

1 **Dietary DHA limitation did not affect swimming and metabolic**
2 **performance, but reduced growth in wild European sea bass**

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9 **Abstract**

10 Long-chain polyunsaturated fatty acids (LC n-3 PUFA), particularly docosahexaenoic acid
11 (DHA), are essential for cell membrane structure and function, impacting overall fish
12 performance. These molecules are produced primarily by phytoplankton and transferred up
13 the trophic chain; however, due to climate change, reduced DHA production by primary
14 producers is anticipated, potentially decreasing DHA availability for fish. This study aimed to
15 evaluate the effects of dietary DHA limitation on i) growth, swimming performance, and
16 metabolic rates, and ii) the activation of biosynthetic pathways for DHA compensation at the
17 molecular level, by measuring gene expression involved in DHA synthesis. We conditioned
18 wild-caught European sea bass juveniles for five months on either a DHA-depleted or control
19 diet. Dietary DHA limitation led to selective retention or synthesis in fish tissues (liver, brain,
20 and white muscle), up-regulation of DHA biosynthetic pathways, and reduced growth without
21 fully compensating for DHA deficiency in tissues. Fish fed the low DHA diet showed increased
22 biosynthetic activity, suggesting this pathway may be energetically costly, as high tissue DHA
23 levels correlated with reduced growth. Alternatively, the lower tissue DHA levels in these fish
24 might directly cause slower growth. However, metabolic rates and swimming performance
25 were not affected by dietary DHA levels. Significant inter-individual variability was observed
26 across all variables, highlighting underlying trade-offs in coping with DHA limitation. This work
27 provides insight into the physiological consequences of dietary DHA reduction due to global
28 change and the molecular mechanisms fish employ to mitigate its effects.

29 **Keywords:** Critical swimming speed; metabolic rate; LC n-3 PUFA; phenotypic plasticity; *fads2*
30 gene expression; Specific Growth Rate; dietary DHA

31 **Author contribution**

32 MP: Conceptualization, Investigation, Methodology, Data curation, Writing – original draft, –
33 review & editing.

34 PS: Conceptualization, Investigation, Data curation, Methodology, Supervision, Writing –
35 review & editing.

36 FLG: Conceptualization, Data curation, Investigation, Methodology, Supervision, Writing –
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40 VS: Methodology, Investigation, Writing – review & editing.

41 CL: Methodology, Investigation, Writing – review & editing.

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50 **1. Introduction**

51 Long chain polyunsaturated fatty acids (LC-PUFA), particularly omega-3 (LC n-3 PUFA) are
52 essential components of cell membranes in most organisms including fish (Sargent et al.,
53 2003). Among them, docosahexaenoic acid (DHA, 22:6n-3) and eicosapentaenoic acid (EPA,
54 20:5n-3) are major FA found in membrane phospholipids (Tocher, 2003). Consequently, LC n-
55 3 PUFA are crucial for cell function and tissue integrity, influencing the overall biological
56 performance of the organism (Calder, 2012; Sargent et al., 2003). In fish, LC n-3 PUFA play a
57 role in various biological processes including growth, locomotion, immunity, stress response
58 or reproduction (Tocher, 2003).

59 In natural environment, marine phytoplankton are the primary producers of LC n-3 PUFA,
60 which are then transferred to higher trophic levels (Gladyshev et al., 2013; Parrish, 2013). The
61 availability of these FA at the base of the food web is crucial for organisms like marine fish,
62 which have a limited ability to synthesize them de novo due to a lack of key enzymes
63 (desaturases and elongases) involved in LC n-3 PUFA biosynthesis (Sargent et al., 2003; Tocher,
64 2003). Environmental changes such as ocean acidification, rising temperatures, and hypoxia
65 have been shown to alter marine organisms' physiology, including phytoplankton, and shift
66 community structures (Galloway and Winder, 2015; Hixson and Arts, 2016; Leu et al., 2006).
67 These shifts may favour microalgae species less efficient in LC n-3 PUFA production while
68 reducing the abundance of those that are more productive, leading to a decrease in LC n-3
69 PUFA availability (Colombo et al., 2020; Guschina and Harwood, 2006; Hixson and Arts, 2016;
70 Holm et al., 2022).

71 The effects of reduced dietary LC n-3 PUFA on fish performance have been extensively studied
72 in aquaculture, particularly in relation to growth, survival, and tissue nutritional quality
73 (Tocher, 2015, 2010). However, few studies have explored the impact of reduced dietary LC
74 n-3 PUFA on ecologically relevant parameters like metabolism and swimming performance
75 (Lund et al., 2014; Vagner et al., 2015, 2014).

76 For instance, adult Atlantic salmon (*Salmo salar*) fed a diet rich in LC n-3 PUFA for 112 days
77 exhibited reduced maximum aerobic swimming speed (U_{crit}) compared to fish fed on a canola
78 oil-enriched diet lower in LC n-3 PUFA (McKenzie et al., 1998). However, other authors found
79 that post-juvenile Atlantic salmon fed high LC n-3 PUFA levels for 31 weeks had higher U_{crit}
80 than those fed a poultry fat-enriched diet, lower in LC n-3 PUFA (Wagner et al., 2004).
81 Similarly, Arctic charr (*Salvelinus alpinus*) fed a high LC n-3 PUFA diet had greater U_{crit} values
82 than those fed rapeseed and palm oil-enriched diets, which were lower in LC n-3 PUFA
83 (Pettersson et al., 2010). In golden grey mullet (*Chelon auratus*) juveniles, dietary LC n-3 PUFA
84 content did not affect U_{crit} , but it did increase oxygen consumption during swimming and
85 impaired recovery capacities (Vagner et al., 2014).

86 However, these studies examined the effects of a combined dietary limitation of EPA and DHA.
87 It was reported that the reduction in DHA production by microalgae is expected to be greater
88 than for other LC n-3 PUFA (Hixson and Arts, 2016) potentially decreasing DHA availability for

89 higher trophic levels, including fish (Galloway and Winder, 2015; Hixson and Arts, 2016;
90 Pethybridge et al., 2015; Poloczanska et al., 2016). Some studies have shown that DHA alone
91 (without EPA) can meet the LC n-3 PUFA requirements for growth and survival in juvenile cobia
92 (*Rachycentron canadum*) (Trushenski et al., 2012). DHA has been extensively studied for its
93 benefits on vertebrate cardio-vascular function, brain development and cognition (Lauritzen
94 et al., 2001; Sargent et al., 1999; Tocher, 2003). In teleost fish, DHA is involved in muscle fiber
95 development by influencing mitochondrial quality control as well as improving mitochondrial
96 function (Bian et al., 2024; Ji et al., 2024a, 2024b). Additionally, DHA may improve
97 carbohydrate utilization, which is vital for maintaining growth and energy efficiency (Li et al.,
98 2023). Understanding the effects of sole dietary DHA limitation on the physiology of organisms
99 with limited ability to synthesize it is therefore critical.

100 The European sea bass is an active and opportunistic predator foraging mostly small fish and
101 crustaceans, and subject to predation by bigger fish or avian predators at juvenile stage
102 (Pickett and Pawson, 1994). Given its active nature, swimming performance may serve as a
103 proxy for individual fitness in natural environments (Claireaux et al., 2006). To date, only one
104 study has explored the relationship between dietary fatty acids and metabolic or swimming
105 performance in European sea bass (Chatelier et al., 2006). This study found that a dietary
106 limitation in LC n-3 PUFA reduced growth rates, while higher LC n-3 PUFA levels decreased
107 metabolic rates; however, these results were based on domesticated fish, which may have
108 genotypic differences affecting phenotypic traits (e.g., metabolism or swimming performance)
109 compared to their wild counterparts (Albert et al., 2012; Beamish, 1978).

110 In this context, the aim of this study was to experimentally assess the effects of a dietary DHA
111 limitation on (i) growth, swimming performance, and associated metabolic rates in wild
112 European sea bass, using the critical swimming speed (U_{crit}) step protocol (Brett, 1964), and
113 (ii) the activation of biosynthetic pathways at the molecular level to compensate for DHA
114 limitation by measuring the expression of genes involved in fatty acid biosynthesis. We
115 hypothesized that a five-months dietary DHA limitation will stimulate the biosynthetic
116 pathways at the molecular level (Geay et al., 2010; Vagner et al., 2007), inducing a metabolic
117 cost, that would consequently alter growth and metabolic performances. This study will
118 enhance our understanding of the underexplored consequences of global change on an
119 ecologically relevant species.

120 2. Material and Methods

121 2.1. Ethical Statement

122 All of the experiments were performed with respect of the regulations of the Animal Care
123 Committee of France (ACCF). All experiments were conducted at the Ifremer facilities
124 (Plouzané, France, Agreement number: B29-212-05) and approved by the ethical committee
125 (DAP30512_2021031811505740). All precautions were taken to minimize fish suffering.

126 2.2. Fish Maintenance

127 2.2.1. Fish collection

128 About 150 juvenile European sea bass were captured in the Seine estuary during the
129 NOURDEM survey in August 2021 (Le Goff et al., 2022). Fish were then immediately
130 transported to Ifremer rearing facilities (Plouzané, France) into an oxygenated (> 120 % of air
131 saturation) 400 L tank containing the water of the environment in which they were caught.

132 2.2.2. Rearing

133 Fish were acclimated in quarantine during 66 days in a single 2000 L tank with open circuit and
134 natural temperature that followed the natural variation of the bay of Brest. During this period,
135 they were fed a mix (from 25 to 100%) of frozen seafood and commercial pellets (NeoStart,
136 Le Gouessant, Lamballe, France) in order to acclimate them to pellets. After 30 days, fish were
137 then fed exclusively on commercial pellets for 36 days. After these 66 days of quarantine, fish
138 ($n=101$; 18.9 ± 0.2 cm, 73.6 ± 2.4 g) were transferred to six experimental 400 L tanks ($n=16-17$
139 individuals per tank, total $n = 101$) in open circuit, exposed to a 12h light / 12h dark
140 photoperiod cycle, and natural temperature cycle (mean = $14.5^\circ\text{C} \pm 0.14$, min-max = 10.3°C -
141 18.7°C). Before being transferred to their tanks, fish were anesthetized using MS-222 (tricaine
142 methanesulfonate, 0.1 g L^{-1}), individually weighed, measured and individually identified with
143 pit-tags (M120; biolog-id, Réseautique, Bernay, France). Fish were then progressively (from
144 25 to 100% of experimental diet in 2 weeks) fed with two experimental iso-proteic and iso-
145 lipidic diets, differing in their FA content (Table 1). These diets were formulated according to
146 the needs established for farmed European sea bass juveniles (Skalli and Robin, 2004). Both
147 diets were manufactured at INRAE (Donzacq, France). A control and a low DHA diet were
148 formulated using fish oil and microalgae oil (*Nannochloropsis* spp.), respectively. The two

149 conditions (hereafter called Control and Depleted, respectively) were reared in triplicate (n=
 150 51 fish for the Control condition and n= 50 for the Depleted condition). Fish were fed this diet
 151 once a day (0.6-2 % of total tank biomass, depending on water temperature) for a minimum
 152 of 163 days. The oxygen saturation in the tanks was daily controlled and was never below 90%.
 153 Every month, the diet quantity was adjusted by monitoring fish growth. For that, 24h-starved
 154 fish were anesthetized with MS-222 (0.1 g.L⁻¹) and then weighed (± 0.1 g) and measured (± 0.1
 155 cm).

156 Table 1: Formulation and fatty acid composition (% of total lipids) of the two experimental diets (Control and
 157 Depleted). ARA: Arachidonic acid; DHA: Docosahexaenoic acid; EPA: Eicosapentaenoic acid; FA: Fatty acids; LC
 158 PUFA: Long chain polyunsaturated fatty acids; MUFA; Monounsaturated fatty acids; PUFA: Polyunsaturated Fatty
 159 acids; SFA: Saturated Fatty acids. See in the next section of the material and methods section for fatty acid
 160 analysis protocol.

Ingredients (g 100g⁻¹)	Control diet	Depleted diet
Fish Meal	20	20
Wheat gluten	50	50
Canola oil	3	5
Fish oil	7	0
<i>Nannochloropsis</i> spp. Oil	0	5
Starch	6	6
Vitamins	4	4
Minerals	2	2
Cellulose	5	5
Betaine	3	3
Proximal composition (g 100g⁻¹ \pm SD)		
Proteins	59.2 \pm 1.8	59.5 \pm 1.8
Lipids	13.8 \pm 1.0	13.1 \pm 1.0
Nitrogen	9.5 \pm 0.3	9.5 \pm 0.3
FA composition (% of total FA \pm SD)		
14:0	4.9 \pm 0.5	2.2 \pm 0.5
15:0	0.3 \pm 0.5	0.2 \pm 0.5
16:0	15.1 \pm 1.2	12.8 \pm 1.0
17:0	0.1 \pm 0.5	0.1 \pm 0.5
18:0	3.2 \pm 0.5	1.2 \pm 0.5
20:0	0.4 \pm 0.5	0.4 \pm 0.5
22:0	0.2 \pm 0.5	0.2 \pm 0.5
Σ SFA	24.8 \pm 1.0	17.9 \pm 1.5
16:1n-7	4.8 \pm 0.5	9.4 \pm 0.8
16:1n-9	0.1 \pm 0.5	0.5 \pm 0.5
18:1n-7	2.8 \pm 0.5	2.0 \pm 0.5
18:1n-9	22.7 \pm 1.8	30.0 \pm 2.4
20:1n-9	1.5 \pm 0.5	0.6 \pm 0.5
Σ MUFA	35.7 \pm 2.3	43.8 \pm 2.6
18:2n-6	12.6 \pm 1.0	17.0 \pm 1.4

18:3n-3	2.9 ± 0.5	5.1 ± 0.5
20:4n-6	0.8 ± 0.5	1.5 ± 0.5
20:5n-3	10.7 ± 0.9	13.2 ± 1.1
22:5n-3	1.5 ± 0.5	1.2 ± 0.5
22:6n-3	5.3 ± 0.5	0.5 ± 0.5
∑ PUFA	39.6 ± 2.5	39.5 ± 2.4
∑ LC PUFA	18.6 ± 1.2	15.7 ± 1.0
∑ n-3	22.7 ± 0.5	19.9 ± 1.0
∑ n-6	14.0 ± 1.1	19.3 ± 1.2
EPA/DHA	2.0 ± 0.1	26.4 ± 0.5
ARA/EPA	0.07 ± 0.0	0.11 ± 0.0

Analyzed by UpScience
(St Nolff, France)

161 Fish meal: LT70 Sopropêche; Wheat gluten: Roquette; Canola oil: Oléandes; FishOil: Polaris
162 Omegavie®; *Nannochloropsis* spp oil: Polaris; Starch: Roquette; Vitamin premix (IU or mg kg⁻¹ diet):
163 DL-a tocopherol acetate 60 IU, sodium menadione bisulphate 5 mg, retinyl acetate 15,000 IU, DL-
164 cholecalciferol 3000 IU, thiamin 15 mg, riboflavin 30 mg, pyridoxine 15 mg, B12 0.05 mg, nicotinic acid
165 175 mg, folic acid 500 mg, inositol 1000 mg, biotin 2.5 mg, calcium pantothenate 50 mg, choline chloride
166 2000 mg (UPAE, INRAE); Mineral premix (g or mg kg⁻¹ diet): calcium carbonate (40% Ca) 2.15 g,
167 magnesium oxide (60% Mg) 1.24 g, ferric citrate 0.2 g, potassium iodide (75% I) 0.4 mg, zinc sulfate
168 (36% Zn) 0.4 g, copper sulfate (25% Cu) 0.3 g, manganese sulfate (33% Mn) 0.3 g, dibasic calcium
169 phosphate (20% Ca, 18% P) 5 g, cobalt sulfate 2 mg, sodium selenite (30% Se) 3 mg, KCl 0.9 g, NaCl
170 0.4 g (UPAE, INRAE).

171 2.3. Swimming challenge

172 2.3.1. Experimental setup

173 Swimming and metabolic performances were acquired on 18 fish per experimental condition,
174 using two swim tunnel respirometers in parallel (Loligo Systems, Tjele, Denmark) filled with
175 the same water as those in the fish tanks. For each tunnel, the respirometer (10L) was
176 composed of a swim chamber (40Lx10Hx10W cm) and a hydraulic system that created a
177 laminar flow thanks to a honeycomb structure placed upstream of the swim chamber. An
178 external motor generated the flow with a propeller and the experimenter controlled the
179 speed. Both motors were calibrated using a current meter before the experiments. In both
180 tunnels, a flush pump was used to maintain the oxygen level above 85% in the swim chamber.
181 Black shelter on the side of the swim chamber and mild lightning was used to avoid any
182 disturbance of the animal during the experiment. Experiments were continuously monitored
183 using webcams (Logitech C920s PRO) placed above the swim chamber that were displayed live
184 on a computer. Oxygen levels were measured using oxygen probes (FireSting O₂, PyroScience,

185 Germany) calibrated before each experiment and placed inside the swim chamber. The probes
186 monitored oxygen level and temperature every second and data were acquired using the
187 software PyroScience Workbench (V1.3.9.2140).

188 2.3.2. Swimming protocol

189 Before each experiment, two fish (one per experimental condition) were electronically
190 identified, isolated from their rearing tanks to be fasted for a minimum of 48h (Claireaux et
191 al., 2006; Dupont-Prinet et al., 2010). Following this fasting period, i.e. the day before the
192 swimming test, after 4:00 pm, fish were anesthetized with MS-222, measured in a bucket filled
193 with seawater to further adjust the current velocity in body length per second (BL s^{-1}). Fish
194 were then transferred from the acclimation tank to the swim chamber of the swim tunnel in
195 a plastic bag filled with seawater (without exposing the gills to the air) (McKenzie et al., 2007).
196 After a few minutes (~ 10 min) recovery of the fish from the anaesthesia, fish were trained in
197 the swim chamber for 10 min by progressively increasing the velocity of the current. After
198 training, the fish remained overnight in the swim tunnel at a low velocity (0.5 BL s^{-1}). During
199 all night, oxygen consumption and temperature were recorded, and the oxygen level in the
200 swim chambers was maintained thanks to the flushing pump with cycles of 15 min of
201 measurement and 5 min of flushing. The following morning, a step protocol experiment (Brett,
202 1964) was conducted to measure swimming performance. Swimming performance was
203 assessed by measuring the critical swimming speed (U_{crit} ; the maximum velocity a fish can
204 sustain aerobically; Brett, 1964) and the associated oxygen consumption. With intervals of 20
205 min, the current velocity was increased for 5 min following this protocol: increments of 1.5 BL
206 s^{-1} from 0.5 to 3.5 BL s^{-1} , then increments of 0.75 BL s^{-1} until fish exhaustion.

207 During each swimming step of the protocol (20 min), the flushing pump was turned off and
208 decreasing oxygen level corresponding to fish oxygen consumption was measured. During the
209 speed-up steps (5 min), the flushing pump was turned on, allowing the restoration of oxygen
210 levels that were never under 75%. Fish were considered exhausted when they failed to swim
211 off the grid for 15 seconds after light stimulation. When the exhaustion was reached, the
212 velocity of the current was immediately reduced to the recovery speed (0.5 BL s^{-1}). The fish
213 then entered a recovery period during which the oxygen consumption was measured, as
214 previously described (i.e. 20 min measurement, 5 min flush) for 1 hour (= 3 measurements),

215 to assess the fish recovery capacity in terms of excess post-oxygen consumption (EPOC). EPOC
216 quantifies the energy and time required to restore tissue and cell storage of oxygen,
217 metabolite balance, such as lactate and glycogen, and other metabolic functions such as ionic
218 and osmotic balance (Lee et al., 2003).

219 After the recovery period, the fish was taken out of the swim chamber with a net, and
220 immediately euthanized with MS-222 (0.4 g L⁻¹). Its width, height, weight and length were
221 measured, and white muscle (sampled on the left side, just anterior to the head), liver
222 (without gallbladder), and brain were immediately sampled and flash frozen in liquid nitrogen
223 for further fatty acid and gene expression analyses. Before and after each experiment, the
224 background microbial respiration was measured for 1h in the swim chamber without fish. At
225 the end of each experiment, the swim tunnel was fully cleaned with bleach tabs and rinsed
226 three times with fresh water. The tunnels were then rinsed with and filled again with UV-
227 treated sea water. During the swimming challenge, three fish (2 in the Control condition and
228 1 in the Depleted condition), apparently healthy, died overnight, during the recovery period
229 before the swimming test. At the end of the experiment, 16 fish remained in the Control
230 condition and 17 fish remained in the Depleted condition.

231 2.4. Calculation of metabolic and swimming performance variables

232 2.4.1. Growth performance

233 For each individual, the Specific Growth Rate (SGR; % per day; Lugert et al., 2016) was
234 calculated over the 5 months experimental period using the following equation (1):

$$235 \quad SGR = 100 \times \left(\frac{\log(W_{final}) - \log(W_{initial})}{D} \right) \quad (1)$$

236 Where W_{final} is the weight at the end of the experiment, $W_{initial}$ is the weight at the beginning
237 of the experiment and D is the number of days between the disposal into experimental
238 condition and the end of the experiment (162-192 days).

239 Fulton condition factor (CF, arbitrary unit) (Fulton, 1904) was also calculated over the 5
240 months of conditioning using the following equation (2):

$$241 \quad CF = 100 \times \left(\frac{W}{TL^3} \right) \quad (2)$$

242 Where W is the weight (g) and TL is the total length (cm) of the fish.

243 2.4.2. Critical swimming speed

244 U_{crit} (BL s^{-1}) was calculated based on the following equation (3) (Brett, 1964):

$$245 \quad U_{crit} = U_{max} + \frac{t_1}{t} \times U_1 \quad (3)$$

246 Where U_{max} (BL s^{-1}) is the highest velocity reached by the individual during a whole swimming
247 step (i.e. 20 min), t_1 (min) is the time the individual spent at the exhaustion velocity, t (min) is
248 the time of a complete swimming phase (i.e. 20 min), and U_1 (BL s^{-1}) is the increment of velocity
249 before exhaustion of the fish (i.e. 1.5 or 0.75 BL s^{-1}).

250 Correction for solid blocking effect was made for all fish (Bell and Terhune, 1970), and the
251 maximum cross section area of the fish ranged from 7 to 14% of the swim section area for
252 length ranging from 17.6 to 23.4 cm.

253 2.4.3. Oxygen consumption

254 The MO_2 (mg O_2 kg^{-1} h^{-1}) was calculated based on the equation (4) (Lefrançois and Claireaux,
255 2003).

$$256 \quad M_{O_2_{meas}} = \left[\left(\frac{\Delta[O_2]}{\Delta t} - \frac{\Delta O_2}{\Delta t_{bact}} \right) \right] \times \left(\frac{v}{m} \right) \quad (4)$$

257 Where $\Delta[O_2]$ (mg O_2 L^{-1}) is the decrease in oxygen concentration relative to oxygen
258 consumption measured in the swim chamber over time Δt (hours), v is the volume of the swim
259 tunnel (10 L) minus the volume of the fish, and m is the fish weight (kg). $\Delta[O_2]/\Delta t$ is obtained
260 by plotting $[O_2]$ versus time to adjust a linear regression (Graphical Analysis 3.4, Beaverton,
261 OR, USA). Only slopes with a coefficient of regression (R^2) above 0.95 were considered. The
262 slope corresponding to the microbial background respiration was calculated before and after
263 each experiment, and the $\Delta[O_2]/\Delta t_{bact}$, which is the mean of these two measurements, was
264 subtracted from the MO_2 measured with fish.

265 As the weight of an animal influences its respiratory metabolism, MO_2 was standardized with
266 a standard fish mass of 100 g (MO_2) (Lefrançois et al., 2001; Schurmann and Steffensen, 1997),
267 with the following equation (5):

268
$$M_{O_2} = M_{O_2\text{meas}} \times \left(\frac{m}{m_{\text{corrected}}} \right)^{1-A} \quad (5)$$

269 Where $MO_{2\text{meas}}$ is the calculated oxygen consumption obtained with the equation (5), m is the
 270 fish weight (kg), and $m_{\text{corrected}}$ is the standard mass (100 g). A is the allometric exponent of the
 271 relationship between metabolic rate and fish mass. We used a value of 0.8 as it has been
 272 previously used for *Dicentrarchus labrax* (Claireaux et al., 2006), and commonly used in teleost
 273 species (Kunz et al., 2018).

274 2.4.4. Metabolic rates

275 Standard Metabolic rate (SMR; mg O₂ kg⁻¹ h⁻¹) was extrapolated at the intercept (6) (i.e. MO₂
 276 when U = 0 BL s⁻¹; Brett, 1964):

277
$$M_{O_2} = SMRe^{bU} \quad (6)$$

278 Where SMR is the intercept, b is a constant and U is the swimming speed (BL s⁻¹).

279 Maximal Metabolic Rate (MMR; mg O₂ kg⁻¹ h⁻¹) was estimated by taking the highest value of
 280 MO₂ during the swimming challenge (Norin and Clark, 2016).

281 Aerobic scope (AS; mg O₂ kg⁻¹ h⁻¹) was then calculated with the following equation (7)
 282 (Lefrançois and Claireaux, 2003):

283
$$AS = MMR - SMR \quad (7)$$

284 EPOC (mg O₂ kg⁻¹) was calculated by (1) subtracting the baseline value of MO₂ (i.e. the value
 285 of MO₂ measured just before starting the experiment) from the three MO₂ values calculated
 286 for the post exercise phase, then (2) integrating the area bounded between this new MO₂
 287 values and time using Graphical Analysis vs 3.4 (Beaverton, OR, USA) (Lee et al., 2003). EPOC
 288 is the energy and time needed to return metabolic processes to their resting state, following
 289 intense exercise (Lee et al., 2003).

290 The net cost of transport at maximum exercise (NCOT; mg O₂ kg⁻¹ m⁻¹) was calculated as in
 291 (Clark et al., 2011) following equation (8):

292
$$NCOT = \frac{(MMR - SMR)}{U_{\text{crit}}} \quad (8)$$

293 Where U_{crit} is expressed in $m \text{ min}^{-1}$, MMR and SMR in $mg \text{ O}_2 \text{ kg}^{-1} \text{ min}^{-1}$.

294 2.5. Fatty acid analysis

295 The fatty acid composition of liver, muscle and brain of all individuals tested in the swim tunnel
296 ($n_{\text{Control}}=15$; $n_{\text{Depleted}}=16$) was measured. For each tissue, total lipids were extracted by
297 grounding flash frozen tissues (whole liver, whole brain, and about 100 mg of muscle) into a
298 homogeneous powder in liquid nitrogen, and by diving ~50 g of each tissue into a 6 mL mixture
299 of $\text{CHCl}_3/\text{MeOH}$ (2:1, v/v; Folch, 1957). The rest of the grounded liver was preserved at -80°C
300 for further gene expression measurement (see 2.6).

301 2.5.1. Lipid class separation

302 For each total lipid sample, extracted lipids were separated into neutral lipid (NL,
303 corresponding to the reserve lipids) and polar lipid (PL, corresponding to the membrane lipids)
304 fractions following the method described by Le Grand et al., (2014), and using an aliquot ($\frac{1}{6}$)
305 of the total lipid extract. Briefly, the lipid extract aliquot was evaporated to dryness under
306 nitrogen, recovered with three washings of 0.5 mL of chloroform/methanol (98:2, v/v), and
307 deposited at the top of a silica gel column (40 mm \times 4 mm, silica gel 60 A 63–200 μm
308 rehydrated with 6% H_2O (70–230 mesh)). NL were eluted with 10 mL of chloroform/methanol
309 (98:2, v/v) and collected in a glass vial containing 2.3 μg of internal standard (tricosanoic acid,
310 C23:0). PL were then eluted with 20 mL of MeOH and collected in the same way as NL. Samples
311 from both fractions were evaporated to dryness using a rotating evaporator (Genevac).

312 2.5.2. Transesterification of neutral and polar lipid fractions

313 NL and PL fractions were processed to obtain Fatty Acid Methyl Esters (FAME), following a
314 protocol modified from Mathieu-Resuge et al., (2019). 1 mL of KOH/MeOH (5.6:94.4; v/v) was
315 added. Samples were then heated at 80°C during 30 min. After cooling, 800 μL of $\text{H}_2\text{SO}_4/\text{MeOH}$
316 (3.4%, v/v) was added and heated at 100°C for 10 min in a dry bath. After cooling, 800 μL of
317 hexane and 1.5 mL of hexane-saturated distilled water were added to the mixture. After a
318 homogenization and centrifugation at 738 g during 1 min at 20°C , a removal of the aqueous
319 phase was realized, the hexane phase, containing FAME, was washed two more times with
320 hexane-saturated distilled water.

321 2.5.3. FAME analysis

322 FAME were analyzed in a Varian CP8400 gas chromatograph (GC; Varian Inc., CA, USA) coupled
323 with a flame-ionization detector (FID) as described by Mathieu-Resuge et al., (2019). FAME
324 were injected in split less-mode in parallel on two different columns (DBWAX 30 m × 0.25 mm
325 ID × 0.2 μm and DB5 30 m × 0.25 mm ID × 0.2 μm, Agilent). Identification of FAME was realized
326 by comparison of their retention time using those of commercial standards (Supelco 37
327 Component FAME Mix, PUFA No.1 and No.3, and Bacterial Acid Methyl Ester Mix, Sigma, MO,
328 USA). Internal standard allowed to calculate FA content (μg mg⁻¹ WW). Fatty acid proportion
329 was defined as the mass percentage of each fatty acid to the total fatty acid content. We
330 calculated the fish tissue (percentage in PL)/diet ratio (percentage in total lipids) for DHA and
331 EPA.

332 2.6. Gene expression analysis

333 Total RNA were extracted from the frozen liver powder (n=36) using Extract-all reagent
334 (Eurobio; Courtaboeuf, Essonne, France) coupled with purification steps on a Nucleospin RNA
335 column as described by Mazurais et al., (2020). The extraction protocol included one step of
336 DNase treatment (Macherey-Nagel, Düren, Germany). Concentrations and purity of extracted
337 RNA were measured using a ND-1000 NanoDrop spectrophotometer (ThermoScientific Inc.,
338 Waltham, MA, USA). A 4150 TapeStation System (Agilent Technologies Inc, Santa Clara, CA,
339 USA) was used to evaluate the RNA integrity (RIN) and only samples having a RIN ≥ 8 were
340 used (Control n= 16; Depleted n = 14). For each sample, two positive and one negative reverse
341 transcription (RT) reactions for cDNA synthesis were performed using iScript cDNA Synthesis
342 kit (Bio-Rad Laboratories Inc., Hercules, CA, USA), as described in Mazurais et al., (2020). The
343 levels of relative expression of five genes of interest were investigated by qPCR using a CFX96
344 Touch Real-Time PCR Detection system (Bio-Rad Laboratories Inc.). The five genes of interest
345 were: fatty acid desaturase 2 (*fads2*), lipoprotein lipase (*lpl*), Stearoyl-CoA desaturase 1b
346 (*scd1b*), fatty acid elongase 6 (*elovl6*) and fatty acid synthase (*fas*; Table S1). These genes were
347 selected because they play a role in LC-PUFA or lipoprotein metabolism (Rimoldi et al., 2016).
348 The expression of these transcripts of interest was expressed relative to that of three
349 housekeeping genes (elongation factor 1-alpha *ef1*; beta actin *actin*, and ribosomal protein
350 L13a *l13a*; Table S1) that met the stability requirements of the CFX Maestro software (average
351 M value=0.68). Primers were designed from mRNA sequences available for *D. labrax* on
352 GenBank to obtain PCR products ranging from 150 to 200 bp using Primer 3 software (Table

353 S1). The amplicon specificity was checked looking at the unique melting curve. Relative
354 transcript levels were normalized to these reference genes using the $\Delta\Delta C_t$ method (Livak and
355 Schmittgen, 2001), with the control samples automatically selected by the software.

356 2.7. Statistical analysis

357 All analyses were performed using RStudio (v.4.2.1). The effect of dietary treatment on growth
358 performance, metabolic variables (SMR, MMR, AS, EPOC and NCOT), FA proportions, gene
359 expression were tested with linear mixed models (*lme4* package, *lmer* function). If necessary
360 (i.e non-normal residuals), data were transformed to log (gene expression data). In all linear
361 models, we used dietary treatment (i.e. two levels: Depleted and Control) as a fixed factor,
362 and the tank number as a random factor. The significance of models was tested using type II
363 ANOVA after ensuring that the assumptions were met (package *performance*, *check_model*
364 function). Finally, the correlations between DHA proportions and growth performance were
365 tested using Spearman's correlation. Significance was accepted at $p < 0.05$.

366 3. Results

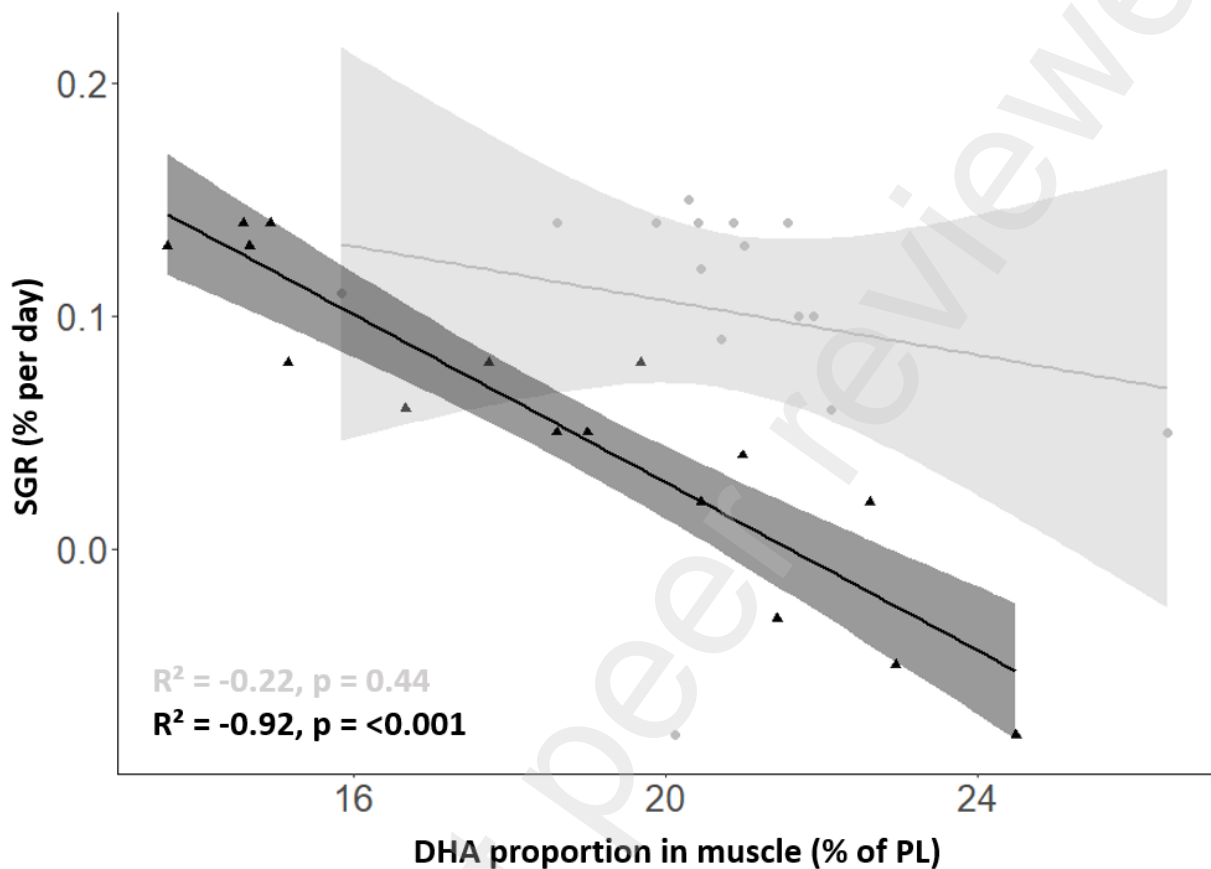
367 3.1. Growth performance

368 The results concerning growth performance are summarized in Table 2. The SGR calculated
369 over the 162-192 days of experiment was significantly two times lower in the Depleted groups
370 compared to the Control groups (Table 2). Three individuals from the Depleted condition had
371 negative SGR but none in the Control condition. However, neither TL nor weight, all calculated
372 at the end of the experiment, were significantly affected by the dietary treatment ($p > 0.05$).
373 Fulton's K showed a non-significant trend ($p = 0.05$). In the Depleted group, the SGR was
374 negatively correlated with the DHA proportion in muscle, but not with those in liver or brain
375 (Figure 1).

376 Table 2: Growth performance and condition factor of European seabass juveniles fed the Control diet (n=15) or
377 the Depleted diet (n=16). SGR: Specific Growth Rate (% per day) calculated over the experimental period (i.e.
378 162-192 days); CF: Condition Factor (Fulton's K, Arbitrary Unit AU), TL: Total Length (cm) and final weight (g)
379 calculated at the end of the experimental period (i.e. at 162-192 days). Data are presented as mean \pm Standard
380 Error of the Mean (SEM). Statistical difference is expressed by the p-value obtained from an Anova on the mixed
381 linear models.

	Control group	Depleted group	p-value	Df	F value
SGR (% per day)	0.1 \pm 0.0	0.05 \pm 0.0	0.04	1	4.6

Final CF (AU)	1.2 ± 0.0	1.1 ± 0.0	0.05	1	4.1
Final TL (cm)	21.1 ± 0.3	20.8 ± 0.4	0.59	1	0.3
Final Weight (g)	114.9 ± 5.6	105.9 ± 6.9	0.32	1	1.0



382 Figure 1: Spearman correlation between Specific Growth Rate (SGR) and proportion of DHA in polar lipids (PL) of
 383 muscle. The grey regression line represents the Control condition (n=15) and the black regression line represents
 384 the Depleted condition (n=16).

385 3.2. Fatty acid composition

386 3.2.1. Fatty acid composition in PL

387 The fatty acid composition of fish is presented in Tables 3-6.

388 In PL of all tissues (Table 3, 4, 5), the main FA families (SFA, MUFA, PUFA) were present in
 389 similar proportions in both Control and Depleted dietary groups ($p > 0.05$). Fewer differences
 390 in FA composition were found in the brain between the two groups (only two FA, including
 391 24:1n-9 and DHA) compared to the liver and muscle (six FA).

392 The DHA proportions in PL were lower in all organs of the Depleted fish compared to the
 393 Control fish. This difference in DHA was the greatest in the liver, where DHA was 28% lower in
 394 the Depleted group compared to the Control group, while it was 15% and 11% lower in the

395 muscle and brain of Depleted fish compared to Control fish, respectively. The EPA proportions
396 in PL were higher in the Depleted group compared to the Control group in the liver and in the
397 muscle. This resulted in a twofold higher EPA/DHA ratio in the liver of the Depleted group
398 compared to the Control group (Table 3).

399 The total n-3 proportions in PL did not follow the same trend as DHA, and was significantly
400 lower only in the liver of the Depleted group, but not in the muscle nor in the brain.

401 The arachidonic acid (ARA, 20:4n-6) proportions were higher in the Depleted group in both
402 the muscle and the liver, but not in the brain. However, 18:2n-6 proportions were similar
403 between groups despite the dietary differences (Table 3, Table 4, Table 5).

404 3.2.1. Fatty acid composition in NL

405 Concerning NL (Table 6), the fatty acid profile in muscle reflected the FA profile of the diet
406 more than in PL, especially for 14:0, 16:1n-7 and 18:1n-9. DHA was 1.5 times higher in the
407 Control group compared to the Depleted group.

408 In both dietary conditions, all tissues showed higher levels of DHA in the tissues in both NL
409 and PL compared to the DHA contained in the diet. Although DHA was present at only 0.5% in
410 the Depleted diet, it was present in the NL and PL of the three tissues, with higher proportions
411 in the PL than in the NL.

412 The ratio of DHA and EPA between tissue and diet is shown in Figure 3. If this ratio is greater
413 than 1, this indicates that the FA is selectively retained or synthesised in the tissue, reflecting
414 that the dietary availability of this FA was below the physiological requirement. If this ratio is
415 equal to one, it indicates that the supply of this FA meets the physiological requirement. For
416 both experimental groups the tissue/diet DHA ratio was above 1 and was more than 30 times
417 higher for the Depleted group compared to the Control group (Figure 3A). For the Depleted
418 group, the brain had the highest ratio and liver had the lowest, but these ratios were still very
419 high (37.9 and 32.8, respectively). The tissue/diet EPA ratio was above 1 in the liver and
420 muscle, but was lower than one in the brain (Figure 3B).

421 Table 3: Fatty acid profiles of Polar Lipids (% of total FA) in the liver of European sea bass juveniles fed the Control
422 (n=15) and the DHA Depleted (n=16) diets. PL: polar lipids. Data are presented as mean \pm SEM. Statistical
423 significance is indicated by the p-value.

PL FA	Liver	Statistics
-------	-------	------------

	Control	Depleted	p-value
16:0	16.7 ± 0.5	15.7 ± 0.4	0.12
18:0	10.8 ± 0.4	11.2 ± 0.4	0.42
24:0	0.1 ± 0.0	0.2 ± 0.0	0.04
Σ SFA	28.8 ± 0.5	28.3 ± 0.2	0.45
16 :1n-7	1.7 ± 0.1	2.0 ± 0.1	0.02
16 :1n-9	0.8 ± 0.0	0.8 ± 0.0	0.33
18 :1n-7	2.5 ± 0.1	2.6 ± 0.1	0.47
18 :1n-9	16.0 ± 0.6	16.5 ± 0.4	0.27
20 :1n-9	0.7 ± 0.0	0.8 ± 0.0	0.002
24 :1n-9	0.4 ± 0.0	0.3 ± 0.0	0.70
Σ MUFA	22.5 ± 0.7	23.5 ± 0.5	0.12
18:2n-6	4.7 ± 0.1	5.1 ± 0.3	0.09
18 :3n-3	0.7 ± 0.0	0.8 ± 0.1	0.09
20 :4n-6	3.7 ± 0.1	5.4 ± 0.1	<0.001
20 :5n-3	11.2 ± 0.3	15.2 ± 0.4	0.002
22 :5n-3	1.6 ± 0.1	1.5 ± 0.1	0.08
22 :6n-3	22.8 ± 0.4	16.4 ± 0.7	0.002
Σ PUFA	48.0 ± 0.6	47.3 ± 0.5	0.38
Σ LC-PUFA	40.5 ± 0.7	39.3 ± 0.7	0.14
Σ n-6	9.9 ± 0.2	12.0 ± 0.3	<0.001
Σ n-3	37.2 ± 0.6	34.4 ± 0.6	0.03
Σ DMA	0.4 ± 0.0	0.5 ± 0.1	0.11
EPA/DHA	0.5 ± 0.0	1.0 ± 0.1	0.02

424

425 Table 4: Fatty acid profiles of Polar Lipids (% of total FA) in the muscle of European sea bass juveniles fed the
 426 Control (n=15) and the DHA Depleted (n=16) diets. PL: polar lipids Data are presented as mean ± SEM. Statistical
 427 significance is indicated by the p-value.

PL FA	Muscle		Statistics p-value
	Control	Depleted	
16:0	20.5 ± 0.5	21.1 ± 0.2	0.25
18:0	7.6 ± 0.2	7.2 ± 0.1	0.63
24:0	0.2 ± 0.0	0.2 ± 0.0	0.88
Σ SFA	29.4 ± 0.4	29.3 ± 0.2	0.77
16 :1n-7	1.5 ± 0.2	1.7 ± 0.1	0.37
16 :1n-9	0.4 ± 0.0	0.5 ± 0.0	0.05
18 :1n-7	2.3 ± 0.0	2.1 ± 0.1	0.006
18 :1n-9	14.4 ± 0.5	13.8 ± 0.3	0.29

17

20 :1n-9	0.6 ± 0.0	0.6 ± 0.0	0.17
24 :1n-9	0.1 ± 0.0	0.1 ± 0.0	0.99
Σ MUFA	19.7 ± 0.7	19.1 ± 0.3	0.41
18:2n-6	5.5 ± 0.2	5.5 ± 0.2	0.86
18 :3n-3	0.8 ± 0.0	0.9 ± 0.0	0.005
20 :4n-6	2.5 ± 0.1	3.4 ± 0.1	<0.001
20 :5n-3	13.7 ± 0.4	16.2 ± 0.5	<0.001
22 :5n-3	2.4 ± 0.0	2.0 ± 0.1	0.026
22 :6n-3	20.8 ± 0.6	18.6 ± 0.8	0.04
Σ PUFA	48.9 ± 0.7	49.7 ± 0.4	0.93
Σ LC-PUFA	41.4 ± 0.8	41.4 ± 0.7	0.98
Σ n-6	9.7 ± 0.1	10.7 ± 0.3	0.002
Σ n-3	37.0 ± 0.9	36.8 ± 0.7	0.32
Σ DMA	2.0 ± 0.1	1.9 ± 0.1	0.91
EPA/DHA	0.7 ± 0.0	0.9 ± 0.1	<0.001

428

429 Table 5: Fatty acid profiles of Polar Lipids (% of total FA) in the brain of European sea bass juveniles fed the
 430 Control (n=15) and the DHA Depleted (n=16) diets. PL: polar lipids. Data are presented as mean ± SEM. Statistical
 431 significance is indicated by the p-value.

PL FA	Brain		Statistics p-value
	Control	Depleted	
16:0	17.0 ± 0.2	16.5 ± 0.3	0.21
18:0	9.1 ± 0.2	8.9 ± 0.1	0.34
24:0	1.7 ± 0.0	1.8 ± 0.1	0.22
Σ SFA	27.9 ± 1.2	28.4 ± 0.4	0.76
16 :1n-7	2.4 ± 0.0	2.5 ± 0.0	0.52
16 :1n-9	1.5 ± 0.0	1.5 ± 0.0	0.19
18 :1n-7	1.5 ± 0.0	1.4 ± 0.0	0.47
18 :1n-9	19.7 ± 0.3	19.7 ± 0.2	0.95
20 :1n-9	1.3 ± 0.0	1.3 ± 0.0	0.62
24 :1n-9	4.6 ± 0.1	4.9 ± 0.2	0.37
Σ MUFA	33.1 ± 1.3	32.4 ± 0.4	0.61
18:2n-6	0.5 ± 0.0	0.5 ± 0.0	0.84
18 :3n-3	0.1 ± 0.0	0.1 ± 0.0	0.31
20 :4n-6	3.3 ± 0.0	3.5 ± 0.1	0.11
20 :5n-3	3.5 ± 0.1	3.7 ± 0.1	0.08
22 :5n-3	0.9 ± 0.0	1.0 ± 0.0	0.07
22 :6n-3	20.8 ± 0.3	19.4 ± 0.5	0.04
Σ PUFA	31.3 ± 0.3	30.7 ± 0.5	0.47

18

Σ LC-PUFA	29.1 ± 0.2	28.3 ± 0.5	0.13
Σ n-6	4.8 ± 0.1	5.2 ± 0.2	0.03
Σ n-3	26.0 ± 0.3	24.9 ± 0.5	0.26
Σ DMA	7.4 ± 0.2	8.3 ± 0.3	0.03
EPA/DHA	0.17 ± 0.0	0.2 ± 0.0	0.06

432

Preprint not peer reviewed

434 Table 6: Fatty acid profiles of Neutral Lipids (% of total FA) in the muscle of European sea bass juveniles fed the
 435 Control (n=15) and the DHA Depleted (n=16) diets. NL: neutral lipids. Data are presented as mean \pm SEM.
 436 Statistical significance is indicated by the p-value.

NL FA	Muscle		Statistics p-value
	Control	Depleted	
14:0	2.8 \pm 0.1	2.3 \pm 0.1	<0.001
16:0	19.0 \pm 0.2	18.8 \pm 0.2	0.52
18:0	4.2 \pm 0.1	3.9 \pm 0.1	0.20
Σ SFA	26.8 \pm 0.3	25.8 \pm 0.3	0.11
16 :1n-7	5.6 \pm 0.1	7.1 \pm 0.2	<0.001
18 :1n-7	3.2 \pm 0.0	3.0 \pm 0.1	0.32
18 :1n-9	30.2 \pm 0.3	32.6 \pm 0.3	<0.001
20 :1n-9	1.8 \pm 0.0	1.8 \pm 0.1	0.43
Σ MUFA	43.2 \pm 0.4	47.0 \pm 0.5	<0.001
18 :2n-6	9.5 \pm 0.2	9.2 \pm 0.4	0.66
18 :3n-3	1.6 \pm 0.0	1.8 \pm 0.1	0.07
20 :4n-6	0.5 \pm 0.0	0.7 \pm 0.0	<0.001
20 :5n-3	6.6 \pm 0.3	6.9 \pm 0.3	0.58
22 :5n-3	1.2 \pm 0.1	0.7 \pm 0.1	<0.001
22 :6n-3	4.4 \pm 0.1	2.8 \pm 0.1	<0.001
Σ PUFA	28.7 \pm 0.5	26.2 \pm 0.5	<0.001
Σ LC-PUFA	14.3 \pm 0.4	12.5 \pm 0.4	0.005
Σ n-6	11.4 \pm 0.2	11.0 \pm 0.7	0.58
Σ n-3	13.8 \pm 0.5	12.2 \pm 0.4	<0.001
Σ DMA	0.5 \pm 0.0	0.3 \pm 0.0	<0.001
EPA/DHA	1.5 \pm 0.1	2.6 \pm 0.2	<0.001

437

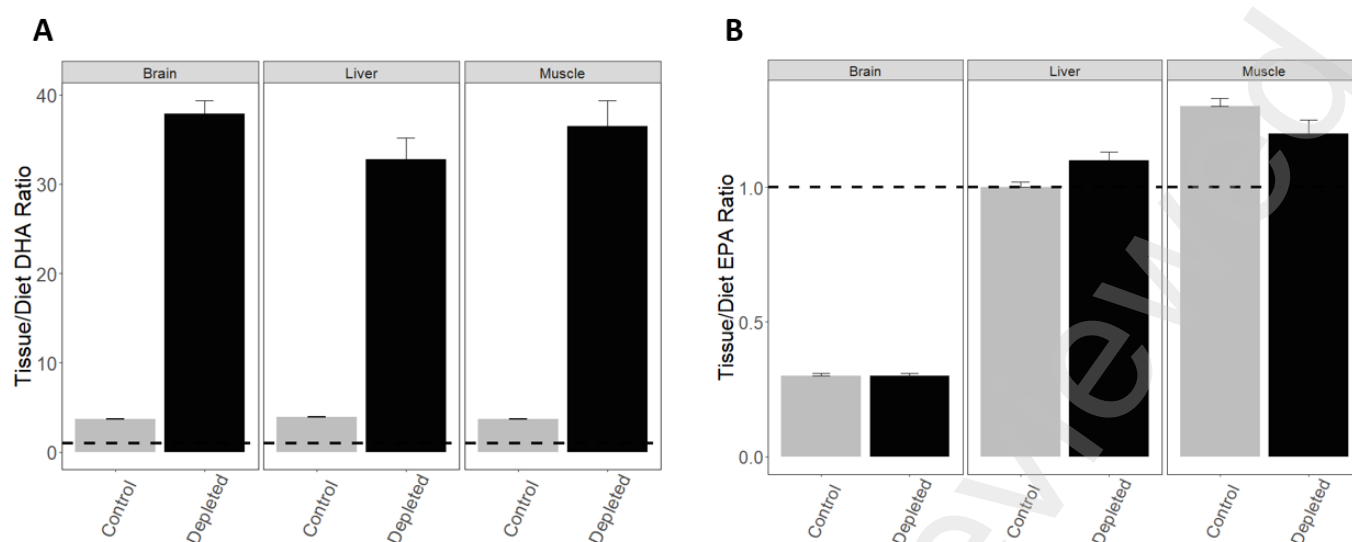
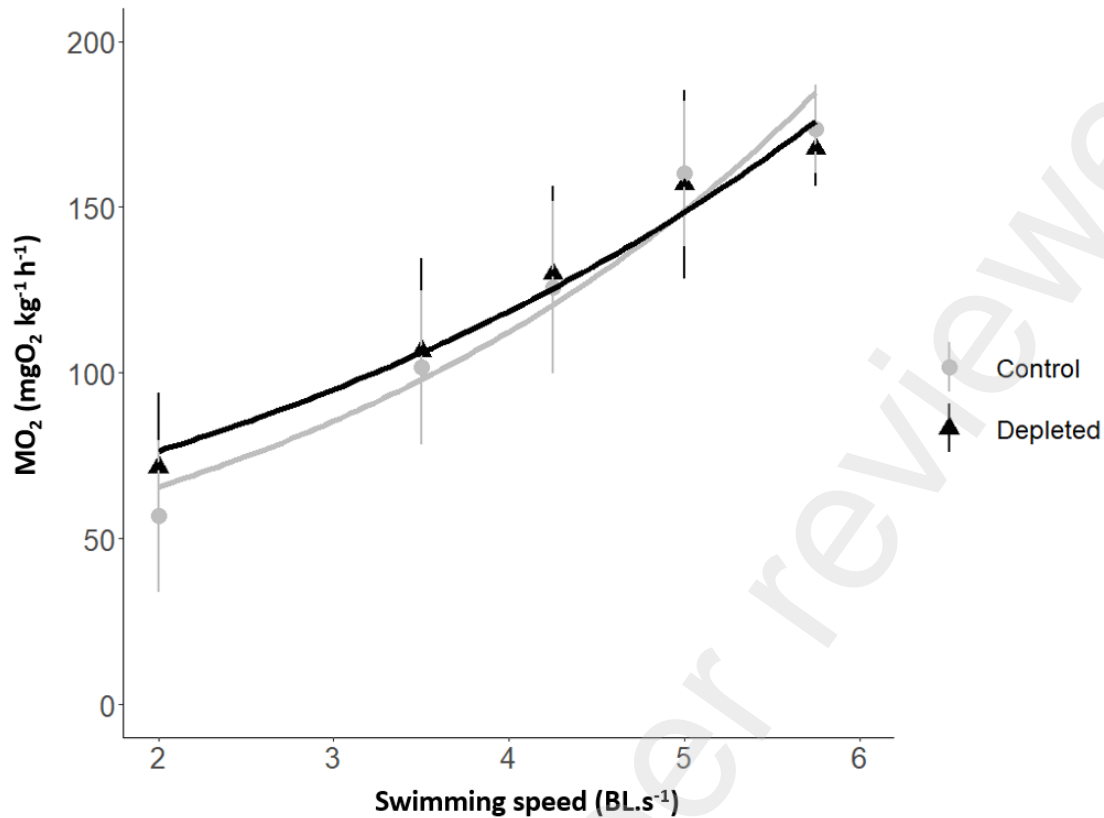


Figure 2: Ratio of FA between tissue and diet (\pm SEM) for DHA (A) and EPA (B) of European sea bass juveniles fed either a control or a DHA depleted diet. The grey bars represent the Control condition (n=15) and the black bars represent the Depleted condition (n=16). The horizontal dotted line represents the 1:1 ratio between the tissue and the diet. A ratio greater than 1 indicates that the FA is selectively retained or synthesised in the tissues, indicating that the dietary availability of this FA was below the physiological requirement. When this ratio is equal to one, it indicates that the supply of this FA meets the physiological requirement.

438 3.3. Swimming and metabolic performance

439 As expected, the MO_2 increased exponentially with the swimming speed for both dietary
 440 treatments (Figure 4). The metabolic variables (SMR, MMR, AS, EPOC and NCOT) and U_{crit} were
 441 not affected by the dietary treatment ($p > 0.05$; results summarized in Table 7).

442



443

444 Figure 3: Oxygen consumption (MO_2 , $mg\ O_2\ kg^{-1}\ h^{-1}$, \pm SEM) as a function of swimming speed (body length $BL\ s^{-1}$)
 445 for both dietary groups for European sea bass juveniles fed either a control or a DHA depleted diet. The Control
 446 group is represented by circles in grey ($n=14$) and the Depleted group is represented by the triangles in black
 447 ($n=16$). Both lines are exponential curves fitted on MO_2 as a function of swimming speed. (Control group curve:
 448 $y=32.833e^{0.3059x}$; $r^2 = 0.99$; Depleted group curve: $y=46.094e^{0.2356x}$; $r^2=0.99$).

449

450 Table 7: Metabolic and swimming performance for European sea bass juveniles fed either a Control diet or a DHA
 451 Depleted diet. Data are standard metabolic rate (SMR, $mg\ O_2\ kg^{-1}\ h^{-1}$), maximum metabolic rate (MMR, $mg\ O_2$
 452 $kg^{-1}\ h^{-1}$), aerobic scope (AS, $mg\ O_2\ kg^{-1}\ h^{-1}$), excess post-oxygen consumption (EPOC, $mg\ O_2\ kg^{-1}$)
 453 speed (U_{crit} , body length $BL\ s^{-1}$), and net cost of transport ($mg\ O_2\ kg^{-1}\ m^{-1}$). Data are presented as mean \pm SEM,
 454 n is the number of individuals statistically tested.

Dietary Condition	SMR	MMR	AS	EPOC	U_{crit}	NCOT
Control	27.1 ± 0.4 ($n=14$)	165.8 ± 1.8 ($n=14$)	138.6 ± 1.7 ($n=14$)	$1623.5 \pm$ 41.7 ($n=14$)	4.8 ± 0.1 ($n=14$)	2.3 ± 0.1 ($n=14$)
Depleted	27.0 ± 0.5 ($n=16$)	155.3 ± 1.6 ($n=16$)	128.2 ± 1.5 ($n=16$)	$1463.4 \pm$ 32.8 ($n=16$)	4.7 ± 0.1 ($n=16$)	2.2 ± 0.1 ($n=16$)

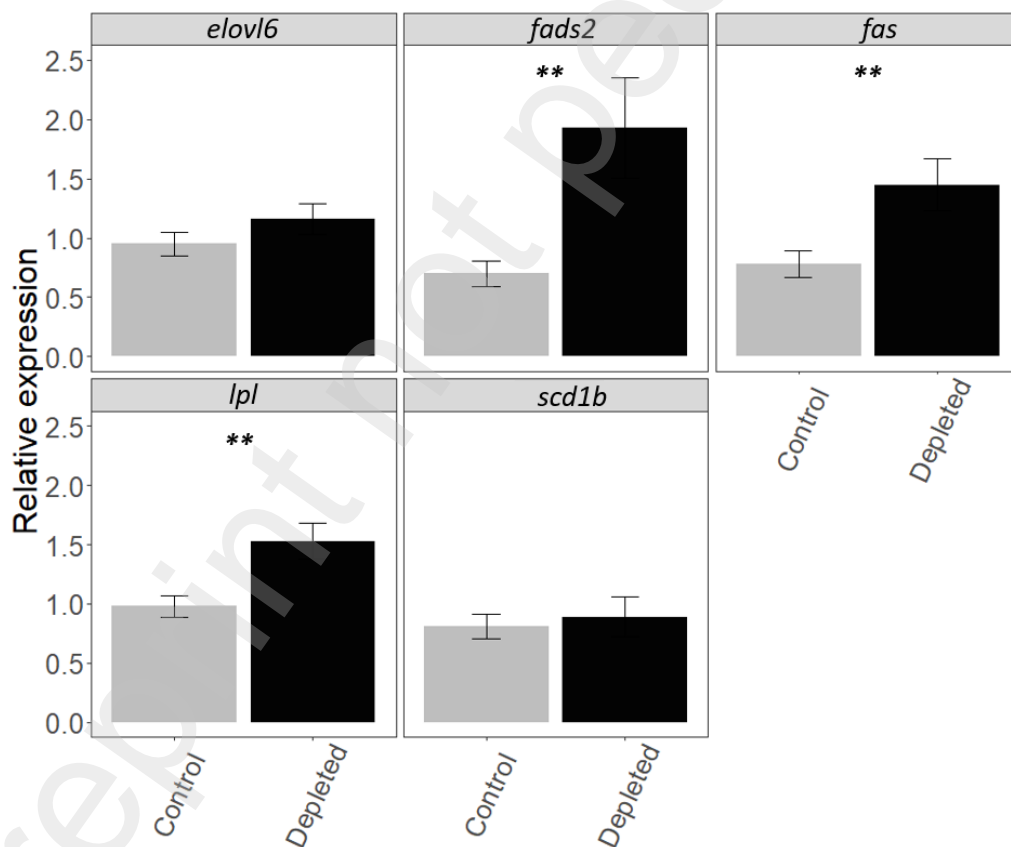
p-value	0.81	0.38	0.26	0.43	0.49	0.55
F value	0.07	0.9	1.4	0.62	0.48	0.02

455

456 3.4. Gene expression

457 The relative expression of *fads2*, *fas* and *lpl* transcripts measured in the liver were significantly
 458 higher in the Depleted fish than in the Control fish ($p < 0.01$, Figure 5). However, the relative
 459 gene expression of *elovl6* and *scd1b* were not significantly different between the two dietary
 460 groups (Figure 5).

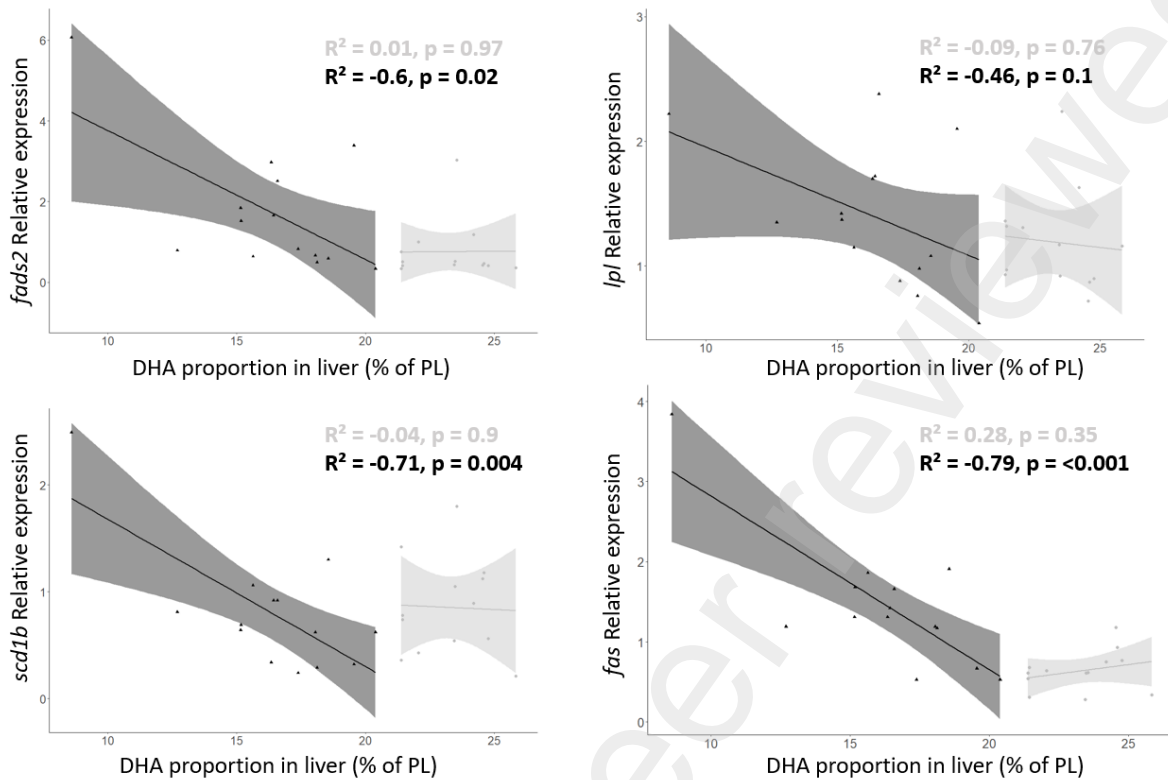
461 Significant negative correlations were found between the hepatic DHA proportions and the
 462 relative expressions of *fads2*, *fas*, *lpl* and *scd1b* for the Depleted group, but not for the Control
 463 one (Figure 6).



464

465 Figure 4: Relative expression of genes (\pm SEM) coding for enzymes involved in lipid metabolism and measured in
 466 the liver of European sea bass juveniles fed either a Control (n=16) or a DHA Depleted (n=14) diet. *elovl6* : fatty
 467 acid elongase 6, *fads2*: fatty acid desaturase 2, *fas*: fatty acid synthase, *lpl*: lipoprotein lipase, *scd1b*: stearyl-

468 CoA desaturase. Asterisks represent statistical significance between the two dietary conditions. Linear mixed
469 model. ** $p < 0.01$.



470

471 Figure 5: Spearman correlation between the DHA content in polar lipid (PL) of liver and the relative transcript
472 expressions of *fads2* (A), *fas* (B), *lpl* (C) and *scd1b* (D). The grey regression line represents the Control
473 (n=16) and the black regression line represents the Depleted condition (n=14).

474 4. Discussion

475 We investigated the effects of a long-term (5 months) dietary DHA limitation on wild-caught
476 European sea bass juveniles, in terms of growth, FA composition in tissue, swimming
477 performance and metabolic rates. The DHA proportions in the tissues of DHA Depleted fish
478 were significantly reduced compared to the Control fish, although they remained high
479 considering the extreme DHA limitation in their diet. The dietary DHA limitation negatively
480 affected growth, but did not modulate swimming performance nor metabolic rates. We found
481 high inter-individual variations in all measured traits, suggesting phenotypic plasticity.

482 4.1. Consequences of dietary DHA limitation on tissue FA proportion, gene
483 expression and fish growth

484 The fatty acid composition of fish tissue reflected that of their diet, especially for LC PUFA. In
485 particular, the dietary DHA deficiency was reflected in muscle, brain and liver.

486 In brain, results show that despite slightly more elevated ARA levels and the alterations in
487 DHA, the overall LC PUFA content in PL remained relatively stable, suggesting that brain lipid
488 homeostasis might be more resistant to dietary depletion than liver and muscle (Pilecky et al.,
489 2021). This suggests the preservation of neural and cognitive functions of fish, which is in
490 accordance with previous studies (Carvalho et al., 2022; Skalli et al., 2006; Vagner et al., 2024).

491 The calculation of the PL tissue/diet DHA ratio, that was well above one in all tissues of the
492 depleted group, suggests that DHA requirements were not met in the fish fed the Depleted
493 diet. When the value of this ratio is above 1, it suggests that the availability of these FA were
494 below the physiological needs of fish and that it occurs either a selective retention in the
495 tissue, or a synthesis of these FA. Hence, it suggests that a selective retention or an internal
496 synthesis of DHA occurred in their tissues in order to compensate for the dietary deficiency
497 (Závorka et al., 2021). Despite of that, and as said earlier, this was not enough to reach the
498 same DHA levels in those tissues as in the control group. Interestingly, and to a lesser extent,
499 the PL tissue/diet DHA ratio was also above one for the Control group, suggesting that the
500 DHA requirements were not totally met for this group either, and that these fish also retained
501 or synthesized DHA. The Control diet was formulated according to the needs established for
502 European sea bass juveniles (from 14 to 26g) from aquaculture origin (Skalli and Robin, 2004).
503 This could suggest different needs for wild fish. In addition, a notable inter-individual
504 variability in DHA proportions within each condition group was observed. Some individuals
505 from the Depleted condition had higher tissue DHA proportions than some individuals in the
506 Control group, despite a tenfold lower DHA level in their diet. This inter-individual variability
507 indicates a complex regulation of DHA in the tissue membranes that could relate on a
508 multitude of levels such as retention or synthesis. High individual variations of LC n-3 PUFA
509 proportions in membrane were previously observed in muscle of golden grey mullets fed high
510 (17.5 %) and low (1.2 %) levels of EPA+DHA (Salin et al., 2021). Contrary to DHA, tissue/diet
511 EPA ratio showed a tissue specific response. In both experimental groups, it was equal or
512 above 1 in muscle and liver, but was below 1 (at 0.5) in the brain. This suggests that EPA supply
513 in both diets met the fish requirements and that this FA did not need to be retained as
514 preferentially as DHA in the targeted organs. This result could also suggest that EPA might be
515 used to synthesize DHA in the brain (Kainz et al., 2006) or catabolized, as observed in mammals
516 (Chen and Bazinet, 2015).

517 The hypothesis of DHA synthesis in Depleted fish is supported by the upregulation, in liver, of
518 the expression of *fads2*, involved in LC n-3 PUFA metabolism, as well as by the negative
519 correlation between gene expressions and hepatic DHA content observed in this group.
520 Notably, *fads2* encodes the delta6 desaturase, which is the first enzyme involved in the
521 biosynthesis of LC n-3 PUFA and is considered as a limiting step of further biosynthesis (Vagner
522 and Santigosa, 2011). This upregulation suggests an internal synthesis of DHA in the liver to
523 maintain the levels in the tissue. Upregulation of *fads2* has already been observed in European
524 sea bass fed low levels of LC n-3 PUFA, but this upregulation was not correlated with FADS2
525 enzymatic activity (Geay et al., 2010). The lower DHA levels yet observed in the liver of
526 Depleted fish compared to Control fish could suggest either (i) that FADS2 activity and *fads2*
527 expression were not necessarily related, or (ii) that FADS2 activity resulting from *fads2*
528 upregulation was not sufficient to induce compensating fatty acid synthesis in the Depleted
529 fish. The first hypothesis could be explained by a regulation at the post-transcriptional level,
530 involving notably microRNA, inhibiting LC-PUFA biosynthesis as it was recently shown in
531 Rabbit fish *Signatus canaliculatus* (Xie et al., 2021). The same assumption can be applied to
532 FAS activity, as it remained stable regardless of dietary variations (Castro et al., 2016; Viegas
533 et al., 2022).

534 In addition to be associated with an upregulation of *fads2*, the DHA depleted diet was
535 associated with a lower growth rate and induced a higher inter-individual variability in growth
536 rate between individuals. While the ingestion rate has not been measured in this study, fish
537 were daily observed during their feeding time, and no differences of ingestion rates, that could
538 partly explain difference in growth rates, were visually observed between the two groups.
539 Interestingly, in the depleted group, higher the DHA proportion in muscle, lower the growth
540 rate (SGR). Yet, DHA has been shown to play a key role in fish growth (Watanabe and Kiron,
541 1994). Thus, this counterintuitive relationship between growth and DHA content would
542 suggest an energetic cost of the physiological acclimation of individuals to a low dietary DHA
543 content (Lazzarotto et al., 2015; Murray et al., 2014; Závorka et al., 2021). The upregulation
544 of biosynthesis pathways set up in the depleted group to synthesize DHA trying to counteract
545 the dietary depletion may be too costly and prevent fish to allocate energy to grow.

546 4.2. Consequences of dietary DHA depletion on swimming and metabolic
547 performance

548 Despite the lower growth rate observed and the hypothesized higher energy expenditure in
549 the Depleted fish to counteract the dietary deficiency, metabolic rates and maximum aerobic
550 swimming performance were similar between the two dietary groups. This suggests that some
551 cellular mechanisms may mask or offset the expected energetic costs. Similar MMR between
552 fish fed either a low LC n-3 PUFA diet or a control diet has been recently reported in Atlantic
553 salmon (Závorka et al., 2021). The authors suggested that, even though the deficiency in LC
554 n-3 PUFA decreased mitochondrial ATP production, mitochondrial metabolism could show a
555 resilience to low levels of LC n-3 PUFA as this did not affect the MMR of fish (Závorka et al.,
556 2021). In addition, as mentioned earlier, our study showed that some individuals from the
557 Depleted condition had DHA levels in the range of those measured in Control individuals. This
558 might result from the ability of some individuals to physiologically adjust their performance at
559 the metabolic level without obvious relationship with the activation of the DHA biosynthesis
560 pathways. Indeed, the metabolic rate is an integrative trait depending on multiple factors
561 (ventilation, oxygen transport, mitochondrial performance), that could have been affected
562 without being directly visible on the measured oxygen consumption. Individuals might also
563 use different energy sources to fuel their needs. For example, fish fed the Depleted DHA diet
564 might have used MUFA to sustain their swimming performance, as these FA were higher in
565 the depleted diet (Chatelier et al., 2006; McKenzie, 2001). While the high EPA level in the DHA
566 Depleted diet did not avoid the decreased growth of Depleted fish, this might have balanced
567 out the differences in metabolic rates. Indeed, no study investigated the effects of EPA and
568 DHA separately but it is known that a diet rich in EPA+DHA can lower fish SMR (McKenzie,
569 2001). Therefore, there might be an influence of EPA (and not DHA) on the activity of cellular
570 ionic pumps that could regulate fish metabolic rates (Paige et al., 1996; Ushio et al., 1997).

571 **5. Conclusions**

572 To our knowledge, this study is the first to examine the effects of a dietary limitation
573 specifically in DHA, not combined with EPA, on the metabolic and swimming performance of
574 wild-caught fish. DHA dietary limitation resulted in selective DHA retention or synthesis in fish
575 tissues, the upregulation of biosynthetic pathways for DHA synthesis at the molecular level,
576 and reduced growth rate of wild European sea bass juveniles. However, the activation of
577 biosynthetic pathway did not compensate for the DHA deficiency. One hypothesis is that the

578 molecular stimulation of the biosynthetic pathway might be energetically costly for fish fed
579 the low DHA diet, as high DHA proportions were associated with lower growth. Yet, this did
580 not translate in differences in metabolic rates or swimming performance suggesting a strong
581 resilience of European sea bass to dietary changes. Finally, considerable inter-individual
582 variability was observed in all the measured variables (growth, metabolic rates, U_{crit})
583 suggesting a strong phenotypic plasticity. Underlying mechanisms involved at different
584 biological levels made to counteract a dietary DHA limitation like energetic trade-offs and their
585 implication in fish growth should be investigated at the individual level.

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851 **6. Supplementary material**

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853 Table S1: GENBANK accession numbers and specific primers of the sequences used for each gene.

Genes	Forward primer	Reverse primer	Accession number
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<i>fads2</i>	CCGCCGTGACTGGGTGGAT	GCACAGGTAGCGAAGGTAGTAAGACATAGA	EU647692
<i>lpl</i>	GATCGTGGTGGACTG	CGTCGGGTAGTGCTGGTT	AM411614
<i>scd1b</i>	GCTTGTGGCATACTTCATCCCTGGACTC	GGTGGCGTTGAGCATCACGGTGTA	FN868643
<i>fas</i>	CTAACAACATCTGCCAGCG	GACGGTGGCAGAATTGGATC	MF566098
<i>elovl6</i>	ACATCACCGTGCTGCTACTCCTG	CCGCCACCTGGTCTTGTAGCA	KF857297
<i>ef1α</i>	CTGGAGGGCAGTGAAAAGAT	CATCAAGAGCCTCCAGCAGT	AJ866727
<i>actin</i>	GTGCGTGACATCAAGGAGAA	AGACGCACAATCTTGAGAGCAG	AY148350
<i>l13α</i>	GCTTCGAGGAAATCACCAAG	CAACCTCCATCCCTTGAAC	DT044539

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