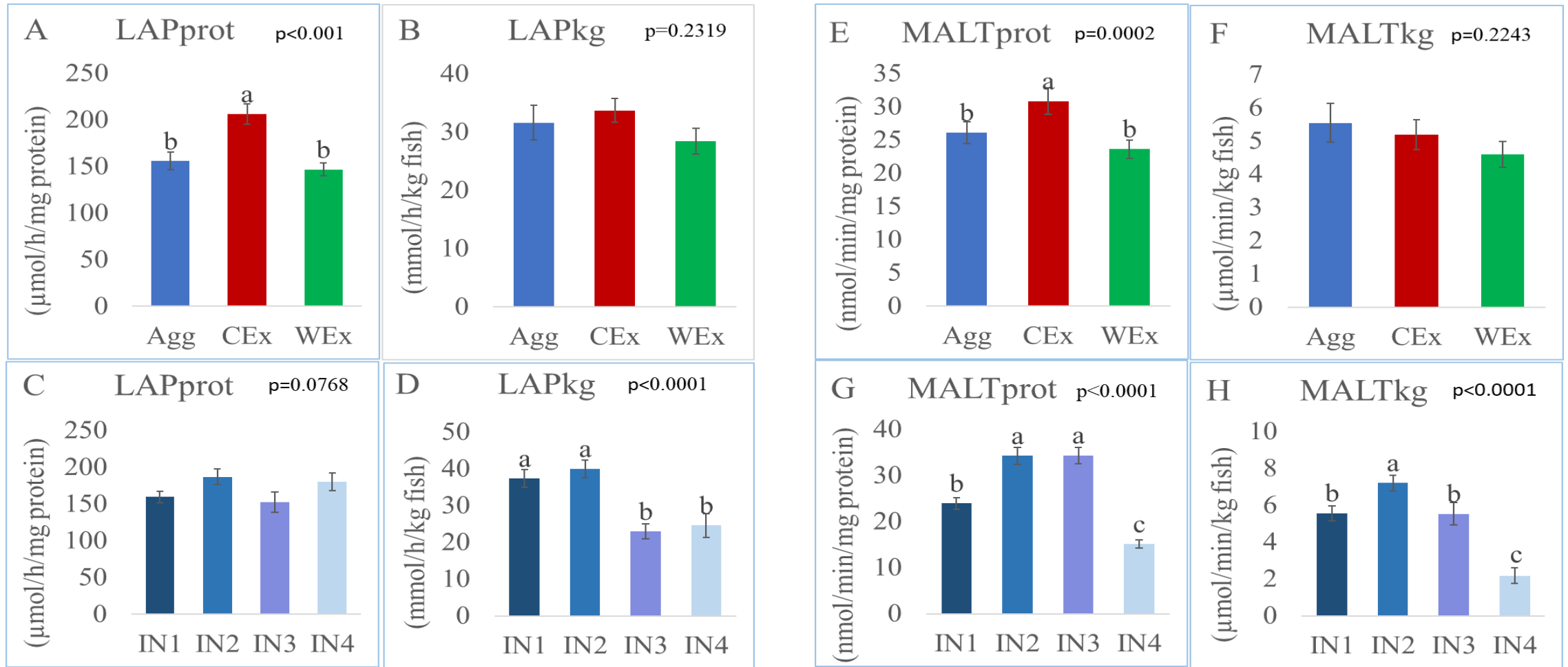


*Fig. 9 Significant positive correlation between levels of serum triglycerides and serum cholesterol in ballan wrasse fed diets from different production technologies, i.e. agglomeration, cold and warm extrusion.*

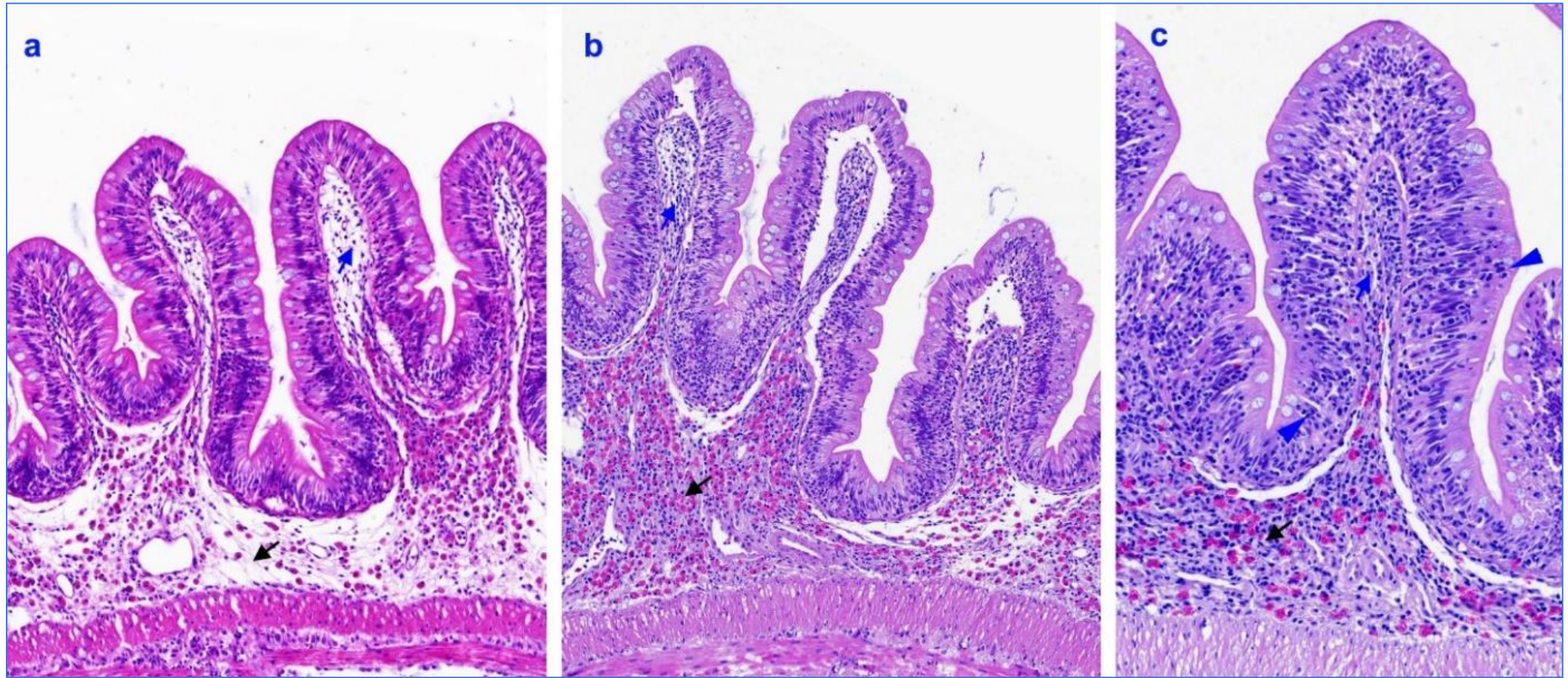


*Fig. 10 Relative weight (organosomatic index, OSI) of the four sampled intestinal sections (IN1-4) shown in the figure section A, and effects of diet (Agg=agglomerated, CEx=cold extruded, WEx=warm extruded) on organosomatic index of the intestinal sections (figures section B) and liver (figure section C).*





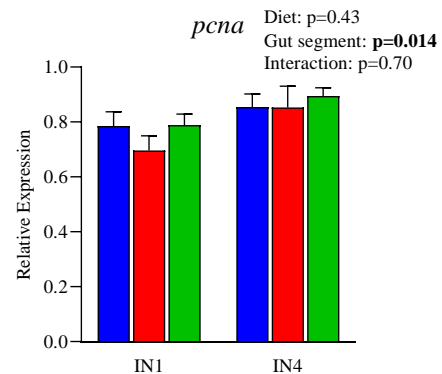
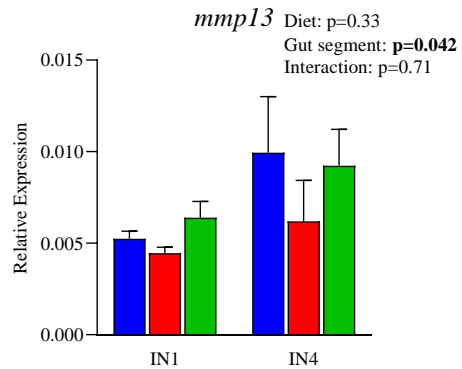
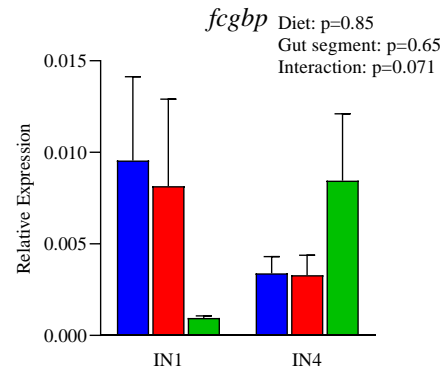
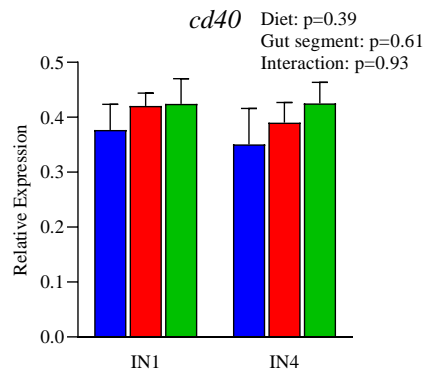
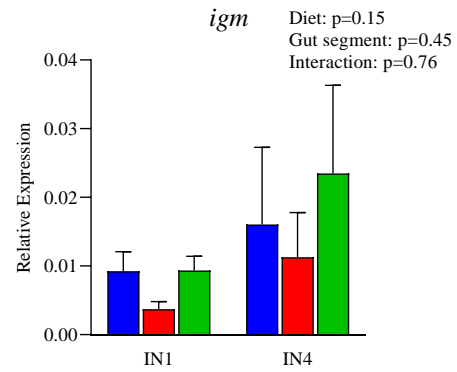
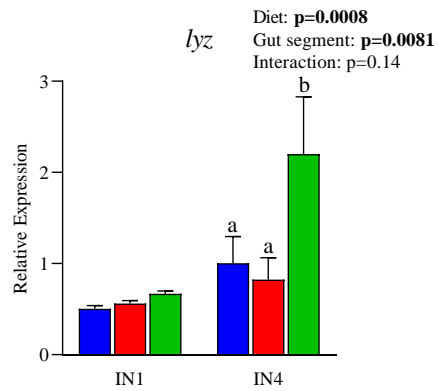
*Fig. 11 Effects of diet (Agg=agglomerated, CEx=cold extruded, WEx=warm extruded) on activity of leucine amino peptidase (LAP, figure A-D) and maltase (MALT, figure E-H) in tissue sampled along the intestinal tract (IN, section 1 - 4). The activity is expressed per mg protein (prot, figure A, C, E, G)) and capacity in the fish (kg, figure B, D, F, H).*



*Fig. 12 Representative images of the morphological features observed in the histological assessment of the ballan wrasse intestinal sections from the juvenile fish trial. All images are of the IN-3 intestinal region. Changes observed included the increased cellularity of the submucosa (black arrows) and the lamina propria (blue arrows) as well increased intraepithelial infiltration by lymphocyte-like cells and eosinophilic granular cells (EGCs). Picture a shows normal morphological appearance of sparse cellularity of the submucosal and lamina propria compartments dominated by EGCs. Picture b illustrates increased cellularity of the submucosa and lamina propria by a mixed population of cells including lymphocytic cells and EGCs. Picture c shows marked infiltration of the intestinal epithelial layer by EGCs and lymphocyte-like cells.*

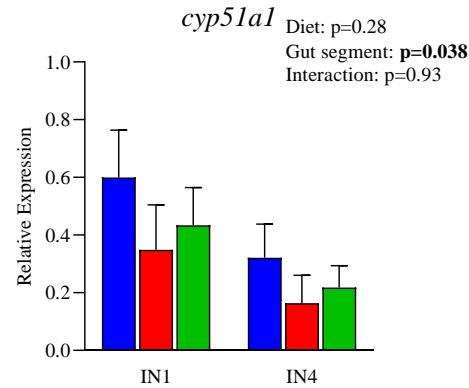
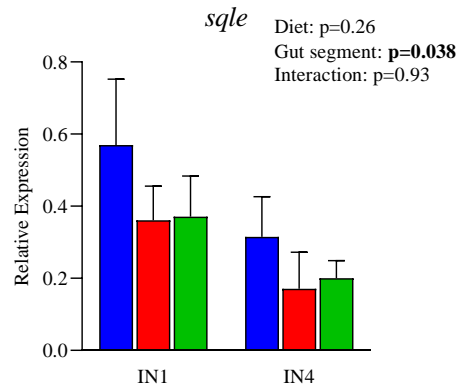
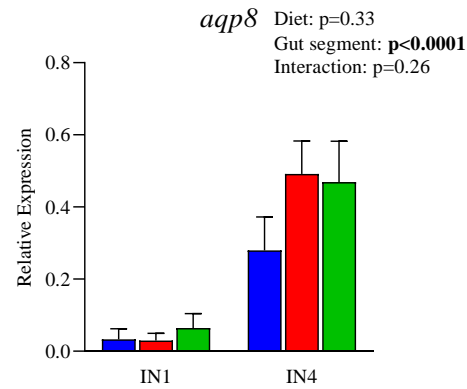
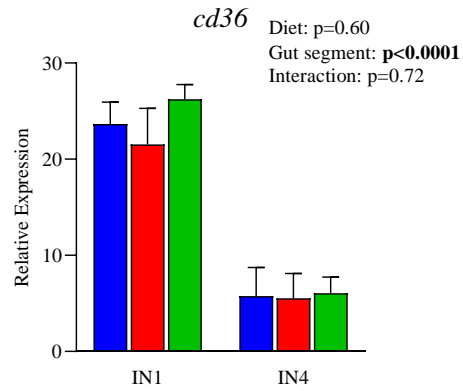
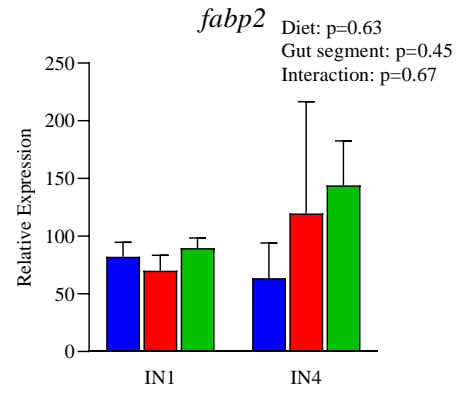
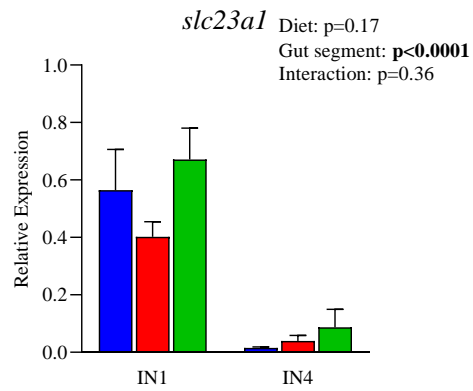


*Supplementary Fig. 1 Number of Ballan wrasse intestinal sections (numbers in the stacked columns) evaluated that were scored as ‘normal’ or ‘healthy’, ‘mild’, ‘moderate’, ‘marked’, or ‘severe’ for selected histo-morphological characteristics of increase in width and cellular content of (a) submucosa and (b) lamina propria; (c) presence of supranuclear vacuolization in enterocytes, and (d) increase in infiltration of the epithelial layer of the intestinal mucosa. Diet groups with different superscript letters are statistically different. Panel a-d: Results from intestinal section N1; Panel e-h: Results from intestinal section N2; Panel i-l: Results from intestinal section N3; Panel n-p: Results from intestinal section N4.*



Agg CEx WEx

*Supplementary Fig. 2 Immune-related gene expression in proximal (IN1) and distal (IN4) intestine. Data are mean relative expression levels of  $n = 12$  fish per diet. Bars are standard error. The P values for the 2-way ANOVA are given. Statistical differences between dietary treatments within one intestine segment are denoted with different letters. See Table 5 for explanation of gene symbols.*



■ Agg ■ CEx ■ WEx

*Supplementary Fig. 3 Digestion-related gene expression in proximal (IN1) and distal (IN4) intestine. Data are mean relative expression levels of n = 12 fish per diet. Bars are standard error. The P values for the 2-way ANOVA are given. Statistical differences between dietary treatments within one intestine segment are denoted with different letters. See Table 5 for explanation of gene symbols.*

1 Table 1  
 2 Formulations of the experimental diets used in the larvae and juvenile trials of the current study.  
 3

Trial	Larvae weaning		Juvenile
Number of diets	2	1	3
Abbreviation	WEx and Agg	WExPB	WEx, CEx and Agg respectively
Production technology	Extrusion and agglomeration, respectively	Extrusion	Extrusion, cold extrusion and agglomeration
Unit	%	%	%
Shrimp powder <sup>1</sup>	28.50	28.50	28.50
Cod muscle powder <sup>1</sup>	31.27	-	45.15
Poultry by-product meal <sup>2</sup>	-	29.07	
Squid meal <sup>1</sup>	12.00	12.00	
Pre-gelatinized starch			7.50
Krill hydrolysate <sup>3</sup>	6.60	6.60	6.60
Whole wheat	6.06	6.06	3.50
Krill oil <sup>4</sup>	4.00	4.00	3.50
Soya lecithin	2.00	3.00	
Cholesterol	-	0.70	
Alltech SP1 <sup>5</sup>	0.60	0.60	
Choline chloride	0.50	0.50	0.50
Aquate <sup>5</sup>	0.40	0.40	0.40
Minerals <sup>5,6,7</sup>	3.69	3.69	1.85
Vitamins <sup>6</sup>	2.88	2.88	2.27
Tau, Met, Lys	1.45	1.95	0.20
Astaxanthin (10%)	0.05	0.05	0.03
<b>Total</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>

- 4  
 5 <sup>1</sup>Seagarden, Stavanger, Norway  
 6 <sup>2</sup>GePro Geflügel-Protein Vertriebsgesellschaft mbH & Co. KG, Diepholz, Germany  
 7 <sup>3</sup>Olympic, Ålesund, Norway  
 8 <sup>4</sup>Aker Biomarine, Oslo, Norway  
 9 <sup>5</sup>Alltech Inc, Kentucky, USA. Products included: SP1, Aquate, Bioplex Zn, Bioplex Cu, Sel-  
 10 Plex 2300, Bioplex Mn and Bioplex Fe  
 11 <sup>6</sup>Norsk Mineralnæring, Norway.  
 12 <sup>7</sup>Monosodium phosphate

13 Table 2  
 14 Extrusion conditions during experimental feed production.  
 15

	<b>Cold extrusion</b>	<b>Extrusion (juvenile diet production)</b>
	<b>Pre-conditioner</b>	
Speed (rpm)	220	220
Steam (kg/h)	4-6	7-8
Water (kg/min)	0.150 - Cold	0.150 - Warm
Temperature (°C)	55-60	85
	<b>Extruder</b>	
Dice opening (mm)	1.25	1.25
Knife speed (rpm)	1354	1441
Speed (rpm)	160	400
Engine shear (kW)	3.5	5.7
Motor load/SME (kg/h)	0	0
Water (kg/min)	0.350	0.330
Pressure at Head no. 5 (bar)	14	7.8
Pressure at Head no. 7 (bar)	16	11.7

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18 Table 3  
19 Pellet hardness of the experimental juvenile trial feeds.  
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	Agglomerated	Cold extruded	Extruded	ANOVA (P-value)
Pellet hardness (N)	3.2 <sup>a</sup> ±0.59	7.7 <sup>b</sup> ±2.33	10.1 <sup>c</sup> ±2.20	0.000

21



22 Table 4  
 23 Primer pairs and related information for real-time PCR assays.  
 24

Gene symbol*	5' -3' primer sequence		Amplicon size (bp)	Annealing temperature (°C)	Efficiency	Gene bank accession no.
	Forward	Reverse				
<i>gapdh2</i>	TATTTGTGTCCGTGTGCCCC	GCCTCCGTCCACTGATGAAT	129	62	1.99	XM_020633887.1
<i>lyzg</i>	CTTGGGACAGCGAGGAACAC	TCCATCGCCCATGTTGTAGG	140	62	1.96	XM_020660641
<i>cd40</i>	AGCAGTAAACCCGACTGAGG	GCTTTGGTCGTCCTCGTTCT	85	60	1.99	XM_020651338.1
<i>mmp13</i>	TCTCGACGCCGCTTATGAAA	CACGCACGGGTTTATAGCCA	95	60	1.90	XM_020631204.1
<i>fcgfbp</i>	CAACTCTCCCTGTCTCTCCAG	GCTTCACAGAGGCAATTCTCC	126	62	2.04	XM_020655516.2
<i>cd36</i>	ACGGAGGGATAAAACGCACA	TATGCTGTGGTTCCAGGCTC	181	62	2.01	XM_020649455.1
<i>aqp8</i>	TTGGCTCCTTTCCTTGTGGG	CCGAGAATGAGCCTGAGCAA	197	60	1.95	XM_020642545.1
<i>slc23a1</i>	CCCACTGAACACCTCACACA	AGACCAATCAGCAGTCCAC	93	60	1.83	XM_020655303
<i>sqle</i>	ACGAGAGATCAGCGACCAAC	CAGGTTCTGGAGCCACTGTT	117	62	1.94	XM_020635029
<i>cyp51a1</i>	AAGGACTGCTGTTCCGATGG	CCTCTCCACAAAACCACCGA	113	60	1.79	XM_020648620
<i>fabp2</i>	TACAGCCTTGCGGATGGAAC	ATCCTCTTAGCCTCCACACCT	173	60	1.95	XM_020643842.1
<i>pcna</i>	GCCAACAACACACAAAGGCT	TCGTCTTCTGCGTCACTCC	106	62	1.88	XM_020647462.1
<i>igm</i>	ATCTCTGTGGAACAGGGCAC	CCTTGAAGTCAGCAAAAACGCT	101	55	1.89	XM_020660315.1

25 \* Full gene names: *gapdh2*, glyceraldehyde-3-phosphate dehydrogenase 2; *lyzg*, lysozyme g; *cd40*, cluster of differentiation 40; *mmp13*, Collagenase 3;  
 26 *fcgfbp*, IgGFc-binding protein; *cd36*, cluster of differentiation 36; *aqp8*, aquaporin 8; *slc23a1*, solute carrier family 23 member 1 ; *sqle*, squalene  
 27 monooxygenase; *cyp51a1*, Lanosterol 14-alpha demethylase; *fabp2*, fatty acid binding protein 2; *pcna*, proliferating cell nuclear antigen; *igm*, immunoglobulin  
 28 m. All primers were designed in-house.

29 Table 5  
 30 Growth performance, mortality rates, percentage of fish with skeletal deformities and fin status  
 31 of weaned ballan wrasse. Values are mean  $\pm$  standard variation (n=3).  
 32

Weaning protocol	WEx 8 days + OTOHIME 26 days	WEx 34 days	Agg 34 days	WExPB 34 days	1-WAY ANOVA (P- value)
Feed processing	Extruded + Cold extruded	Extruded	Agglomerated	Extruded	
Start fish number	200	200	200	200	-
End fish number	119	126	139	121	ns
Initial weight (g)	0.035	0.035	0.035	0.035	-
Final weight (g)	0.40 $\pm$ 0.01	0.36 $\pm$ 0.03	0.37 $\pm$ 0.08	0.34 $\pm$ 0.02	ns
SGR	7.18 $\pm$ 0.11	6.81 $\pm$ 0.22	6.86 $\pm$ 0.59	6.65 $\pm$ 0.17	ns
Survival – looser fish (%)	48 $\pm$ 9.22	60 $\pm$ 9.67	64 $\pm$ 13.71	54 $\pm$ 6.83	ns
Deformities (%)	0.28 <sup>a</sup> $\pm$ 0.49	40.86 <sup>c</sup> $\pm$ 3.79	1.61 <sup>a</sup> $\pm$ 1.46	13.09 <sup>b</sup> $\pm$ 2.	0.000
Normal fish (%)	48.0 <sup>ab</sup> $\pm$ 9.2	34.3 <sup>a</sup> $\pm$ 8.4	62.7 <sup>b</sup> $\pm$ 13.2	46.3 <sup>ab</sup>	0.047
Damaged fins (%)	33	0	33	0	-

33  
 34 \*Numbers in the same line with different superscript letter are significantly different following  
 35 Duncan post-hoc test (P<0.05)  
 36 ns: non-significant  
 37

38 Table 6  
 39 Chemical composition of ballan wrasse larvae before and after weaning with different diets.  
 40

Feeding regime		Start	WEx+ OTOHIME	WEx	Agg	WExPB	Anova* P value
Feed technology			Extrusion + Cold extrusion	Extrusion	Agglomeration	Extrusion	
Moisture	%	81.5 <sup>ab</sup> ±0.2	81.2 <sup>a</sup> ±0.6	81.8 <sup>b</sup> ±0.1	82.0 <sup>b</sup> ±0.1	81.8 <sup>b</sup> ±0.2	0.050
Protein	%	12.6 <sup>a</sup> ±0.2	13.9 <sup>b</sup> ±0.4	14.6 <sup>c</sup> ±0.1	14.0 <sup>b</sup> ±0.2	14.4 <sup>c</sup> ±0.2	0.000
Fat	%	3.0±0.1	2.4±0.4	2.3±0.6	2.3±0.7	2.2±0.2	ns
Ash	%	2.33 <sup>ab</sup> ±0.21	2.90 <sup>c</sup> ±0.10	2.20 <sup>a</sup> ±0.10	2.57 <sup>b</sup> ±0.06	2.33 <sup>ab</sup> ±0.21	0.001
Ca	%	0.39 <sup>b</sup> ±0.02	0.61 <sup>d</sup> ±0.01	0.35 <sup>a</sup> ±0.02	0.53 <sup>c</sup> ±0.02	0.39 <sup>b</sup> ±0.01	0.000
P	%	0.43 <sup>c</sup> ±0.01	0.53 <sup>e</sup> ±0.03	0.37 <sup>a</sup> ±0.01	0.46 <sup>d</sup> ±0.01	0.40 <sup>b</sup> ±0.01	0.000
Ca/P		0.89 <sup>a</sup> ±0.027	1.17 <sup>c</sup> ±0.002	0.95 <sup>b</sup> ±0.027	1.14 <sup>c</sup> ±0.031	0.97 <sup>b</sup> ±0.029	0.000
Mg	%	0.042±0.001	0.044±0.001	0.034±0.006	0.037±0.001	0.035±0.004	0.093
Zn	ppm	22.0 <sup>b</sup> ±1.00	20.5 <sup>ab</sup> ±0.71	19.0 <sup>a</sup> ±1.00	21.0 <sup>b</sup> ±1.00	20.3 <sup>ab</sup> ±0.58	0.029
Fe	ppm	10.3±3.56	10.5±0.71	6.5±1.01	9.9±6.56	7.0±0.72	ns
Cu	ppm	2.77±1.61	1.65±0.07	2.20±0.62	1.63±0.15	1.90±0.44	ns
Sum FAA <sup>1</sup>	%	1.06 <sup>AB</sup> ±0.05	1.15 <sup>B</sup> ±0.24	0.91 <sup>AB</sup> ±0.14	0.83 <sup>A</sup> ±0.08	0.89 <sup>AB</sup> ±0.09	0.082
Sum total AA <sup>2</sup>	%	11.53 <sup>a</sup> ±0.46	13.18 <sup>b</sup> ±0.24	13.72 <sup>bc</sup> ±0.56	13.30 <sup>b</sup> ±0.18	14.09 <sup>c</sup> ±0.30	0.000
sum total IAA <sup>3</sup>	%	5.68 <sup>a</sup> ±0.26	6.78 <sup>b</sup> ±0.15	7.12 <sup>bc</sup> ±0.29	6.90 <sup>b</sup> ±0.08	7.41 <sup>c</sup> ±0.09	0.000

41  
 42 \* Numbers in the same line with different small or capital superscript letter are significantly different or have indication for difference,  
 43 respectively, following pairwise comparisons with Duncan post-hoc test (P<0.05); ns: non-significant; <sup>1</sup>Free amino acids; <sup>2</sup>Amino acids;  
 44 <sup>3</sup>Indispensible amino acids.

Table 7

Starch content and gelatinization as well as observation on feed technical qualities before and after water treatment.

	Hardness	Stability for 1 hour in water	Starch	Degree of starch gelatinisation
		Observation	%	% of total starch
OTOHIME	Soft	Dissolved	2.7	67.0
WEx	Hard	Partly intact	4.9	94.7
Agg	Soft	Dissolved	5.7	20.0
WExPB	Hard	Partly intact	5.3	90.0

Table 8  
 Juvenile ballan wrasse performance when fed diets of different physical properties.

	Agg	CEx	WEx	ANOVA (P*)
Mean body weight START (g)	11.4±0.1	11.4±0.0	11.4±0.1	ns
Mean body weight END (g)	37.2±5.8	36.2±2.3	33.5±4.0	ns
Fork length (cm)	11.8±0.3	12.2±0.1	11.5±0.6	ns
SGR	0.93±0.12	0.92±0.05	0.85±0.09	ns
Mortality (%)	37.3±6.1 <sup>a</sup>	41.3±5.3 <sup>a</sup>	57.3±2.9 <sup>b</sup>	0.006
Mean sample fish body weight (g)	51.9±2.24	55.5±2.21	48.3±6.66	ns
HSI (in sample fish)	1.74±0.03 <sup>a</sup>	1.88±0.10 <sup>a</sup>	2.06±0.09 <sup>b</sup>	0.009
Condition factor (in sample fish)	3.10±0.25	3.06±0.04	3.11±0.16	ns

\* Numbers in the same line with different small or capital superscript letter are significantly different, following pairwise comparisons with Duncan post-hoc test (P<0.05); ns: non-significant.

Table 9

Whole body dry matter and mineral composition of ballan wrasse juveniles fed diets of different physical properties.

	Agg	CEx	WEx	ANOVA (P*)
Dry matter % (g/100g)	30.6±1.2	31.4±1.1	30.9±0.7	ns
Ca (mg/kg)	10300±2402	10800±1311	9967±929	ns
Na (mg/kg)	1400±0	1500±173	1333±58	ns
K (mg/kg)	3667±58 <sup>ab</sup>	3900±200 <sup>b</sup>	3567±58 <sup>a</sup>	0.042
Mg (mg/kg)	423±25	443±31	417±31	ns
P (mg/kg)	6800±1153	7333±802	6500±436	ns

\* Numbers in the same line with different small or capital superscript letter are significantly different, following pairwise comparisons with Duncan post-hoc test ( $P < 0.05$ ); ns: non-significant.

Table 10

Paired samples T test comparison of mineral levels and dry matter of ballan wrasse juveniles fed diets of different physical properties (CE: cold extruded; A: agglomerated; WE: extruded, P-value).

	Agg	CEx
CEx	CEx>Agg (0.062)	
WEx	Agg>WEx (0.075)	CEx>WEx (0.066)

Table 11  
 Juvenile ballan wrasse serum chemistry.

Treatment	Agg	CEx	WEx	ANOVA (P value)
Sample fish body weight (g)	52.5±1.3	55.5±2.2	48.3±6.7	ns*
Cortisol (nmol/l)	1166±514	980±663	1014±666	ns
Lactate (mmol/l)	1.16±0.04	1.31±0.38	1.10±0.10	ns
Glucose (mmol/l)	2.04±0.19	2.28±0.29	1.84±0.47	ns
Magnesium (mmol/l)	0.98±0.13	0.90±0.05	0.91±0.07	ns
Cholesterol (mmol/l)	5.12±0.14	5.17±0.88	5.93±0.28	ns
Triglycerides (mmol/l)	11.93±0.20	12.58±2.57	15.16±1.00	0.1

\* non-significant



### **Conflict of Interest**

The authors declare that the research was conducted in the absence of any commercial or financial relationship that could be construed as a potential conflict of interest.

## **Acknowledgments**

The authors acknowledge the contributions of the laboratory collaborators from Nofima AS BioLab and Aqualab, IMR (Institute of Marine Research in Norway) and NMBU (Norwegian University of Life Sciences), for the execution of chemical analyses in feeds, fish and raw materials, the staff of the Feed Technology Center of Nofima in Bergen for the production of the experimental feeds as well as the staff of MOWI and Nofima Aquaculture Research Center Sunndalsøra for the execution of the fish feeding trials.

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## **Author Contributions**

Conceptualization: KK, EG, GMB, ØS, IL, ÅK; Data curation: KK, EG, TMK, GMB, HN, ØS, IL; Formal analysis: KK, TMK, GH, NH, EMC; Funding acquisition: KK, EG, TMK, ÅK, ØS, IL; Investigation: KK, EG, TMK, GMB, ÅK, HN, ØS, IL; Methodology: KK, EG, TMK, GMB, GH, ÅK, HN, ØS, IL; Project administration: KK, EG, ÅK, ØS, IL; Resources: KK, EG, ÅK, ØS, IL, Software: KK, TMK, GH, EMC, Supervision: KK, EG, GMB, ÅK, ØS, IL, Validation: KK, EG, TMK, GMB, ÅK, ØS, IL, Visualization: KK, TMK, GH, HN, ØS, Roles/Writing - original draft: KK, Writing - review & editing: KK, EG, TMK, GMB, GH, ÅK, HN, ØS, IL.

## **Ethics statements**

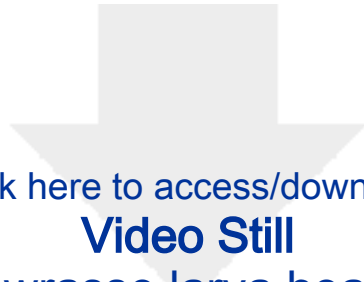
The feeding experiment followed the Norwegian animal welfare act guidelines, in accordance with the Animal Welfare Act of 20<sup>th</sup> December 1974, amended 19<sup>th</sup> of June 2009. The trial facilities were granted permission by the Norwegian Food Safety Authority to run the experiments. The decision was made on the basis of Regulations 18. June 2015 on the use of animals in experiments, §§ 6, 7, 9, 10 and 11.

**Data availability statement**

Generated Statement: This manuscript contains previously unpublished data.

**Funding**

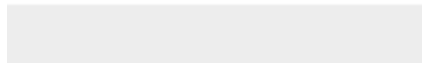
The larval weaning trial of the current study was funded by MOWI and Nofima AS whereas the juvenile trial was funded by the Norwegian Seafood Research Fund (FHF) as part of the project CleanFeed (#901331)



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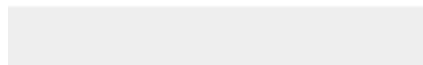




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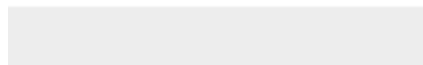




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