

## **FORMULATING SUSTAINABLE FEEDS: UNDERSTANDING NUTRIENT AND ENERGY REQUIREMENTS IN FINFISH AQUACULTURE**

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### **ABSTRACT**

*Fish foods are known for their long standing health benefits to humans. Feed quality enhancement provides an opportunity to improve sustainable aquaculture productions contributing to matchable fish demands and consequent consumer gain. Preparation of balanced, cost effective feed based on the nutrition and health needs of fish is thus an essential precondition. For cost-compliant production, diets must be formulated based on accurate apportionment of essential nutrients and energy gains according to fundamental needs of the species. Present study describes dietary requirements of finfish in terms of proteins, amino acids, lipids, constituent fatty acids, carbohydrates, and energy. The work also evaluates importance of feed processing in improving dietary parameters for sustainable quality aquaculture productions.*

**KEYWORDS:** *Aquafeeds, Protein, Finfish, Nutrition Quality, Sustainability.*

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