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Effects of red-pink pigmented bacteria as a dietary supplement for rockfish (*Sebastes schlegeli*)

The red-pink pigments produced by microorganisms reportedly possess antioxidant and antibiotic properties, in addition to serving as food colorants and providing nutritional benefits. We determined the effects of dietary supplement for red-pink pigmented bacteria in juvenile rockfish *Sebastes schlegeli*. Bacteria samples were collected from the Saemangeum Reservoir (35°52'07.3"N, 126°30'29.8"E) located in Jeonbuk Province, Republic of Korea. Red-pink pigmented bacteria discovered in this study was deposited into the Korean Collection for Type Culture (KCTC) (Accession No.: KCTC18981P). The control diet (Control) did not contain probiotics. The experimental diets contained 104 cfu/g and 107 cfu/g level each *Arthrobacter bussei* (A1 and A2), respectively. The feeding trial was carried out in an indoor fish farming facility at Kunsan National University (Gunsan, Republic of Korea). In total, 180 rockfishes of 1.00 ± 0.01 g (average \pm SD) were randomly distributed in 9 acrylic tanks (50 L) (20 fishes per tank) for triplicate experiments performed over 6 weeks. The results of improvement of growth performance of rockfish will be further discussed in detail.

Keywords: carotenoids, bacterioruberin, probiotics, aquaculture, dietary supplement, *Sebastes schlegeli*

Biography

He plans to start a postdoctoral fellowship at the University of Guelph, Canada (September, 2022). He obtained his Ph.D degree in Nutrition of Fish and Shrimp from Kunsan National University, South Korea (2019 – 2022). His expertise area includes in Nutrition of Fish and Shrimp, Aquaculture.