

"Phetch Buri Model

Application of Seaweed &
Biological Treatment
in *Penaeus vannamei* Culture in Thailand

Montakan Tamtin

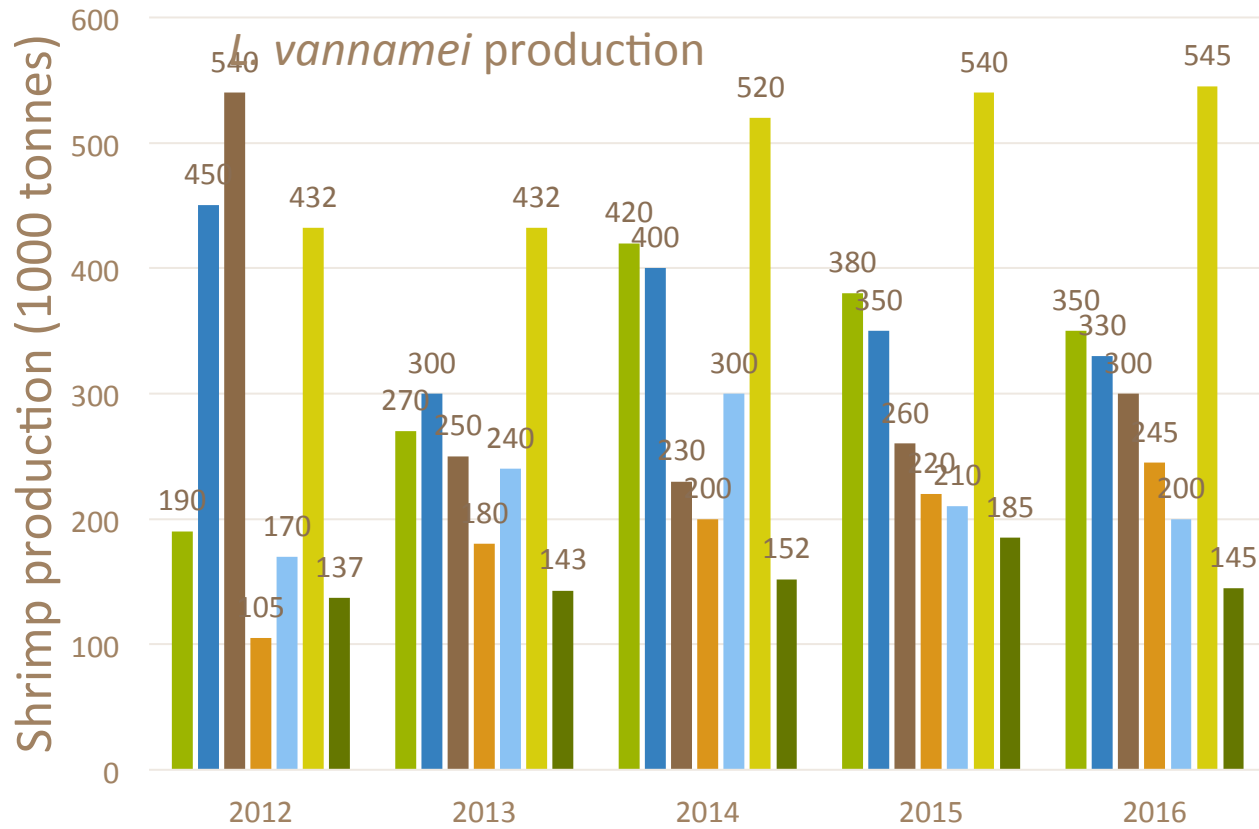
Phetch Buri Coastal aquaculture
Research and Development Center

Department of Fisheries, Thailand

XIX CONGRESO ECUATORIANO DE
ACUICULTURA

Tecnologías para una producción sustentable

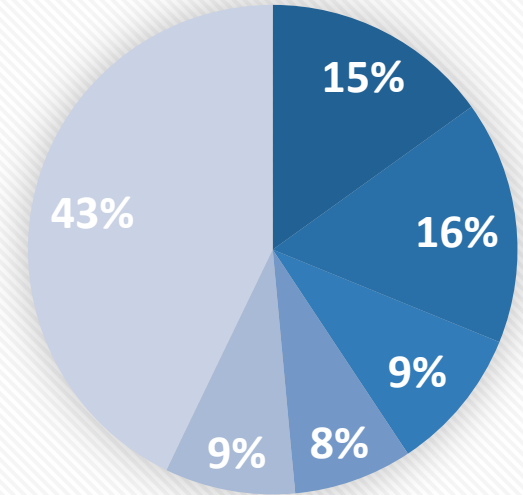




■ India ■ China ■ Thailand ■ Indonesia
■ Vietnam ■ America ■ others

2017 : 300,000 tonnes/>2000 million USD
 : 14% of global production

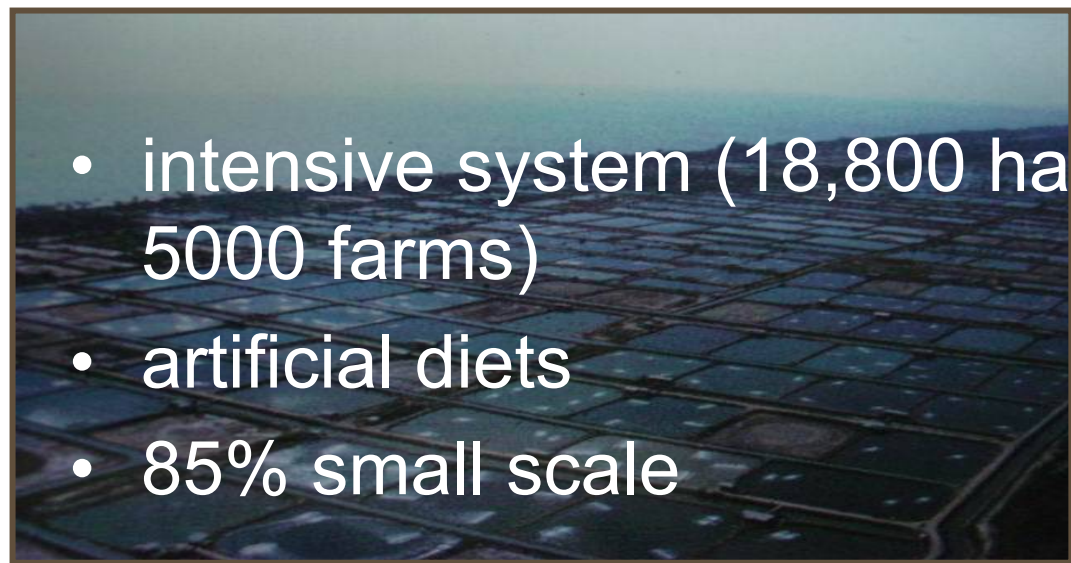
Shrimp exporters 2016



■ India ■ Equador ■ Thailand
■ China ■ Indonesia ■ others

Source:OAE

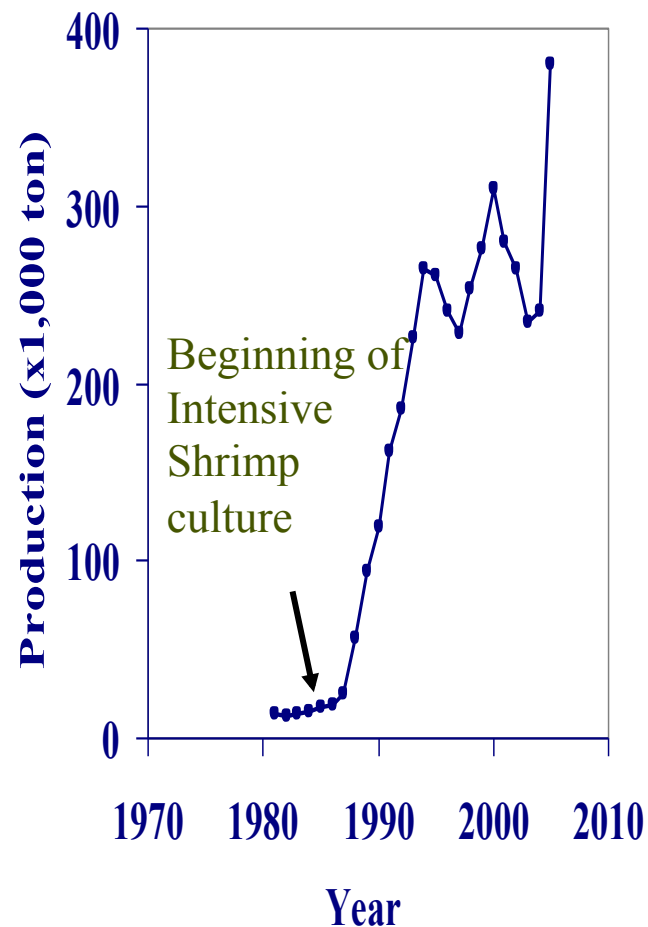




- intensive system (18,800 ha 5000 farms)
- artificial diets
- 85% small scale

THAILAND

- 2700 km of coastal line
- Located at the tropical climate,
- Ideal for coastal aquaculture
- Appropriate aquaculture technologies



PRODUCTION AREAS



Commonly cultured species



Penaeus monodon :Black tiger prawn



Litopenaeus vannamei :Pacific white shrimp

- *P. monodon* 4% *P. vannamei* 96%

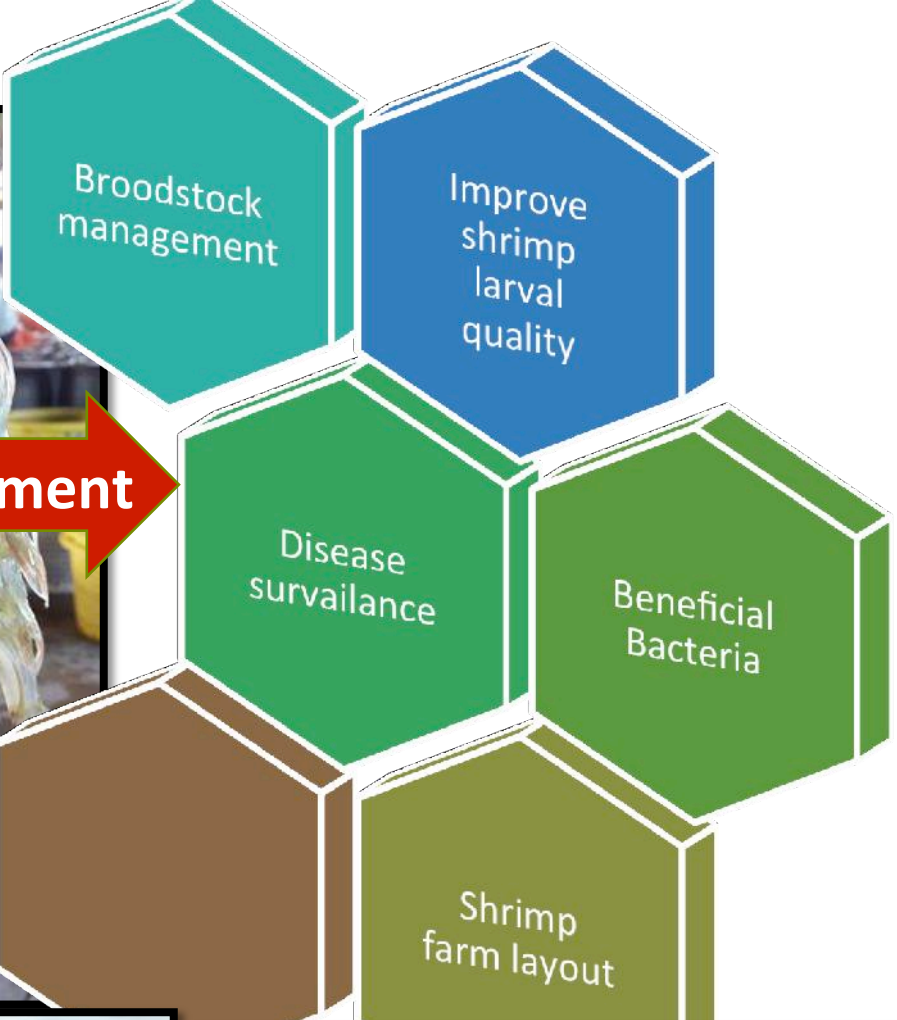
(OAE, 2016)

- During 2011-2014, there was a sharp drop of shrimp production
- from 500,000 tonnes to 200,000 tonnes.
- EMS/AHPND from *Vibrio parahaemolyticus*

LOW WATER EXCHANGE:

- Reducing water exchange in shrimp culture to minimize discharge of pollutants is for the environmental sustainability .
- Reduction the demand of using water from external sources which may risk in contamination of diseases and introduction of disease carrier or predators.
- Low water exchange must be complemented with aeration to compensate for low levels of oxygen in warm and highly saline water. The reduce of feed remained in the pond during shrimp culture is also a crucial practice.

Measurements from Government



2014

Phetch buri model



: Shrimp culture technique

using seaweed for bioremediation
along with other management
strategies.



Principle of Phetch Buri Model

- Healthy and pathogenic free PL



- CaO
- Probiotics
- Pond raking

Bacillus subtilis

✓ Biological water treatment by seaweed

- Seaweed for bioremediation
- Biocontrol

- Live feed
- Reduce of organic matter loading
- Probiotics & Vitamins / Mineral

- To reduce impact of OM loading
- To prevent harmful bacteria loading

- Change environment by growing harmless bacteria to “crowd out” pathogens.

- Accelerate decomposition of pond organic sediment



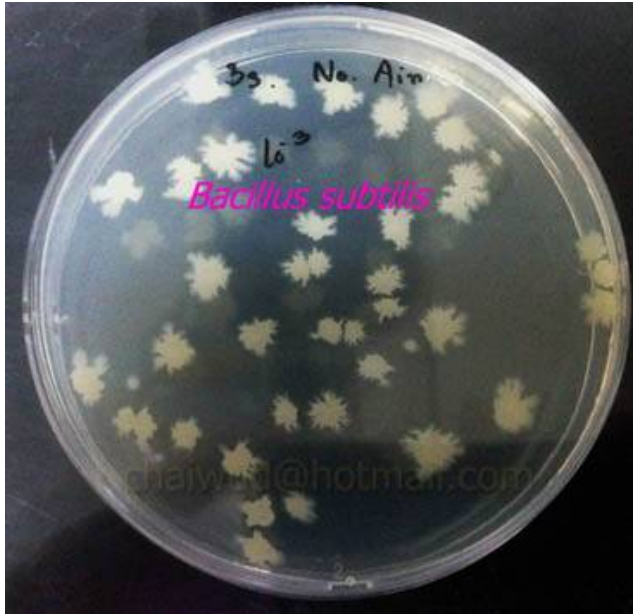
- Optimum pH 7.5-8.5
- To obtain inorganic nutrients
- eg. Dissolved Nitrogen (TAN)



DO71 since 2008

: contain Bacillus spp. More than 10^6 cfu/g

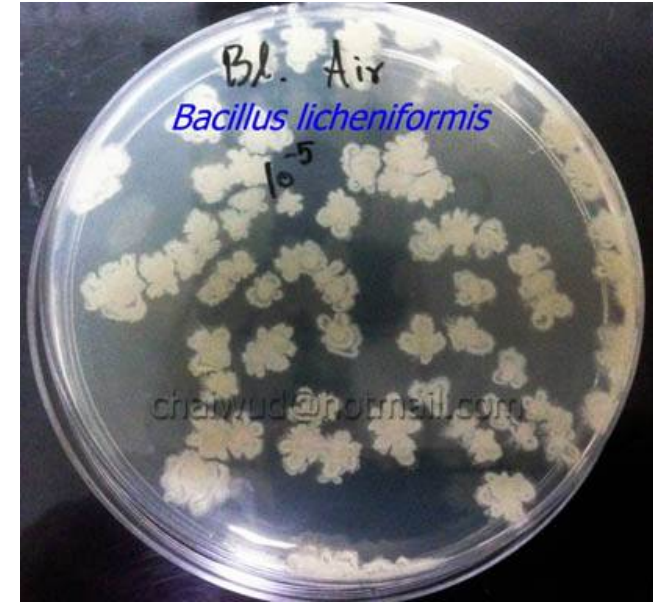
: 200g/sachet



- Degrade protein, lipid, carbohydrate
- Suppress vibrio growth
- Enhance gut colonization by beneficial bacteria



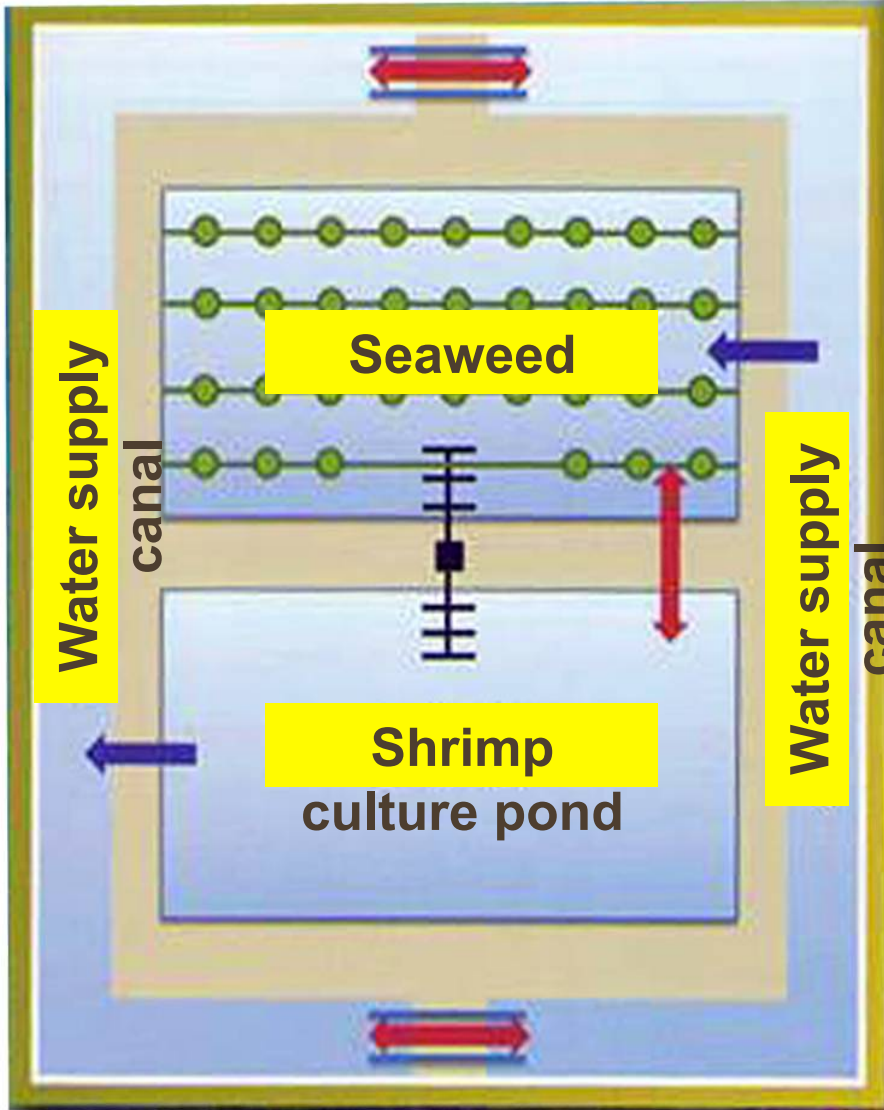
- Degrade phosphate compound into dissolve form
- Degrade soil mineral
- Inhibit bacterial growth
- Produce of B12



- Aerobic&Anareobic condition
- Degrade complex protein eg. Keratin
- Enhance immune system (Ke Li *et al.*, 2007)

Farm Layout

circulation System



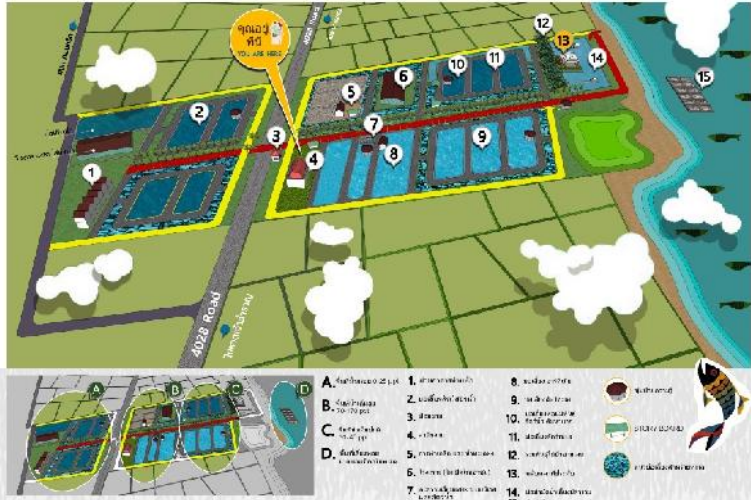
- 👍 Oxygen generator
- 👍 Control bad micro-organism

- 👍 Control phytoplankton bloom



Dual demonstration seafarm

Zero waste farm



Feed Seaweed Mangrove Fish



Diagram ระบบฟาร์ม



Pond Preparation



Lime (CaO)

- :To disinfect pathogenic bacteria in pond sediment.
- During 4-7 days, pond bottom pH increase up to 10-11



Pond Raking

- Improving pond bottom by acceleration of soil contact with the air.

Set up of aeration system





*Water
Preparation*



: seaweed pond is used for bioremediation of shrimp culture water : Water will be exchanged from month 2 onward



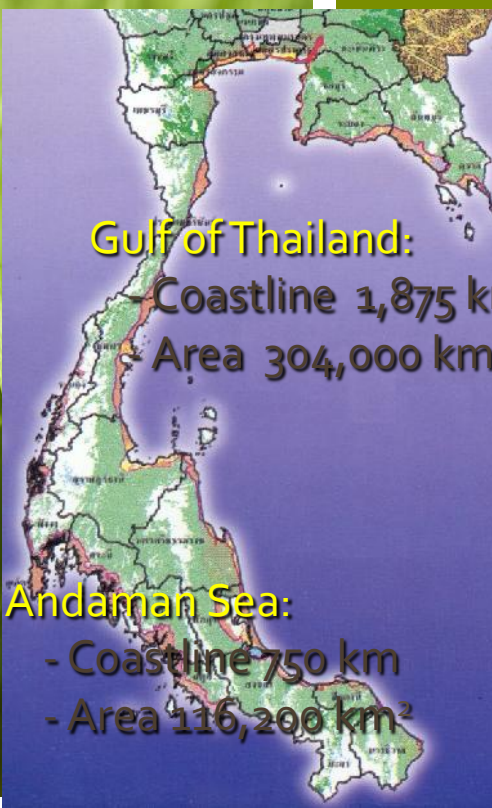
Seaweed

Uptake nutrient from water

- Reduce of bacteria/ phytoplankton in seawater.

Oxygen generator





Seaweed

3 groups depending on colour

Red : Rhodophyta

Green : Chlorophyta

Brown : Pheophyta



Ulva rigida



Caulerpa lentillifera



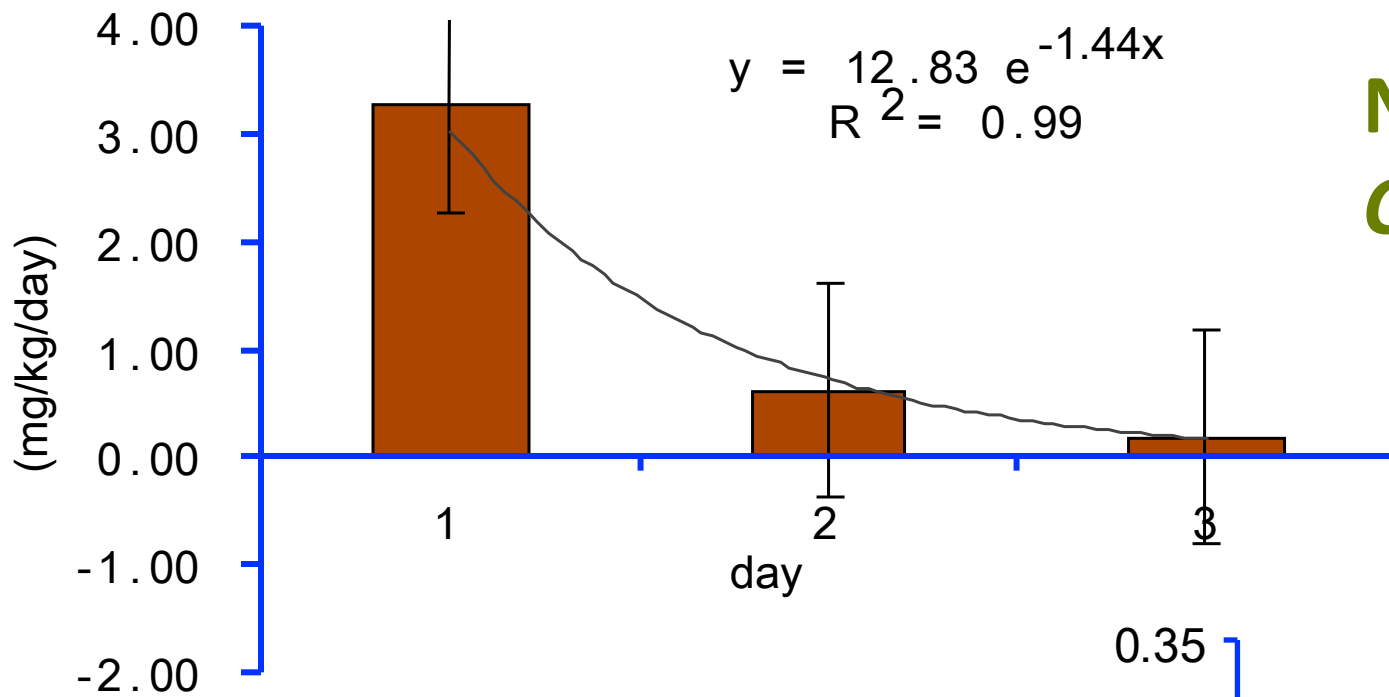
Gracilaria fisheri

Gracilaria tenuistipitata

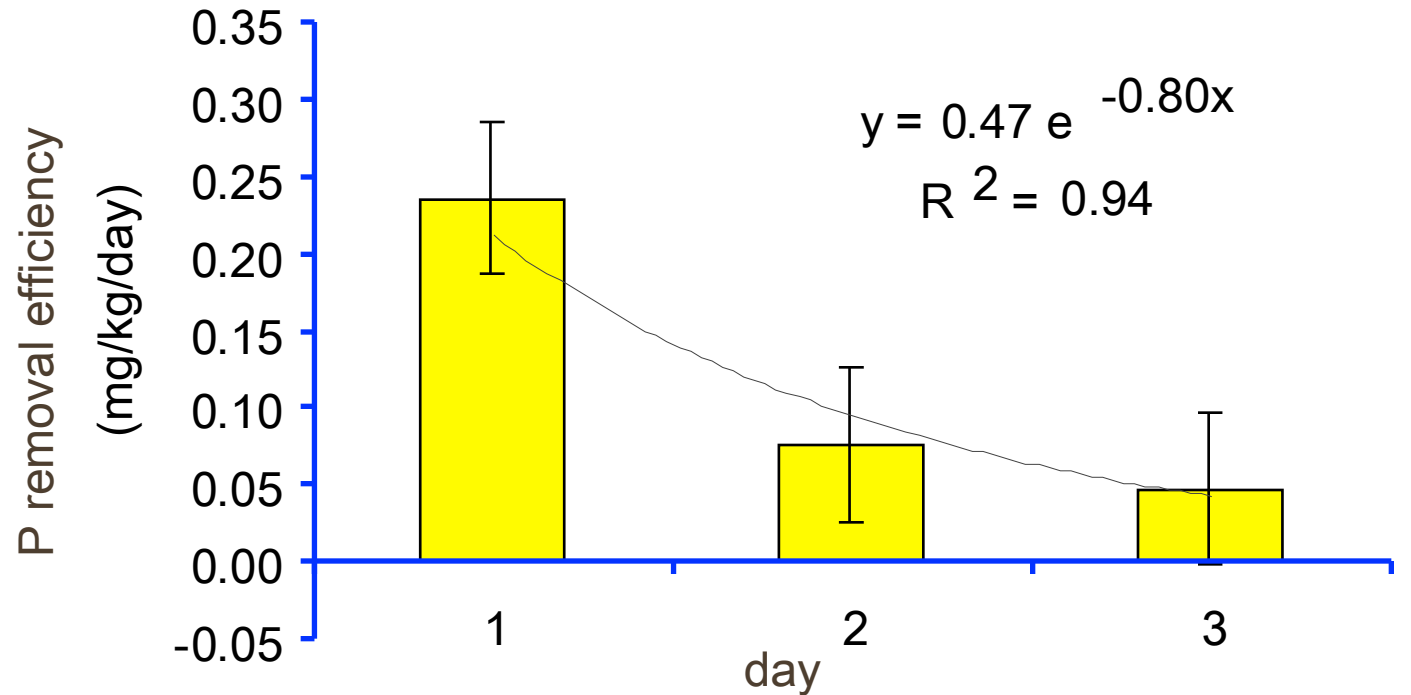




N removal efficiency

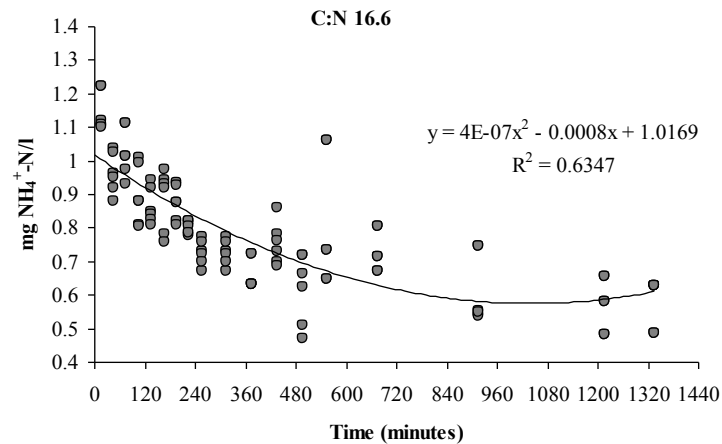
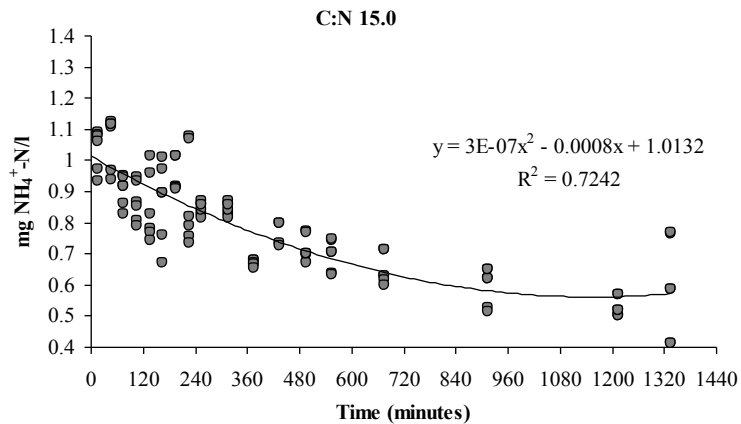
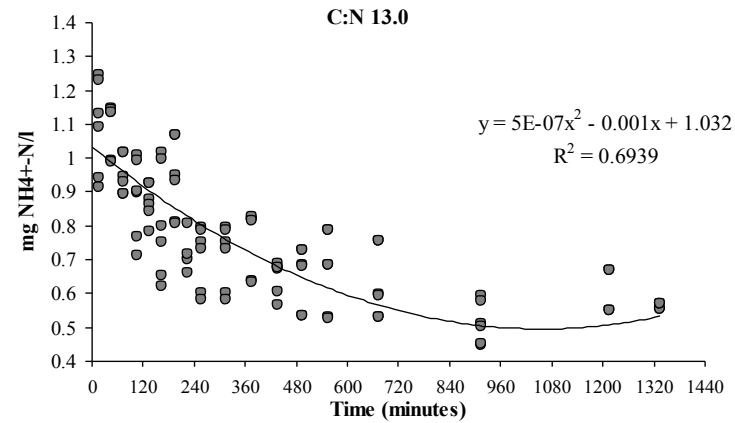
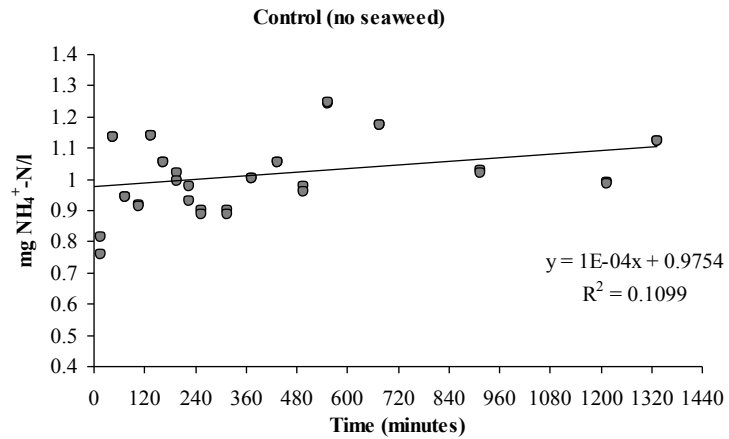


N&P removal efficiency of *C. lentillifera*



Songsangjinda (2017)

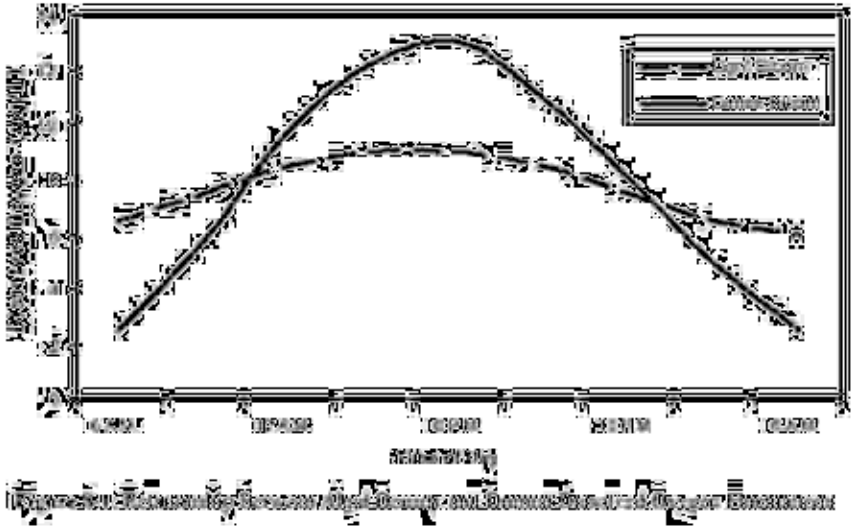
Concentration of $\text{NH}_4^+\text{-N}$ in water of seaweed (*C. lentillifera*) over the sampling period.



Removal rate 1 $\text{mgNH}_4^+\text{ppm/kg seaweed/day}$

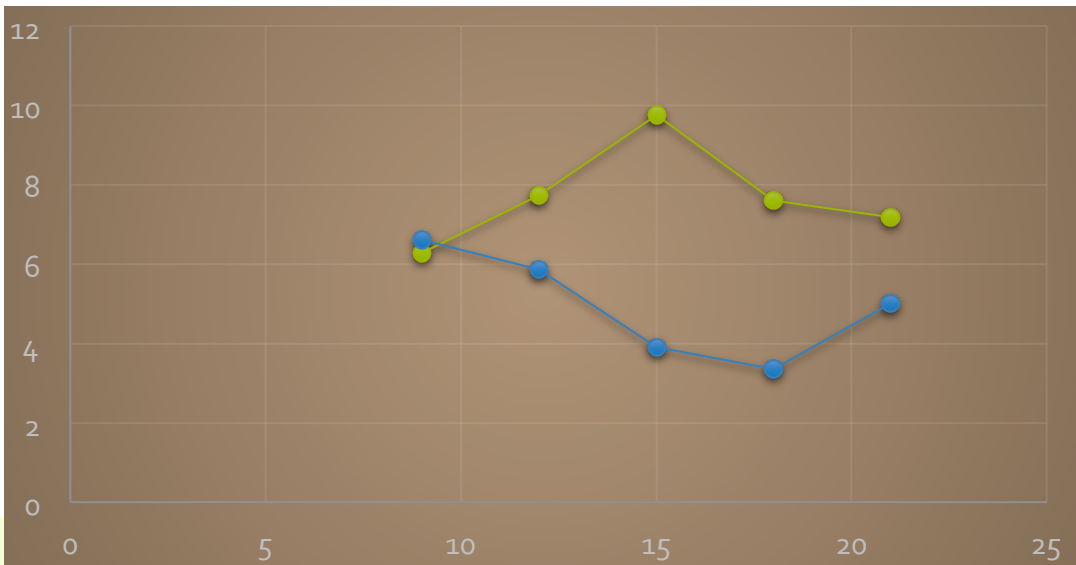
Montakan *et al.* (2017)

DO & Phytoplankton



DO \propto photosynthesis

Afternoon :DO maximum /Early morning : DO is the lowest



time	DO seaweed / /shrimp pond	Temp. seaweed/ /shrimp pond (°C)
15:00	9.75 / 3.90	32.5 / 28.4
18:00	7.61 / 3.35	32.5 / 28.6
21:00	7.19 / 5.01	32 / 29.3
6:00	5.48 / 5.66	30.5 / 30.6
9:00	6.28 / 6.62	30.6 / 31.5
12:00	7.73 / 5.87	31.1 / 31.4

Preparation

1	CaO 320 kg/rai is applied into dried pond bottom before 20-30 cm water is added to obtain 10-40% soil moisture
7	100 L of PM.1 is applied into the pond with pH 7.5-8.5 is maintained
8	Acceleration of organic matter decomposition by pond raking
9	
10	Pond raking
11	
12	Pond raking
13	
14	100 L of PM.1 is applied into the pond with pH 7.5-8.5 is maintained +pond raking
15	
16	Pond raking
17	
18	Pond raking
20	100 L of PM.1 is applied into the pond with pH 7.5-8.5 is maintained+pond dredging



Water Preparation

21	Water is pumped into the seaweed canal
22	20-25 ppt culture water is prepared by mixing of 30 ppt seawater from seaweed pond with underground water.
23	
24	
25	Chlorine 30-40 ppm is applied to disinfect of bacteria and reduce heavy metal/POM
26	
27	
28	
29	
30	Fish, jelly fish, insect larvae etc. is eliminated by trawl net.
31-32	20-25 kgs Dolomite /rai is used for water adjustment.



Shrimp





: Good quality shrimp
: Certified by DOF (GAP)
: 100,000-150,000 PL/rai
(0.16 ha)





Culture/Feed Management



Feed Management

Feed type:

- : Fed shrimp with live food (Artemia) for 7 days.
- : Change to pelleted diet from day 7 until harvest.

Feeding of good quality shrimp feed
35% protein / 3-5% BW/day

Premix: Pelleted diets were supplemented with Vitamin & Mineral

- : to accelerate moulting
- : to promote of shrimp health

Probiotics: Supplemented of probiotics (DOF₁)
into shrimp via : Artemia and Pelleted feed





Feed Preparation

Por Mor 1

3 Bacillus sp
B. subtilis,
B. megaterium &
B. licheniformis

Contain *Bacillus*
spp. > 10⁶cfu/g

Inoculation

: 1 sachet PM1
: 0.5 L mollass
: 0.5 kg shrimp
feed
: 250 L water
: 36 hrs

Application

: 1 L / 1 kg Artemia
15m
: 1 L / 1 kg Pellet
Diet

Premix

: 3g Vit C
:
3g Seasalt (NaCl)
: 3ml Epsom Salt
(Mg₂SO₄)
: 1kg pelleted
diet

Feeding

: with premix
7.00, 11.00
AM, 15.00 PM
: with
probiotics
19.00, 23.00
PM
FCR 1.1

Culture managements

0	100 L PM1/rai (0.16 hectare)	Artemia Biomass 10 kg/100,000 shrimpPL
1	100,000 PL/rai	Artemia Biomass 10 kg (2 kgs/meal), feed left is checked after 3 hrs feeding day 4 artemia biomass 11 AM, 20PM 50-100 g artificial diet/meal 7 AM, 16, 23 PM
7	PM 1 added in the pond weekly	
8		Artificial diet 5 times a day (7, 11, 15, 19, 23) 200 g/meal
14	Addition of PM 1, Feed net is applied.	
21	Addition of PM 1	
28	Addition of PM 1	
** *	Month 2 onward, PM 1 is added	



Some Factors effect to culture success

- Labour/staff
- Pond bottom
- Water quality/water supply
 - Salinity
 - DO
 - Dissolve nitrogen/nutrients
 - Organic matter
- Climate change
- PL quality
- Feed management
- Energy supply

- **Control of organic matter** is one of the key success

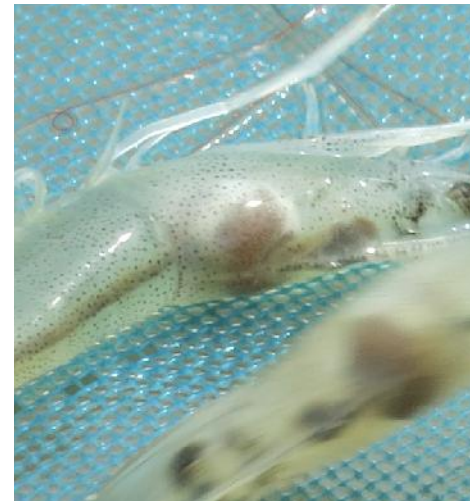
- **Organic matter**
 - : **Feed**
 - : **Feaces**
 - : **Dead plankton**
 - : **organic particles**

- **Toxic gasses**
- **DO shortage**
- **Bacteria bloom**
- **Shrimp stress/low immunity/susceptible to infection/low mortality**

Organic matter management

- High efficiency feed management
- Remove of organic matter
- Input of enough DO and effective micro-orgaism









Bacterial Count of Pond Preparation

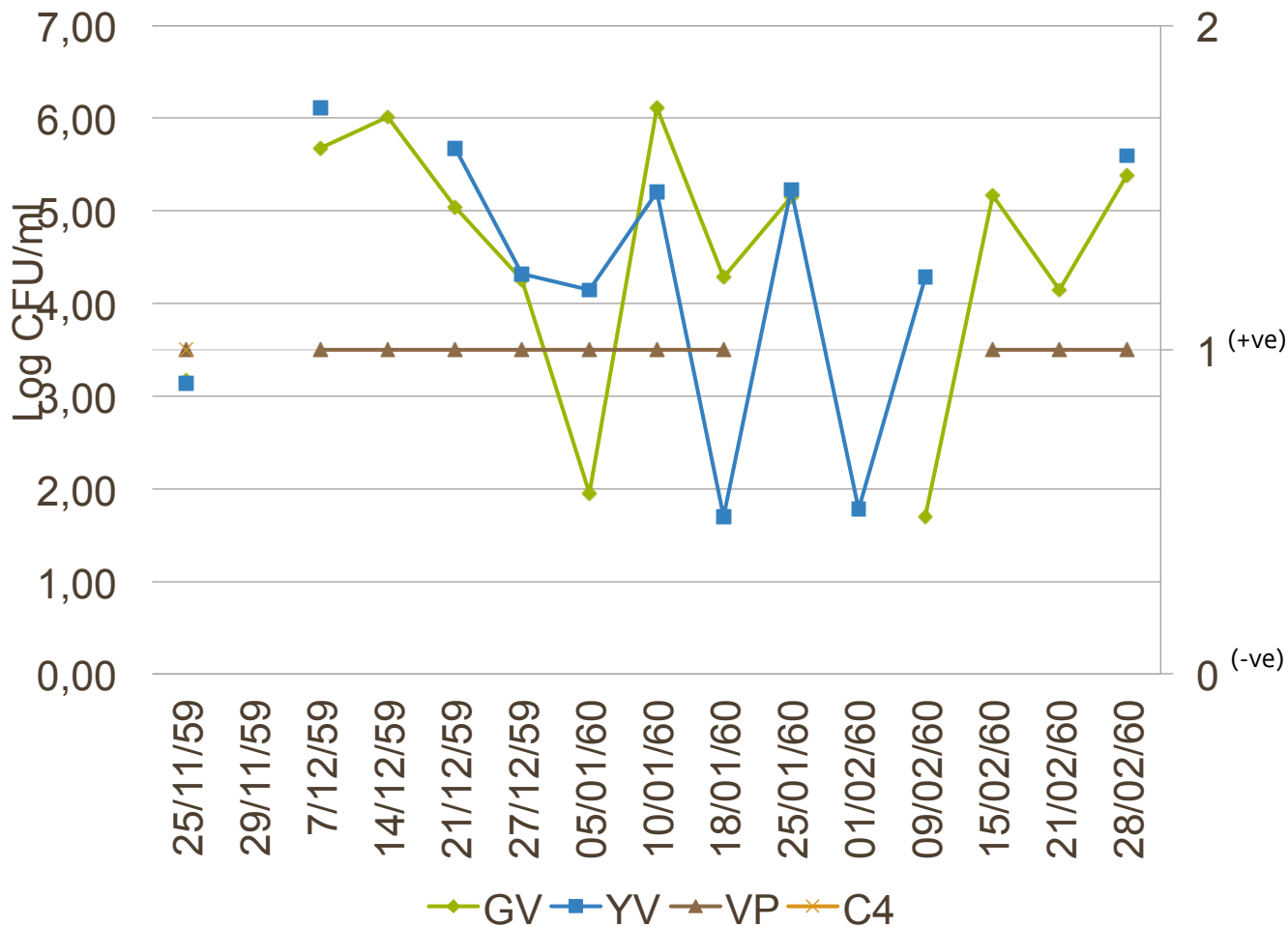
Date	Soil					Water				
	GV	YV	Vp-flae	Tumsat C4	Tumsat Vp3	GV	YV	Vp-flae	Tumsat C4	Tumsat Vp3
20/04/17	40	1.24*10 ⁵	-ve	-ve	-ve	0.00E+00	5.00E+01	-ve	-ve	-ve

Water Quality before stocking Post Larva

Date	pH	Salinity	Alkaline	Ammonia	Nitrite	Nitrate	Phosphate
15/5/17	8.55	11	230	0.3988	0	1.0249	0.094
	8.67	11	222	0.0841	0	0.0537	0.2087

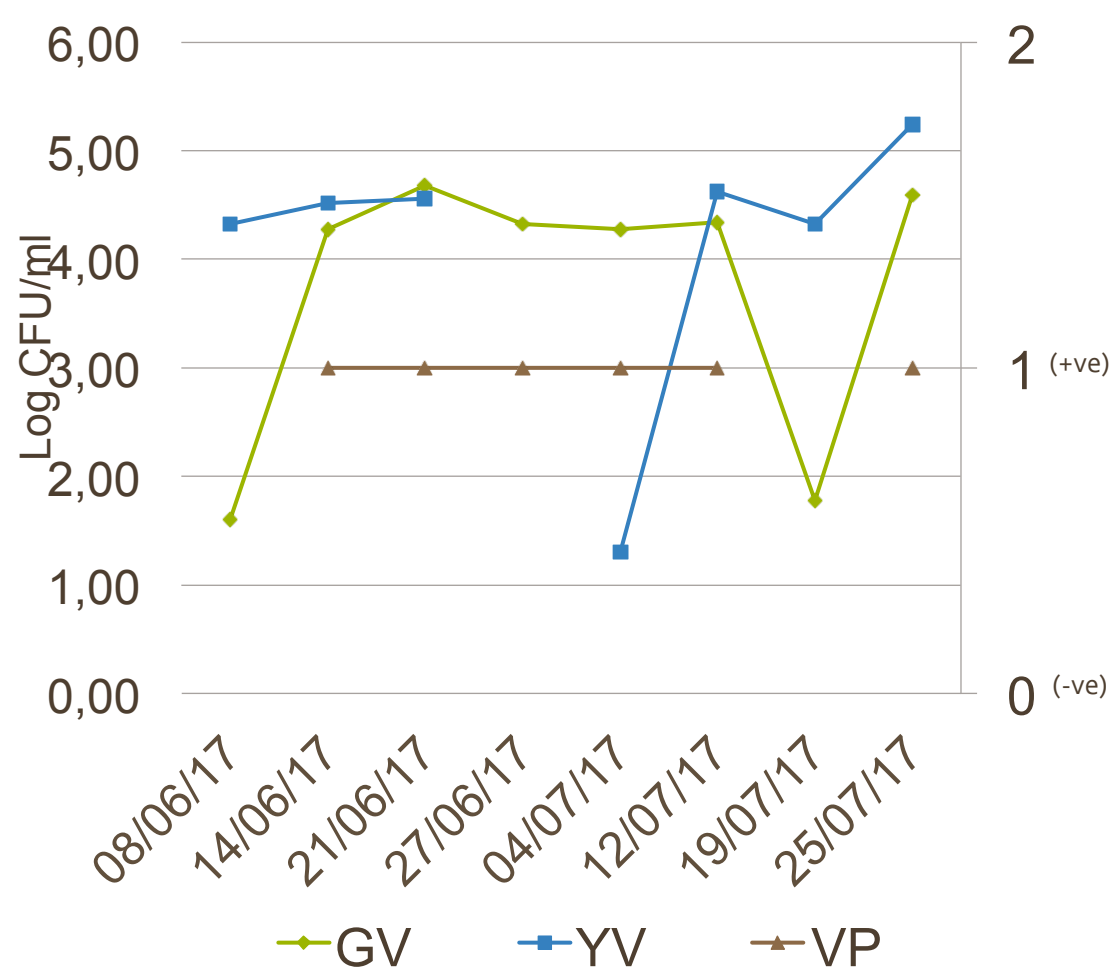
Crop : 6

Vibrio Count in Shrimp



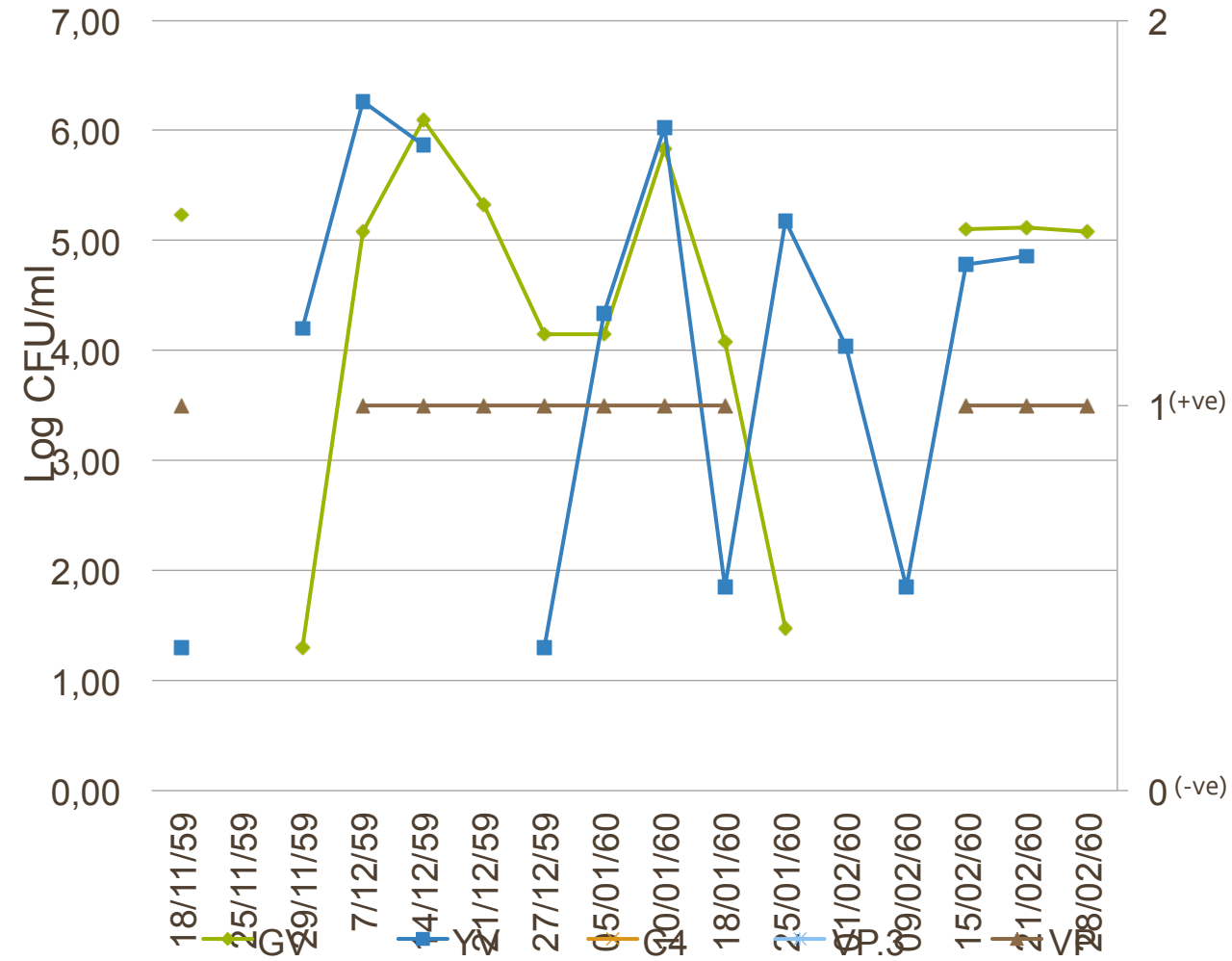
Crop : 7

Vibrio Count in Shrimp



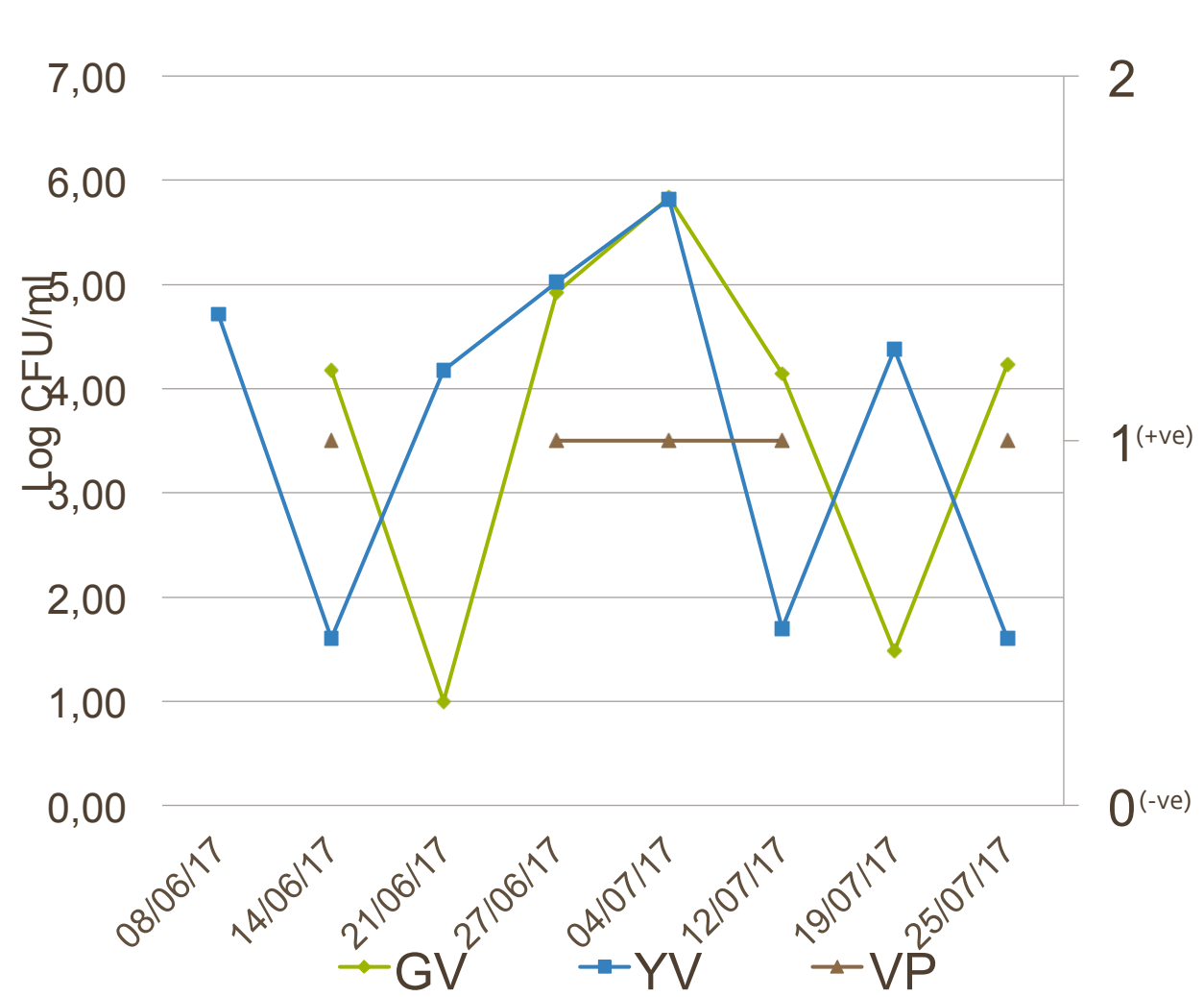
Crop : 6

Vibrio Count in Soil



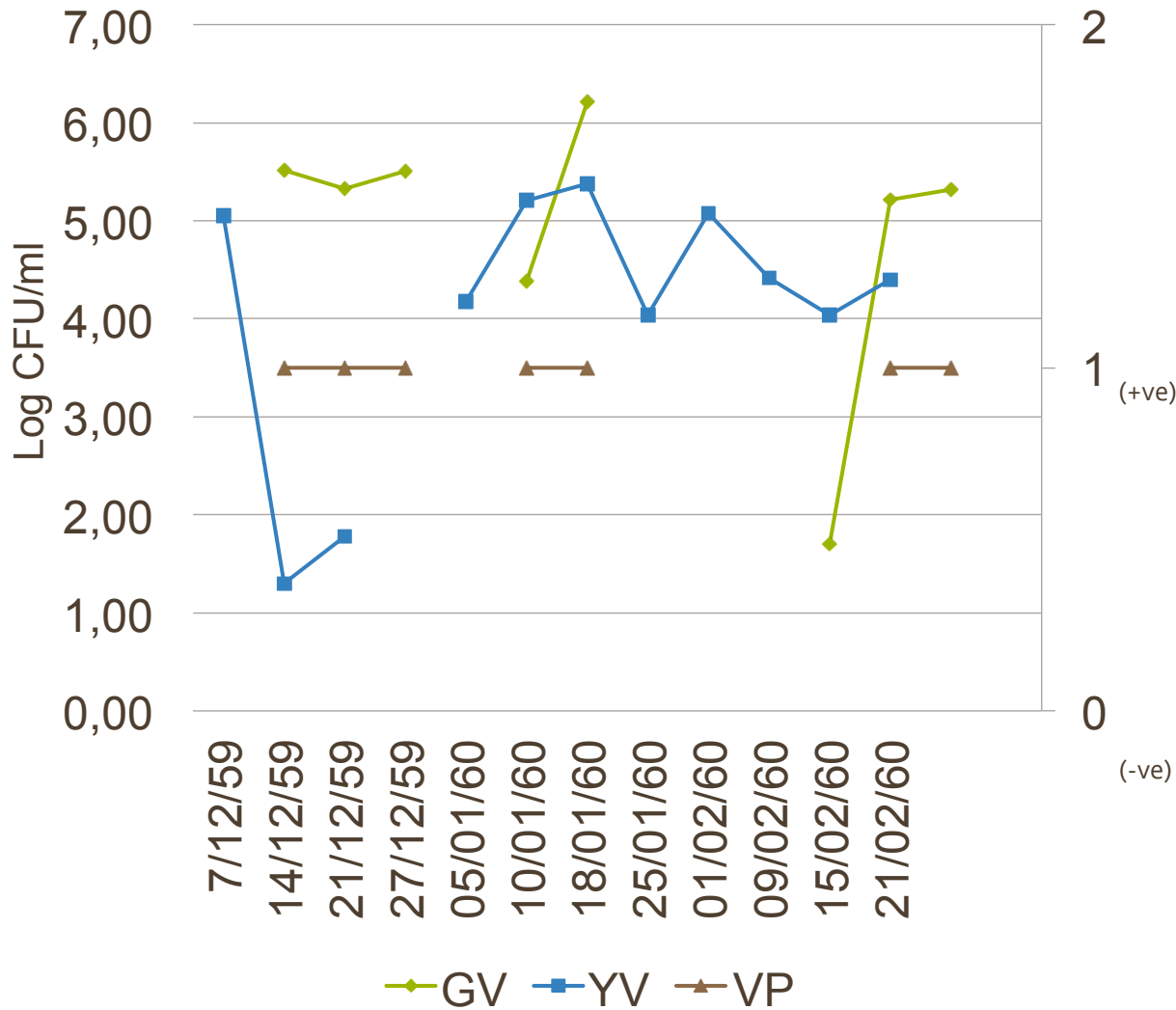
Crop : 7

Vibrio Count in Soil



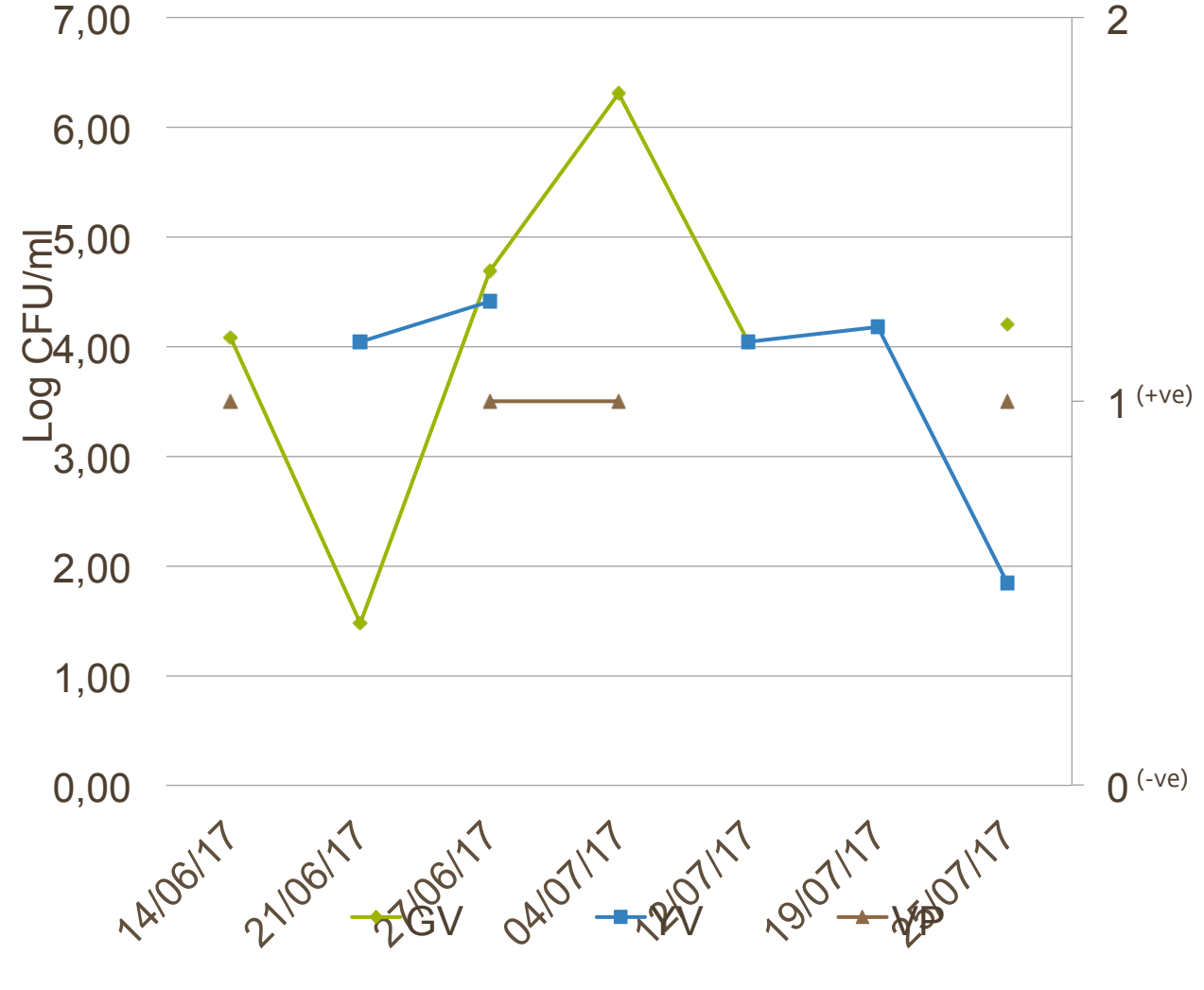
Crop : 6

Vibrio Count in Water

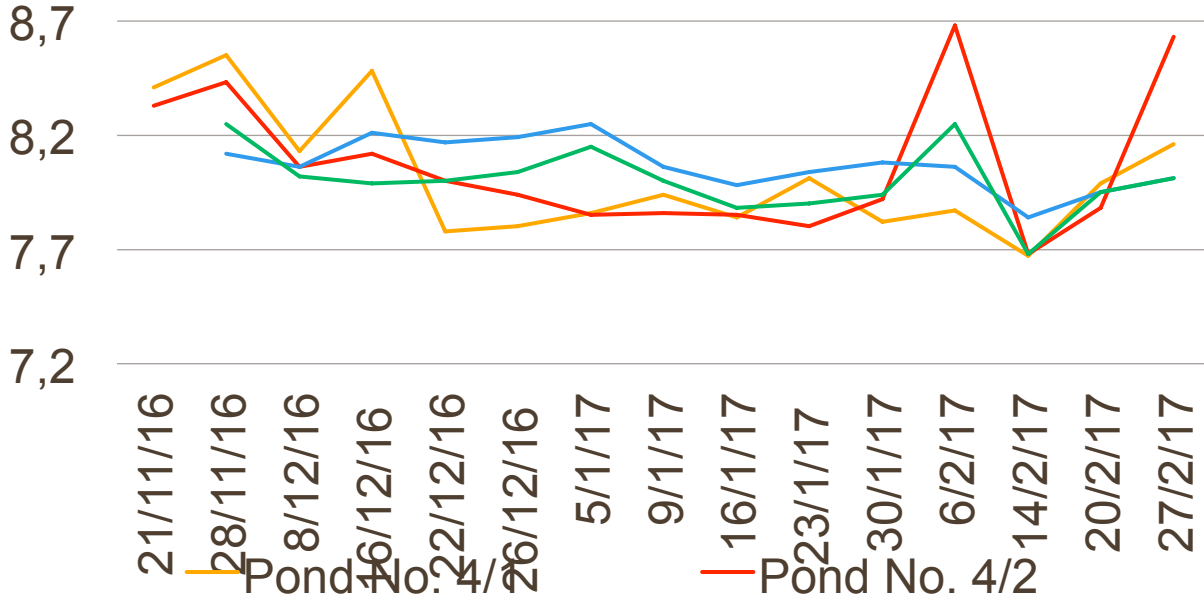


Crop : 7

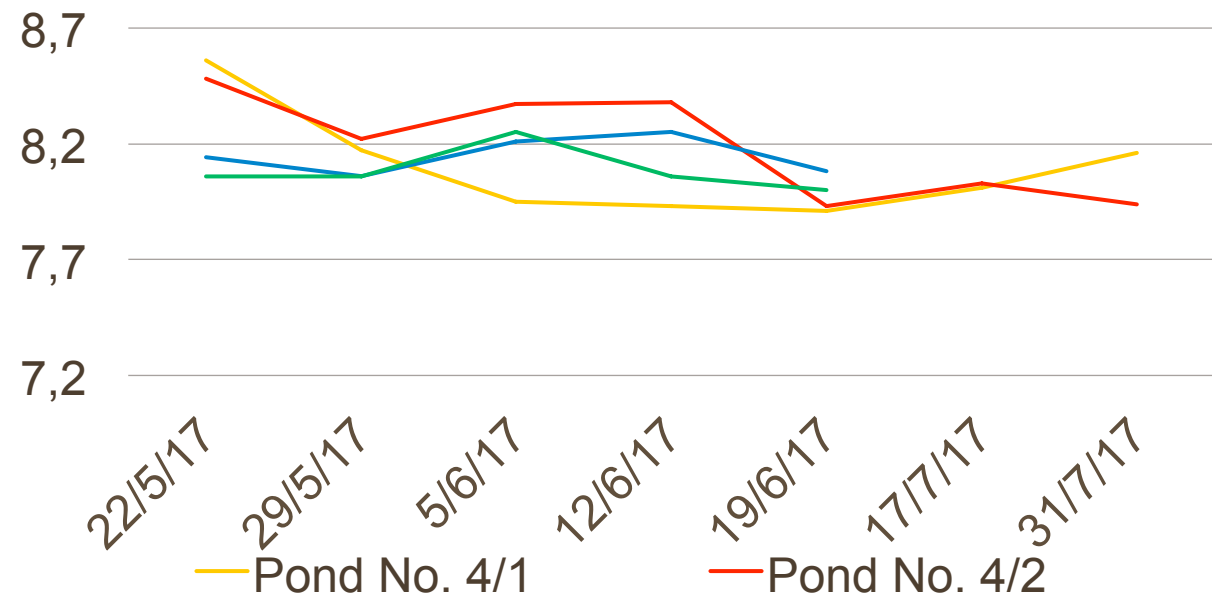
Vibrio Count in Water



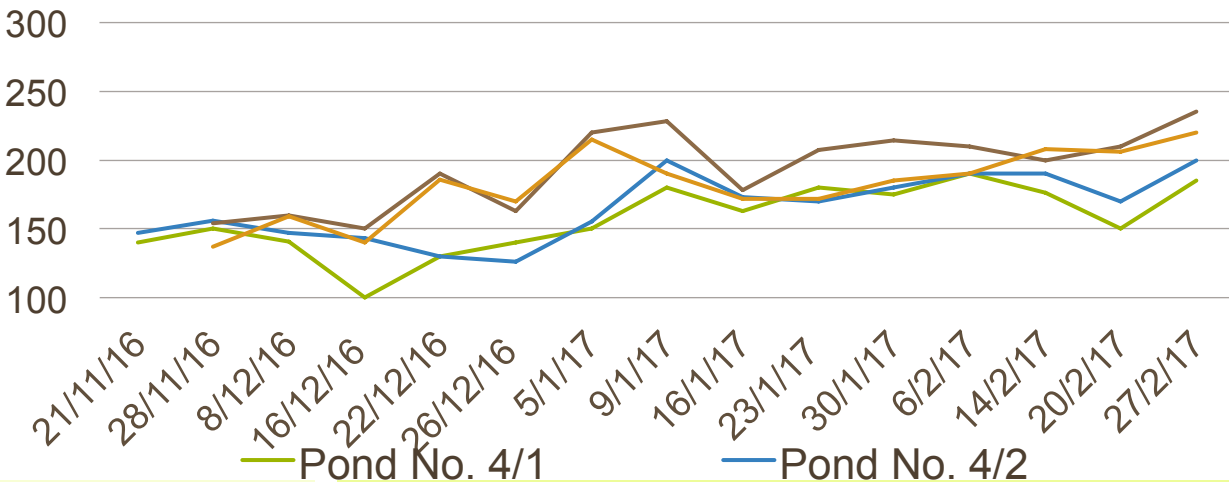
Crop : 6
pH During Grow - Out



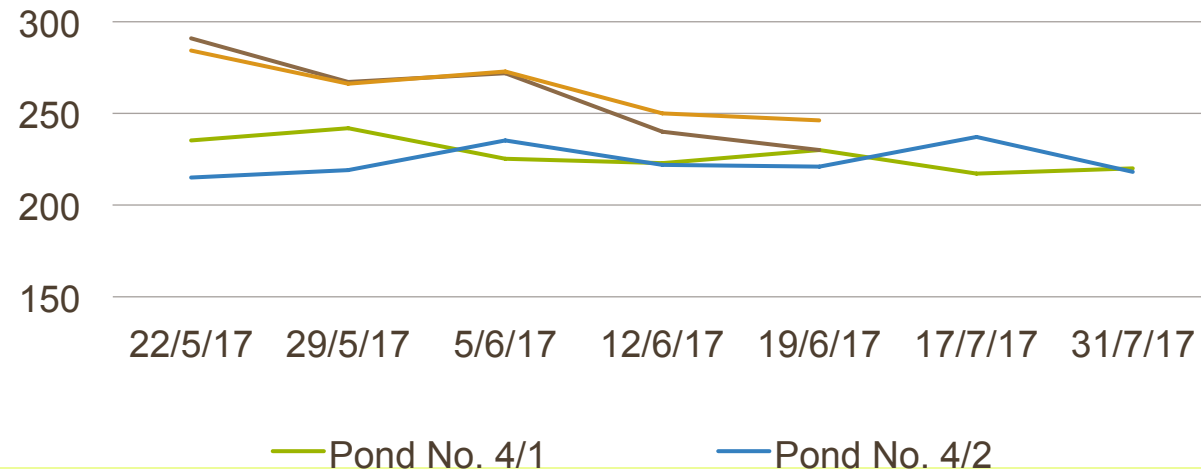
Crop : 7
pH During Grow - Out



Alkalinity during grow - out

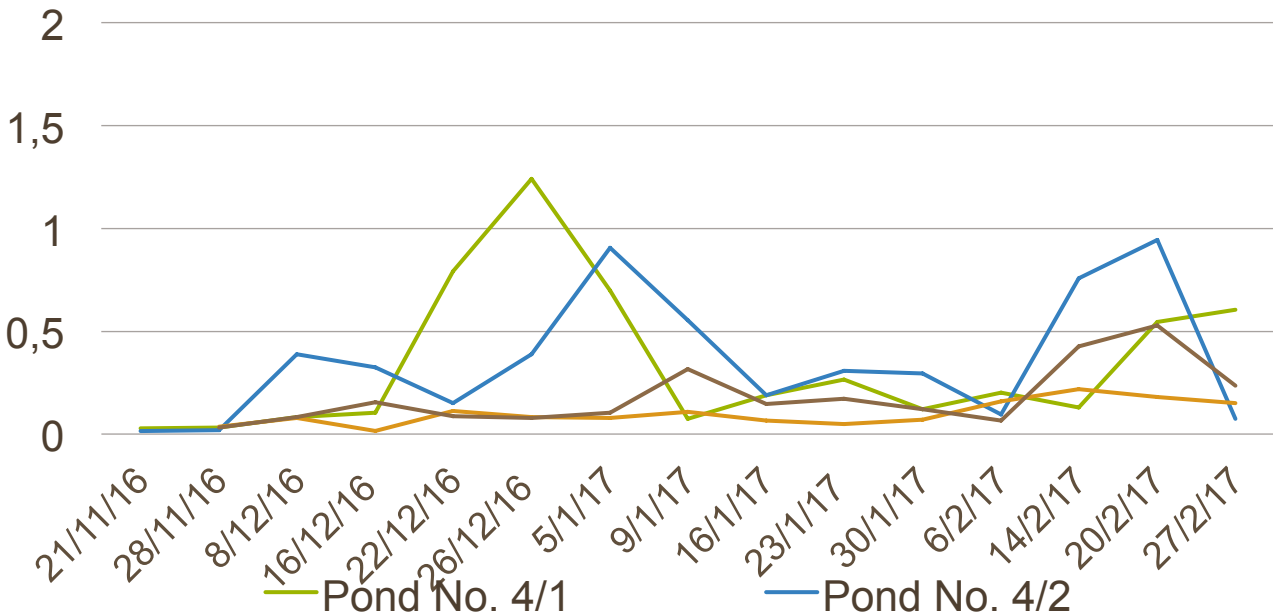


Alkalinity during grow - out

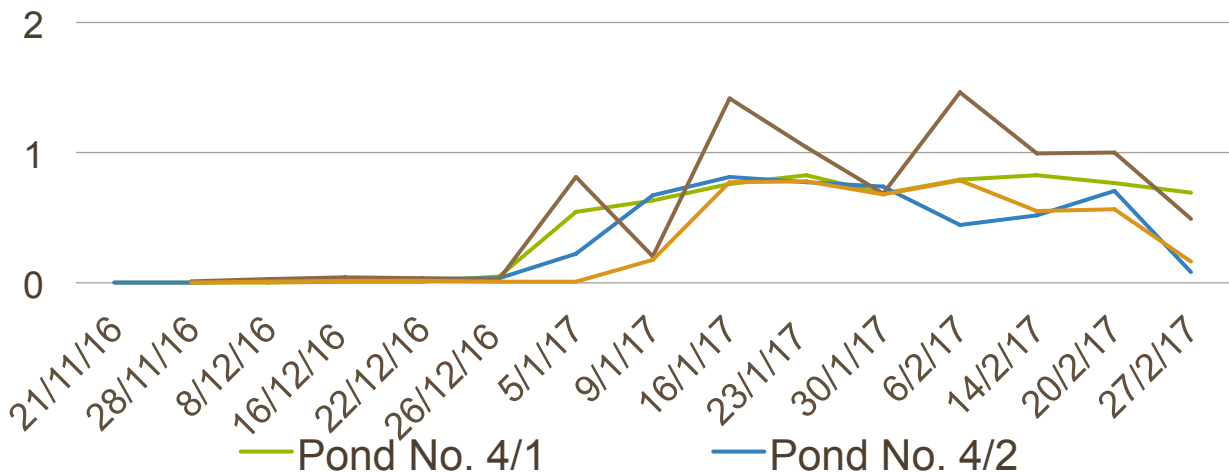


Crop : 6

Total Ammonia (TAN) during grow - out

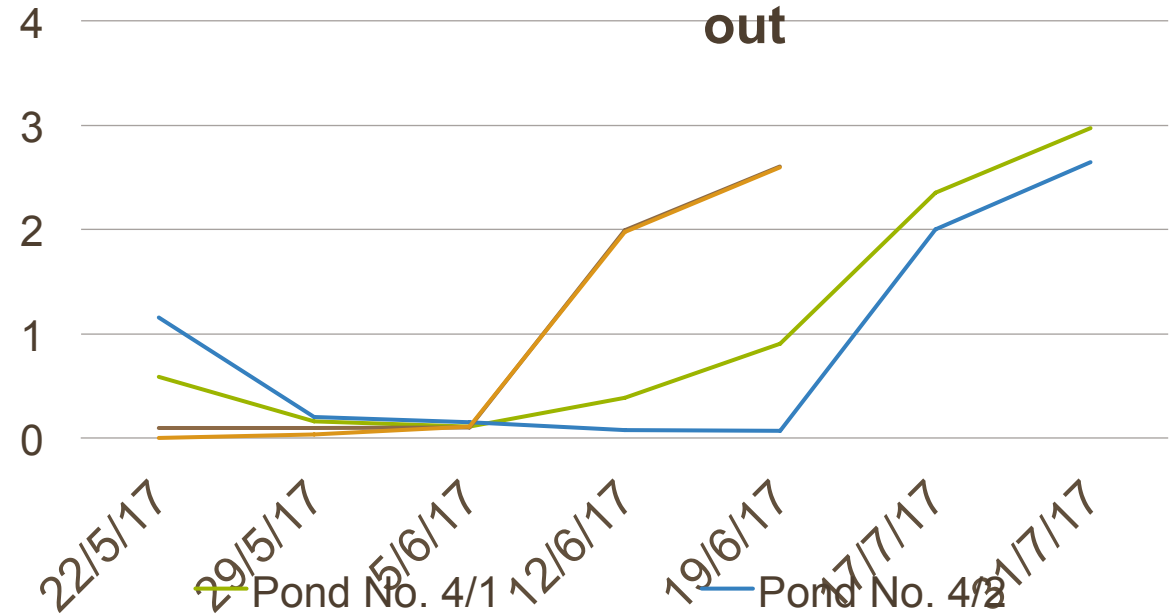


Nitrite during grow - out

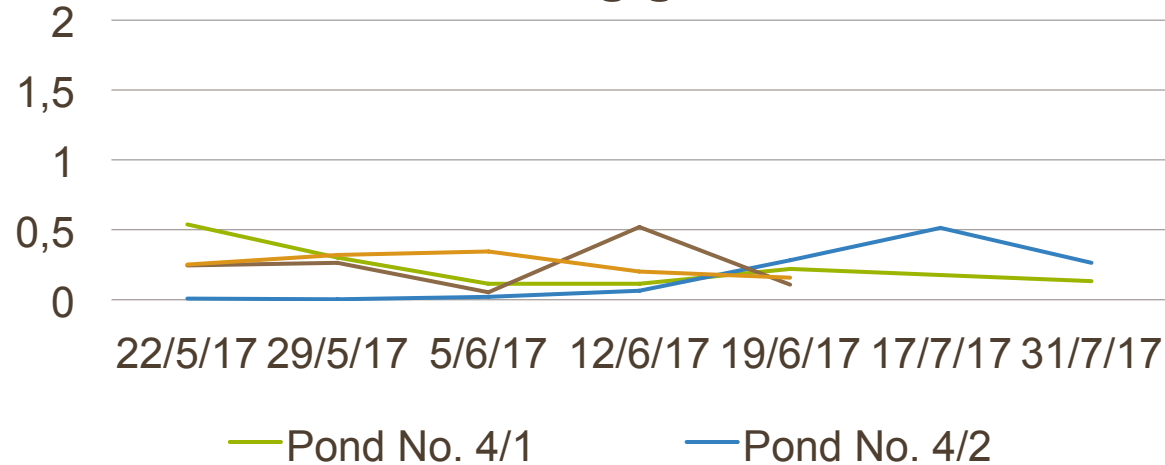


Crop : 7

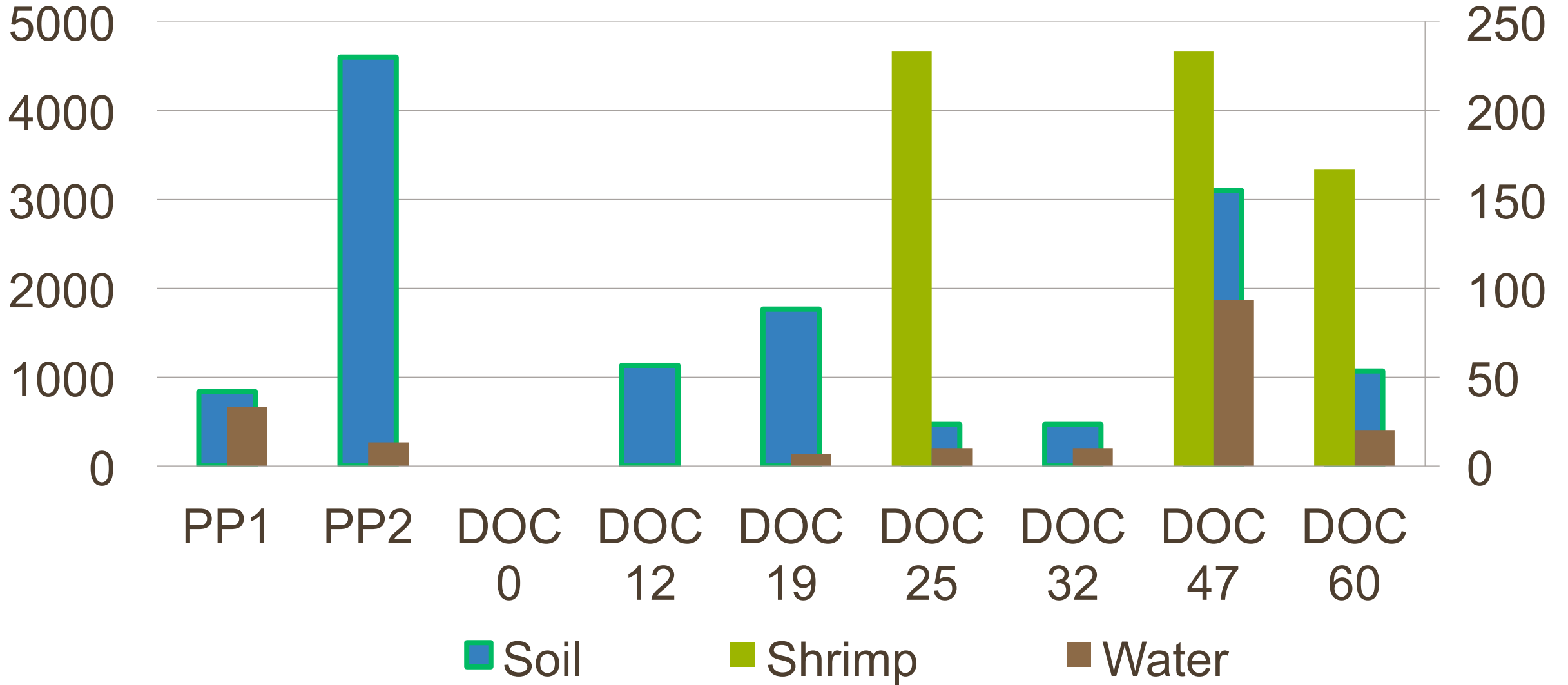
Total Ammonia (TAN) during grow - out



Nitrite during grow - out



Bacillus Counting (CFU/ml)



PP = Pond Preparation , DOC = Date Of Culture

Harvest

- Duration/Size
- Direct market or sell to processor

- **Intensive ponds**

- : Seine nets are dragged around the pond to collect shrimp to the side of the pond then shrimp are removed by perforated buckets.





Begin harvest in the early morning and complete before noon

Harvest preparations

- Tracibility document for sale
- Culture period at 3-3.5 months : 1kg shrimp for antibiotic residue analysis
- Harvest after moulting 10-12 days to prevent soft shell shrimp
- Taking 3 weeks for withdrawn of antibiotics residue
- 3 days prior to harvest, apply of any chemical substances
- Preparation of all official documents

THAI QUALITY SHRIMP
DEPARTMENT OF FISHERIES

Marine Shrimp Culture Research Institute

Department of Fisheries

What's New | Code of Conduct | Quality Shrimp Development | Quality Shrimp production | Technology | Our Project | Publication

23 January 2003 | 15:07

กุงไทยโรัสาร
...ได้มาตรฐาน...
CoC

Quality Shrimp Development
Thailand has been the number one exporter of black tiger shrimp which must be produced in accordance with importing countries requirement and international standards such as Codex and White Paper of EU.
More

CoC
Department of Fisheries (DOF) has developed an environmental management program known as the Code of Conduct (CoC) for the marine shrimp industry. CoC has began in 1998 with the initial assistance of World bank.
More

Quality Shrimp Production
Since production and capture of marine shrimp is an important economic fishery, COC and GAP Guidelines have been developed by processing standard of DOF to ensure that high quality and safe shrimp are produced.
More

What's New
News

- ▶ How to culture black tiger shrimp with good health
- ▶ Giant Freshwater Prawn Culture
- ▶ Certification System for Quality Cultured Shrimp

0000528
๐ ดิจิทัลห้องสมุดมหาวิทยาลัยเกษตรศาสตร์เฉลิมพระเกียรติฯ กรุงเทพมหานคร, สงวนลิขสิทธิ์

Production and Growth rate

Detail	Crop 6		Crop 7	
	4/1	4/2	4/1	4/2
Pond Size (Rai)	1.44	1.25	1.44	1.25
Stocking Date	25/11/16	25/11/16	16/05/17	16/05/17
Stocking Quantity (Pcs.)	210,000	140,000	210,000	130,000
Stocking Density (Pcs./ Rai)	145,833	112,000	145,833	104,000
Harvest Date	02/03/17	02/03/17	04/08/17	04/08/17
Culture Period (Day)	91	91	81	81
Production (kg)	2,171.76	1611.57	1,877.00	1,717
Average Day Growth (ADG)	0.17	0.19	0.20	0.23
Feed Consumption Ratio (FCR)	1.63	1.47	1.51	1.3
Survival Rate (%)	66.19	67.92	56.31	70.01
Productivity (Ton/Million PL)	10.34	11.51	8.94	13.21
Productivity (Ton/rai)	1.5	1.6	1.3	1.37



8 USD/kg



2-4 USD/kg



2.85 USD/100g
28 USD/1 kg



Cosmetics

ORGANIC EXTRACT OF GREEN CAVIAR ALGA

FOR ANTI-AGING COSMECEUTICAL PRODUCT

MOTIVE FOR CREATIVE INVENTIONS

Fresh green caviar alga (*Caulerpa lentillifera*) is popular for consumption as a healthy diet because of its nutritious and biological activities. The green caviar alga (GCA) is cultivated and certified organic farming by Department of Fisheries, Thailand. However, the fresh GCA has short shelf-life and need to be consumed with in few days. Therefore, the experiment was developed to value-added as organic GCA extract using non-solvent extraction and tested on pharmacological activity for innovative cosmeceutical product.



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INNOVATION

- The organic GCA extract contains phenolic compounds. Additionally, the extract also contains high amounts of polysaccharide and amino acid which provide good benefits on skin.
- The antioxidant activity exhibited that GCA extract can eliminate superoxide radicals. Interestingly, the GCA extract inhibited both collagenase and tyrosinase enzymes.
- The innovative research can increase the commercial value to farmers and community enterprises that cultivate GCA organic farming and disperse the production of the organic GCA extract on the industrial scale of cosmetic.

APPLICATION

The organic GCA extract was formulated into facial serum and cream to reduce wrinkles and anti-aging. From clinical study, the skin face of 30 volunteers shows that the hydration and elasticity are increase significantly within a month.

CLINICAL STUDY IN HUMAN

HYDRATION

ELASTICITY

BEFORE AFTER 4 weeks

INVENTORS

Dr. Poo Poo
Dr. Poo Poo
Dr. Poo Poo
Dr. Poo Poo
Dr. Poo Poo
Dr. Poo Poo

Thank you

