

# SargaPrebio powder (Sargassum Prebiotic powder): Use of seaweed as feed enhancer for aquatic animals

**PATENT NO. PI 2013003117**



Parameters	Dietary treatments	
	Control	Sarga Prebio
Initial weight (g)	2.37	2.32
Final weight (g)	5.58 <sup>β</sup>	7.30*
SGR	1.56 <sup>β</sup>	2.08*
Weight Gain (%)	135.44 <sup>β</sup>	214.66*
FCR	1.32*	1.26*
PER	2.05 <sup>β</sup>	2.43*
Feed Consumption (g)	6.55*	6.28*
Survival	84.40 <sup>β</sup>	91.10*
Total Fe Diet (mg/kg)	575.7	640.6

**Comparison of dietary treatment between Commercial feed & Sarga Prebio feed**

## INTRODUCTION OF TECHNOLOGY

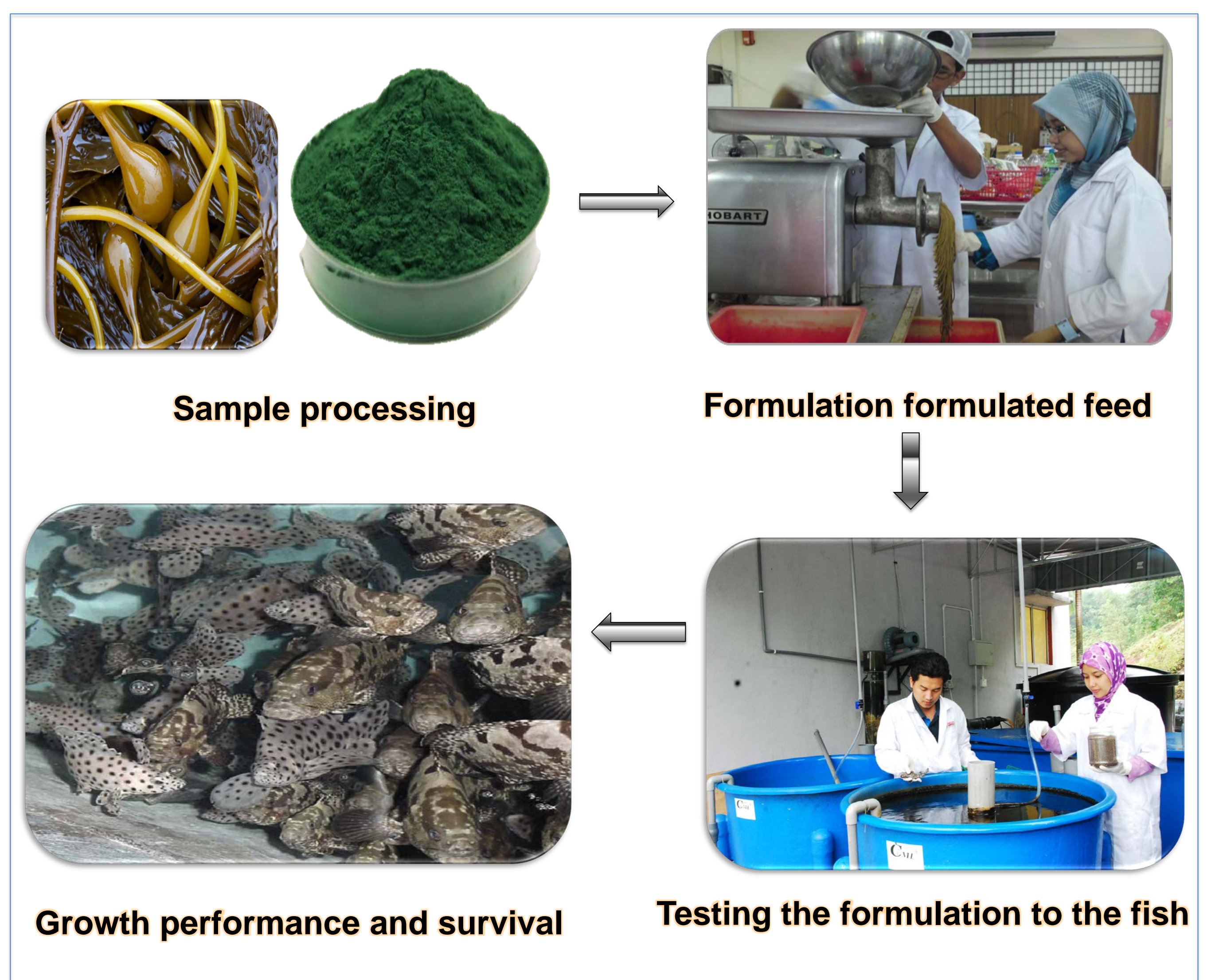
This innovation relates to the Prebiotic potentials of marine macro-seaweeds, especially brown macro-algae *Sargassum* sp. It can be used as prebiotic food, feed additive or feed supplement especially for the young (e.g. fish fry and fingerlings) of farmed aquatic species.

## INVENTION

- Promotes the production of antibiotic residue-free aquaculture products
- Initiates the pathway for stimulating and strengthening of the immune system in farmed aquatic species, thus reducing the need for antibiotics in aquaculture
- Potential for conversion of a menacing, invasive sea weed into a wealth-creating, organic immune stimulant for farming aquatic species

## ADVANTAGES

- Promotes reduction of drugs and chemical residue in farmed aquatic species
- Improved survivability, feed efficiency and growth performance during farming of aquatic species e.g fish and shrimps
- Improves carcass content of quality protein, iron and other trace minerals
- Potentially improves immune response potentials of fed animals leading to healthy products



## MARKET POTENTIAL

- 1) Applicable to farmed aquatic species in fresh water and Marine resources, including finfish, shellfish and crustaceans that are commercially farmed with artificial pellets and extruded feeds
- 2) Applicable to sports fish, ornamental species and domesticated monogastric terrestrial species e.g rabbits and chicken
- 3) Guaranteed availability at more competitive prices compared to already available oligosaccharides and polysaccharides in the market such as FOS, GOS, Inulin.
- 4) Sustainability of production with consistency of quality



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