



Omega-3, omega-6 and contaminants in Atlantic salmon

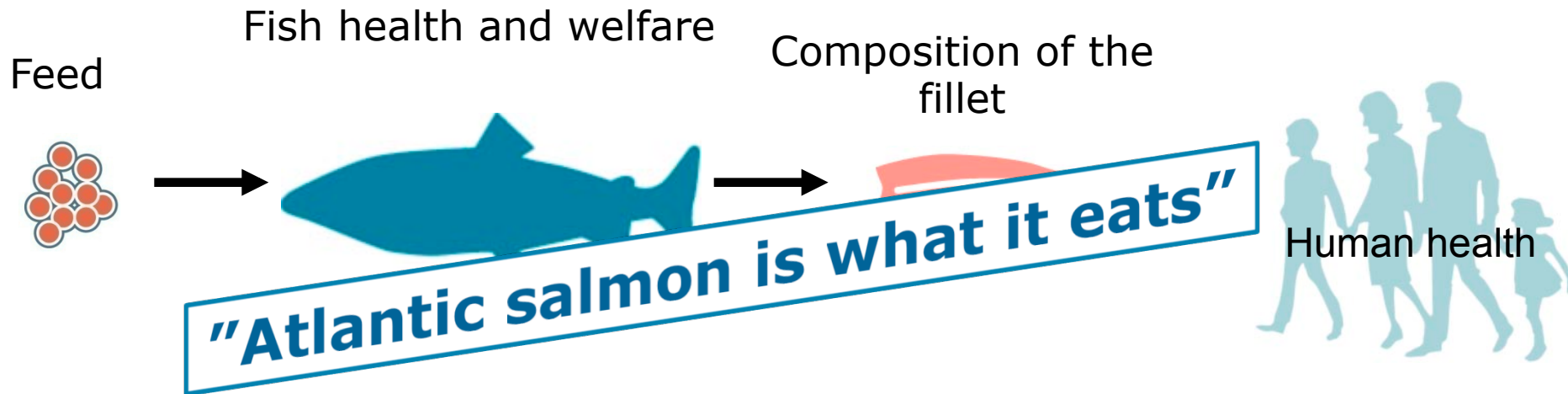
Dr Bente E. Torstensen

*Director of research,
Fish nutrition program, NIFES*

MIC 2013



Atlantic salmon is changing due to the diet

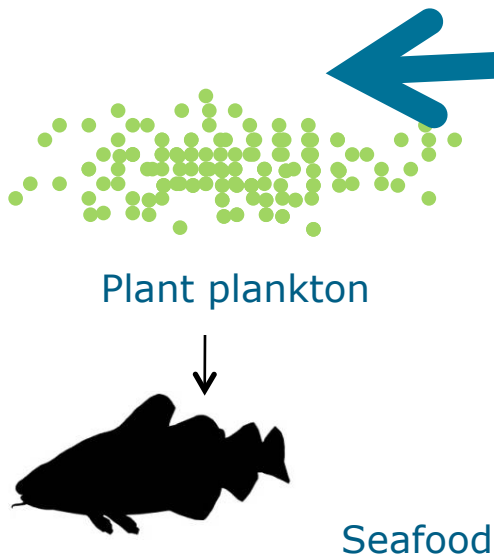


omega-3, omega-6 and marine contaminants

Omega-3 from sea and land

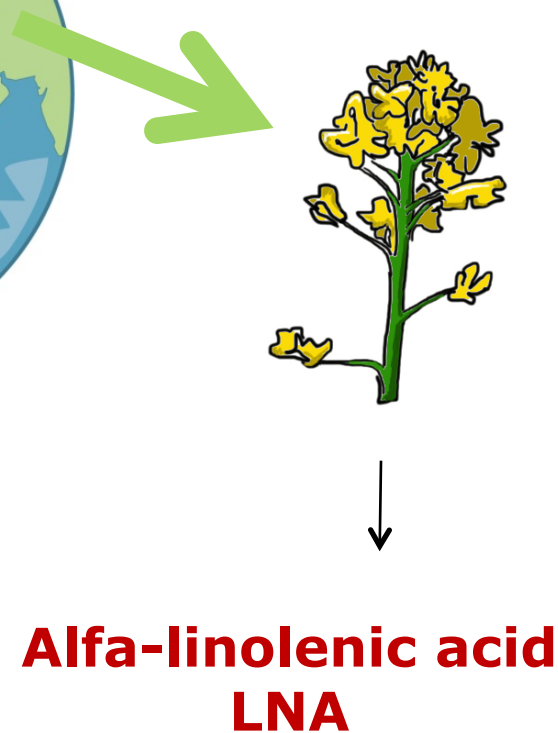
N I F E S

Marine omega-3



EPA and DHA

Plant omega-3



Positive health effects



How much EPA and DHA is required?

Health



Background diet



Healthy adults and children (2-18 år): 0,25 gram EPA+DHA.

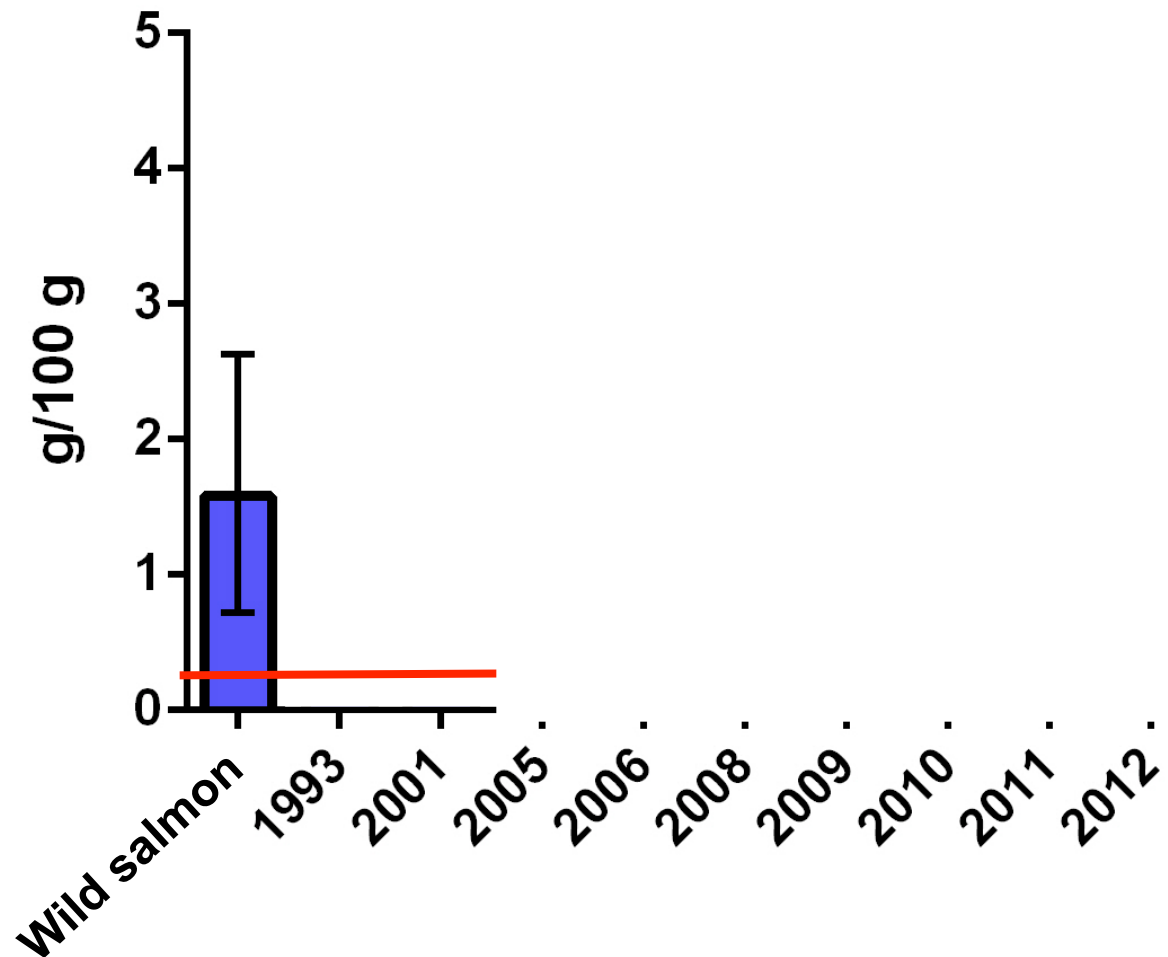
Healthy

Children (6 mnd – 2 years):
0,1 gram (only DHA)

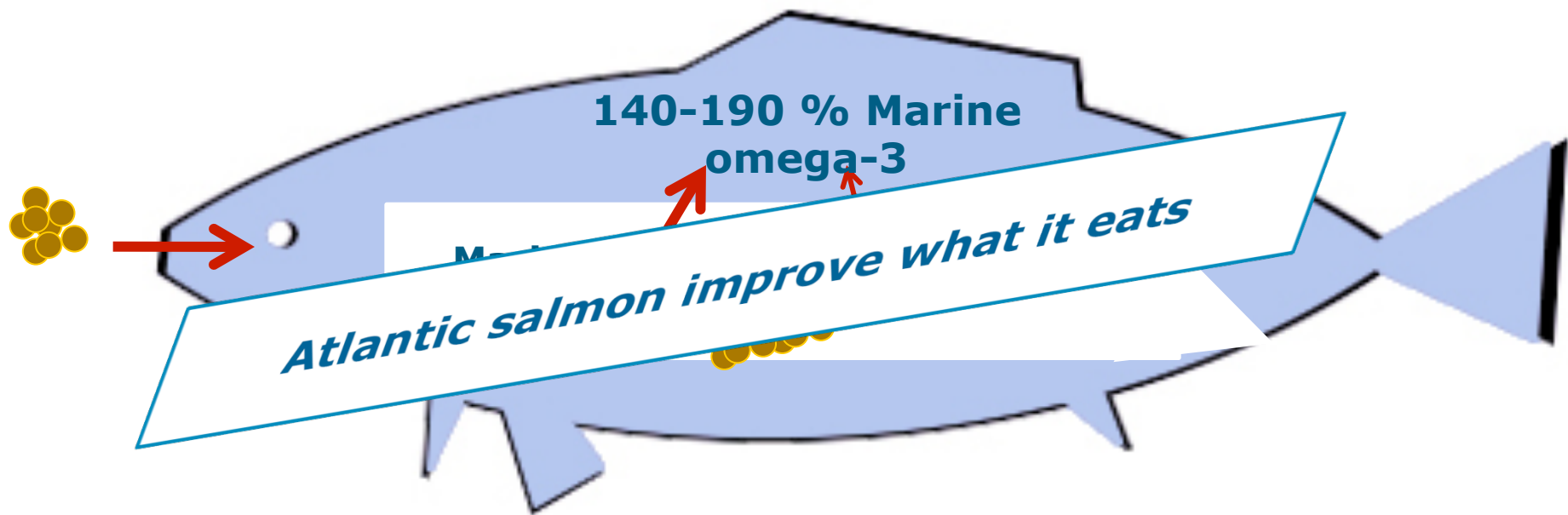
Pregnant and lactating:
0,35-0,45 gram.

Adult women and men with increased blood pressure and blood TAG levels:

To reduce plasma TAG: ca 2-4 g/d
To reduce blood pressure: ca 3 g/d



- 1) Atlantic salmon conserve marine omega-3 in its tissues
- 2) Atlantic salmon **PRODUCE** marine omega-3 from plant omega-3

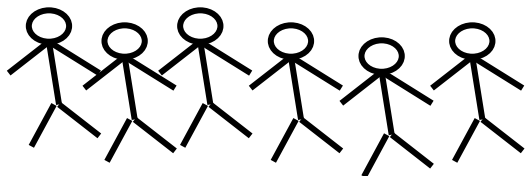


1 kg fish oil with 30% marine omega-3 (300g)



0.05 kg oil with 90%
marine omega-3

45 g omega-3

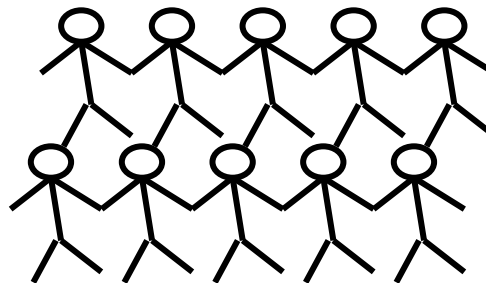


EFSA: 0.250g/day, 1 month



2010 farmed Atlantic
salmon fillet

78 g omega-3



96 g omega-3

By products -
marine
ingredients

1 kg fish oil with 30% marine omega-3 (300g)

Feed with 0,5% marine omega-3
Calculated using the same model:



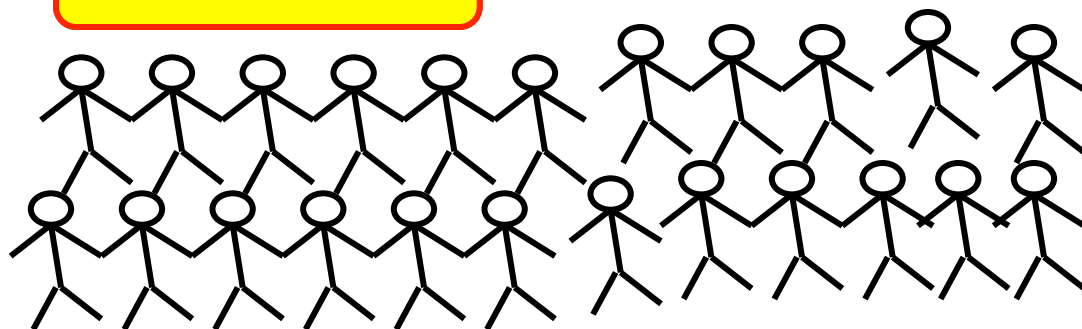
Experimental Atlantic
salmon fillet

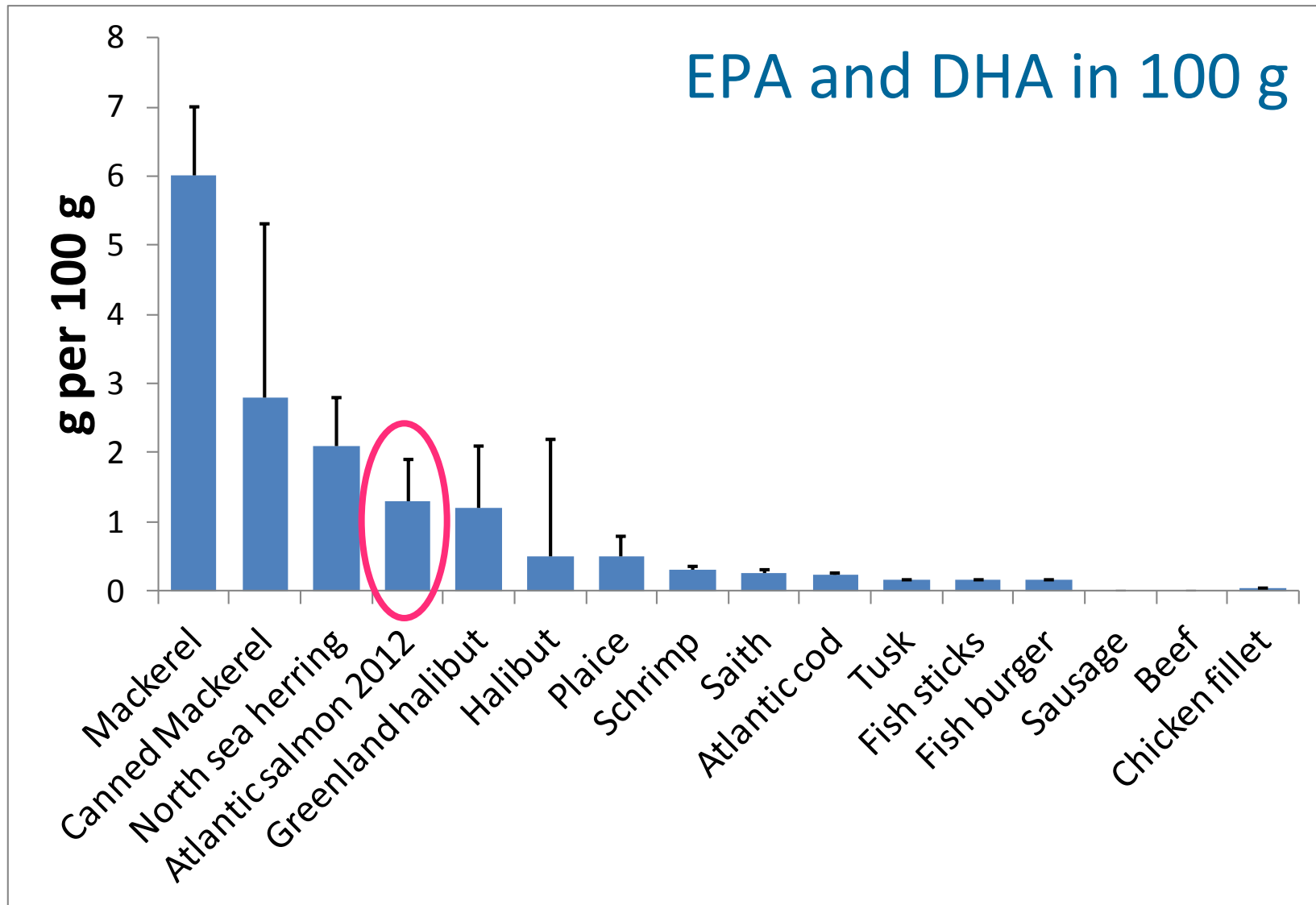
169 g omega-3



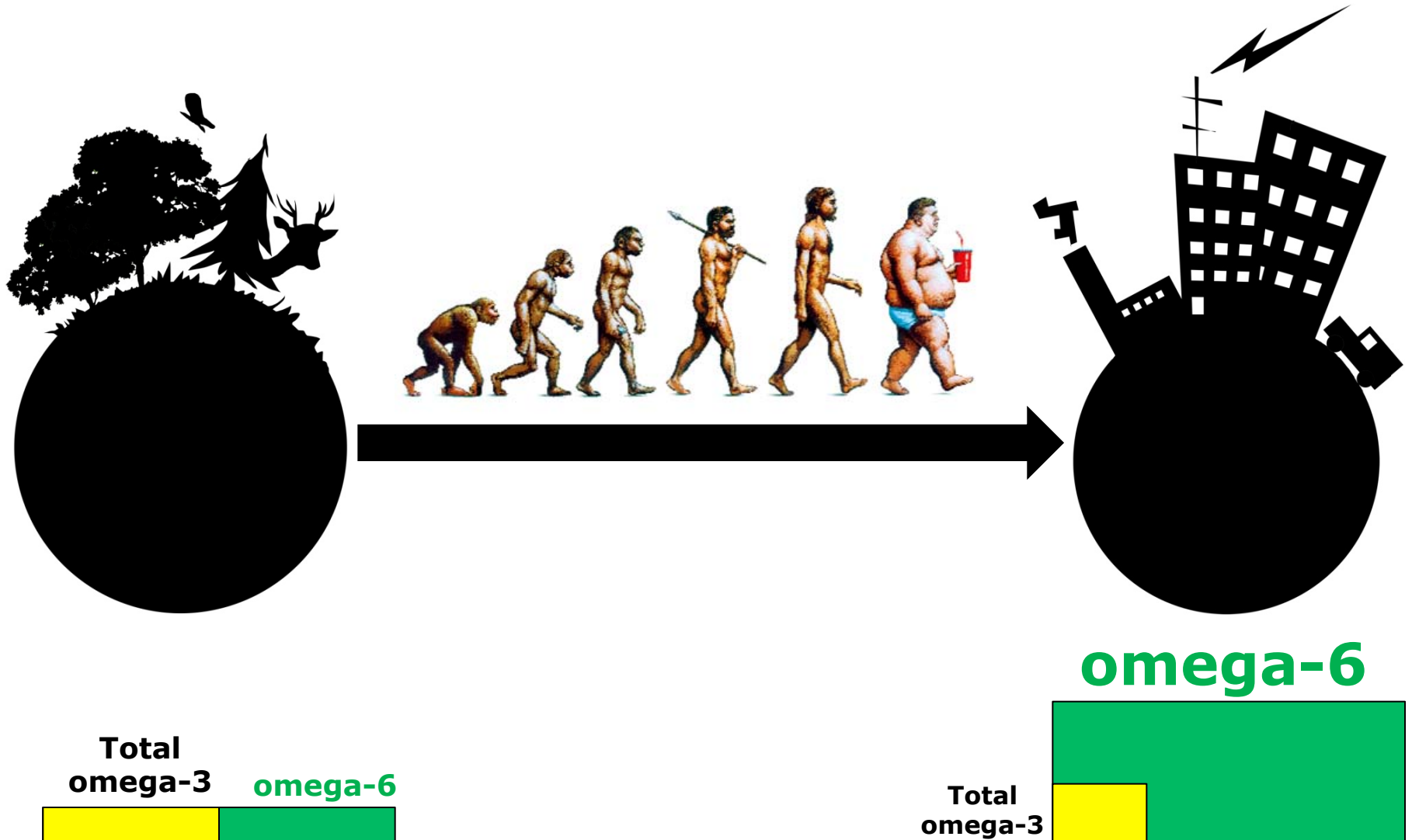
206 g omega-3

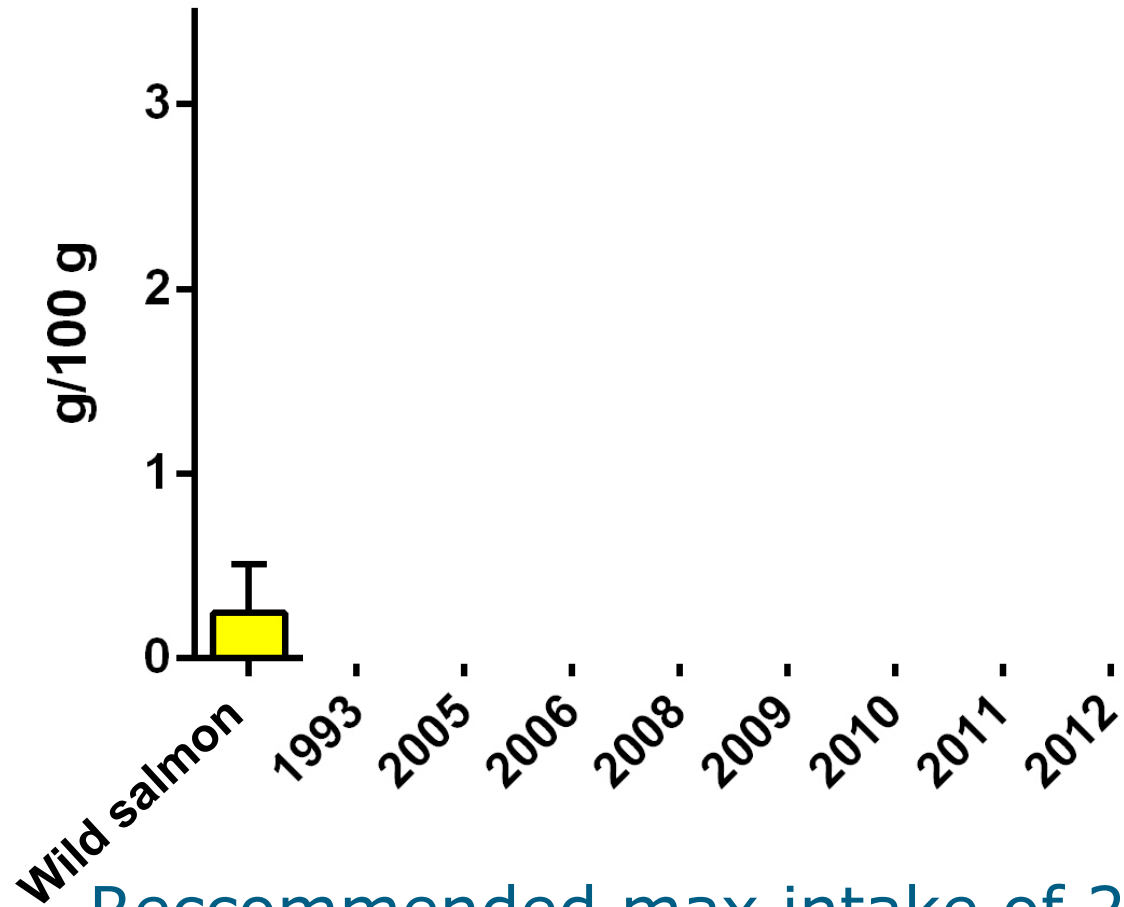
By products for
marine
ingredients





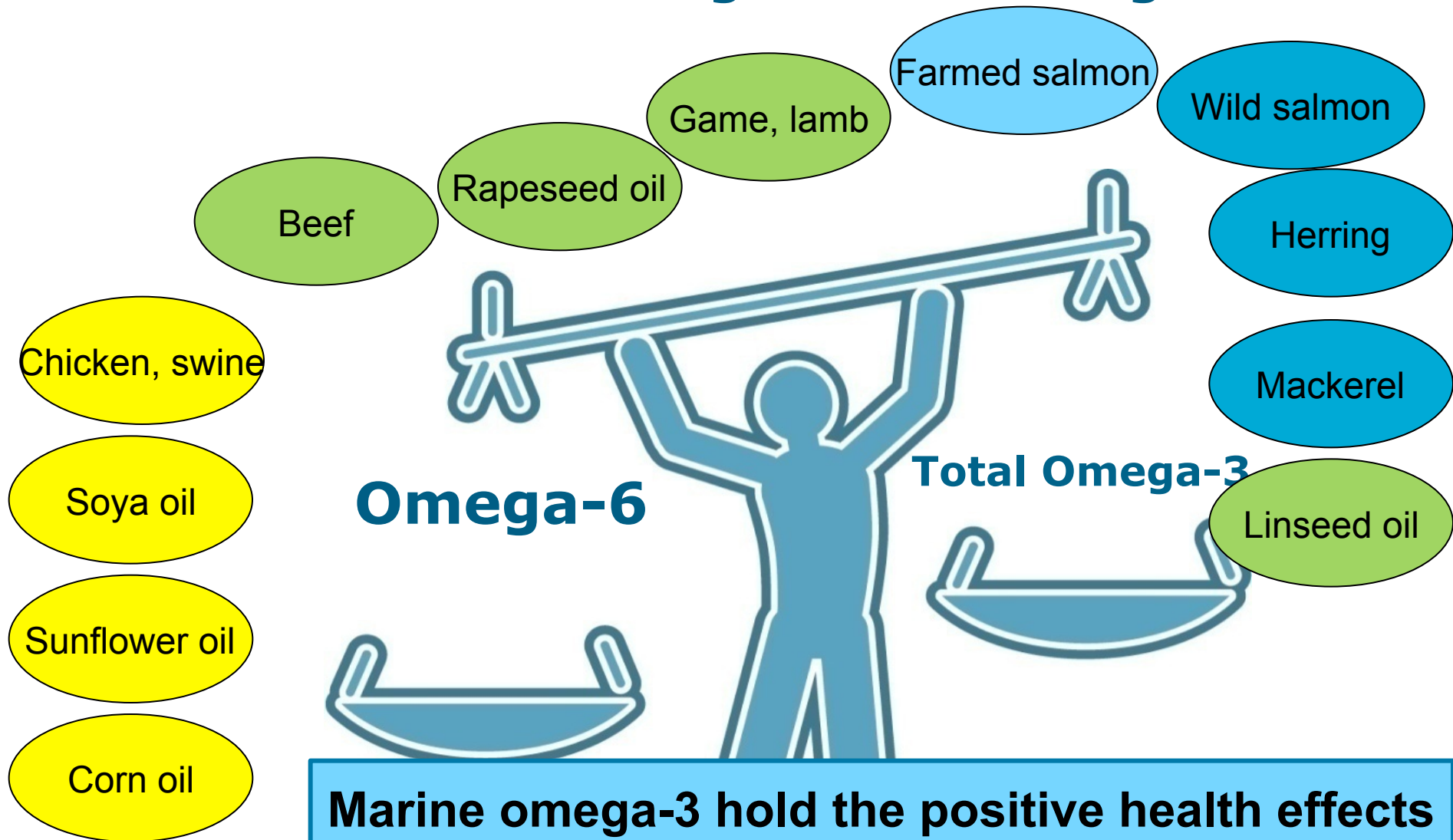
Both society and our diet has changed



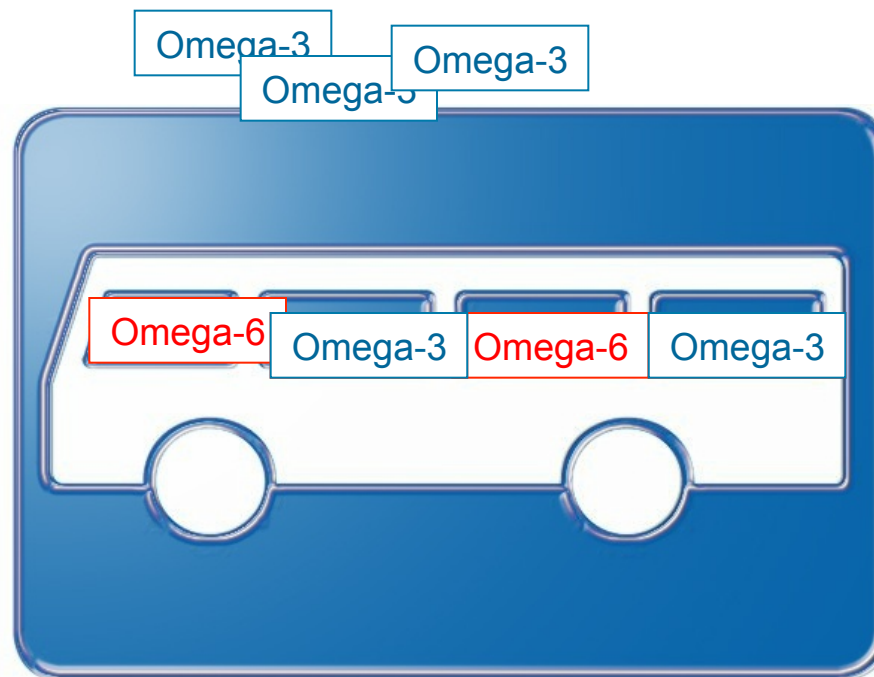


Reccommended max intake of 21 g per day
(based on a 2000 kcal diet)

Dietary recommendation: 5 times more omega-6 than omega-3



**The content of marine omega-3 in
the tissue
determine the health effects**

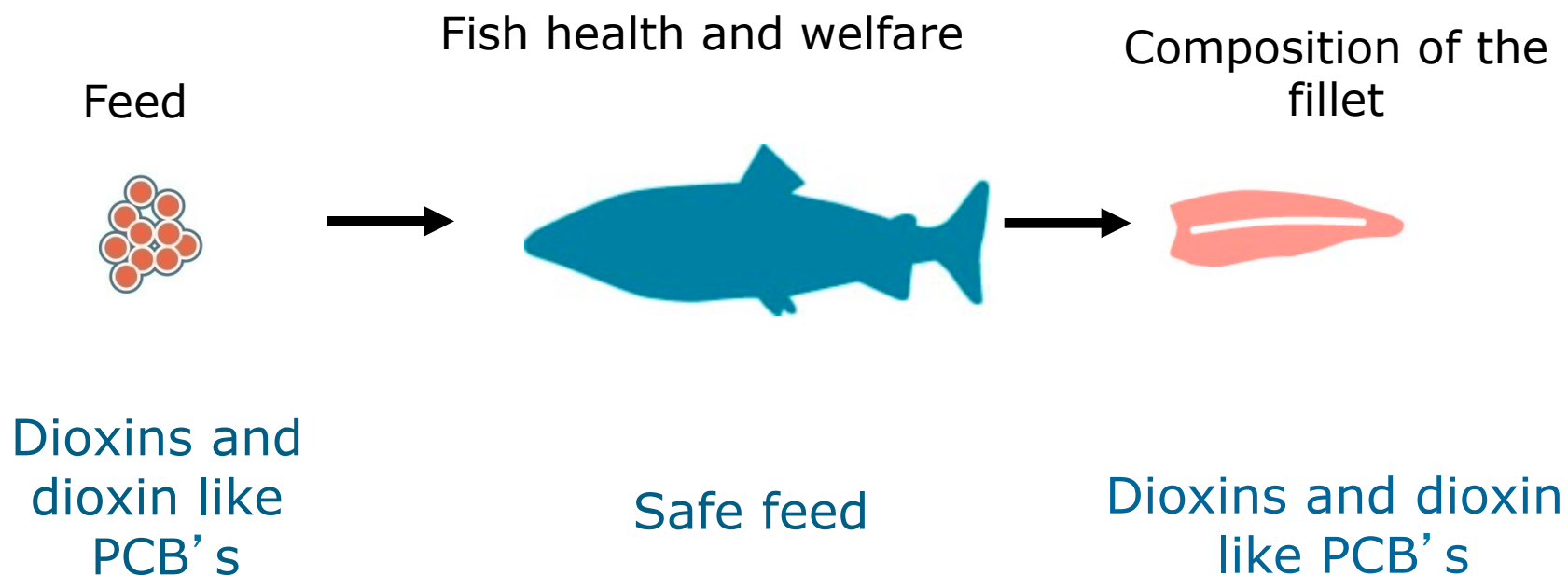


Omega-6 intake affect tissue marine omega-3 content

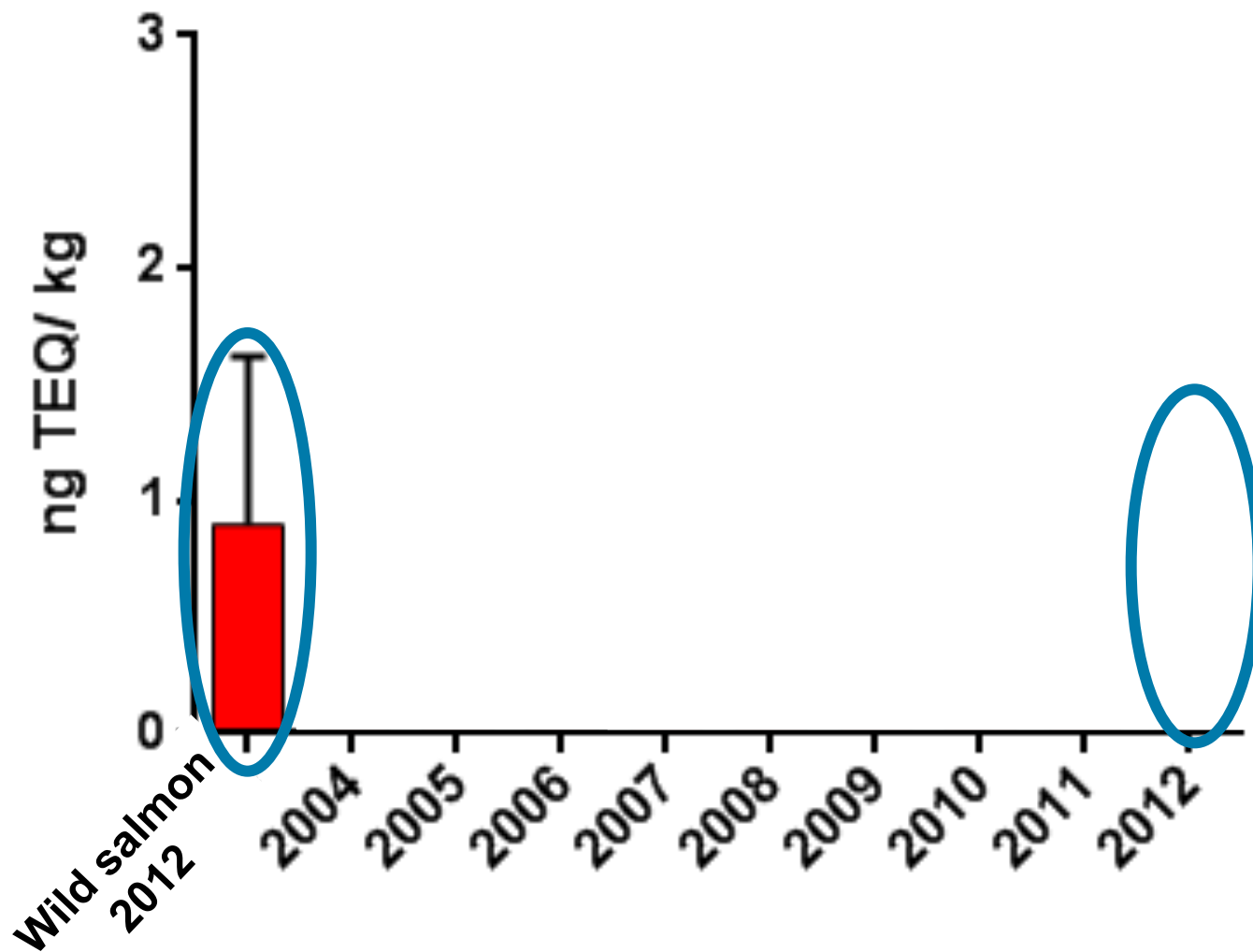
Country	Marine omega-3 intake to achieve the omega-3 index		Omega-6	Omega-3 index
	mg/d			
Philippin				
UK				
USA	2167	+	8.91	12

The more omega-6 in your diet, the more marine omega-3 is required to obtain the exact same tissue omega-3 content

Marine contaminants

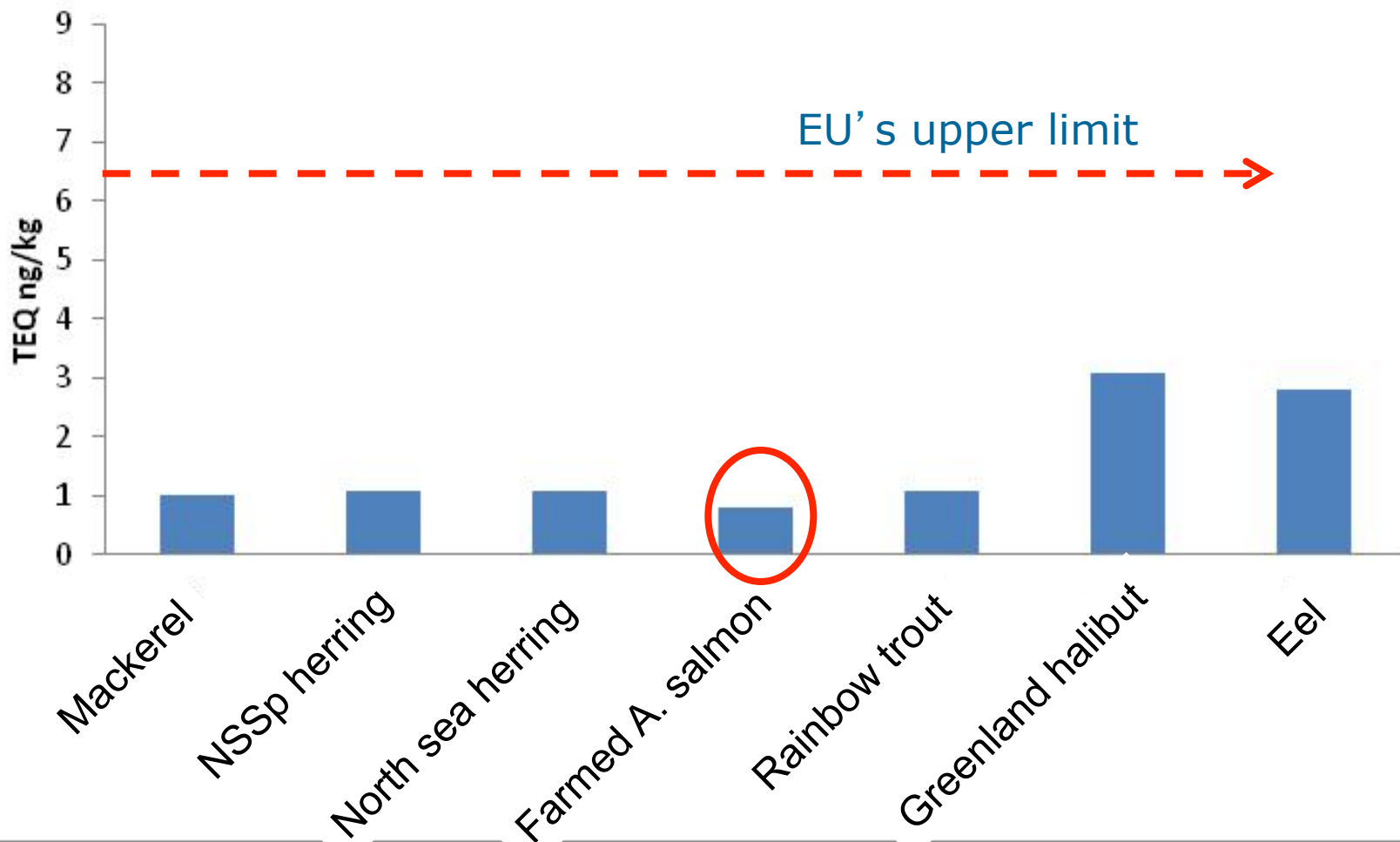


Dioxin and dioxin-like PCB's



Atlantic salmon compared to other fatty fish

Dioxin and dioxin-like PCB's in fatty fish species
(data from 2006-2011)



Tolerable weekly intake (TWI)

TWI for dioxins and dioxin-like PCB's
= 0,98 nanogram



Contribution from other foods

Farmed salmon (2012) Wild salmon (2012)

Farmed salmon is analysed annually for contaminants and other undesirable components

– Illegal substances and drugs



Last update:

Illegal substances: no detections

Drug residues and contaminants: all below upper limits

In accordance with findings since the surveillance started in 2003

per **production**
per **100 tonn**

- B3d. Phosphorous compounds
- Metals (As, Cd, Hg, Pb)
- B3d. Mycotoxins
- B3e. Dyes
- B3f. Other (f.eks. antioxidants, PFAS, PAH)
- Samples are collected at all stages in the production
- Norwegian food authorities collect the samples, NIFES analyse, report and publish the results.

Farmed salmon in development



- A good source of marine omega-3
- Still a limited source of omega-6
- Still contribute to improve the balance between omega-6 and omega-3 in our diet
- Safe food which is carefully monitored

Omega-6 in farmed salmon should not increase further

Thank you





Feed → Fish health and welfare → Composition of the fillet

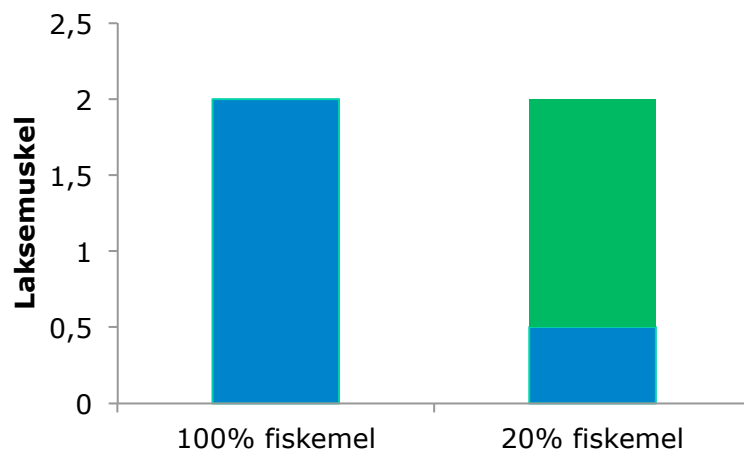


"composition of the fillet DOES NOT reflect the feed"

Protein
= amino acids

Cover the nutrient
requirements for
essential amino
acids

Fish muscle protein
composition is
determined by the
genetic code



Net production of
marine protein