

PRODUCTION OF CAROTENOIDS FROM AQUACULTURE SIDESTREAMS AS FEEDSTOCK USING THE BACTERIUM *Corynebacterium glutamicum*.

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Introduction

Carotenoids are valuable secondary metabolites with important physiological functions as for instance being precursors in vitamin biosynthesis and high antioxidant potential. Especially astaxanthin is a high value fish feed supplement, already used in salmonid farming, mainly in chemical but also in natural form. Aquaculture is one of the fastest-growing food production systems, enabling to meet the rising consumer demand for healthy seafood, thus the expansion of the demand for natural astaxanthin alternatives is expected. To establish a flexible feedstock concept using aquaculture sidestreams (Wendisch *et al.* 2022; Fig. 1), the GRAS bacterium *Corynebacterium glutamicum* that naturally synthesizes the yellow C50 carotenoid decaprenoxanthin was metabolically engineered to produce a variety of different carotenoids including astaxanthin (Cankar *et al.* 2023; Henke *et al.* 2022). Preprocessed aquaculture sidestream (AQ) from a Norwegian aquaculture facility was tested for growth and production of these carotenoids. In a step towards a circular economy in aquaculture, the applicability of astaxanthin produced by *C. glutamicum* was demonstrated in a first trout feeding trial (Zeytin *et al.* 2022).

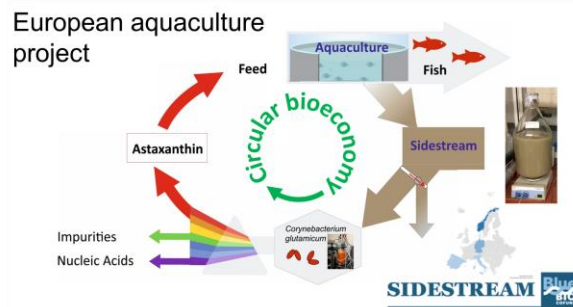


Figure 1. Example of a circular economy in aquaculture using Astaxanthin producing bacterial biomass which is cultivated on preprocessed aquaculture sidestream (AQ).

Material and Methods

The construction of metabolically engineered *C. glutamicum* was described elsewhere (Cankar *et al.* 2023; Henke *et al.* 2022). The aquaculture sidestream was collected from the sump of a post-smolt RAS for salmon operated by Lumarine AS (Tjeldbergodden, Norway) outside of Trondheim (Norway). Preprocessing of the liquid aquaculture sidestream in order to use it as a growth medium component was implemented by centrifugation and subsequent sterile filtration of the supernatant. The resulting AQ was supplemented in different amounts to a defined minimal salt medium and used in growth experiments performed with the different *C. glutamicum* strains at 30°C and 180 rpm in shake flasks. Fermentation of the astaxanthin producing *C. glutamicum* strain was performed in either 2 L glass or 19 L steel bioreactors using the same medium. Preparation of astaxanthin containing biomass for the trout feed trial was performed as shown in Fig. 2.

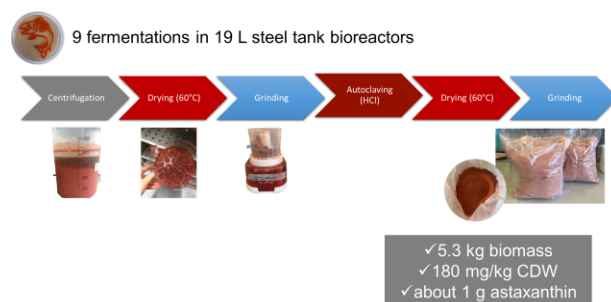


Figure 2. Example of a circular economy in aquaculture using Astaxanthin producing bacterial biomass which is cultivated on preprocessed aquaculture sidestream (AQ).

Results and Discussion

Astaxanthin production by an engineered *C. glutamicum* producer strain was notably enhanced by addition of 20 % AQ in a mineral salts medium (Schmitt *et al.* 2023). The use of AQ as medium supplement was shown to be transferable to production of β -carotene, lycopene as well as zeaxanthin, canthaxanthin, sarcinaxanthin, BABR and C.P.4504. Astaxanthin production was scaled up to the 2 L bioreactors. Fermentation of the astaxanthin producing *C. glutamicum* strain yielded 5.3 g biomass, containing 1 g natural glycosylated astaxanthin. This biomass was formulated into fish feed and this feed was compared in a trout feed trial to commercially available synthetic and natural astaxanthin sources resulting in a very promising pigmentation although lower growth of the trouts.

Here we could show for the first time a fully circular bioeconomy concept in aquaculture.

References

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