



Regional e-Notes ~ June 2018 ~ Volume 10, Issue 6

Letter from the Director

Aloha,

Our Industry Advisory Council and Technical Committee held their annual meeting yesterday to discuss the pre-proposals CTSA received in response to our FY18 request. I am happy to report that the meeting went well and that our group (pictured here) had thorough, lively discussions about each of the proposed projects. CTSA will now request full proposals from the pre-proposals that the group selected to move forward.

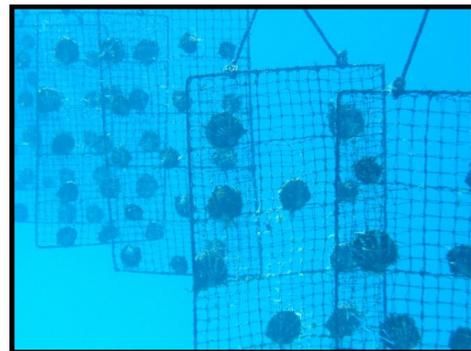


As I have expressed before, I am grateful to our dedicated groups of stakeholders who work together each year to put forth plans of work that address important issues and needs in our region. Our members understand that their thorough analysis of each pre-proposal and selection of meaningful projects is critical to the success of our program.

At yesterday's meeting, pre-proposal selection criteria was an important topic of discussion. I encouraged our members to focus on supporting projects that will help our existing industries, as well as projects that will lead to the establishment of new industries and/or clear... [Read More](#)

Register Now for CTSA Seminar on 'Sea Cucumber & Blacklip Pearl Oyster Aquaculture'

CTSA is excited to welcome sea cucumber and pearl oyster expert Masahiro Ito to Oahu this summer! On Tuesday August 1, Ito-san will present his work during a seminar at the Oceanic Institute (OI) of Hawaii Pacific University in Waimanalo.



Ito-san has served as the Principal Investigator of several CTSA projects to establish sea cucumber and blacklip pearl oyster aquaculture in the Federated States of Micronesia. Under his guidance, the College of Micronesia hatchery began producing and providing seedstock for local pearl and sea cucumber farms, including three community-run farms he helped to establish. He has also led extensive training for more than fifty Micronesian technicians in hatchery technology, husbandry, pearl grafting, and accessory making. In 2015 Ito-san relocated from the FSM back to his home in Australia, but regularly travels to the Pacific Island region to conduct intensive training workshops.

The one day seminar at OI is open to the public and will include detailed presentations and technology transfer on sea cucumber and pearl oyster aquaculture. It will be ...[Read More](#)

USDA Approves CTSA FY2017 Plan of Work, New Projects Set to Begin Shortly

The USDA recently approved the FY2017 Plan of Work, which includes funding for eight new projects and the continuation of the CTSA Information Services project.

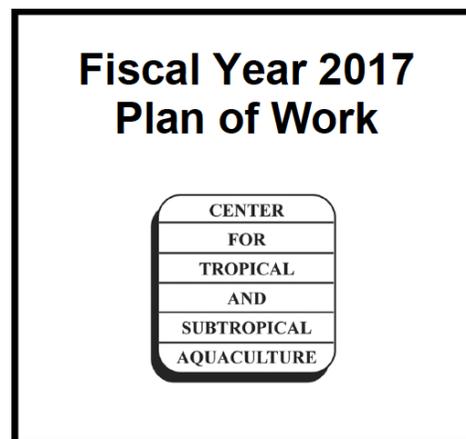
The overall goals of the project "**Developing Bivalve Farming in Hawaii, Years 6 to 8**" are to develop methods to guide efforts to produce improved lines of tetraploid and triploid oysters and determine whether simple carbohydrate-based microparticulate diets represent a viable means of reducing reliance on large-scale microalgae production for land-based oyster fattening and similar systems.

The new project "**Aquaculture Workshop at Oceanic Institute for Students of Waianae High School's Aquaculture Program, Years 1 and 2**" will aim to inspire students to consider a career in aquaculture or related field and provide them with information about how educational choices can help them fulfill those career aspirations, while the goal of the project "**Opihi Aquaculture, Years 5 and 6: Improving Hatchery Technology and Production**" is to successfully rear 'opihi for aquaculture production.

The overall goal of the project "**A Shrimp Disease Diagnostic Laboratory for Hawaii**" is to create a USDA-approved laboratory to conduct testing for the thirteen current diseases (OIE-listed and other) that shrimp broodstock producers are required to test for. In a different lab at the University of Hawaii, the project "**Improving Cost-effectiveness of Producing Local Aquatic Feed from Papaya Fruit Wastes via Innovative Bioprocessing, Years 1 and 2**" will conduct a small-scale feasibility study of enriching papaya fruit wastes with protein-rich yeast and autolysate derived from the yeast, as protein/amino acid supplements in local aquaculture feed, using a low-cost semi-solid state fermentation method.

The overall goal of the project "**Improving the commercial aquaculture feasibility for Yellow Tang (*Zebrasoma flavescens*): Resolving early bottlenecks to improve culture yield, Years 1 to 3**" is to improve the survival of Yellow Tang larvae during critical periods in development in an effort to increase the final yield of juveniles produced. In a different department at Oceanic Institute, the project "**Culture of a Local Marine Polychaete, *Marphysa sanguinea*, for Use as a Shrimp Maturation Feed, Years 3 and 4**" will aim to further the prospects of commercial *M. sanguinea* production for use as a shrimp maturation feed.

The overall goal of the project "**Development of a Sustainable Aquaculture and Fishery for the Mangrove Crab *Scylla serrata* Forskal, Years 4 and 5**" is to improve hatchery production of mangrove crabs in Palau. For additional information on each new project.... [Read More](#)



US Aquaculture Stakeholder Input and Listening Sessions - USDA ARS and NIFA

The U.S. Department of Agriculture (USDA),

Agricultural Research Service (ARS) Aquaculture National Program 106 and the National Institute of Food and Agriculture (NIFA) are interested in obtaining stakeholder input towards establishing aquaculture research and extension priorities to be addressed in their respective programs over the next five years.



The first step in this process is collecting vital information and expert opinions from you, our stakeholders, customers, and partners on how Federal investments can best address current needs and challenges facing aquaculture production and health. Ultimately, this information will provide the framework for developing the next ARS National Program Action Plan and will assist NIFA in programming and directing research and extension activities... [Read More](#)

AquaClip: Study concludes multitude of alternative protein sources necessary to meet aquafeed demand

An international team of researchers recently concluded a life cycle assessment of current and emerging protein ingredients for aquafeeds in an effort to evaluate the nutritional value, scalability, and environmental performance of each ingredient.

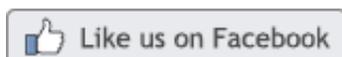
"Our goal was to illuminate potential ways forward for the rapidly growing global aquaculture sector in terms of satisfying multiple objectives related to fish nutrition, profitability, feasibility, and resource and environmental performance," said Nathan Pelletier, lead author on the study and Endowed Chair in Bio-economy Sustainability Management, Egg Industry Chair in Sustainability at the University of British Columbia - Okanagan.

The study examined a representative subset of aquafeed protein ingredients from different sources, including Peruvian anchoveta meal (a large scale and energy efficient reduction fishery), BC herring byproduct meal (a smaller-scale, less energy efficient fishery), soybean meal and soy protein concentrate from both the United States and Brazil (each with different production conditions and environmental implications), U.S. poultry by-product meal and feather meal (each with different nutritional attributes and energy intensities), krill meal (with unique nutritional attributes and an energy intensive fishery), and black soldier fly meal (an emerging protein source).

Although soy protein concentrate and feather meal have the highest protein levels of the non-fishmeal sources, the study cautions that additional research is needed to identify "semi-essential" nutrients in fishmeal that may need to be replaced or supplemented when utilizing only non-fishmeal proteins.

Source: Aquafeed.com / [Read Article](#)

www.ctsa.org



The Center for Tropical and Subtropical Aquaculture (CTSA) is one of five regional aquaculture centers in the United States established and funded by the U.S. Department of Agriculture's National Institute of Food and Agriculture (NIFA) under grants 2012-38500-19566, 2014-38500-22241, and 2016-38500-25751. The regional aquaculture centers integrate individual and institutional expertise and resources in support of commercial aquaculture development. CTSA was established in 1986 and is jointly administered by the Oceanic Institute of Hawaii Pacific University and the University of Hawaii.

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